



Mix it Up

Cocktails	\$6.00 per serving
Premium Wines (hosted bars only)	\$28+ per bottle
House Wines	\$5.00 per glass
House Wines (hosted bars only)	\$25.00 per bottle
Domestic Beer	\$3.00 per bottle
Imported Beer	\$4.00 per bottle
Assorted Sodas	\$2.00 per serving
Bottled Water	\$2.00 per serving
Coffee	\$20.00 per gallon
Iced Tea	\$16.00 per gallon
Bottled Fruit Juice	\$2.25 per serving

Bartender and Set up Includes bartender & accoutrements for up to 4 hours for 50 people

Bartender and set-up of beer, wine and liquor-Alcohol minimum \$400	\$150.00
Bartender and set-up of wine and beer only-Alcohol minimum \$200	\$100.00
Wine Service only	\$100.00
Cashier or Extra Server for groups larger than 50 people	\$100.00 each

- ◇ We offer hosted or cash bar service
- ◇ Cash bars may require an additional fee for a cashier
- ◇ Drink tickets and wrist bands are available
- ◇ A valid photo ID for proof of age is required for guests wishing to consume alcoholic beverages. We will not serve underage or intoxicated guests
- ◇ No outside beverages are allowed
- ◇ The bar will close 30 minutes prior to the event's ending time with a 15 minute last call
- ◇ 18% Gratuity added to all hosted bars based on consumption
- ◇ Cash, credit card and campus Bursar accepted



MIX & MINGLE HORS D' OEUVRES

Choose any four items for \$20.00 PP

VEGETARIAN & VEGAN (V)

- Spinach & Cheese Stuffed Mushrooms
- (V) Seasonal Tempura Vegetables w/ Sweet Chili Sauce e.g. Mushrooms, Asparagus, Peppers, etc.
- Chevre (Goat Cheese) Crostini w/ Tomato Confit & Cracked Black Pepper
- (V) Marinated Grilled Mushroom Skewers
- (V) Grilled Seasonal Vegetable Skewers
- (V) Avocado, Cucumber, Bruschetta, Toast Points

BEEF, LAMB, & PORK

- Mini Beef Wellingtons w/ Dijon Brandy Cream
- Smoked Beef Tenderloin Crostini w/ Balsamic Reduction & Boursin Cheese
- Sweet & Spicy Beef Tenderloin Skewers
- Mozzarella Stuffed Beef & Pork Meat balls
- Lamb & Beef Koftas w/ Tzatziki
- Bacon Wrapped Tenderloin Bites w/ Horseradish Cream Sauce
- Bacon Wrapped Tenderloin Stuffed Mushroom
- Spicy Beef & Pork Empanadas w/ Cilantro Avocado Aioli
- Pulled Pork Flautas w/ Tomatillo Salsa

SEAFOOD

- Jumbo Shrimp w/ Cocktail Sauce
- Shrimp & Crab Stuffed Mushrooms
- Shrimp & Scallop Scampi
- Smoked Salmon Crostini w/ Tzatziki & Rainbow Trout Caviar
- Mini Crab Cakes w/ Remoulade
- Spicy Tuna & Avocado Poke Wonton Cups

CHICKEN

- Coconut Chicken Poppers w/ Sweet Chili Sauce
- Chicken Caesar Crostini
- Southwest Chicken Egg Roll w/ Avocado Ranch
- Chicken Wings (Choice of Buffalo, BBQ, Chili Lime or Garlic)
- Chicken Empanadas w/ Cilantro Avocado Aioli

SWEETS

- Chocolate Mousse Cups
- Assorted Dessert Bars
- Assorted Cookies



Offerings, Platters & Dips

Priced Per Person

Smoked Salmon

Tzatziki Sauce, Diced Red Onion, Capers, Pickle Spears, Hard Boiled Egg & Bagel Crisps 6

Charcuterie Platter

Assortment of Cured Meats, Cheeses, Pickled Vegetables & Fruits, w/ Crostinis 7

Jumbo Shrimp Cocktail

Jumbo Shrimp w/ Spicy Cocktail Sauce & Lemons 7

Deli Offering

Turkey, Ham, Tomatoes, Pickles, Red Onion, Shredded Lettuce, Slider Rolls & Condiments 5

Fruit Platter

Assorted Seasonal Fresh Fruit 5

Spinach Artichoke Dip

Served w/ Crostinis 4

Vegetable Crudité

Assortment of Fresh Cut Vegetables w/ Ranch or Tzatziki Sauce 3

Cheese Offering

Assortment of Domestic & Imported Cheeses w/ Crostinis 5

Dessert Bars

Assortment of Bars e.g. (Marble Cheese Cake, Lemon, 7 Layer, Etc.) 5



Ala Carte Entrees

Buffets Includes Three Sides, Ice Tea & Water.

*All Steaks Cooked to Maximum of Two Temps: (H) Indicates Healthier Option
All Steaks Served W/ Choice of RC Steak Sauce, RC Chimichurri, or Garlic Butter*

Beef

<u>Bacon Wrapped Meat Loaf</u>		<u>27</u>
Prime Ground Beef w/ Peppers & Onions, wrapped in Crisp Bacon w/ Red Wine Demi Glace		
<u>Tenderloin Beef Tips</u>		<u>26</u>
Tender Tips of Beef Tenderloin w/ Mushrooms, Caramelized Onions & RC House Demi-Glace		
<u>Tenderloin Kabobs (H)</u>		<u>25</u>
Tender Cuts of Beef Tenderloin Marinated & Grilled w/ Garlic Butter (Optional)		
<u>Beef Bourguignon</u>		<u>27</u>
Beef Tips Braised in Red Wine w/ Root Vegetables & Crimini Mushrooms		
<u>Ribeye Steak</u>	12oz. <u>36</u>	16oz. <u>48</u>
Ranchers Club Prime Ribeye Steak (Choice of Sauce)		
<u>NY Strip Steak (H)</u>	10oz. <u>30</u>	14oz. <u>42</u>
Ranchers Club Prime NY Strip Steak (Choice of Sauce)		
<u>Tenderloin Filet Steak (H)</u>	6oz. <u>34</u>	8oz. <u>44</u>
Ranchers Club Prime Tenderloin Filet Steak (Choice of Sauce)		
<u>Veal Osso Bucco</u>		<u>58</u>
Tender Braised Beef Shank w/ Red Wine Tomato Sauce & Gremolata		

Seafood

<u>Grilled Salmon</u>		<u>38</u>
RC Sweet Chili Glazed Salmon		
<u>Mahi Mahi Mediterranean (H)</u>		<u>36</u>
Grilled Mahi Mahi Topped w/ Olives, Capers, Tomatoes, Feta Cheese & Basil Pesto		
<u>Shrimp and Scallop Scampi</u>		<u>36</u>
Tender Scallops & Shrimp in White Wine Garlic Butter Sauce		
<u>Grilled Shrimp Skewers (H)</u>		<u>32</u>
Grilled Jumbo Red Shrimp		
<u>8oz. Lobster Tail</u>		<u>40</u>



Ala Carte Entrees

Buffets Includes Three Sides, Ice Tea & Water.

Chicken

Brine Roasted Chicken Pieces or Halves **28**

Juicy Brine Roasted Chicken w/ Roasted Chicken & Herb Veloute'

Chicken Kiev **24**

Tender Marinated Chicken Breast Coated in Panko & Baked w/ Garlic Herb Butter

Sautéed Chicken Chardonnay **26**

Juicy Lightly Breaded Chicken Breast w/ Chardonnay Mushroom Cream Sauce

Mediterranean Chicken **26**

Marinated Grilled Chicken w/ Sautéed Mushrooms, Artichokes, Peppers, Olives & Tomatoes
Topped w/ Mozzarella & Basil Pesto

Chicken Kabobs (H) **24**

Marinated Grilled Chicken Skewers w/ Garlic Butter (Optional)

Marinated Grilled Chicken (H) **22**

6 oz. Marinated Grilled Chicken Breast

Pork

Pork Loin Chop (Grilled or Fried) **20**

Center Cut Brined Pork Chops w/ Roasted Pork Gravy

Pork Shoulder Steak **22**

Tender Marinated Shoulder Steak w/ Smoky Mustard Sauce

Pork tenderloin Medallions **24**

Sweet & Spicy Pork Tenderloin Medallions w/ Sweet Maple Bourbon Sauce

Pastas

Baked Ziti **24**

Ziti Pasta w/ Spicy Marinara Italian Sausage, Peppers & Onions Topped w/ Mozzarella

Shrimp and Bacon Carbonara **26**

Linguini Pasta w/ Bacon, Jumbo Shrimp, Mushrooms, Spinach & Red Peppers Tossed in RC Alfredo

Tenderloin Linguini Al Forno **28**

Linguini Pasta w/ Tenderloin Beef Tips, Mushrooms & Asparagus Tips Tossed in Garlic Butter Topped
w/ Parmesan Cheese & Baked till Golden

Add an Additional Entrée & One Side 25% off Lowest Menu Price



SIDES

Add an Extra Side For \$5.00

Red Skin Mashed Potatoes

Sautéed Vegetable Mélange

Roasted New Potatoes W/ Garlic Butter

Garden Salad

Lemon Saffron Rice

Baked Potatoes W/ Sour Cream & Butter

Dinner Rolls

French Bread Rolls

Steamed Vegetable Mélange

Chipotle Sweet Potato Mash

Smoked Gouda Mac & Cheese

Roasted Marinated mushrooms

Steamed Broccoli

Roasted Vegetable Mélange

Glazed Baby Carrots

Caesar Salad

CARVING STATIONS

Minimum of 50 people. \$ Market Price

Ham

Cure 81 Ham Peppered or Brown Sugar Rubbed & Slow Roasted w/ Dijon Cream Sauce

Pork Loin

Dry Rubbed and Roasted w/ Pan Sauce

NY Strip

Served w/ Au Jus & Horseradish Cream

Prime Rib

Served w/ Au Jus & Horseradish Cream

Buffalo Prime Rib

Served w/ Au Jus & Horseradish Cream

Whole Roasted Pig

Served W/ Roasted Pan BBQ



SALADS

Priced Per Person

House Salad

5

Spring Mix, Tomato Wedges, Cucumber, Carrots, Croutons

- Choice of 2 Dressings (Ranch, Italian, Blue Cheese, Honey Mustard, Champagne Vinaigrette)

Caesar Salad

5

Crisp Romaine Lettuce, Croutons, Parmesan Cheese & Homemade Caesar dressing

Seasonal salads

6

- Winter

Mixed Greens, Pear, Craisins, Butternut Squash, Spiced Candied Pecans

w/ Roasted Carrot Dressing

- Spring

Macerated Strawberries, Spinach, Spiced Candied Pecans, Blue Cheese Crumbles

w/ Honey Vinaigrette

- Summer Caprese Salad

Ripe Tomatoes, Fresh Mozzarella, Basil, Olive Oil w/ Balsamic Vinegar

- Fall

Mixed Greens, Apples, Spiced Candied Pecans, Carrot, & Fennel Bulb, Shaved Pecorino Cheese

w/ Champagne Vinaigrette

Cobb Salad

6

Crisp Romaine, Smoked Bacon, Avocado, Egg, Gorgonzola, Roasted Sweet Corn, Spicy Pecans,

Choice of 2 Dressings (Ranch, Italian, Blue Cheese, Honey Mustard, Champagne Vinaigrette)

Pasta Cobb

6

Bow Tie Pasta, Diced Egg, Bacon, Tomato, Avocado & Blue Cheese Crumbles

w/ Champagne Vinaigrette



Desserts

All Desserts are an Additional Cost

<u>Cheese Cake W/ Assorted Sauces</u>	<u>11</u>
<u>Chocolate Torte</u>	<u>12</u>
<u>Red Velvet Cake</u>	<u>10</u>
<u>Carrot Cake</u>	<u>12</u>
<u>Swiss Chalet Layer Cake</u>	<u>12</u>
<u>Salted Caramel Cheese Cake</u>	<u>12</u>
<u>Chocolate Mousse Cake</u>	<u>10</u>
<u>Key Lime Pie</u>	<u>8</u>
<u>Apple Pie</u>	<u>6</u>
<u>Pecan Pie</u>	<u>8</u>
<u>RC Bread Pudding W/ White Chocolate Sauce</u>	<u>10</u>



Buffets

Italian Cuisine 38

Antipasto Platter, Garden Salad, Tortellini Minestrone Soup, Chicken Picatta, Pork Osso Bucco, Roasted Vegetable Medley, Garlic Mashed Potatoes & Tiramisu

South American Cuisine 36

Choripan Crostinis, Chupe de Camarones, Cuban Roasted Pork Shoulder, Argentinian Skirt Steak Chimichurri, Frijoles Charro, Roasted Squash Mélange, Pan Amasado & Flan

Mediterranean Cuisine 32

Spanakopita, Greek Salad, Spicy Moroccan Shrimp, Greek Marinated Chicken Kabobs, Spinach & Mushroom Orzo, Grilled Asparagus & Lemon Cake

Asian Cuisine 34

Pork Dumplings W/ Sweet Chili, Ginger Garlic Vegetable soup, Orange Ginger Beef, Seared Sesame & Pepper Tuna Steaks (Cooked Rare) Steamed Rice, Broccolini

American South West 32

Chili Con Queso & Chips, Cucumber Avocado & Tomato Salad, Beef & Pork Carne Adovada w/ Corn or Flour tortillas, Chicken Enchiladas, Refried Beans, Cob Corn w/ Chili Lime Butter & Tres Leches Cake

All American 32

Trio of Fried Veggies (Pickles, Mushrooms, Onion Rings) Garden Salad, Chicken Noodle Soup, BBQ Ribs, 6oz CAB Chicken Fried Steak, Mashed Potatoes, Smoked Gouda Mac & Cheese, Roasted Broccoli, Apple Pie

Steak House Classic 75

Fried Calamari w/ Chipotle Aioli, French Onion Soup, Wedge Salad, 8oz strip Steak, 8oz Lobster Tail, Baked Potatoes w/ Butter, Sour Cream, & Chives, Creamed Spinach, Clover Rolls, Cheese Cake



Breakfast Buffets and offerings

Priced Per Person

Assorted Breakfast Pastries

A Selection of Freshly Baked Pastries & Muffins.

6

Continental Breakfast

A Selection of Freshly Baked Pastries, Muffins, Cold Cereals, Fruit, & Yogurt.

Includes Juice, Milk, Coffee & Water

10

RC Breakfast Buffet

Selection of Freshly Baked Pastries, Muffins, Cold Cereals, Fruit & Yogurt, Biscuit & Gravy, Scrambled Eggs, Bacon, Sausage & Pan Cakes. Includes Juice, Milk, coffee & Water

15

Breakfast Add-Ons

Biscuit & Gravy

4

Grits

3

Oatmeal

3

Omelet Action Station

15

8oz Prime Strip Steak

24



Breaks

Executive 15

Assorted Cookies, Assorted Chips, Fruit & Cheese Display, Red Pepper Hummus & Vegetables, Fresh Coffee, Assorted Canned Sodas & Bottled Water

Chocolate Lovers 12

Assorted Mini Candy Bars, Brownies, Chocolate Strawberries, Chocolate Covered Pretzels, Chocolate Milk & Bottled Water

Salty Sweet 10

Assorted Cookies, Assorted Chips, Pretzels, Brownies, Mixed Nuts, Assorted Canned Sodas & Bottled Water

Cookies & Milk 6

Cold Milk, Assorted Cookies (Chocolate Chip, Peanut Butter, RWCBB, Snickerdoodle) & Bottled Water

Tea & Sandwiches 8

Assorted Hot Teas, Ice Tea, Assorted Tea Sandwiches (Cucumber, Tomato, Avocado Toast) & Bottled Water

Coffee & Donuts 8

Fresh Hot Coffee, Assorted Donuts & Pastries, Flavored Creamers & Bottled Water

Health Nut 12

Assorted Whole Fruits & Yogurts, Red Pepper Hummus and Vegetables, Mixed Nuts & Granola & Bottled Water



The Ranchers Club Policy Agreement

Food: All food items must be supplied and prepared by the Ranchers Club, with the exception of a cake provided by a specialty vendor. There is a \$25 charge for cake cutting and serving. If you would like to serve your own cake and bring plates, silverware etc. there will be no charge. No catering food may be removed from the event room including items leftover after the event.

Food Minimums: The Ranchers Club requires a \$400 food minimum for all events held in the restaurant or in The Atherton Hotel meeting space. This minimum does not include tax, room fee's, labor or service charges. If the event is held off-site the food minimum is \$600. Please speak with the Catering Manager for further details.

Service/Set up: All food and beverage will have an 18% service charge added. Professional set up, service and clean up are provided. China, silverware and glassware service and linen napkins and tablecloths are available for a fee, otherwise disposable ware will be provided.

Surcharges: Client will pay any additional surcharges incurred by Ranchers Club Catering from the venue (Phillips Alumni Center). These charges will be added on to your Ranchers Club final bill.

Alcoholic Beverage: The Ranchers Club, as the licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the ABLE Commission's regulations. The Atherton Hotel and The Ranchers Club will strictly enforce Oklahoma beverage laws. Underage drinking or consumption of non-hotel-purchased alcohol will result in immediate event termination. Anyone wishing to consume alcoholic beverages should be prepared to provide a valid photo ID for proof of age. We will NOT serve underage or intoxicated guests and reserve the right to close a bar service at the manager/bartender's discretion. We close all bars 30 minutes prior to event ending time, unless previously arranged. An 18% gratuity will be added to all hosted bars based on consumption.

Guarantee Policy: We ask for your menu to be confirmed at least one week before your event and an approximate guest count provided at that time. A guaranteed guest count will be required three (3) business days before your event. At this point, your number may go up, but not down as our preparation has already begun. We prepare for 10% over your guaranteed number, however identical menu items are not guaranteed and price will be increased per person by 50% for each person served over your guaranteed number. If your event does not follow the prearranged time frame, please be aware that your food quality may be affected. Special meal requests including vegetarian requirements must be confirmed prior to the event. Special meals added by a guest or client during the event are subject to additional charges.



The Ranchers Club Policy Agreement Continued

Event rooms must be vacated promptly on schedule. If your event exceeds the scheduled end time, additional labor and room rental charges may be added to your bill.

Deposit/ Billing: A deposit is required to confirm any catering or meeting space booking. The room charge shall be paid as a deposit for meeting space. For catered events held outside the Atherton 30% of the final estimate will be required at booking. For catered bar events the set up fee will be used as the required deposit amount. Full payment is required before the event, unless other arrangement have been made with the Catering Manager. Any incidental charges incurred during functions will be added to guest's account. Any discrepancies in count or charges should be identified and resolved with management prior to departure. We accept all major credit cards. Direct billing may be arranged.

Cancellations: We require a thirty day cancellation notice for all functions. If cancellation is received more than 30 days in advance, a full refund of the deposit will be issued. If cancellation notice is within 30 days of the event, deposits are non-refundable. Exceptions will be made in the event of extreme weather conditions at the discretion of the Catering Manager

Parking: Parking at The Atherton Hotel is subject to a charge through Student Union Parking Services. Current rate is \$1.50 per hour or \$15 per day. Parking availability is not guaranteed.

Service Charge/State Tax: State sales tax is currently 8.813%. Service charge is currently 18%. These fees are subject to change without notice.

Displays, Exhibitions and Decorations: are not permitted to be affixed to walls, floors or ceiling of rooms with nails, staples, tape or any other substance unless approval is given. Any damage caused by event attendees will be the responsibility of the event planner. No open flame candles are allowed. They must be contained in a vase or floating in water. No small confetti-like decorations are allowed.

Liability: The Atherton Hotel and The Ranchers Club reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. We will not assume responsibility for personal property and equipment brought on the property no do we assume responsibility for personal items left unattended in function rooms or on coat racks.

Audiovisual: Audiovisual equipment may be arranged for rental before your event. See the Catering Manager for prices and availability.

Specialty Items: We are always glad to help you customize your event. We welcome requests for special menus.