



918.400.1122 | canebrake.events@gamil.com

Breakfast

Continental Breakfast

Assortment of Breakfast Pastries and Breads, Seasonal Fresh Fruit & Berries,
Variety of Juices, Freshly Brewed Coffee and Hot Tea

\$18

Deluxe Continental Breakfast

Assortment of Breakfast pastries and Breads, Seasonal Fresh Fruit and Berries, Individual Cereals, Yogurt,
Granola and Dried Berries, Chef's Hot Breakfast Du Jour,
Milk, Variety of Juices, Freshly Brewed Coffee and Hot Tea

\$22

Hot Breakfast

Assorted Breakfast Pastries, Muffins and Bagels, Seasonal Fresh Fruits and Berries, Cereal, Oatmeal
Scrambled Eggs, Sausage Patties & Bacon, Biscuits and Gravy
Milk, Variety of Juices, Freshly Brewed Coffee and Hot Tea

\$24

Coffee Breaks

Energy Break

Roasted Peanuts, Assorted Energy Bars, Carrots & Celery Sticks with Hummus,
Energy Drinks, Assorted Soft Drinks, Water

\$10

Milk and Cookies

Assortment of Fresh baked Cookies, Fudge Brownies, Chilled Milk, Assorted Soft Drinks, Water

\$12

Intermission

Buttered Popcorn, M&M's (plain & peanut), Snack Mix, Assorted Soft Drinks, Water

\$8

à la carte

By the Dozen

Sliced Coffee Cake \$15

Assorted Mini Scones \$6

Assorted Bagels \$18

Assorted Muffins \$18

Assorted Fresh Baked Cookies/Brownies \$18

Sliced Coffee Cake \$15

Per Person

Yogurt \$3

Whole Fruit \$3

Seasonal Fresh Fruit and Berries \$5

Assorted Breakfast Pastries \$4

Coffee & Hot Tea \$4

Soft Drinks \$3

S'mores \$8

Prices do not include gratuity and taxes. Chef may make substitutions based on availability. \$5 per person added for buffets less than 20 people. Or, Chef, may choose to plate. Request pricing for specialty items such as gluten-free and vegan.



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Lunch

Each Menu Includes Chips & Dip, Assorted Cookies, Iced Tea, Water

Sandwich Buffet

Chef's Soup Du Jour (Potato Soup, Roasted Red Pepper & Gouda or Minestrone)

Make Your Own: Chicken Salad, Smoked Turkey, Roast Beef or Honey Ham with Provolone, Swiss, Lettuce, Tomato, Red Onion, Condiments, Focaccia, Sliced Breads or Sandwich Rolls

\$20

Plated Sandwiches

Canebrake Club (or) Chicken Salad on Croissant

Traditional Club with Ham, Turkey, Bacon, Swiss, Cheddar, Lettuce and Tomato,
House Made Southwest Sauce Served on Wheat Bread (or)

House Chicken Salad with Dried Cherries & Walnuts / Fresh Baked Croissant with Bibb Lettuce and Tomato

\$13 | \$15 for Box Lunch

Traditional Reuben

Toasted Marble Rye with Sliced Corned Beef, Swiss, Sauerkraut
Thousand Island Dressing on the Side

\$12

Grilled Vegetable Lavash

Lightly Grilled Fresh Yellow Squash, Zucchini, Red Bell pepper, Red Onion and Mushrooms
with Mozzarella Cheese and Balsamic Vinaigrette on Herbed Lavash Bread

\$10

Grilled Salmon BLT

4 oz Grilled Atlantic Salmon Served Open Faced on Toasted Sourdough
with Applewood Bacon, Bibb Lettuce and Fresh Tomato

\$14

Plated Wraps

Beef Prime Rib

Ancho Roasted Beef Sliced Thin with Avocado Ranch, Mixed Greens, Monterey Jack Cheese
and Summer Squash in a Jalapeno Wrap

\$14

California Chicken

Roasted Chicken, Fresh Avocado, Bacon, Spring Mix, Cherry Tomatoes and Swiss on a Tomato Wrap

\$10

Mediterranean Veggie

House Made Hummus Spread Over Tomato Wrap, topped with Romaine Lettuce, Roasted Peppers,
Feta Cheese, Sprouts and Drizzled with Lemon Dressing

\$10

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Entree Salads

Each menu includes Chef's Bread Du Jour, Assorted Cookies or Brownies, Iced Tea, Water

Southwest Chicken Cobb Salad

Bibb Lettuce Tossed in Avocado Ranch, Topped with Layers of Grilled Chicken, Bacon, Fresh Salsa, Black Bean Relish, Cheddar Cheese and Monterey Jack Cheese

\$12

Chicken or Salmon Caesar Salad

Classic Caesar with Sliced Grilled Chicken (or) Roasted Salmon, Roasted Peppers, Fresh Parmesan and Ancho Croutons

Chicken \$12 | Salmon \$14

Santa Fe Steak Salad

Fresh Field Greens Tossed with Grilled Sirloin, Red Onions, French Green Beans and Cherry Tomatoes
Buttermilk Blue Cheese Dressing

\$14

Quinoa Salad

Hearty Super Grain Tossed with Chives and Dried Fruit Over Fresh Spring Mix
Golden Balsamic Vinaigrette

\$14

Enhancements

Soup du jour

Chef's Choice of Potato Soup, Roasted Red Pepper & Gouda or Minestrone

\$4

Soup, Sandwich & Salad Buffet

House Salad with Carrots, Cucumbers, Tomatoes & Croutons

Seasonal Vinaigrette & Ranch Dressings

Choose Two Sandwiches and a Soup

Chips & Dip, Assorted Cookies, Iced Tea & Water

\$19



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Entrees & Buffet

For Heartier Luncheons, Dinners and Brunch Events

Includes choice of one salad, two entrees, one starch, one vegetable, yeast rolls & butter,
Chef's choice Dessert, Iced Tea, Coffee Service and Water

\$28

Salad (choose one)

House Salad, Caesar or Greek Salad

Entrees (choose two)

Homemade Roast Beef, Chicken Marsala, Salmon in Champagne Sauce, Blackened Salmon, Meat Loaf,
Chicken Piccata, Mahi-Mahi, Ham, Pork Loin, Chicken Pot Pie, Pulled Pork, Farfalle with Tomato Cream &
Vegetables, Jambalaya, Lasagna Bolognese, Vegetarian Lasagna

Potato or Rice (choose one)

Au Gratin, Roasted Red Potatoes, Garlic Mashed Potatoes, Dutch Potatoes, Wild Rice, Cilantro Rice, Rice
Pilaf, Smoked Gouda and Bacon Mashed Potatoes

Vegetable (choose one)

Broccolini, Cauliflower, Italian Green Beans, Charred Brussel Sprouts, Broccoli with Cheese Sauce, Broccoli
Cauliflower and Carrots, Roasted Mixed Vegetables, Green Bean Almondine

Substitutions

Sub an entrée below for additional price listed.

Carved Prime Rib, \$8

Carved Beef Tenderloin, \$12

Cranberry Stuffed Pork Loin, \$6

Chicken Roulade, \$5

Canebrake BBQ Buffet

Entrees (choose three)

Brisket, Bologna, Pulled Pork, Chicken or Andouille Sausage

Mac N Cheese, Baked Beans, Green Beans, Coleslaw or Potato Salad, Bread, Pickles, Onions

Banana Pudding

Iced Tea, Coffee Service, Water

\$_____

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Canebrake Casual Buffets

Each includes Iced Tea, Coffee Service, Water

Taco Bar

Seasoned Ground Beef, Corn Tortillas, Lettuce, Tomatoes, Shredded Cheese, Jalapenos, Black Olives,
Sour Cream and House Made Salsa

\$18

Fajita Bar

Grilled Beef and Chicken, Flour Tortillas with Grilled Vegetables, Refried Beans, Rice,
Sour Cream and House Made Salsa,

\$22

Baked Potato Bar

Large Baker Potatoes with Diced Brisket, Broccoli, Butter, Sour Cream, Bacon Bits, Shredded Cheddar
Cheese, Cheese Sauce, Baked Beans

\$18

Add Chef's Dessert du jour / \$6



Receptions

For cocktail hours, an enhancement to a dinner, or a full-blown reception, create your own reception from the following hors d'oeuvres, displays and stations. Unless stated, priced person. Ample enough to be served with other items but are not stand-alone entrees.

Displays

Veggie Delite

Seasonal Vegetable Crudit  with Green Goddess

\$6

Cheese to Please

Domestic & International Cheese with Crostini and Crackers, Dried Fruits, Seasonal Jams

\$8

Charcuterie Board

Chef's Selection of Salami, Cured Meats, Imported & Domestic Cheeses, Spreads, Nuts, Fruits and Assorted Crostini and Crackers

\$12

Insane Artichoke Dip

Oh So Creamy with Spinach, Parmesan and Pita

\$6

Baked Brie

With Apples, Grapes, Almonds & Crackers

\$6

Trio of Dips & Chips

Choose 3: Roasted Red Pepper Hummus, Garlicky Lemon Hummus, Olive Tapenade, Jalapeno Ranch, Southwest Queso, Jalapeno Popper, Black Bean, Garden Vegetable, Seven Layer Smoked Salmon

Served with Pita Chips, Crackers, Tortilla Chips

\$7

Shrimp Cocktail

Gin Spiked Sauce

\$9



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Stations

Fajita

Chicken & Steak, Grilled Onions and Peppers, Sour Cream, House Made Salsa
\$8

Slider

Choose 2: Mini Burgers with Grilled Onions, Turkey Burgers with Roasted Red Pepper, Black Bean with Avocado, Smoked Brisket with Caramelized Onions
Ketchup, Mustard, Jalapeno Ranch, Mayo, Pickles, Lettuce, Tomato
\$9

Italian

Penne Pasta & Cheese Filled Raviolis served with Seasonal Vegetables, Italian Sausage, Creamy Alfredo, Marinara, Pesto Cream, Parmesan, Breadsticks
\$12

Smoked Brisket & Pulled Pork

Spicy Hot & Mild Barbecue Sauces, Dollar Rolls, Pickles, Onions
\$9

Chef Attended Stations

Omelets

Eggs made to order with Maple Pork Sausage, Green Onions, Red Pepper, Mushrooms & Blended Cheeses
\$10

Roasted Turkey

Grain Mustard Aioli, Chipotle Mayo & Dollar Rolls
\$7

Chicken & Waffles

Maple Syrup, Bacon, Fresh Fruit
\$8

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Hors D'oeuvres

Priced by the piece/ minimum order by the dozen

Hot

Mushrooms Stuffed with Bleu Cheese and Roasted Red Pepper

\$3

Spring Rolls with Cilantro Aioli

\$2

Assorted Mini Quiches

\$2

Shrimp & Grits- Creamy Polenta and BBQ Sauce

\$4

Piloncilla Rubbed Chicken Skewer

\$4

Garlic Mustard Grilled Beef Skewer

\$4

Bacon Wrapped Stuffed Jalapeno

\$4

Southwest Beef Tostada with Pico Aioli

\$3

Chilled

Caprese- Mozzarella, Basil, Tomato, Balsamic Drizzle

\$3

Stuffed Mushrooms with Boursin & Spinach

\$3

Mini Desserts and Chocolates

\$3

Skewered Citrus and Herb Shrimp

\$4

Shrimp on White Corn Tostada with Avocado

\$4

Smoked Salmon on Toast Point with Cream Cheese and Capers

\$3

Beef Pinwheels

\$3

BLT Pinwheels

\$3

Curry Chicken Salad in Phyllo Cups

\$3

Gorgonzola Spread on Toast Points

\$3

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