



Mix it Up

Cocktails	\$6.00 per serving
Premium Wines	\$7.00+ per glass
Premium Wine (hosted bars only)	\$28+ per bottle
House Wine	\$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

Choose any four items for \$13.00

All items are served buffet style unless specified.

2 pieces per guest.

VEGETARIAN

Walnut Pesto Stuffed Mushrooms
Vegetable tarts
Fig and Goat Cheese lollipops rolled in toasted pecans
Chevre crostini with tomato confit and cracked black pepper
Red onion marmalade tarts with sour cream and chives
Asparagus stuffed Phyllo with asiago cheese
Baby mozzarella skewers with cherry tomato and basil

BEEF & LAMB

Roast beef and arugula crostini with tapenade
Mini beef wellingtons
Korean BBQ Meatballs
Braised Beef mini tart
Lamb meatballs with parsley mint pesto
Smoked beef tenderloin crostini with balsamic reduction and Boursin cheese
Antipasta Skewer: artichoke heart, tomato, salami and cheese
Pinchos: an assortment of skewered cured meats, cheese and pickles
Bacon wrapped and Brown sugar glazed cocktail sausages
Prime Rib and Boursin 'Purses'

SEAFOOD

Sweet Mango Lime cocktail shrimp
Bacon wrapped Shrimp
Honey Glazed Salmon Skewer
Smoked Salmon Crostini with cream cheese, capers and dill
Mini Crab Cakes

CHICKEN

Chicken satay with a sesame dipping sauce
Italian chicken salad cucumber cups
Chicken coconut bites with sweet chili sauce
Chicken Caesar Crostini
Southwestern Egg Roll
Creamy Chicken Tartlette
Assorted Petite Quiche (Garden Vegetable,

DESSERT

Edible Chocolate Mousse Cups
Mini Fruit Tarts
Petit Fors
Cookie Bars
Brownie Bars



PLATTERS & DIPS

Smoked Salmon

with cucumber yogurt sauce and diced red onion, capers and crackers. 4.00 per person

Antipasto Platter

with assorted grilled vegetables, cured meat, olives, pickled peppers, and roasted peppers 3.25 per person

Roasted Red Bell Pepper Torte

layers of pesto, roasted red pepper salsa, sun dried tomatoes, and herbed cheese wrapped in a provolone shell and served with crackers. For 25 guests, 40.00. For 50 guests, 75.00

Cocktail Shrimp

Marinated Shrimp with lemons, red pepper flakes, and rosemary served with fresh cocktail sauce

4.00 per person

Hummus

topped with a red pepper relish and served with crackers 2.25 per person

Fruit Platter

with assorted fresh fruit 3.50 per person

Spinach Artichoke Dip

served with baguette crisps 2.25 per person

Baked Brie

Pastry wrapped brie served with a cranberry and walnut sauce 3.00 per person

Vegetable Crudité

An assortment of fresh cut vegetables and dip 1.75 per person

Cheese Platter

Domestic and imported cheese platter served with crackers 3.50 per person

Danish and Muffin

A selection of freshly baked danishes and muffins. 3.00 per person

Cookies

Available by the dozen: Chocolate chip, peanut butter, butterscotch, oatmeal raisin and white chocolate cranberry. 15.00 per dozen.



SALADS

**All salads available buffet style or plated*

House Salad

Organic greens, cherry tomato, shredded carrot, cucumber, and homemade buttered croutons. Served with homemade ranch dressing. As add-on to buffet, 3 per person. A la carte, 5 per person.

Greek

Organic spring mix, artichoke hearts, kalamata olives, pepperoncini and feta cheese. Served with raspberry vinaigrette. As add-on to buffet, 4 per person. A la carte, 6.5 per person.

Italian Bread Salad

Organic mesclun, jumbo croutons, seared beef, shaved red onion, gorgonzola, grape tomato and cucumber. Served with Champagne vinaigrette. As add-on to buffet, 4 per person. A la carte, 7 per person.

Israeli Couscous

Pearl couscous, organic baby spinach, dried apricot, split chickpeas and toasted almonds. Served with citrus vinaigrette. As add-on to buffet, 4 per person. A la carte, 6.5 per person.

Caesar

Freshly chopped romaine, buttered croutons, shaved parmesan. Served with Caesar dressing on the side. As add-on to buffet, 3 per person. A la carte, 6 per person.

The Cobb

Freshly chopped romaine with spiced pecans, roasted butternut squash, sliced avocado, gorgonzola and chopped bacon. Served with our homemade ranch dressing. As add-on to buffet, 4 per person. A la carte, 7 per person.

Beet Salad

Organic baby spinach, roasted red and golden beets, chevre and candied walnuts. Served with raspberry vinaigrette. As add-on to buffet, 4 per person. A la carte, 6 per person.



BUFFET ENTREES

Includes two sides, homemade dinner rolls, ice tea and water.

- Tuscan Chicken-** Chicken breast with roasted onions, mushrooms and tomato in a white wine herb jus. 15
- BBQ Chicken-** Bone-in whole chicken dry rubbed and smoked in house. 14 Breast meat only, 15.
- Sandwich Buffet-** Build your own sandwich buffet with piles of shaved roast beef, turkey and ham. Includes silver dollar rolls, lettuce, tomato, onion and condiments. 12
- Stuffed Pork Tenderloin-** Roasted pork tenderloin stuffed with apples and pecans and drizzled with a honey balsamic sauce. 16
- Baked Rigatoni-** Housemade pasta with rich Bolognese and roasted cherry tomato sauce. Tossed with parmesan and mozzarella and baked. 14
- Beef Kebabs-** Tender beef and vegetables marinated with olive oil, herbs and spices and grilled. 16
- Cheese Tortellini-** Tricolor tortellini with vegetables and a pesto cream sauce. 13
- Smoked Brisket-** Dry rubbed, thinly sliced bbq smoked brisket. Served with BBQ sauce. 16
- Tilapia-** Oven roasted tilapia baked with roasted tomatoes and lemon, and served with Champagne vinaigrette. 14
- Beef Stroganoff-** Thyme and roasted garlic marinated tenderloin with mushrooms and red wine in a dill cream sauce. Served over housemade rigatoni pasta. 15
- Stuffed Chicken Breast-** Stuffed with mushrooms and provolone. Served with a creamy chicken gravy. 18
- Meatloaf-** Rancher's Club's famous all beef meatloaf. 14
- Beef Bourguignon-** Beef tips braised with red wine, root vegetables and mushrooms. 15
- Balsamic Chicken-** Grill balsamic marinated chicken breast with roasted tomato and basil. 14
- Fajita or Taco Bar -** Tender, marinated flank steak and chicken breasts. Served with pico de gallo, sour cream and four tortillas. 15. Add chef carving station to slice chicken and steak, 150.



SIDES

Roasted garlic mashed potato	Israeli couscous
Sautéed vegetable mélange	Steamed broccoli
Roasted new potatoes with garlic and fennel seed	Roasted vegetable mélange
Sautéed green beans with white wine, shallots and toasted almonds	Potato Gratin
Rice pilaf	Roasted carrots with rosemary and honey
Twice baked potatoes	Steamed rice
	Sautéed zucchini and squash

CARVING STATIONS

Add a carving station to your event. Includes fresh dinner rolls and choice of sauces.

Minimum of 50 people.

Ham-Roasted and served with Jezebel sauce.

Pork Tenderloin- Herb and citrus brined then grilled. Served with Jezebel sauce.

Roast Beef- Whole grain mustard and herb crusted beef slowly roasted to medium rare. Served with horseradish cream.

Smoked Prime Rib- Prime rib eye rubbed with herbs, spices and coarse salt then smoked in our smoker. Served with horseradish cream.

Buffalo Prime Rib-Market Price

Whole Roasted Pig- Boneless, whole roasted pig stuffed with sausage. Served with Jezebel Sauce. Market Price



LIGHT LUNCH MENU

16 per person



SOUP DU JOUR

Chef's Choice of Soup



CHOICE OF:

COBB SALAD

Romaine, Spicy Pecans, Avocado, Gorgonzola, Roasted Squash, Bacon, Buttermilk Dressing

or

RIGATONI PASTA

Italian Sausage, Baby Arugula, Homemade Rigatoni, Aged Parmesan



CHEESECAKE

Fresh Fruit, Warm Chocolate Drizzle



LIGHT DINNER MENU

20 per person



ORGANIC SPRING SALAD

Buttered Croutons, Cucumber, Baby Tomato, Champagne Vinaigrette



CHOICE OF:

SPAGHETTI PASTA

Artichoke Heart, Pesto Cream, Chicken, Greek Olive, Feta

or

STEAK FRITES

OSU's Famous Vegas Steak®, Roasted Garlic Butter, Hand cut Fries

or

PROVOLONE CHICKEN

Mashed Potato, Stuffed Chicken Breast, Broccolini, Chicken Gravy



BREAD PUDDING

Fresh Fruit, White Chocolate Cognac Sauce



DINNER MENU

36 per person



Preselect One:

CAESAR SALAD

Buttered Croutons, House Caesar Dressing

or

BUTTERNUT SQUASH SOUP



Choice of:

GRILLED SALMON

Pearl Couscous, Toasted Almond, White Wine Apricot, Butter Sauce

or

BEEF STROGANOFF

Red Wine Marinated Tenderloin, Herbed Cream Sauce, Homemade Rigatoni Pasta

or

PETITE BEEF TENDERLOIN

Potato Gratin, Red Wine Demiglace



Choice of:

BREAD PUDDING

Fresh Fruit, White Chocolate Cognac Sauce

or

APPLE PIE

Chantilly Cream, Fresh Fruit



DINNER MENU

95 per person

PRESELECT ONE:

SWEET CORN CHOWDER

Smoked Bacon, Roasted Corn

-or-

COUNTRY LENTIL SOUP

French Lentils, Carrot, Onion & Celery



PRESELECT ONE:

WEDGE SALAD

Baby Iceberg, Crispy Bacon, Tomato & Chipotle Ranch

-or-

ORGANIC MESCLUN SALAD

Buttered Croutons, Cucumber, Baby Tomato & Champagne Vinaigrette



CHOICE OF:

BEEF TENDERLOIN

Potato Dauphinois, Red Wine Reduction

-or-

RACK OF LAMB

Roasted Potato, Parsley Mint Pesto

-or-

HALIBUT

Pistachio Crusted, Seasonal Vegetable Preparation



CHOICE OF:

BREAD PUDDING

Fresh Fruit, White Chocolate Cognac Sauce

-or-

CRÈME BRULÉE

Vanilla Custard, Fresh Fruit



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 \$20 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 provided, unless disposable wares are arranged with the Catering Manager.

Surcharges: Client will pay any additional surcharges incurred by Ranchers Club Catering from the venue. (i.e. Wes Watkins Center and Conoco 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 \$1.25 per hour or \$10 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.

Off-Site Catering: There will be a \$50 delivery fee for events held off-site outside of OSU Campus. We deliver to any location; mileage and additional delivery charges may apply.