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EVENTS

Embassy Suites by Hilton Norman – Hotel & Conference Center
2501 Conference Drive
Norman, Oklahoma 73069

www.embassysuitesnorman.com | (405) 364-8040

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Prices per person

Plated Breakfast Include:
Coffee & Orange Juice
Breakfast Pastries
Whole Fruit

*See Sales Associate for
Gluten Free/Specialty Options

Good Ol' Boy | \$28

Cheesy Scrambled Eggs

Sausage Links

Biscuit & Gravy

Classic American | \$27

Scrambled Eggs

Short Stack of Pancakes w/ Maple Syrup

Applewood Smoked Bacon

Steak & Eggs | \$30

Flat Iron Steak

Scrambled Eggs

Breakfast Potatoes w/ Peppers & Onions

Quiche | \$32

Spinach, Sun-Dried Tomato, Mushroom, Boursin Cheese

Sausage Links

Breakfast Potatoes w/ Peppers & Onions

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Continental Breakfast | \$26

Sliced Fresh Seasonal Fruit & Berries

Variety of Freshly Baked Danish & Muffins

Mini Chocolate Croissants

Butter, Jams, Fruit Preserves

Healthy Start | \$28

Hard-Boiled Eggs

Sliced Fresh Seasonal Fruit & Berries

Assorted Yogurts

Granola

Assorted Muffins

Prices per person.

Buffets Include:

Coffee, Hot Herbal Teas,
Dispensers of Assorted Juice

Based on 1 hour of service

Minimum 40 people required
Additional \$5 per person for
groups less than 40

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Southern Charm | \$35

Scrambled Eggs

Breakfast Potatoes

Biscuits & Gravy

Pecan Smoked Bacon

Sausage Patties

Sweet Vanilla Pancakes w/ Maple Syrup

Assorted Cold Cereal & Granola

Assorted Breakfast Pastries

Seasonal Sliced Fruit

Morning in the Plains | \$30

Scrambled Eggs

Pecan Smoked Bacon

Sausage Patties

Breakfast Potatoes

Assorted Cold Cereal & Granola

Assorted Breakfast Pastries

Seasonal Sliced Fruit

Add On Stations | Chef Attendant Required - \$175 Fee

Omelet Station | \$18

Made-to-Order w/ Your Choice Of:

Meats: Diced Ham, Bacon, Sausage

Fixins: Sliced Mushrooms, Diced Onions, Diced Bell

Peppers, Monterey Jack Cheese, Jalapenos,

Spinach, Tomatoes, Salsa

Avocado Toast Station* | \$18

Sourdough & Wheatberry Toast, Avocado, Pecan

Smoked Bacon, Sliced Hard Boiled Eggs, Tomato,

Bell Peppers, Shredded Cheese, Lemon Aioli

*No Attendant Required

Oatmeal Station* | \$14

Steel Cut Oatmeal w/ Assorted Toppings: Sliced

Apples & Bananas, Pecans, Almonds, Brown Sugar,

Cinnamon, Chocolate Chips, Caramel & Butter

*No Attendant Required

French Toast Station \$14

French Toast, Fresh Berries, Fruit Topping, Maple

Syrup, Powdered Sugar, Whipped Cream, Butter

*No Attendant Required

Prices per person.

Buffets Include:

Coffee, Hot Herbal Teas,

Dispensers of Assorted Juice

Based on 1 hour of service

Minimum 40 people required

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By the Dozen

Assorted Danish, Muffins, or Scones	\$40
Assorted Bagels w/ Cream Cheese	\$40
Mini Chocolate Croissants	\$40
Cinnamon Rolls	\$44
Breakfast Croissant w/ Fried Egg & Bacon or Honey Ham & Swiss	\$46
Fruit & Yogurt Parfaits	\$40
Fudge Brownies	\$46
Lemon Bars	\$46
Assorted Freshly Baked Cookies	\$46

A La Carte

Assorted Regular and Diet Soda	\$5
Icelandic Glacial Bottled Water	\$5
Sparkling Water	\$5
Assorted Bottled Juices	\$5
Gatorade	\$5
Energy Drinks	\$8
Whole Fruit	\$3
Mixed Nuts by the Pound	\$10
Assorted Yogurt	\$3
Assorted Candy Bars	\$4
Assorted Bagged Chips	\$5

All Day Beverage Package (8 hrs) | \$24 per person

Includes unlimited freshly brewed regular and decaffeinated coffee, herbal teas, bottled water and assorted soft drinks

Half-Day Beverage Package (4 hrs) | \$14 per person

Includes unlimited freshly brewed regular and decaffeinated coffee, herbal teas, bottled water and assorted soft drinks

By the Gallon

Freshly Brewed Coffee / Assorted Herbal Teas	\$66
Iced Tea	\$44
Orange, Apple or Cranberry Juice	\$44
Lemonade or Fruit Punch	\$44



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Includes: Bottled Water,
Assorted Soda

Prices per person
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Pretzel Dippers | \$18

Crispy Pretzel Twists & Rods
Plain & Cinnamon Sugar Pretzel Bites
Beer Cheese, Grain Mustard,
Creamy Peanut Butter, Chocolate Sauce

Stadium Break | \$20

Mixed Nuts
Freshly Popped Buttered Popcorn
Mini Corn Dogs w/ Ketchup & Mustard
Funnel Cake Fries

Happy Trails | \$18

Build Your Own: Assorted Nuts,
Granola, Dried Fruit, Chocolate Candies

Tailgate | \$22

Boneless Buffalo Wings
Celery & Carrot Sticks
Ranch Dip
5-Layer Dip & Salsa
Potato Chips & Tortilla Chips

Gourmet Popcorn | \$17 (4 Flavors)

Mini Bags From Oklahoma Gourmet
Popcorn - Flavors Include:
Sea Salt Caramel, Cheesy Cheese,
Chocolate Drizzle, Loaded Baked Potato,
Jalapeno Ranch, Lemon Cake

Pick Me Up | \$18

Assorted Packaged Trail Mix
Assorted Freshly Baked Cookies
Assorted Energy Drinks

Chips + Dips | \$16

House Potato Chips
Pita Chips
French Onion Dip,
Ranch Dip, Hummus

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Embassy Sweets \$25

Chocolate Dipped Strawberries
Cheesecake Bites
Assorted Freshly Baked Cookies
Fudge Brownies
w/ Assorted Sodas & Bottled Water

Ice Cream Sundae & Float Station \$25

Vanilla & Chocolate Ice Cream
Fudge Sauce, Caramel, Strawberry Compote,
Sliced Bananas, Cherries, Toasted Nuts,
Whipped Cream, Sprinkles
Assorted Soda & Root Beer

The following items are priced per dozen

Assorted Petit Fours	\$30
Chocolate Covered Strawberries	\$40
Assorted Chocolate Dipped Fruit	\$35
Mini Cheesecake Bites	\$33
Nothing Bundt Cakes® Bundtinis	\$35

- Vanilla, Chocolate, White Chocolate Raspberry, Lemon

Includes: Bottled Water,
Assorted Soda

Prices per person
Based on 1 hour of service

Minimum 40 people required
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Box Lunches | \$33

Herbed Chicken Breast w/ Lettuce, Tomato, Mozzarella & Pesto Mayo on Potato Bun

Honey Baked Ham, Lettuce, Tomato, Swiss Cheese & Dijonaise on Butter Croissant

Roasted Turkey Breast w/ Lettuce, Tomato, Provolone Cheese & Chipotle Mayo on Wheatberry Bread

Chicken Salad Sandwich w/ Carrot, Red Onion, Celery, Roasted Garlic, and Butter Lettuce on Croissant

Marinated Flat Iron w/ Roasted Red Peppers, Wild Arugula & Boursin Cheese Spread on French Bread

Marinated Roast Beef w/ Horseradish Cream, Caramelized Onions & Swiss Cheese on French Bread

Mediterranean Veggie Wrap w/ Cucumbers, Sun-Dried Tomatoes, Spinach, Red Onion, Feta, Garlic Hummus, Balsamic Glaze

*Request No Feta for Vegan Option

Box Lunches Include:

Assorted Soft Drinks

Assorted Chips & Pasta Salad

Whole Fruit

Brownie or Cookie

Plastic Cutlery Pack

Limit of (2) Choices + Vegetarian Per Event

* Display of Assorted Sandwiches \$30

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Cold Plated Lunches

Classic Grilled Chicken Caesar Salad | \$26

Grilled Chicken, Chopped Romaine, Garlic Croutons, Parmesan Curls with a Rich Creamy Caesar Dressing

Substitute Shrimp or Beef Flat Iron | \$35

Chicken BLT Salad | \$24

Grilled Chicken Breast, Mixed Field Greens, Chopped Applewood Smoked Bacon, Jack Cheeses, Tomatoes

Blackened Salmon Salad | \$32

Spiced Blackened Salmon, Fresh Greens, Spanish Onions, English Cucumbers, Roma Tomatoes and Sliced Hard Boiled Egg

Garlic & Herb Marinated Flat Iron Steak | \$36

Grilled Flat Iron, Romaine, Tomatoes, Shaved Parmesan

Okie Cobb Salad | \$28

Grilled Chicken, Iceberg Lettuce, Pecans, Blueberries, Bleu Cheese, Tomato, Cucumber

Chicken Salad | \$28

Chicken, Grapes, Walnuts, and Tarragon w/ Pita Chips or Croissant

Sandwich & Salad | \$30

House or Caesar Salad w/ Half Sandwich or Wrap



Available Dressings

Balsamic Vinaigrette, Creamy Ranch, Raspberry Vinaigrette, Bleu Cheese, Caesar, Italian

Prices per person

Make any salad a wrap for no additional charge

Cold plated lunches include:
Artisan Rolls & Butter,
Chef's Choice Dessert
& Iced Tea, Water, Coffee

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Plated Lunches

Salads

House

Spring Mix, Cherry Tomatoes, Shredded Carrots, Cucumbers

Embassy

Spring Mix, Cherry Tomatoes, Shredded Carrots, Cucumbers, Candied Pecans, Dried Cranberry

Caesar

Crisp Romaine w/ Shaved Parmesan & Garlic Croutons

Upgraded Salads +\$4

The Italian

Iceberg Lettuce w/ Red Onions, Pepperoncini, Black Olives, Parmesan, Croutons, Salami

Chef's Salad

Spring Mix, Cherry Tomatoes, Cucumbers, Cheese, Bacon, Diced Egg

Entrees

Honey Mustard Chicken Breast

Seared Bone-In Chicken
w/ Chipotle Honey Mustard Sauce
Wild Rice Pilaf
Charred Broccoli

Fried Herb Chicken

Lightly Breaded Boneless Chicken Breast
w/ Cracked Pepper Gravy
Garlic Whipped Potatoes
Green Beans

Chicken Penne Pasta

Penne Pasta in Pesto Cream Sauce
w/ Roasted Vegetables & Parmesan Cheese

Rustic Grilled Pork Chop (GF)

Pork Chop w/ Dijon Cream Sauce
Skillet Potatoes
Asparagus

Sliced Flank Steak Pasta

Steak w/ Asparagus & Blistered Tomato
with Bowtie Pasta in Peppercorn Cream Sauce

Blackened Salmon (GF)

Salmon w/ Pineapple Pico
Cilantro-Lime Rice
Seared Squash & Zucchini

Vegetarian Entrees

Fried Eggplant Parmesan

Spaghetti, Mozzarella, Herbed Red Sauce

Stuffed Bell Pepper

(GF, Vegan, Keto)
Broccoli, Cauliflower, Mushroom, Sun-dried Tomato, Squash, Zucchini

Available Dressings

Balsamic Vinaigrette, Creamy Ranch, Raspberry Vinaigrette, Bleu Cheese, Caesar, Italian

Prices per person

Includes: Salad, Entrée & Dessert,
Artisan Rolls
Coffee, Iced Water & Iced Tea

If Two Or More Entrees Are
Selected, the Higher Price Will
Apply and All Plates Will Have the
Same Sides

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Desserts

Cheesecake

Choose From: New York w/ Strawberry Compote; Brûlée w/ Caramel Sauce; Salted Caramel w/ Almond Crust (GF)

Angel Food Cake

w/ Lemon Icing, Fresh Berries

Strawberry Shortcake

w/ Whipped Cream & Strawberry Topping

Lemon Mixed-Berry Cake

w/ Fresh Berries & Cream Filling

Upgraded Desserts +\$5

Tuxedo Bomb

Dark and White Chocolate Mousse Coated with Milk Chocolate Ganache

Raspberry Lemon Drop

Yellow Sponge Cake, Lemon Mousse, Raspberry Preserves, White Chocolate Curls

Nothing Bundt Cake®

Vanilla, Chocolate Chocolate Chip, White Chocolate Raspberry, or Lemon Cakes

Desserts

Carrot Cake

w/ Cream Cheese Icing & Candied Pecans

Chocolate Mousse Cake

w/ Chocolate Ganache & Chocolate Sauce

Mascarpone Tiramisu

Espresso Pastry w/ Cream & Chocolate Sauce



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Lunch Buffets

Embassy Deli | \$40

Chef's Choice Soup

Caesar Salad, Red Potato Salad w/ Bacon & Chives,
Balsamic Marinated Cucumber & Tomato Salad

Build Your Own Sandwich:

Meats: Sliced Turkey, Smoked Ham, NY Pastrami, Genoa
Salami, Roast Beef

Cheeses: Provolone, Cheddar, American, Swiss

Toppings: Lettuce, Tomato, Sport Peppers, Dill Pickle Slices,
Dijon Mustard, Mayo, Horseradish Cream

Assorted Breads, House Chips

Assorted Cookies & Brownies

Classic Embassy | \$45

Mixed Greens Salad w/ Assorted Toppings,
Bowtie Pasta Salad, Grilled Vegetable Salad

Herb Roasted Chicken Breast w/ Basil Cream

Salt Crusted Sirloin w/ Caramelized Onion Demi

Cheddar Whipped Potatoes, Chef's Choice Vegetables

Chocolate Mousse Cake & Brûléed Cheesecake

Tuscan | \$45

Tomato Bisque, Caesar Salad, Chilled Rotini Pasta Salad

Tuscan Style Flat Iron Steak w/ Wild Mushrooms, Olives, Capers & Lemon
Pan Seared Chicken Breast w/ Artichokes & Sundried Tomatoes

Roasted Zucchini, Squash, Asparagus & Plum Tomatoes

Rosemary Roasted Red Potatoes

Italian Cream Cake & Lemon Mixed-Berry Cake

Soup, Salad & Baked Potato Bar | \$38

Chef's Choice Soup

Mixed Greens Salad w/ Assorted Toppings

Baked Potatoes

Toppings: Butter, Cheese, Sour Cream, Green Onion, Jalapenos, Broccoli,
Sautéed Mushrooms, Caramelized Onions, Chopped Bacon, Pulled
Chicken, Chili

Cheesecake w/ Assorted Sauces

Buffets Include Coffee, Iced Tea, Iced Water

Prices per person

Based on 1 hour of service

Minimum 40 people required

Additional \$5 per person for groups less than 40

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Lunch Buffets

Southwestern | \$45

Southwestern Chopped Salad w/ Tomatoes, Corn, Red Onion, Black Beans & Chipotle Ranch
Beer Braised Black Beans, Cilantro-Lime Rice
Off-the-Cob Street Corn

Marinated & Grilled Beef & Chicken Fajitas
w/ Grilled Peppers & Onions
Cotija Cheese, Sour Cream, Cilantro, Lime Wedges
Steamed Flour Tortillas

Tortilla Chips, Salsa, Salsa Verde, Guacamole

Bavarian Crème Filled Churros

Oklahoma BBQ | \$48

Range Chili, Mixed Greens Salad w/ Assorted Toppings
Fried Okra, Baked Beans, Corn on the Cob

Pick 2 Meats: St. Louis Pork Ribs, Pulled Pork, Chopped Beef Brisket, Smoked Bone-In Chicken, Smoked Turkey Breast, Assorted Sausages & Links
+ 3rd Meat option \$5

Smoky BBQ Sauce, Tangy Alabama White BBQ Sauce

Pound Cake w/ Assorted Toppings

All American | \$40

Mixed Greens Salad w/ Assorted Toppings
Macaroni Salad, Potato Salad
House Potato Chips
Brown Sugar Baked Beans

Build Your Own Burgers:
Angus Beef, Grilled Chicken

Toppings: Assorted Cheeses, House Smoked Bacon, Lettuce, Tomato, Onion, Pickles, Peppers, Ketchup, Mustard, Mayo

Layered Banana Pudding & Apple Pie

Buffets Include Coffee, Iced Tea, Iced Water

Prices per person
Based on 1 hour of service

Minimum 40 people required
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Salads

Chopped Salad
Iceberg Lettuce, Cherry Tomatoes,
Chopped Bacon, Bleu Cheese

Embassy Salad
Spring Mix, Cherry Tomatoes, Shredded
Carrots, Cucumbers, Candied Pecans,
Dried Cranberry

Caesar Salad
Crisp Romaine w/ Shaved Parmesan &
Garlic Croutons

Garden Salad
Mixed Greens, Shaved Fennel, Orange
Segments, Red Onion, Tomato

Very Berry Salad
Mixed Greens, Strawberries, Blueberries,
Red Onions, Feta, Candied Pecans

Upgraded Salads **+\$4**

Italian Salad
Iceberg Lettuce w/ Red Onions,
Pepperoncini, Black Olives, Salami,
Parmesan, Croutons

Chef's Salad
Spring Mix, Cherry Tomatoes,
Cucumbers, Cheese, Bacon, Diced Egg

Entrees

Pan Seared Chicken Breast & Thigh **\$48**
Bone-In Chicken w/ Grain Mustard Jus
Wild Rice Pilaf
Roasted Baby Carrots

Herb Roasted Chicken (GF) **\$45**
Bone-In Chicken w/ Bacon Chimichurri
Garlic Mashed Potatoes
Seared Squash and Zucchini

Smothered Pork Chop (GF) **\$45**
w/ Caramelized Onion Jus
Scalloped Potatoes
Vegetable Medley

Boneless Braised Beef Short Rib (GF) **\$55**
w/ Merlot Pan Sauce
Smoked Cheddar Risotto
Roasted Asparagus

Marinated & Grilled Flat Iron **\$52**
w/ Cabernet Balsamic Reduction
Smoked Butter Mashed Potatoes
Brown Sugar Seared Carrots

Lemon Garlic Grilled Manhattan Steak **\$54**
Double Roasted Fingerling Potatoes
Seared Brussel Sprouts

Pan-Seared Salmon (GF) **\$47**
w/ Dill Cream Sauce
Skillet Potatoes
Roasted Green Beans

Tamari Braised Short Rib **\$55**
Short Rib w/ Hoisin Glaze
Horseradish Mashed Potatoes
Julienned Squash, Zucchini & Carrots

Vegetarian Entrees

Seared Cauliflower Steak **\$42**
(GF, Vegan, Keto)
Topped w/ Wilted Spinach,
Blistered Tomatoes & Crispy Chickpeas

Adobo Grilled Tofu (GF, Vegan) **\$42**
Wild Mushroom Risotto,
Charred Broccoli, Balsamic Reduction

Available Dressings

Balsamic Vinaigrette, Creamy
Ranch, Raspberry Vinaigrette,
Bleu Cheese, Caesar

Prices per person

Includes: Salad, Entrée &
Dessert, Artisan Rolls
Coffee, Iced Water & Iced Tea

If Two Or More Entrees Are
Selected, the Higher Price Will
Apply and All Plates Will Have
the Same Sides

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Duo Plates

Steak & Chicken

\$70

Grilled Flat Iron w/ Mushroom Demi
& Herb Roasted Chicken Breast
Stacked Gratin Potatoes
Roasted Asparagus

Short Rib & Chicken

\$75

Braised Beef Boneless Short Rib &
Roasted Organic Chicken
Sweet Potato Mash
Brown Sugar Seared Carrots

Steak & Shrimp

Market

Grilled Sirloin Steak w/ Lemon Herb Butter
& Jumbo Shrimp
Garlic Whipped Potatoes
Charred Brussel Sprouts



Desserts

Cheesecake

Choose From: New York w/ Strawberry Compote;
Brûléed w/ Caramel Sauce; Salted Caramel w/
Almond Crust (GF)

Angel Food Cake

w/ Lemon Icing & Fresh Berries

Strawberry Shortcake

w/ Whipped Cream & Strawberry Topping

Lemon Mixed-Berry Cake

w/ Fresh Berries & Cream Filling

Carrot Cake

w/ Cream Cheese Icing & Candied Pecans

Chocolate Mousse Cake

w/ Chocolate Ganache & Chocolate Sauce

Mascarpone Tiramisu

Espresso Pastry w/ Cream & Chocolate Sauce

Upgraded Desserts +\$5

Tuxedo Bomb

Dark and White Chocolate Mousse
Coated with Milk Chocolate Ganache

Raspberry Lemon Drop

Yellow Sponge Cake, Lemon Mousse,
Raspberry Preserves
& White Chocolate Curls

Nothing Bundt Cake®

Vanilla, Chocolate Chocolate Chip,
White Chocolate Raspberry,
or Lemon Cakes

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Dinner Buffets



Classic Sooner | \$55

Chicken Noodle Soup
Rustic Caesar Salad

Grilled Asparagus & Tomato Salad
Rotini Pesto Salad

Grilled Petite NY Steak w/ Caramelized
Onions & Red Wine Sauce
Free Range Chicken w/ Braised Mushrooms &
Madeira Jus

Seared Squash & Zucchini
Rosemary Red Potatoes

Lemon Mixed-Berry Cake & Carrot Cake

Mediterranean | \$54

Fire-Roasted Tomato Basil Soup
Caprese Salad
Greek Salad w/ Sherry Vinaigrette

Chicken Provencal
Lemon-Garlic Baked Cod w/ Pineapple Pico

Roasted Cauliflower, Blistered Tomato, Olive
Medley w/ Fresh Herbs
Wild Mushroom Risotto w/ Brie

Brûléed Cheesecake, Lemon Cake

The Executive | \$70

French Onion Soup
Mixed Greens Salad
Red Quinoa Kale Salad

Black Peppercorn Dusted Chicken Breast w/
Porcini Mushroom Sauce
Braised Beef Short Rib w/ Red Wine
Reduction
Roasted Salmon w/ Tomato, Herbs & Lemon

White Cheddar-Chive Mac & Cheese
Honey Roasted Carrots

Raspberry Lemon Drop,
Double Chocolate Cake, NY Cheesecake

Oklahoma BBQ Dinner | \$55

Range Chili, Mixed Greens Salad
w/ Assorted Toppings

Fried Okra, Baked Beans,
Collard Greens, Corn on the Cob

Pick 3 Meats: St. Louis Pork Ribs, Pulled Pork,
Chopped Beef Brisket, Smoked Bone-In Chicken,
Smoked Turkey Breast, Assorted Sausages & Links
+Additional Meat Option \$5

Smoky BBQ Sauce &
Tangy Alabama White BBQ Sauce

Peach Crumble & Chocolate Bread Pudding

Buffets Include Artisan Breads, Coffee, Iced
Tea, Iced Water

Prices per person
Based on 1 hour of service

Minimum 40 people required
Additional \$5 per person for groups less
than 40

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Dinner Buffets



Buffets Include Coffee, Iced Tea, Iced Water

Prices per person
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Minimum 40 people required
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Tex-Mex | \$58

Pozole Verde Soup
Southwestern Chopped Salad w/ Tomatoes,
Corn, Red Onion, Black Beans
& Chipotle Ranch

Beer Braised Black Beans,
Cilantro-Lime Rice
Street Corn on the Cob

Pick 3:

Marinated & Grilled Beef Fajitas
Marinated & Grilled Chicken Fajitas
(Fajitas Served w/ Steamed Flour Tortillas
and Grilled Onions & Peppers)
Pulled Pork Carnitas w/ Peppers & Onions
Cheese Enchiladas w/ Ranchero Sauce
Adobo Grilled Pork Medallions

Tortilla Chips, Salsa, Salsa Verde,
Guacamole, Sour Cream, Cotija Cheese

Bavarian Crème Filled Churros

Italian Table | \$54

Minestrone
Italian Salad w/ Black Olives, Parmesan,
Sun-Dried Tomatoes & Artichokes
Rotini Pasta Salad
w/ Roasted Peppers & Artichokes

Chicken Parmesan
Seared Pork Chop Piccata w/ Crispy Capers
Cheese Tortellini w/ Roasted Garlic, Basil Cream
Herb Roasted Vegetables

Italian Crème Cake & Chocolate Mousse Cake

Southern Plains | \$54

Broccoli Cheese Soup
Mixed Greens Salad w/ Cucumbers, Tomatoes,
Croutons, Shredded Cheese
Cucumber & Tomato Salad
Rotini Pasta Salad

Bone-In Fried Chicken
Slow Roasted Beef Loin w/ Mushroom Demi
Sautéed Green Beans
Garlic Whipped Potatoes

Apple & Cherry Cobblers

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Hors D'oeuvres

Cold Selection \$7 Each

Loaded Deviled Egg
Fruit Kabob w/ Lemon Poppyseed Dressing
Whipped Feta Crostini w/ Overnight Tomato
Prosciutto Wrapped Asparagus w/ Balsamic Glaze
Roasted Beef Tenderloin Crostini w/ Caramelized Onions & Truffle Aioli
Sun-Dried Tomato Hummus Crostini w/ Basil Goat Cheese
Antipasto Kabob w/ Olives, Artichoke, Cheese & Salami
Cucumber w/ Feta & Kalamata Olives
Smoked Salmon on Crostini w/ Dill Cream Cheese

Hot Selection \$8 Each

Parmesan Meatballs w/ Roasted Tomato Sauce
Coconut Shrimp w/ Sriracha Remoulade
Chicken Wings: Choose from Buffalo, BBQ or Asian
Bacon Wrapped Jalapeno w/ Smoked Cheddar Filling
Pan Fried Pot Stickers w/ Thai Chili Sauce
Hot & Crunchy Crab Cakes w/ Sriracha Aioli
Cheese Quesadillas w/ Lime Crema & Pico
Fried Mac & Cheese w/ Garlic-Cilantro Aioli
Crispy Beef Ravioli w/ Smoked Gouda Cream
Bacon Wrapped Chicken & Jalapeno Skewer w/ Pineapple Teriyaki Glaze

All Prices Per Piece
Minimum Order of 40 Pieces of Each Item

Optional: Attendant to Hand-Pass Trays, \$175 Each

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Gourmet Displays



All Prices Per Person

Minimum of 40 People

Antipasto Display \$18

Grilled Vegetables, Olives, Pepperoncini, Fresh Mozzarella and Imported Cured Meats, Roasted Peppers, Artichokes & Crostini's

Market Style Crudité \$17

Assorted Fresh Vegetables with Herb Buttermilk Dip and Hummus

Market Style Fruit Display \$15

Assorted Seasonal Sliced Fruit with Lemon Poppyseed Dressing

Artisan Cheese Display \$18

Assorted International and American Cheeses, Dried Fruit, Spiced Walnuts, Artisan Crackers & Breads

Charcuterie \$23

Artisan Cheeses, Imported Cured Meats, Mustards, Pickled Vegetables, Artisan Crackers & Breads

Salsa Bar \$20

Tortilla Chips, Roasted Tomato Salsa, Salsa Verde, Spanish Queso Dip, Fundido, Guacamole

Shrimp Market Price

Chilled & Peeled Shrimp (3 Per Person), Horseradish Cocktail Sauce, Whole Grain Mustard & Lemons

Bruschetta \$17

Tomato w/ Mozzarella
Mushroom w/ Brie
Smoked Salmon
Cantaloupe w/ Prosciutto

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Gourmet Stations

Salad Bar | \$20

Mixed Greens & Iceberg

Tomatoes, Carrots, Cucumbers, Red Onion, Black Olives

Artichokes, Parmesan, Cheddar, Bleu Cheese

Bacon Bits, Sunflower Seeds, Croutons

Pickle Spears, Cottage Cheese

Grilled Chicken, Hard Boiled Eggs

Ranch Dressing, Blue Cheese Dressing, Balsamic Vinaigrette



Pasta Station* | \$24

Tri-Colored Cheese Tortellini, Bowtie, Penne

Onion, Garlic, Spinach, Tomato, Mushroom, Chicken, Shrimp,

Parmesan Roasted Tomato Sauce, Garlic Cream Alfredo Sauce,

Basil Pesto

*Attendant Required, \$175 each

Grown Up Sliders | \$25

Chipotle Angus w/ Cheddar on Hawaiian Roll

Chashu Braised Pork Belly w/ Sriracha Aioli on Bao

Bourbon BBQ Chicken w/ Northern Slaw on Silver Dollar Roll

Mac and Cheese Station | \$20

Grilled Chicken, Bacon, Shrimp, Caramelized Onion, Garlic,

Mushroom, Green Onion, Bread Crumb, Yellow and White

Cheddar Cheese Sauces

Street Taco Station | \$23

Pork Carnitas, Grilled Chicken, Carne Asada served with

Cilantro, Diced Onions, Flour Tortillas, Cheese, Lime Wedges,

Pico de Gallo and Sour Cream

All Prices Per Person
Based on 1 hour of service

Minimum of 40 People

Optional: Station Attendant, \$175 Each

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Carving Stations

Prime Rib (Serves 30) | Market

Caramelized Onions, Horseradish Sauce and Rolls

Roasted Turkey Breast (Serves 35) \$400

Cranberry Relish, Rolls

Roasted Pork Loin (Serves 35) | \$400

Fruit Compote, Rolls

Roasted Beef Tenderloin (serves 20) | Market

Garlic Red Wine Demi-Glace and Rolls

Carving Station Enhancements \$7 each/per person

Crispy Brussels Sprouts

Roasted Asparagus & Blistered Tomatoes

Garlic Whipped Potatoes

Smoked Cheddar Mac n Cheese

Double Roasted Fingerling Potato



All carving stations require attendant fee of \$175 each

All food and beverage pricing is subject to the prevailing service charge and sales tax, currently at 25% service charge and 8.75% sales tax.

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The sales & service of alcoholic beverages is regulated by the State of Oklahoma Alcoholic Beverage Commission, as a licensee, Embassy Suites is responsible for administration of the regulations.

We require at least one bar/bartender per 100 people. A bartender fee of \$175 will apply. Labor charges are based on three hours of service. A fee of \$45 per additional hour will apply.

All guests must show proof of valid photo ID. The hotel reserves the right to refuse service to any person who may be intoxicated, even if that person is a guest of the hotel. All liquor, beer & wine consumed and/or sold on the premises must be purchased from & served by the hotel.

Consumption Bars

<u>Per Drink</u>	<u>Host</u>	<u>Cash</u>
Domestic Beer	\$6	\$7
Imported Beer	\$7	\$8
Wine by the Glass:		
House (Chloe)	\$9	\$10
House Liquor	\$9	\$10
Premium Liquor	\$10	\$11
Assorted Soda & Bottled Water	\$5	\$6

Beer Selections*

<u>Domestic</u>	<u>Imported</u>
Budweiser	Corona
Bud Light	Dos XX
Coors Light	Heineken
Michelob Ultra	
Miller Lite	

*See Sales Associate for More Selections

Miscellaneous

<u>Per Bottle</u>	
House Champagne (Lunetta)	\$50
House Wine (Chloe)	\$35
Premium Wine (Chloe)	\$45
Non-Alcoholic Sparkling Cider	\$28

Liquor Selections*

<u>House</u>	<u>Premium</u>
Conciere Vodka	Tito's Vodka
Conciere Rum	Bacardi Rum
Conciere Gin	Bombay Sapphire Gin
Conciere Bourbon	Maker's Mark Bourbon
Conciere Tequila	Camarena Tequila
Conciere Scotch	Johnnie Walker Red Scotch
Conciere Whiskey	Crown Royal Canadian Whisky
	Courvoisier VSOP Brandy

Per Gallon

Champagne Punch Bowl	\$50
Mimosa	\$50

Per Keg

Domestic Beer	\$550
Import Beer	\$600

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Audio Services

(House Sound & Audio Mixer Included)

- Standing Podium \$50
- Acrylic Podium \$100
- Podium w/ Wired Mic \$125
- Wired Mic \$75
- Wireless Mic Kit \$225
(Handheld or Lapel)
- Laptop Audio \$50

- Small PA Speaker Package \$500
- Deluxe PA Speaker Package \$850
(PAs for use w/ bands
requiring speakers and/or mics
& outdoor events)

Internet Access

- Wifi Connection (per device) \$25
(Meeting Wifi Packages Available)
- Hardwired Internet \$200
(200Mbps Access)

AV Tech Support

- Dedicated AV Tech \$105/hr

Video Services

(Computer Audio Included)

- Drop Down Screen
& Laser Projector \$750
(For Use In OK ABCD, OK E,
OK F, OK GHIJ, Univ)
- Screen & Projector Package \$600
- Projector Support Package \$250
(Screen, AV Cart, Power Strip)

- 55" TV / Confidence Monitor \$300
- 70" TV / Confidence Monitor \$400

Stage & Event Lighting

- Small Stage Wash \$250
(For Stage Less Than 20')
- Large Stage Wash \$400
(For Stage More Than 20')

- Decorative LED Up Lights \$260
(6 Lights)
- Cake / Pinspot Lighting \$175

Production Services

(Computer Audio Included)

- Video Production Package \$700
(HD Camera w/ Controller
& Video Switcher)
- Deluxe Video Package \$900
(HD Camera w/ Controller,
Video Switcher, Laptop,
200 MBps Data)
- HDMI Video Switcher \$320
- USB Audio Interface \$100
- Room Audio Recording \$150

Miscellaneous Support

- Laptop Computer \$200
- Presentation Remote \$65
- Whiteboard or Flip Chart \$65
w/ Markers
- Sign Easel \$20
- Polycom Speakerphone \$175
- Extension Cord/Power Strip \$25
- DJ Power Connection \$175