Wes Watkins Center Catering
207 Wes Watkins Center
(405) 744-9359
meetings.okstate.edu
In addition to our more than 24,000 square feet of meeting space, the Wes Watkins Center also offers streamlined catering services for your meeting or event of any size.

Browse our menu of breakfast options, quick salad or sandwich boxed lunches, themed buffets, appetizers and more; then consult with your event specialist to place your order!

All Wes Watkins Center Catering orders are delivered to your meeting or event space in eco-friendly and disposable wares making for a simple solution to get you back to what’s important.

what to look for...

Allergens
Please be advised that many of our menu items may contain peanuts, eggs, shellfish and other allergens. Please speak with your Wes Watkins Center Catering event specialist regarding any allergen sensitivities prior to placing your order.

Choose Orange*
Anytime you see an item in this menu that is highlighted orange, this is a healthier option for you to enjoy - guilt free!

*based on the U.S. Dietary Guidelines for Americans
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All menu items will be delivered in disposable wares with paper products. No service attendant will be provided.

**MENU**

minimum 10 guests. priced per guest.

**The All-American**

scrambled eggs, bacon, home fries and assorted breakfast breads  

5.50

**Healthy Start**

greek yogurt, whole fruits, breakfast bars, bottled water and juices  

6.25

**Continental Breakfast**

whole fruits, muffins, bagels with cream cheese and jellies, assorted individual cereals with milk  

5.50
<table>
<thead>
<tr>
<th>Breakfast Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Baked Scones</td>
<td>16.95</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>16.95</td>
</tr>
<tr>
<td>Muffins</td>
<td>21.50</td>
</tr>
<tr>
<td>Breakfast Breads</td>
<td>21.50</td>
</tr>
<tr>
<td>Donuts</td>
<td>14.50</td>
</tr>
<tr>
<td>Bagels with cream cheese</td>
<td>17.95</td>
</tr>
<tr>
<td>Individual Yogurt (per individual cup)</td>
<td>1.75</td>
</tr>
<tr>
<td>Chobani® Greek Yogurt (per individual cup)</td>
<td>1.99</td>
</tr>
<tr>
<td>Breakfast Sandwiches (min. 20)</td>
<td>49.95</td>
</tr>
</tbody>
</table>

**Breakfast - A La Carte**

Minimum one dozen. Priced per dozen.
LUNCH

SANDWICH BOX LUNCHES

Minimum 10 guests. Priced per guest. Includes meal kit and condiments.

Add whole fruit, bottled water, chips or a jumbo cookie + 1.75

**classic**
turkey, ham or roast beef sandwich with lettuce and tomato on white or wheat

**cowboy club**
turkey, ham, roast beef and salami with swiss cheese and spicy brown mustard, lettuce and tomato, on fresh ciabatta

**sonoma chicken**
grilled and sliced chicken with avocado, alfalfa sprouts and provolone cheese

**turkey caprese**
sliced turkey, lettuce, sundried tomato, basil and mozzarella served on ciabatta

**chicken bacon ranch wrap**
grilled and sliced chicken, bacon, lettuce, tomato, american cheese and ranch dressing, in a garlic and herb flour tortilla

**chicken salad**
served on hoagie with lettuce and tomato
SALAD BOX LUNCHES

Minimum 10 guests. Priced per guest. Includes meal kit. Add whole fruit, bottled water, chips or a jumbo cookie + 1.75

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>strawberry feta</td>
<td>6.50</td>
</tr>
<tr>
<td>spring mix &amp; romaine, strawberries, feta, almonds, balsamic vinaigrette</td>
<td></td>
</tr>
<tr>
<td>mandarin orange, walnut &amp; gorgonzola salad</td>
<td>6.50</td>
</tr>
<tr>
<td>spring mix &amp; romaine, mandarin oranges, walnuts and gorgonzola, raspberry vinaigrette</td>
<td></td>
</tr>
<tr>
<td>thai chicken salad</td>
<td>6.50</td>
</tr>
<tr>
<td>romaine, grilled chicken, red onion, bell peppers, fresh mint and cilantro, spicy thai dressing</td>
<td></td>
</tr>
<tr>
<td>mushroom &amp; spinach</td>
<td>5.50</td>
</tr>
<tr>
<td>spinach, bacon, eggs, bell peppers, mushrooms, honey vinaigrette</td>
<td></td>
</tr>
<tr>
<td>chicken caesar</td>
<td>4.99</td>
</tr>
<tr>
<td>romaine, grilled chicken, croutons, parmesan cheese, caesar dressing</td>
<td></td>
</tr>
<tr>
<td>ham &amp; turkey chef salad</td>
<td>5.50</td>
</tr>
<tr>
<td>romaine, ham, turkey, tomatoes, carrots, cheddar and monterey jack cheese blend, choice of ranch or italian dressing</td>
<td></td>
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</tbody>
</table>

All menu items will be delivered in disposable wares with paper products. No service attendant will be provided.
THEMED BUFFETS

All menu items will be delivered in disposable wares with paper products. No service attendant will be provided.

Minimum 10 guests. Priced per guest.

All themed buffets include tea and water.

The Picasso 8.95
choose one each

pasta
spaghetti, penne, fettuccini

meat (additional meat choice + 4.00)
meatballs, italian sausage, chicken

sauce
marinara, alfredo, tomato vodka

bread
garlic breadsticks, garlic toast, assorted rolls

vegetables
green beans, seasonal fire-roasted vegetables

The Backyard Grill 6.75

includes buns and condiments; lettuce, tomato, pickles, onions, and relish

choose one each

meat (additional meat choice +2.50)
hamburgers or sabrett® hot dogs

sides
baked beans or potato chips

cheese
shredded cheddar or sliced american
The Round Up  8.75
choose one each

meat  *(additional meat choice + 4.00)*
grilled chicken, brisket, pulled pork

vegetables
fire roasted seasonal vegetables, baked beans
or green beans

starch
potato chips, corn on the cob, mac & cheese,
loaded mashed potatoes

salads
garden salad, pasta salad, Caesar salad,
cole slaw or potato salad

bread
dinner rolls, ciabatta

The “Deli” Oklahoman  8.75
includes relish tray and condiments

meat (choose 2)
roast beef, roast turkey, ham, tuna salad
or chicken salad

cheese (choose 2)
swiss, cheddar or american

bread (choose 2)
sliced white, wheat or ciabatta

side (choose 1)
cole slaw, potato salad, house salad or chips

Pizza (per pie)  14.50
choice of pepperoni, sausage, beef, cheese,
or supreme pizza cut into 8 large slices
APPETIZERS

All menu items will be delivered in disposable wares with paper products. No service attendant will be provided.

All appetizers served by the pound.

chips & salsa  17.00
chips & queso  22.00
chips & guacamole  22.00
potato chips  9.00
gardetto’s  10.00
mixed nuts  24.00
pretzels  9.00
mini candy bars  15.00
All menu items will be delivered in disposable wares with paper products. No service attendant will be provided.

All platters serve approximately 25 guests.

**cocktail sandwiches** 40.00
slider sized turkey and ham sandwiches

**antipasto** 75.00
salami, pepperoncini, grape tomatoes, olives, artichoke hearts, mushrooms, mozzarella and provolone cheese served with crackers

**gourmet cheese** 75.00
cheddar, swiss, mozzarella, provolone and blue cheese served with crackers

**vegetable**
- small  (serves 25 guests)  40.00
- medium  (serves 50 guests)  75.00

**fruit**
- small  (serves 25 guests)  55.00
- medium  (serves 50 guests)  100.00
BEVERAGES

All menu items will be delivered in disposable wares with paper products. No service attendant will be provided.

Priced per gallon (unless otherwise noted). One gallon serves 17 guests.

water 5.00
coffee regular or decaffeinated 17.50
orange juice 19.00
iced tea 13.00
lemonade 15.00
orange punch 20.00
canned soda (each) 1.50
bottled water (each) 1.75
bottled juices (each) 2.15
DESSERTS

All menu items will be delivered in disposable wares with paper products. No service attendant will be provided.

SPECIALTY CAKES

All cakes are frosted with white or chocolate buttercream frosting.

single layer

- half sheet cake 40.00
- full sheet cake 80.00

double layer

- half sheet cake 80.00
- full sheet cake 160.00

COOKIES

Minimum one dozen. Priced per serving.

traditional 0.85

- chocolate chip, double chocolate, peanut butter, oatmeal raisin, sugar or macadamia nut

spirit cookies 2.00

- with orange or white glaze

“o-s-u” orange & black 2.00

- Specialty cookies in spirit colors spelling out “o-s-u”
Wes Watkins Center Catering orders will be delivered in eco-friendly, compostable, disposable wares.

No attendants will be provided during service.

**late reservations**
A late reservation fee of 20% will be assessed for any catering event orders placed within five (5) business days of the desired event.

**guarantees**
Attendance and food guarantees should be provided to the event coordinator no later than 11:30 am, five (5) business days before the planned event date.

**holidays**
Services and prices are for normal business days in accordance with the university calendar. Events scheduled on any legal holidays or university shut-down periods may incur an additional fee.

**cancellation**
A fee will be charged for orders cancelled within three (3) business days of an event, based on food and labor costs accrued up to the time of the events cancellation. If an event cancellation occurs more than three (3) business days prior to the scheduled event date, any deposit/partial payment may be returned less expenses already incurred.

**inclement weather**
If Oklahoma State University is closed due to inclement weather or other acts of God, all catered events will be automatically canceled. Any deposit/partial payment may be returned less expenses already incurred.
food removal

In accordance with Oklahoma State Department of Health codes, any leftover foods cannot be distributed to the host or guests following any catered function.

contracts

A contract will be e-mailed detailing the agreement discussed in the consultation with your event specialist. Please review the contract and all policies and procedures of Wes Watkins Center Catering thoroughly. After reviewing your contract it should be signed and returned to your event specialist.

payment

sales tax

Oklahoma sales tax of 8.13% will be added to each order with the exception of any verified tax-exempt organizations.

deposits/partial payments

Individuals or groups without university approved accounts (CVI or BRS) must make a 50% deposit, required at the time of reservation. The remaining balance is due three (3) business days prior to the event. Any deposit/partial payment will be applied to final invoice.

payment methods

Oklahoma State University departments and any affiliated student organizations may charge against a university bursar (BRS) or campus fund code (CVI).

A service charge of 15% of the total bill, excluding sales tax, will be applied for any method of payment excluding University department accounts (CVI) or bursar associated with a campus department (BRS).

All major credit cards & checks are accepted.