

# HOTEL INDIGO

## TULSA DOWNTOWN ENTERTAINMENT AREA

### CATERING MENU

#### BREAKFAST

##### PLATED

##### **Tulsey Benedict 17**

Shaved country ham, poached eggs, English muffin, hollandaise sauce, home fries

##### **Malted Flapjacks 15**

House-made malted flapjacks, thick-sliced bacon, Vermont maple syrup, sea salt, whipped butter

##### **Veggie Hash 16**

Seasonal squash, sweet potato, red onions, mushrooms, sharp cheddar, poached eggs, avocado, fresh fruit. Served with house-made pico

##### **Roughneck 16**

Scrambled eggs, thick-sliced bacon, breakfast sausage or country ham, home fries

##### BUFFET

##### **The Indigo 22**

Tulsey benedict  
Home fries  
Cheesy-herb scrambled eggs  
Thick-sliced bacon  
Breakfast sausage  
Assorted pastries  
Fresh fruit

##### **Blue Dome Breakfast 28**

Breakfast sausage  
Thick-sliced bacon  
Cheesy-herb scrambled eggs  
Home fries  
Buttermilk biscuits with sausage gravy  
Steel-cut oatmeal  
Local honey  
Fresh fruit

##### CONTINENTAL

##### **Cask Continental 15**

Fresh fruit and assorted local pastries and muffins

##### **Breakfast in the Bag 18**

Whole fruit, mini muffins, scones, breakfast bars, yogurt, bottled fruit juice, carton milk, bottled water

##### **Create Your Own Continental 17**

Fresh fruit  
Assorted cereals with almond, soy, and dairy milk

Choose one: bagels with cream cheese, pastries, or toast with assorted breads, jams, and butters

Choose one: assorted yogurts or breakfast bars

##### **Elgin Executive 20**

Fresh fruit, bagels with cream cheese, assorted yogurts, assorted local pastries, and a buttermilk biscuit with sausage, sharp cheddar cheese, and scrambled eggs

##### STATIONS

##### **Omelet 16**

Red and green bell peppers, onions, mushrooms, arugula, sharp cheddar cheese, country ham, bacon crumbles

\* Chef attendant required (\$100 per chef)

##### **Malted Pancakes 16**

Fresh fruit compotes and jams, chocolate hazelnut spread, whipped honey butter, whipped cream, powdered sugar, toasted nuts, cinnamon

##### ENHANCEMENTS

##### **Yogurt 2**

##### **Cereal 2**

##### **Whole Fruit 2**

##### **House-made granola 4**

##### **Mini Quiche 4**

##### **Bagels with cream cheese 4**

##### **Fruit Plate 3**

with yogurt dipping sauce

Breakfasts are served with coffee, hot tea, orange juice, and iced water. Plated breakfasts are served with a basket of mini muffins.

PRICES LISTED ARE PER PERSON UNLESS OTHERWISE STATED.  
ALL FOOD AND BEVERAGE WILL BE ASSESSED A TAXABLE SERVICE CHARGE OF 24%.  
CURRENT SALES TAX APPLIES TO ALL PURCHASES.

## LUNCH

### ENTRÉE SALADS

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#### **Cask Cobb 19**

Fresh mixed greens, grilled chicken breast, bourbon candied bacon, diced tomato, hard boiled egg, creamy herb dressing

#### **Caesar 17**

Crisp romaine, grilled chicken breast, aged Parmesan, house-made croutons, classic Caesar dressing

#### **House Blue 21**

Fresh mixed greens, adobo-marinated steak tips, gorgonzola, roasted red bell peppers, tobacco onions, charred corn, house vinaigrette

### PLATED

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#### **Oilman Club 21**

Slow-roasted turkey, crispy thick-cut bacon, mixed greens, tomato, red onion, and roasted garlic aioli on a Brioche bun. Served with sea salt kettle chips

#### **Herb-Rubbed Chicken Breast 26**

Pan-seared, herb-rubbed chicken breast with boursin cream, roasted garlic mashed potatoes, market vegetables

#### **Roasted Pork Loin 28**

Brown sugar-rubbed pork loin with berry gastrique, creamy polenta, market vegetables

#### **Rainbow Trout 30**

Charred with skin on, topped with lemon butter, succotash, creamy polenta

Entrée salads and sandwiches are served with choice of dessert.

Plated entrées are served with choice of salad and choice of dessert.

#### **Choice of Salad**

House Salad  
Fresh mixed greens, carrots, cucumbers, tomatoes, house vinaigrette

#### **Caesar Salad**

Crisp romaine, aged Parmesan, house-made croutons, Caesar dressing

#### **Choice of Dessert**

Chocolate layer fudge cake  
Seasonal cheesecake  
Fresh fruit plate



## BUFFET

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### The Lunchbox 26

Cask cobb salad or house-made soup  
Country ham  
Oven roasted turkey  
Oven roasted beef  
Assortment of sliced cheeses  
Fresh breads and rolls  
Bibb lettuce  
Tomato  
Red onion  
Roasted garlic aioli  
Stone ground mustard  
loaded potato salad  
Sea salt kettle chips  
Cookies and brownies  
Assorted soft drinks

### It's Amore 26

Caesar Salad  
Spaghetti pasta  
Penne pasta  
Marinara sauce  
Alfredo sauce  
House-made meatballs  
grilled chicken breasts  
Market vegetables  
Garlic bread sticks  
Tiramisu  
Mini cannoli

### Not Just For Tuesdays 28

Crisp lettuce  
Diced tomatoes  
Sour cream  
Cheddar cheese  
Fresh guacamole  
Tortilla chips  
House-made salsa  
White queso

Choose two entrées

Chicken fajitas  
Pork carnitas  
Seasoned ground chuck

Warm flour and corn tortillas  
Sautéed onions and bell peppers  
Cilantro black beans  
Sopapillas with local honey  
Churros with cinnamon sugar

### Backyard BBQ 28

Fresh fruit  
BBQ pulled pork  
BBQ pulled chicken  
Silver dollar rolls  
House-made pickles  
Shaved red onion  
Coleslaw  
Loaded potato salad  
Bourbon baked beans  
Chef's choice desserts

All lunches are served with Iced water, iced tea, coffee, and hot tea.

## DINNER

### PLATED

#### Grilled Filet 50

Creekstone filet, truffle-roasted fingerlings, market vegetables, Stilton compound butter

#### Herb-Rubbed Chicken Breast 32

pan-seared chicken breast with sweet and smoky sauce, herbed rice, market vegetables

#### Rainbow Trout 32

Charred, skin-on trout fillet with lemon butter, succotash, creamy polenta

#### Pork Chop 36

Bone-in chop, brown sugar rub and berry gastrique, creamy polenta, market vegetables

Plated dinners are served with a choice of salad and a choice of dessert.

\* Vegetarian Options Available

#### Choice of Salad

House Salad Fresh mixed greens, carrots, cucumbers, tomatoes, house vinaigrette Caesar Salad Crisp romaine, aged Parmesan, house-made croutons, Caesar dressing

#### Choice of Dessert

Chocolate layer fudge cake Seasonal cheesecake Fresh fruit plate

All dinners are served with chef's selection of bread and rolls, whipped honey butter, iced water, iced tea, coffee, and hot tea.

#### Mini Dessert Bar 5

Assorted mix of three to five bite-sized pastries

#### Fruit & Cheese Display 6

Selection of hard and soft cheeses, fresh and dried fruits, local honey, toasted nuts, crackers

### BUFFET

#### BBQ 48

Fresh fruit  
Coleslaw  
Potato salad  
Baked beans  
Corn on the cob  
Cornbread  
Pulled pork  
Beef brisket  
Grilled BBQ chicken thighs  
House-made pickles  
Seasonal fruit crisp  
Apple cobbler  
\* Upgrades  
Baked potato 2/person  
Spare ribs 6/person

#### It's Amore 48

Antipasto bar - Olives, marinated vegetables, fresh mozzarella, salami  
Caprese skewers - Tomato, basil, mozzarella, balsamic reduction  
Italian Salad - mixed greens, artichokes, olives, cherry tomatoes, red onion, pepperoncini, house vinaigrette

Italian sausage with onions and peppers  
Chicken marsala - Pan-seared chicken breasts with marsala cream sauce and local mushrooms  
Creamy polenta  
Pan-sautéed cod with lemon-caper beurre blanc

Market vegetables  
Garlic bread sticks  
Tiramisu  
Italian creme cake  
Lemon bars

\* Upgrades  
Tuscan flank steak with chimichurri \$6 per person

#### Rio Grande 44

Enchiladas (cheese or chicken)  
Adobo-marinated flank steak  
Warm flour tortillas  
Spanish rice  
Cilantro black beans  
Crisp lettuce, cherry tomatoes, charred corn, queso fresco, fresh guacamole  
Sopapillas with Oklahoma honey  
Churros  
\* Upgrades  
Warm corn tortillas 1/person  
Fajita beef 4/person  
Fajita chicken 4/person

## Blue Dome 48

Choose one:

Cask Cobb  
House Salad

Choose Three:

Mom's Pot Roast  
short rib, slow braised in Welltown Brewery Ale,  
crispy pork skins

Herb-rubbed Chicken Breast

pan-seared chicken breast, sweet & smoky sauce

Rainbow Trout

charred, skin-on filet with lemon butter, succotash,  
creamy polenta

Pork Chop

bone-in, brown sugar-rubbed chop  
with berry gastrique

Mashed potatoes

Fresh market vegetables

Caramel apple pie

Chocolate fudge cake

Seasonal cheesecake

All dinners are served with chef's selection of bread and rolls, whipped honey butter, iced water, iced tea, coffee, and hot tea.

## BREAKS

### Get Your Morning Kicks 14

Granola, yogurt, dried fruit  
Whole fresh fruit  
Fruit kabobs  
Assorted soft drinks and energy drinks  
Coffee, decaf, hot tea

### Get Your Afternoon Kicks 16

Fruit kabobs  
Whole fresh fruit  
KIND bars  
Assorted soft drinks and energy drinks  
Coffee, decaf, hot tea

### A Trip to Grandma's 11

Freshly baked assorted cookies  
Chocolate brownies  
Milk  
Assorted soft drinks and bottled water  
Coffee, decaf, hot tea

### Intermission 15

Fresh buttered popcorn  
Assorted candy including  
Junior Mints, M&Ms, Milk Duds,  
Sour Patch Kids, Mike & Ikes  
Assorted soft drinks and bottled water  
Coffee, decaf, hot tea

## A LA CARTE

**KIND bars** 5/each

**Whole fruit** 2/each

**Fresh seasonal fruit** 5/person

**Seasonal vegetables with house-made hummus**  
5/person

**Mix Sixty-Six** 3/person

**Chocolate Brownies** 28/dozen

**Freshly Baked Cookies** 28/dozen

**Assorted Candy Bars** 4/each

**Popcorn** 3/person

**Coffee** 36/gallon

**Hot Tea** 3/each

**Iced Tea** 28/gallon

**Fruit juice** 28/gallon



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## BANQUET BAR

### HOST BAR

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**Liquor 10/drink**

Bentley's Gin  
Bentley's Vodka  
Bentley's Whiskey  
Exotico Tequila

**Wine 9/drink**

Proverb Cabernet Sauvignon  
Proverb Chardonnay  
Chateau St. Michelle Riesling  
Proverb Pinot Noir  
Wycliff Sparkling Wine

**Beer 8/drink**

Bud Light  
Budweiser  
Coors Light  
Corona  
Coop F5 IPA

**Premium Liquor 12/drink**

Builder's Gin  
Tito's Vodka  
Jack Daniel's Whiskey  
Espolon Tequila

### CASH BAR

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**Liquor 11/drink**

Bentley's Gin  
Bentley's Vodka  
Bentley's Whiskey  
Exotico Tequila

**Wine 10/drink**

Proverb Cabernet Sauvignon  
Proverb Chardonnay  
Chateau St. Michelle Riesling  
Proverb Pinot Noir  
Wycliff Sparkling Wine

**Beer 9/drink**

Bud Light  
Budweiser  
Coors Light  
Corona  
Coop F5 IPA

**Premium Liquor 13/drink**

Builder's Gin  
Tito's Vodka  
Jack Daniel's Whiskey  
Espolon Tequila

Current Oklahoma alcohol and sales taxes apply  
to all alcohol purchases.

## RECEPTION

### CARVING STATIONS

#### Roasted Beef Tenderloin Carving Station 18

15 person minimum  
\* \$100 carver/attendant fee

#### Country Honey Ham Carving Station 8

30 person minimum  
\* \$100 carver/attendant fee

#### Herb-Roasted Turkey Breast Carving Station 10

10 person minimum  
\* \$100 carver/attendant fee

#### Salmon En Croute 14

20 person minimum  
\* \$100 carver/attendant fee

#### Top Round 10

40 person minimum  
\* \$100 carver/attendant fee

#### Prime Rib 14

25 person minimum  
\* \$100 carver/attendant fee

### DISPLAYS

#### Charcuterie Display 12

Variety of smoked and cured meats, imported and domestic hard and soft cheeses, assorted crackers and lavash, house-made pickles, stone ground mustard, local honey

#### Indigo Cheese Board Display 10

Imported and domestic hard and soft cheeses, assorted crackers, local honey, fresh fruit

#### Fresh Fruit Display 8

Fresh-cut, seasonal fruit and berries with local honey

#### Chips and Chips Display 10

Sea salt kettle chips with herbed onion dip; tortilla chips with queso, salsa, and guacamole; cinnamon sugar tortilla chips with strawberry salsa, spicy chocolate dip

#### Bake Shop 15

Chef's selection of mini desserts, including chocolate, cheesecake, fruit, and pastries

### ACTION STATIONS-ALL DAY

#### Noodle Bar Action Station 16

Rice noodles and soba noodles  
Chicken, shrimp, vegetable stock  
Chicken, shrimp, tofu  
Bean sprouts, julienne carrots, edamame, mushrooms, snap peas, green onions, red bell pepper,  
Chopped peanuts, red pepper flakes,  
Cilantro, sambal, soy sauce, hoisin sauce  
\* \$100 attendant fee - optional

Upgrades  
Shrimp tempura roll 6/person  
California roll 4/person  
Fresh rolls 4/person

#### Biscuit Bar Station 16

Fresh buttermilk biscuits  
Shaved ham  
Swiss and pimento cheese  
Buttermilk fried chicken  
Sausage gravy  
Fresh fruit jams  
Whipped butter  
Local honey  
\* \$100 attendant fee - optional

#### Street Taco Station 16

Carne asada  
Grilled shrimp  
House-made pico de gallo  
Queso fresco  
Crema  
Shredded cabbage  
Fresh cilantro  
Sliced radish  
Warm corn tortillas  
\* \$100 attendant fee - optional

## DRINK STATIONS

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### ½ Day Coffee Station 5

Coffee and decaf  
(up to 4 hours)

### All Day Coffee Station 8

Coffee and Decaf  
(up to 8 hours)

### ½ Day Beverage Station 12

Coffee  
Iced Tea  
Soft Drinks  
Bottled water

### Full Day Beverage Station 18

Coffee  
Iced Tea  
Soft Drinks  
Bottled water

### Soft Drinks and Bottled Water (½ day) 5

(up to 4 hours)

### Soft Drinks and Bottled Water (full day) 8

(up to 8 hours)

### Bloody Mary Station 13

Bloody Mary tomato juice base  
Celery stalks  
Celery salt  
Hot sauce  
Green olives  
Pickled okra  
Crisp bacon  
Hard boiled egg wedges  
Pearl onions  
Lime wedges  
\* \$100 Bartender fee

### Lemonade Station 6

Fresh, tart lemonade  
Lemon wedges  
Strawberries  
Maraschino cherries  
Grenadine

## HORS D'OEUVRES

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### Fig and boursin crostini 2/each

\* cold

### Vegetable Crudite Cups 2/each

### Deviled Eggs 2/each

\* cold

### Citrus Shrimp Ceviche 4/each

on wonton crisp

\* cold

### Caprese Skewers 3/each

\* cold

### Seafood Salad 4/each

in buttered roll

\* cold

### Smoked Salmon 4/each

on crostini

\* cold

### Stuffed Mushrooms 4/each

\* hot

### Italian Meatballs 3/each

\* hot

### Fried Ravioli 3/each

\* hot

### Sweet & Spicy Chicken Wings 4/each

\* hot

### Bacon-Wrapped Figs 4/each

\* hot

### Coconut Shrimp 4/each

\* hot

### Shrimp & Crab Cake 4/each

with house remoulade

\* hot



## AUDIO VISUAL

**Electronic Pull Down Screen** Complimentary

**Projector Package** 250/day

Projector, Electronic Pull Down Screen,  
Connection Cables, and Extension Cords

**Easel** Complimentary

**Flip Chart** 50/day  
with markers

**Poly-com Phone** 25/day

\* long distance charges additional

**Microphone** price varies

Handheld-\$75

Headset-\$100

**White Board** 25/day

**Laser Pointer** 25/day

**Podium/Standing Lectern** Complimentary

## ADDITIONAL SERVICES

**Selfie Station** 250/day

Rental includes custom landing page and digital  
photo gallery

**Uplighting** 100/day

Six colored uplighting

**Floral Arrangements** Market Price

Variety of floral arrangements based on your  
budget

**Talent booking services available**

Live entertainment booking, ie: piano player,  
band, magician, acoustic player, DJ, etc.

**Linens/Settings Available** Ask for a quote

Tablecloth, napkins, chargers

## THINGS TO KNOW

Displays, breaks, and buffets are served for a  
maximum of two hours

No outside food or beverage allowed  
(exceptions include cakes and cupcakes)

Corkage fee of \$500 applies to donated wine only

Iced water is served with all meals

Water station is provided at each event without a meal