

WILL ROGERS THEATRE
SPECIAL EVENTS
Catering

DINNER BUFFET

****Priced Per Guest**

-Please make your selections from each of the following categories

Salad

(Choice of One)

(Pre-Select Choice of Two Salads – Additional Charges May Apply)

Baby Spring Mixes Ranch or Balsamic Vinaigrette

Caesar Salad, Shaved Parmesan, Homemade Croutons, Caesar Dressing

Baby Spinach Salad, Red Onion, Bacon Crisps, Eggs, Balsamic Vinaigrette

Entrée

(Choice of One)

(Pre-Select Choice of Two Entrees – Additional \$5 per guest)

Chicken Cordon Blue with Mornay Sauce

Traditional Lasagna, Oven Roasted Tomato with Ground Beef

White lasagna, Chicken, Spinach, Ricotta and Parmesan Cheese

Airline Chicken Breast, Rosemary and Thyme Sauce

Rosemary Roast Pork Loin, Bourbon Pork Jus

Grilled Chicken Breast, Wild Mushroom Velouté

Smoked Roasted BBQ Brisket, Homemade BBQ Sauce

Whole Roasted Beef, Au Jus and Horseradish Cream

Roasted Whole Turkey Breast, Sage-Turkey Velouté, Cranberry Sauce

Maple-Cured Country Ham, Pineapple Glazed

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Side Dishes

(Choice of Two)

Sautéed Vegetables

Sautéed Green Beans

Sweet Potato Mash

Garlic Mashed Potatoes

Cheddar Green Chili Mashed
Potatoes

Rice Pilaf

Caramelized Baby Carrot

Green Beans with Mushrooms

Jasmine Rice with Pine Nut

Roasted Yukon Potatoes

Buttered Orzo with Fresh Herbs
and Parmesan cheese

Ratatouille

Dessert

Chef's Choice

\$30 Per Guest

****Please contact our team of event coordinators for pricing, seated catering options & custom menus (405) 604-3015****