



The Mayo Hotel

Catering Menus

115 West 5th St.
Tulsa, OK 74103
P: 918-582-6296 F: 918-582-2890

January 2010



THE MAYO

THE CONTINENTALS

The Continental Breakfast

Chilled Fresh Juices
Assorted Danishes, Croissants, Pecan Sticky Buns
Sweet Butter, Honey and Fruit Preserves
Seasonal Fruits and Berries
Freshly Brewed Topeca Coffee
Selection of Imported Teas
\$15.00

The Executive Continental

Selection of Freshly Squeezed Citrus and Fruit Juices
Assorted Danishes, Croissants, Pecan Sticky Buns
Sweet Butter, Honey and Fruit Preserves
Seasonal Fruit and Berries
Assorted Organic Yogurt
House-Made Granola and Assorted Cereals
Freshly Brewed Topeca Coffee
Selection of imported Teas
\$19.00

The Mayo Continental

Selection of Freshly Squeezed Citrus and Fruit Juices
Assorted Danishes, Croissants, Pecan Sticky Buns
Sweet Butter, Honey and Fruit Preserves
Seasonal Fruit and Berries
Assorted Organic Yogurt
House-Made Granola and Assorted Cereals
Breakfast Croissants
Fresh From The Oven Bagels with Assorted Cream Cheese
Freshly Brewed Topeca Coffee
Selection of Imported Teas
\$21.00

Prices are subject to designated 22% service charge and 8.517% sales tax. An additional labor charge will apply for events with twenty five guests or less. Items listed as a per person price will be charged based on the final guarantee.



THE MAYO

THEMED MEETING BREAKS

To Your Health

Yogurt Martini with Granola Topping
Sliced Fresh Fruits
Fresh Fruit
Freshly Brewed Topeca Coffee
Selection of Imported Teas and Mineral Water
\$12.00

Energy Break

Granola Bars, Energy Bars, Protein Bars
Fresh Whole Fruits, Nuts, Berries
Assorted Energy Drinks
\$15.00

Cookies and Milk

Assorted Freshly Baked Cookies and Milk
\$7.00

Chill Out

Assorted Ice Cream Bars and Frozen Fruit Bars
\$5.00

The West Coast

California Trail Mix and Four Selections of Bottled Waters
\$8.00

Whoopee Pies

The "Original" with Oatmeal, Vanilla, and Mocha Flavored Whoopee Pies
\$5.00

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THE MAYO

THEMED MEETING BREAKS

Cupcakes

Triple Chocolate, Very Vanilla, Spiced Carrot, Red Devil, and Toasty Coconut Cupcakes
\$5.00

Night at the Movies

Milk Duds, Junior Mints, Hershey Chocolate Bars, Nestle Crunch Bars, Whoppers,
Gummy Bears, Jelly Beans, and Popcorn
\$4.00

The Health Kick

Homemade Vegetable Juices (Carrot, Tomato, and V-8), Fruit Salad in Orange Cup,
Low Fat Organic Yogurt, Vegetable Crudités with Dip
\$10.00

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THE MAYO

A LA CARTE MEETING BREAKS

Assorted Danishes, Croissants, Pecan Sticky Buns

\$25.00/dz

Freshly Brewed Topeca Coffee

\$55.00/gal

Selection of imported Teas

\$4.00/packet

Freshly Baked Cookies

\$25.00/dz

Berry Smoothies

\$4.00

Assortment of Ice Cream Bars

Upon Request

Fresh Whole Seasonal Fruit

\$1.50 ea

Brownies and Blondies

\$25.00 dz

Various Fruit Juices

\$22.00/pitcher

Assorted Sodas and Water

\$2.50/ea

Sparkling Water

\$4.00/ea

Selection of Cupcakes

\$25.00/dz

Sliced Fruit Platter

\$5.00/per person

Popcorn

\$16.00/ bowl

Candy Bars

\$2.00/ea

Granola Bars

\$24.00/dz

Homemade Vegetable Juices

Upon Request

Energy Bars

Upon Request

Energy Drinks

Upon Request

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THE MAYO

ALL DAY MEETING PACKAGES

Meeting Package

Morning

Juice

Assorted Danishes, Croissants and Muffins
Freshly Brewed Topeca Coffee
Selection of Imported Teas

Mid-Morning Refresher

Freshly Brewed Topeca Coffee
Selection of Imported Teas
Assorted Sodas

Afternoon Break

Assortment of Homemade Cookies,
Brownies and Blondies
Sodas and Mineral Waters
Freshly Brewed Topeca Coffee & Tea
Selection of Imported Teas

\$39 per person

Executive Package

Morning

Juice

Assorted Danishes, Croissants and Muffins
Freshly Brewed Topeca Coffee
Selection of Imported Teas

Mid-Morning Refresher

Freshly Brewed Topeca Coffee
Selection of Imported Teas
Assorted Sodas

Lunch Choices

(Choose one of the following luncheon options.)

Seared Salmon with Fennel Mashed
Potatoes and Carrot Emulsion

Penne Pasta with Fresh Mozzarella,
Oven Dried Tomato, and Basil Chiffonade

Roasted Chicken Breast with Creamed
Leeks
and Roasted Rosemary Potatoes

Toasted Club with Spring Mix
and Balsamic Dressing

New York Deli Buffet

Afternoon Break

Assortment of Homemade Cookies,
Brownies and Blondies
Sodas and mineral waters
Freshly Brewed Topeca Coffee & Tea
Selection of Imported Teas

\$59 per person

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THE MAYO

BREAKFAST BUFFETS

The Tulsa Buffet

Selection of Freshly Squeezed Citrus and Fruit Juices
Assorted Danishes, Croissants, Pecan Sticky Buns
Sweet Butter, Honey and Fruit Preserves
Seasonal Fruit and Berries
Assorted Organic Yogurt
Fresh Bagels with Assorted Cream Cheese
Herb Scrambled Eggs with Fresh Chives, Grilled Tomatoes
Bacon and Sausage
Green Onion Home Fries
Freshly Brewed Topeca Coffee
Selection of Imported Teas

\$23.00

Minimum guarantee of 25 guests

The Mayo

Selection of Freshly Squeezed Citrus and Fruit Juices
Assorted Danishes, Croissants, Pecan Sticky Buns
Sweet Butter, Honey and Fruit Preserves
House Smoked Salmon with Capers, Tomatoes and Red Onions
Seasonal Fruit and Berries
Assorted Organic Yogurt
Fresh Bagels with Assorted Cream Cheese
The Mayo Egg Station (Eggs Made To Order By a Uniformed Chef)
Choice of Omelet, Scrambled or Farm Fresh Cooked to Your Liking,
Prepared with a Selection of Ham, Bell Peppers, Sliced Mushrooms, Green Onions, Spinach,
Asparagus, Swiss Cheese, Cheddar and Fresh Chopped Herbs
Green Onion Home Fries
Applewood Smoked Bacon and Link Sausages
Freshly Brewed Topeca Coffee
Selection of Imported Teas

\$32.00

Minimum Guarantee of 50 Guests

Chef attendant fee required at \$100.00 per chef

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THE MAYO

BREAKFAST BUFFETS

The Oklahoma

Chilled Fresh Juices
Assorted Danishes, Croissants, Pecan Sticky Buns
Sweet Butter, Honey and Fruit Preserves
Fresh Bagels with Assorted Cream Cheese
Seasonal Fruits and Berries
Biscuits and Gravy
Scrambled Eggs with Fresh Chives and Grilled Tomatoes
Green Onion Home Fries
Bacon and Sausage
French Toast
Freshly Brewed Topeca Coffee
Selection of Imported Teas

\$25.00

Minimum guarantee of 25 guests

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THE MAYO

THREE-COURSE PLATED LUNCHEON

includes your choice of soup or salad and a dessert to compliment your menu selection. All lunches accompanied by seasonal fresh vegetables, rolls, butter, iced tea and freshly brewed Topeca coffee.

Starters

Cream of Mushroom
New England Clam Chowder
Cream of Tomato

OR

Hearts of Romaine with Queen Olives, Parmesan Cheese and Focaccia Crouton
Field Greens Salad, Roasted Root Vegetables with Choice of Dressing
Spinach Salad with Shaved Manchego Cheese, and Sherry Vinaigrette

Entrées

Roasted Chicken Sandwich with French Fries
\$26.00

Buttermilk Fried Chicken
Creamy Mashed Potatoes and Pan Jus
\$28.00

Penne Pasta with Fresh Mozzarella,
Oven Dried Tomato, and Basil Chiffonade
\$26.00

Seared Salmon with Fennel
Mashed Potato and Carrot Emulsion
\$28.00

Homemade Lump Crab Cakes
Creamed Leeks, Steamed Potato and Caper Aioli
\$32.00

Braised Beef Short Rib
Cipollini Onion and Parsnip Purée
\$32.00

Roasted Chicken Breast with Creamed Leeks
And Rosemary Roasted Potatoes
\$30.00

Desserts

Chocolate Marquis
New York Cheesecake
Strawberry Roulade

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THE MAYO

TWO-COURSE PLATED LUNCHEON

All lunches accompanied by rolls, butter, iced tea and freshly brewed Topeca coffee.

The Lightside

Oriental "Chopped" Chicken Salad

Soy Marinated Chicken, Cabbage, Peppers, Romaine, Snow Peas, Grated Carrot and Red Chili
Peanut Dressing

\$19.00

Cobb Salad

Baby Ranch Greens, Diced Turkey, Ham, Egg, Bacon, Cheddar and Swiss Cheeses Served with
Blue Cheese Dressing

\$21.00

Grilled Flank Steak Caesar Wrap

Parmesan, Romaine Lettuce and Homemade Dressing

\$19.00

Grilled Hanger Steak Salad

Roasted Peppers, Roquefort, Romaine, Iceberg, Tomato, and Shaved Fresh Horseradish

\$23.00

Niçoise Salad

Tuna, Haricot Vert, New Potatoes, Eggs, Niçoise Olives and Red Wine Vinaigrette

\$25.00

Desserts

Chocolate Marquis

New York Cheesecake

Strawberry Roulade

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THE MAYO

LUNCH BUFFETS

New York Deli Buffet

Field Greens Salad with Shaved Fennel, Baby Carrots and Choice of Dressing
Country Style Potato Salad with Garlic, Bacon, Green Onions, and Chopped Eggs
Orchettie Pasta Salad with Olives, Basil Pesto, Roasted Peppers and Artichokes
Deli Style Coleslaw

Roast Beef, House- Smoked Turkey, Honey Cured Ham and Tuna Salad
Provolone, Cheddar and Swiss Cheeses
Sliced Tomatoes, Lettuce, Onions
Mayonnaise, Mustard and Pickles
Assorted Breads and Rolls
Basket of Chips

Chocolate Chip Cookies, Brownies and Blondies

Iced Tea
Freshly Brewed Topeca Coffee
Selection of imported Teas

\$29.00

The Picnic

Winter Greens with Roasted Root Vegetables, Choice of Dressings
Grilled Vegetable Salad with Eggplant, Peppers, Zucchini and Feta Cheese
Country Style Potato Salad with Garlic, Bacon, Green Onions, and Chopped Eggs

Tuna Salad on Whole Wheat
Roasted Chicken Club with Double Smoked Bacon on Sourdough
Grilled Flank Steak Caesar Wrap, Parmesan, Romaine Lettuce and Homemade Dressing
Honey Glazed Ham with Gruyere and Whole Grain Mustard on Baguette
Hummus and Grilled Eggplant Pita Pocket

Fresh Fruit Salad
Cheesecake with Strawberry Sauce
Assorted Cookies

Iced Tea
Freshly Brewed Topeca Coffee
Selection of imported Teas

\$31.00

Minimum Guarantee of 25 guests

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HORS D'OUVERES

Cold Selections \$3.50

Avocado Tostada with Pickled Red Onion
and Guacamole

Southwestern Chicken Salad in Phyllo Cup

Roma Tomato and Mozzarella Bruschetta

Crostini with Brie and Onion Jam

Citrus Crab Salad in Phyllo Cup

House Smoked Salmon with Citrus on
Toasted Brioche

Rare Seared Filet Mignon on Baguette with
Caramelized Onion

Spicy Tuna Tartar on Crispy Wonton

Jumbo Shrimp with Cocktail Sauce

Hot Selections \$4.50

Tempura Mushroom Caps

Mini Baked Potatoes with Chives, Bacon,
Sour Cream and Sea Salt

Spanakopita-Spinach and Feta Cheese in
Phyllo

Mini Corn Dog with House-Made Brown
Mustard

Shrimp Spring Roll with Chili Sauce

Sesame Chicken Skewer with Hoisin BBQ
Sauce

Lobster Tempura Skewer with Soy Ginger
Tea

Baby Angus Cheeseburger

Coconut Crusted Shrimp with Siracha Sauce

Mini Crab Cake with Tomato Remoulade

Herb Crusted Lamb Chop

Beef Wellington, Sauce Béarnaise

Based on minimum order of 25 pieces per item

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THE MAYO

DISPLAYS AND STATIONS

Fresh Garden Vegetables Crudités

Seasonal Vegetables Served with Roquefort,
Hummus and Avocado Dips

Brie Station

Baked Brie Encrute with, Berries Coils, Sliced
Apples and Pears, Crackers, and Bread
(Minimum of 25 people)

Imported and Domestic Cheese

Traditional Cheese Board with American and
European Selections, Fresh Fruit, Nuts and
Sliced baguettes
\$4.50

Potato Martini Station

Silky Mashed Potatoes
Crushed Fingerling Potatoes with Sea Salt
Whipped Sweet Potatoes

*Served with Cheddar Cheese, Bacon Bits,
Scallions, Sour Cream, Crispy Onion Strings
and
house made gravy
\$12.00*

Risotto Station

Made to Order-Please Select Two:
Seasonal Garden Vegetable Risotto
Forest Mushroom Risotto
Lobster Risotto
Pancetta and Arugula Risotto
\$14.00
Chef Attendant required at \$100.00 per Chef

Pasta Station

Penne
Italian Sausage, Tomatoes, Peppers
Cheese Tortellini
Parmesan Cream Sauce
Mushroom Ravioli
Madeira Cream Sauce

*Served with Crusty Italian Bread and Shaved
Parmesan
\$14.00*

Chef Attendant Required at \$100.00 per Chef

Carving Stations

Plank Roasted Salmon
With a Hint of Hickory Smoke, Juniper Glaze,
Blueberry Relish
\$155.00 serves 25

Whole Roasted Turkey
Giblet Gravy, Cranberry Relish
\$225.00 serves 25

Honey Glazed Ham
House- Made Brown Mustard and Buttermilk
Biscuits
\$250.00 serves 50

Slowly Cooked Prime Rib of Beef
Served with Natural Jus and Creamy
Horseradish
\$300.00 serves 50

Pepper Crusted Beef Tenderloin
Served with Bordelaise Sauce, Creamy
Horseradish
\$350.00 serves 25

Steamship of Beef
Crusted with Brown Sugar and Grain Mustard,
Natural Jus and Horseradish Cream
\$750.00 serves 150
*Each Carving Station Requires a Chef
Attendant at \$100.00 per Chef*

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THE MAYO

SWEET RECEPTIONS

Beignet Station

Classic, Banana, Cherry and Pineapple Beignets
with Crème Anglaise, Whipped Cream and Powdered Sugar

\$10.00

Chef Attendant Required at \$100.00 per Chef

Pies, Cakes and Tortes

Seasonal Fruit Pie, Chocolate Torte, Lemon Meringue, Carrot Cake and New York Cheesecake

\$14.00

Night at the Movies

Milk Duds, Junior Mints, Hershey Chocolate Bars, Nestle Crunch Bars, Whoppers,
Gummy Bears, Jelly Beans, and Popcorn

\$4.00

Petite Four

Chocolate Dipped Biscotti, Éclairs, Napoleon, Mousse, Tiramisu Bites, and Pate Fruits

Upon Request

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THE MAYO

THREE COURSE PLATED DINNER

Includes your choice of soup or salad and a dessert to compliment your menu selection. All Dinners accompanied by seasonal fresh vegetables, rolls, butter, iced teas, and freshly brewed Topeca coffee.

Soup

Lobster Bisque
Potato Leek
Cream of Tomato
New England Clam Chowder

Salad

Mixed Greens with Roasted Root Vegetables and Ranch Dressing
Spinach with Paquillo Peppers, Manchego Cheese and Sherry Vinaigrette
Wedge with Double Smoked Bacon, Bleu Cheese Crumbles and Bleu Cheese Dressing
Classic Caesar with Grana Padano Cheese

Entrees

Roasted Chicken Breast with Caramelized Root Vegetables and Potato Puree \$37.00
Oven Dried Tomato and Herb Crusted Sea Bass with Creamed Leeks and Parsley Potatoes
\$45.00
Soy Ginger Glazed Salmon with Carrots, Lemon Grass Reduction Fennel, and Garlic Potato
Puree \$39.00
Grilled 7 oz Filet with Roasted Shallots and Red Wine Slow Roasted Reduction \$49.00
Prime Rib with Glazed Carrots, Yorkshire Pudding, and Pan Jus \$45.00
(Minimum of 25 people)
Confit Garlic Infused Leg of Lamb with Ratatouille Nicoise and Rosemary Roasted Potatoes
\$40.00
Maryland Crab Cake, Steamed Potatoes, Baby Vegetables, and Crab Butter Sauce \$39.00
Grilled prime Kansas City Strip Steak, Caramelized Vidalia Onion, Bleu Cheese, and Confit Pont
Neuf Potatoes \$48.00
Seared Prime Filet Mignon of Beef, Potato Gratin, Cabernet Wine Sauce and Seasonal Market
Vegetables \$60.00

Duos

Seared 5 oz Filet and Herb Crusted Chicken Breast with Sautéed Mushrooms, French Beans,
and Chianti Reduction \$45.00
Grilled 5 oz Filet and Shrimp Scampi with Potato Gratin and Asparagus \$48.00
Roasted Chicken Breast and Maryland Crab Cake, Andouille Risotto, and Cabbage \$45.00

Desserts

Chocolate Marquise Cake with Mixed Berry Compote
White Chocolate and Sundried Cherry Bread Pudding with Bourbon Anglaise
New York Cheesecake

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THE MAYO

DINNER BUFFETS

Texas Meets Tulsa

Tomato Salsa with Crispy Corn Chips
El Paso Caesar Salad with Roasted Corn
Bay Shrimp and Black Bean Salad, Cilantro and Citrus
Orange-Jicama and Smoked Chicken Salad with Chipotle-Lime Dressing

Tequila Lime Mahi-Mahi with Papaya Black Bean Salsa
Grilled Marinated Beef Flank Steak, Pico de Gallo
Cumin-Coriander Crusted Breast of Chicken with Roasted Poblano Peppers
Pinto Beans Ranchero Style
Spanish Rice
Jalapeño Cornbread

Prickly Pear Cheesecake, Mexican Chocolate Cake, Margarita Cheesecake
Freshly Brewed Topeca Coffee
Selection of Imported Teas

\$59.00

Minimum guarantee of 50 guests

The Tuscan

Cabbage and Cannellini Bean Soup
Panzanella Salad, Roma Tomato, Olive Oil and Rustic Bread
Orecchiette pasta with Rock Shrimp and Basil Caper Dressing
Field Greens and Wild Mushroom Salad with Pecorino Cheese
Fresh Baked Focaccia Bread

Bistecca Al Florentine, Wood Grilled Beef with
Sea Salt, Olive Oil and Black Pepper
Roasted Chicken with Chianti Sauce
Halibut, Artichoke Hearts and Oregano Butter
Polenta with Prosciutto, Sage and Chestnuts

Tiramisu and Chocolate Dipped Biscotti
Freshly Brewed Topeca Coffee
Selection of Imported Teas

\$60.00

Minimum guarantee of 50 guests

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THE MAYO

DINNER BUFFETS

The Mediterranean

Haricot vert and Roasted Hazelnut Salad
Endive Salad with Lardons, Garlic Croutons, Chive Vinaigrette
Grilled Mediterranean Vegetables with
Balsamic Reduction and Feta Salad Niçoise

Oven-Roasted Sea Bass, Calamari, Arugula Purée and Roasted Peppers
Pan Seared Entrecote with Roasted Garlic, Parsley and Thyme
Rigatoni with Pepperoncini, Sausage and Tomato Ragout
Oven-Roasted Potatoes
Glazed Baby Vegetables

Selection of Cakes and Tortes
Chocolate and Petit Fours
Freshly Brewed Topeca Coffee
Selection of Imported Teas

\$65.00

Minimum guarantee of 50 guests

The Mayo Dinner Buffet

Baby Greens Arugula Salad with Choice of Dressing
Grilled Asparagus and Portobello Mushroom Salad
Fingerling Potato Salad with Confit Garlic, Chervil, Scallions, Lardons and Sherry Vinaigrette
Orchettie Pasta Salad with Olives, Basil Pesto, Roasted Peppers and Artichokes
Marinated mushroom salad with grainy Dijon mustard

Marinated Chicken Breast
Jumbo Prawns with Traditional Horseradish Cocktail Sauce, Lemons
Snow Crab Claws with Marie Rose Sauce
Slowly Cooked Prime Rib of Beef-Carved
Natural Jus and Creamy Horseradish Sauce
Tarragon Glazed Sea Bass
Corn and White Cheddar Stuffed Chicken Breast with Natural Reduction
Roasted Garlic Potato au Gratin
Seasonal Baby Vegetables Glazed in Butter and Herbs
Bread, Rolls and Butter

Selection of Fine Cakes to Include Truffle Torte, Rum Cake, Spanish Vanilla Cake
Freshly Brewed Topeca Coffee
Selection of Imported Teas

\$89.00

Minimum guarantee of 50 guests

Chef Attendant required at \$100.00 per chef

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THE MAYO

FULL SERVICE BAR OPTIONS

House Brands

First hour	\$15 per person
Second hour	\$8 per person
Each additional hour	\$5 per person

Premium Brands

First hour	\$17 per person
Second hour	\$9 per person
Each additional hour	\$6 per person

Ultimate

First hour	\$19 per person
Second hour	\$10 per person
Each additional hour	\$7 per person

Beer & Wine

First hour	\$13 per person
Second hour	\$8 per person
Each additional hour	\$5 per person

Bar packages require a minimum of 100 guests

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BEVERAGES (PER DRINK)

Premium Brands	\$7.50
The Ultimate	\$9.00
House Wines	\$30.00/btl
Premium Wines	\$36.00/btl
Imported Beers	\$6.00
Domestic Beers	\$5.00
Non-Beer	\$2.50
Mineral Waters	\$2.50
Cordials	\$9.00

Cash Bar \$150.00 per bartender with a 2 hr minimum

SPECIALTY BARS

Martini Bar

Lemon

Apple

Cosmopolitan

Mayo Martini

\$9.00

Margarita Bar

Strawberry

Lime

\$9.00

Sangria Bar

White Sangria

Red Sangria

\$40.00 per pitcher

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WINES BY THE BOTTLE

House Selections

Folonari, Pinot Grigio

Cline Oakley, 4 White Blend

Wyndham Bin 333, Pinot Noir

Concannon, Cabernet Sauvignon
\$30.00

Premium Selections

Guenoc, Pinot Grigio

LEESE FITCH, Chardonnay

Ken Forest, Petit Pinotage

LEESE FITCH, Cabernet Sauvignon
\$36.00

Sparkling Wine

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