

# OAKLAWN

HOT SPRINGS, ARKANSAS



## CATERING MENU

# BREAKFAST

## COFFEE BREAKS

2-hour limit on all Coffee Breaks

(A price of \$5 per person will be assessed for every hour over the 2-hour limit.)

### Coffee, Decaffeinated Coffee - \$8 per person

## OAKLAWN PACKAGE

\$38 per person for all three below

### Morning Break

Breakfast Pastries, Assorted Muffins, Fresh Seasonal Fruit, Vanilla Yogurt, Granola, Assorted Bottled Fruit Juice, Coffee, Decaffeinated Coffee, Assorted Hot Teas, Iced Tea

### Mid-Morning Refresh

Assorted Nutri-grain cereal bars, Coffee, Decaffeinated Coffee, Assorted Hot Teas, Iced Tea

### Afternoon Break

Hummus, Fresh Vegetables, Naan Bread, Assorted Cookies, Baked Brownies, Coffee, Decaffeinated Coffee, Assorted Hot Teas, Iced Tea

## CONTINENTAL BREAKFAST

Presented for 1.5 hour | Minimum of 25 guests required | Prices listed are per guest

Includes: freshly brewed regular coffee & decaffeinated coffee, hot herbal teas, ice water, assorted juices

### Continental - \$15

Breakfast Pastries, Muffins, served with Butter & Preserves

### Continental Deluxe - \$20

Breakfast Pastries, Muffins, served with Butter & Preserves. Seasonal Fresh Fruit, Berries, Chobani Greek Vanilla Yogurt with Granola

## CONTINENTAL ENHANCEMENTS

Choice of one per 25 guests

### English Muffin - \$8

Fried Egg, Cheddar Cheese, Choice of: Sausage, Bacon or Canadian Bacon

### Buttermilk Biscuit - \$9

Fried Egg, Petit Jean Ham, Muenster Cheese

### Breakfast Burrito - \$9

Scrambled Eggs, Chorizo, Fried Potatoes, Onion, Cheddar Jack Cheese, Salsa Verde

### Croissant Sandwich - \$10

Fried Egg, Petit Jean Ham, Gruyere Cheese

### Fried Chicken Sandwich - \$9

Buttermilk Biscuit, Pickle, Honey



Plus 12.5% tax and 22% service charge. Menu pricing subject to change.

## BREAKFAST BUFFET

Presented for 1.5 hour | Minimum of 25 guests required | Prices listed are per guest

Includes: freshly brewed regular coffee & decaffeinated coffee, hot herbal teas, ice water, assorted juices

### Breakfast Buffet I - \$32

Scrambled Eggs with Fresh Herbs  
Fried Potatoes with Peppers & Onions  
Applewood Smoked Bacon  
Jimmy Dean Sausage  
Buttermilk Biscuits & Gravy  
Seasonal Fresh Fruit  
Assortment of Breakfast Pastries & Muffins  
Butter & Preserves  
Hot Sauce & Ketchup

### Breakfast Buffet II - \$38

Scrambled Eggs with Fresh Herbs  
Banana Bread French Toast, Maple Syrup, Berry Compote  
Fried Red Bliss Potatoes with Peppers & Onions  
Applewood Smoked Bacon  
Petit Jean Grilled Ham  
Seasonal Fresh Fruit  
Assortment of Breakfast Pastries & Muffins  
Butter & Preserves  
Hot Sauce & Ketchup

## PLATED BREAKFAST

Prices listed are per guest

Includes: freshly brewed regular coffee & decaffeinated coffee, hot herbal teas, iced tea, ice water, orange juice, freshly baked buttered croissants with butter & preserves

### All-American - \$23

Scrambled Eggs, Applewood Smoked Bacon, Jimmy Dean Sausage, Fried Red Bliss Potatoes, with Peppers & Onions, Hot Sauce, Ketchup

### Chicken Waffle - \$27

Belgian Waffle, Buttermilk Fried Chicken Breast, Bourbon Maple Syrup, Fresh Fruit

### Banana French Toast - \$29

House-made Banana French Toast, Fresh Fruit, Maple Syrup, Jimmy Dean Sausage, Scrambled Eggs with Fresh Herbs

## ALL DAY BEVERAGE PACKAGE

Prices listed are per guest

Includes: freshly brewed regular coffee & decaffeinated coffee, hot herbal teas, ice water, assorted sodas

### 8 Hours - \$17

### 4 Hours - \$12

Energy drinks available as an Add-On for an additional \$6 per person

# LUNCH

## LUNCH BUFFET

Presented for 1.5 hour | Minimum of 25 guests required | Prices listed are per guest

Includes: freshly brewed regular coffee & decaffeinated coffee, hot herbal teas, iced tea, ice water

### The Delicatessen: Pick 2 Entrées \$31 | Pick 3 Entrées \$34

- Roast Beef, Cheddar Cheese on Jalapeño Wrap
- Chicken Salad on Croissants
- Petit Jean Ham, Smoked Gouda on Ciabatta Roll
- Roasted Turkey, Swiss Cheese on Wheatberry
- Italian Sub on Ciabatta Roll

Garden Salad  
Soup du Jour  
Pasta Salad  
Assorted Kettle Chips  
Relish Tray  
Chocolate Cheesecake  
Cannoli

### Italian Buffet: Pick 2 Entrées \$35 | Pick 3 Entrées \$39

- Fresh Baked Lasagna
- Chicken Marsala
- Braised Beef
- Creamy Spinach Artichoke & Shrimp Penne

Caesar Salad  
Antipasti Salad  
Tomato & Fresh Mozzarella Tray  
Roasted Vegetables  
Parmesan Butter Parsley Potatoes  
Garlic Bread Sticks  
Limoncello Mascarpone  
Three Layer Neapolitano Truffle

### Mexican Lunch Buffet - \$35

- Chicken Enchilada Casserole
- Grilled Flank Steak & Chimichurri
- Fajita Chicken

Latin Caesar Salad  
Queso Blanco  
Cilantro Rice  
Peppers & Onions  
Pico de Gallo, Sour Cream & Guacamole  
Colby Jack Cheese  
Flour Tortillas & White Corn Tortilla Chips  
Tres Leches  
Coppa Catalana

### Mediterranean Lunch Buffet: Pick 2 Entrées \$39 | Pick 3 Entrées \$43

- Herb Seared Salmon
- Mediterranean Beef Stew
- Chicken Shawarma
- Moussaka

Roasted Garlic Hummus  
Orzo Salad  
Pita Bread  
Creamy Tahini Dressing  
Lemon Garlic Potatoes  
Pistachio Almond Cake  
Chocolate Ricotta Cannoli

### BBQ Lunch Buffet: Pick 2 Entrées \$37 | Pick 3 Entrées \$41 | All 4 Entrées \$44

- BBQ St. Louis Ribs
- BBQ Chicken Breast
- North Carolina Pulled Pork
- Smoked Brisket

Garden Salad  
Deviled Egg Potato Salad  
Baked Beans & Smoked Sausage  
White Cheddar Mac with Buttered Cracker Crust  
Flame Roasted Corn Cobettes  
Sweet Rolls & Honey Butter  
Fruit Cobbler & Vanilla Ice Cream



Plus 12.5% tax and 22% service charge. Menu pricing subject to change.

# LUNCH

## PLATED LUNCHES

*Minimum of 25 guests required | Prices listed are per guest*  
Includes: freshly baked rolls, & butter, choice of salad or soup, main course, dessert, freshly brewed regular coffee & decaffeinated coffee, hot herbal teas, iced tea, ice water

*Select One Soup OR Salad:  
(or one of each for an additional \$7)*

### SOUPS

- Cream of Potato with Chives & Bacon
- Tomato Bisque with Parmesan Croutons
- Chicken & Poblano with Corn Bread
- Cream of Broccoli with Cheddar Biscuit Crouton

### SALADS

- Iceberg Wedge- Bacon Lardons, Tomatoes, Pickled Red Onion, Toasted Pecans, Ranch Dressing
- Mixed Greens- Heirloom Tomatoes, Pickled Red Onions, Radish, English Cucumber, Creamy Peppercorn Ranch
- Spinach- Baby Spinach, Feta Cheese, Strawberries, Chopped Egg, Sliced Red Onions, Candied Pecans, White Balsamic Shallot Vinaigrette
- Caprese- Bibb Lettuce, Fresh Mozzarella, Marinated Tomatoes, English Cucumber, Creamy Balsamic Vinaigrette

**MAIN COURSE: *Select One***

### Stuffed Chicken - \$36

Chicken Breast, Boursin Herb Cheese, Dijon Mustard Cream Sauce, Cremini Mushrooms, Asparagus, Garlic Redskin Mashed Potatoes

### Roasted Pork Loin - \$34

Creole Rubbed Pork Loin, Marsala Wine Mushroom Sauce, Roasted Carrots, Herb Redskin Potatoes

### BBQ Grilled Chicken Breast - \$33

Sour Cream & Chive Mashed Potatoes, Braised Greens, Roasted Corn, Smoked Onion Gravy

### Cajun North Atlantic Salmon - \$46

BBQ Glaze, Crawfish Cream, Grilled Asparagus, Rice Pilaf

### Roasted Prime Rib - \$48

Herb Crusted Prime Rib Cut, Roasted Carrots, Sour Cream & Chive Mashed Potatoes, Au-Jus, Horseradish Sauce

### NY Strip Steak - \$49

Horseradish Redskin Mashed Potatoes, Crispy Brussel Sprouts, Shiitake Mushroom Sauce

**DESSERTS: *Select One***

### Chocolate Mousse

Chocolate Curls

### Cheesecake

Strawberry Sauce, Vanilla Cream

### Carrot Cake

Candied Pecans, Cream Cheese Icing

### Tres Leches Cake

Kiwi Coulis, Vanilla Cream

### Chocolate Cake

Chocolate Cream, Raspberry Drizzle



Plus 12.5% tax and 22% service charge. Menu pricing subject to change.

# LUNCH

## BOXED LUNCHES - \$26

Served with chocolate chip cookie or brownie, Lay's potato chips, seasonal fresh fruit, soda or bottled water (Also portable for off-site events)

*Select Two From Below:*

### Roast Beef

Horseradish Cream, Cheddar Cheese, Leaf Lettuce, Sliced Tomato on Kaiser Roll

### Croissant Chicken Salad

House Made Chicken Salad, Leaf Lettuce, Buttered Croissant

### Petit Jean Ham Sandwich

Smoked Gouda, Leaf Lettuce, Sliced Tomato, Dijon Mustard Aioli on Ciabatta Roll

### Roasted Turkey Sandwich

Sliced Roasted Turkey, Swiss Cheese, Leaf Lettuce, Sliced Tomato, Avocado Ranch on Wheatberry Bread

### Italian Sub

Genoa Salami, Sliced Petit Jean Ham, Pepperoni, Sliced Mozzarella, Peppercorn Peppers, Leaf Lettuce, Tomato on Ciabatta Roll

### Roast Beef Wrap

Pepper Jack Cheese, Chipotle Mayo, Leaf Lettuce, Tomato in a Jalapeño Wrap

### Turkey BLT Wrap

Sliced Roasted Turkey, Pesto Aioli, Applewood Smoked Bacon, Leaf Lettuce, Sliced Tomato in a Tomato Basil Wrap

## SANDWICH LUNCH SELECTIONS

*Minimum of 25 guests required | Prices listed are per guest*  
Includes choice of one soup or one composed salad, choice of one dessert, freshly brewed coffee, decaffeinated coffee & hot herbal teas, iced tea, ice water

### Chicken Salad Sandwich - \$19

Oaklawn Chicken Salad, Leaf Lettuce, Sliced Tomato on Choice of Croissant, Wheatberry Bread or Rye Bread

### Veggie Wrap - \$23

Baby Arugula, Avocado, Hummus, Cucumber, Carrots, Sliced Tomato, Bell Peppers, Red Onion, Flour Tortilla

### Reuben Sandwich - \$28

Sliced Brisket, Swiss Cheese, Sauerkraut, 1000 Island Dressing. Served on Grilled Rye Bread

## CHILLED LUNCH SALADS

*Minimum of 25 guests required | Prices listed are per guest*  
Includes freshly baked rolls & butter, choice of one soup, choice of one dessert, freshly brewed coffee, decaffeinated coffee, hot herbal teas, iced tea, ice water

### Cobb Salad - \$28

Mixed Greens, Grilled Chicken, Eggs, Bacon Lardons, Blue Cheese, Sliced Avocado, Marinated Tomatoes, Creamy Peppercorn Ranch Dressing (Substitute Shrimp for additional \$4)

### Grilled Chicken Caesar Salad - \$26

Artisan Romaine, Grilled Chicken, Shaved Parmesan, Bacon Lardons, Marinated Tomatoes, Creamy Caesar Dressing (Substitute Shrimp for additional \$4)

### Niçoise Salad - \$30

Mixed Greens, Seared Shrimp, Boiled Egg, French Beans, Grape Tomatoes, Shaved Fennel, Honey Dijon Dressing



Plus 12.5% tax and 22% service charge. Menu pricing subject to change.

# THEMED BREAKS

## AN APPLE A DAY - \$13

Sliced Fresh Apples, Caramel Sauce, Cinnamon Apple Strudel, Nutri-Grain Apple Cereal Bars

## COOKIE JAR - \$11

Peanut Butter, Oatmeal Raisin, Chocolate Chunk, White Macadamia Cookies. Served with ice cold Milk

## MEDITERRANEAN - \$13

Naan Bread, Pita Chips, Cucumber Yogurt Dip, Hummus, Grape Leaves, Olives

## TAILGATE - \$16

Warm Pretzels, Beer Cheese Sauce, Assorted Mustards, Mini Cheesesteak Sandwiches, Assorted Bottled Soda, Bottled Water

## SOUTHWEST - \$17

Cheese Quesadillas, Jalapeño Popper Bites, Tortilla Chips, Guacamole, Sour Cream, Queso, Salsa

## ENERGIZER BREAK - \$16

Assorted Candy Bars, Energy Bars, Assorted Energy Drinks, Bottled Soda, Bottled Water

## NACHO BAR - \$18

Fajita Chicken, Queso Blanco, Shredded Cheese, Guacamole, Sour Cream, Salsa, Tortilla Chips  
*(Add Pulled Pork \$4 or Steak \$6)*



Plus 12.5% tax and 22% service charge. Menu pricing subject to change.

# DINNER

## PLATED DINNERS

*Minimum of 25 guests required | Prices listed are per guest*  
Includes freshly baked rolls & butter, choice of salad, choice of two sides, main course, dessert, freshly brewed coffee, decaffeinated coffee & hot herbal teas, iced tea, ice water

### SALADS: *Select One*

- **Baby Iceberg Wedge**  
Pickled Red Onions, Bleu Cheese, Crispy Bacon Lardons, Heirloom Tomatoes, Ranch Dressing
- **Mediterranean Salad**  
Mixed Greens, Artichokes, Marinated Tomatoes, Red Onions, Feta, Kalamata Olives, Bacon Lardons, Creamy Lemon Vinaigrette
- **Romaine Bruschetta**  
Fresh Mozzarella, Marinated Tomatoes, Cucumbers, Pickled Red Onion, Garlic Crouton, Creamy Balsamic Vinaigrette
- **Caesar Wedge**  
Romaine Lettuce, Garlic-Herb Croutons, Shaved Parmesan, Traditional Caesar Dressing
- **Field Greens**  
Mixed Greens, Heirloom Tomatoes, English Cucumber, Pickled Red Onion, Sweet Pepper Drops, Grated Romano, Ranch Dressing / Italian Vinaigrette

### MAIN COURSE: *Select One*

*(Sides are Chef recommended & can be substituted with an Alternative Side)*

- **Filet Mignon & Shrimp Scampi - \$59**  
Red Wine-Thyme Butter Sauce, Roasted Herb Red Skin Potatoes, Grilled Asparagus
- **New York Strip Steak - \$57**  
Cognac Peppercorn Dijon Mustard Sauce, Lyonnaise Potatoes, Green Beans with Applewood Smoked Bacon
- **Flat Iron Steak & Maryland Crab Cake - \$62**  
Shiitake Mushroom Ragout, Roasted Garlic Mashed Potatoes, Crispy Brussel Sprouts & Thai Chili Sauce
- **Braised Short Rib - \$54**  
Horseradish Chive Mashed Potatoes, Roasted Carrots, Shiitake Mushroom Glaze
- **Roasted Pork Loin - \$47**  
Creole Spiced Rub, Mushroom Marsala Sauce, Redskin Mashed Potatoes, Glazed Carrots
- **Marinated Grilled Chicken Breast - \$42**  
Tarragon-Dijon Mushroom Cream Sauce, Rice Pilaf, Grilled Asparagus
- **Stuffed Chicken Breast - \$44**  
Petit Jean Ham, Gruyere Cheese, Dijon Cream Sauce, Sour Cream & Chive Mashed Potatoes, Grilled Asparagus
- **Atlantic Glazed Salmon & Seared Shrimp - \$56**  
Cajun Butter BBQ Sauce, Creamy Spinach Parmesan, Mushroom Rice Pilaf
- **Chilean Sea Bass - \$63**  
Coconut Basmati Rice, Crispy Brussels with Bacon, Soy Honey Glaze

### ALTERNATIVE SIDES - *Add \$3*

- Creamy Redskin Mashed Potatoes
- Scalloped Potatoes Au-Gratin
- Herb Roasted Redskin Potatoes
- Rice Pilaf
- Crispy Brussel Sprouts
- Grilled Asparagus Spears
- Green Beans
- Glazed Carrots
- Buttered Corn

### DESSERTS: *Select One*

*(Add second dessert \$4)*

- **3 Chocolate Mousse Pie**  
White & Chocolate Mousse
- **Chocolate Mousse**  
Chocolate Curls
- **Cheesecake**  
Macerated Mandarin Oranges & Vanilla Cream
- **Limoncello Mascarpone**  
Lemon Infused Sponge Cake, Italian Mascarpone, White Chocolate Curls
- **Salted Caramel Cheesecake**  
Rich Dulce De Leche, Sea Salt, Caramel Topping
- **Tiramisu Glass**  
Sponge Cake, Espresso, Mascarpone Cream, Cocoa Powder
- **Coppa Catalana**  
Creamy Custard, Caramelized Sugar
- **Bourbon Pecan Pie**  
Chocolate Sauce
- **Chocolate Cake**  
Chocolate Cream, Raspberry Drizzle



Plus 12.5% tax and 22% service charge. Menu pricing subject to change.

# RECEPTION MENU

1.5 hour Reception | Minimum of 50 Guests | \$40 per person

## STARTER:

### Chef's Tray

Cheddar, Pepper Jack, Colby Jack, Assorted Crackers, Celery, Carrots, Broccoli, Sliced Cucumber, Cauliflower, Ranch Dressing or Sour Cream Dill Dip

Select Four Hors D'oeuvres (Add fifth item for additional \$7)

## COLD HORS D'OEUVRES:

- **Pan Seared Filet**  
Caesar Aioli, Baby Romaine, Parmesan
- **Chicken Salad**  
Cheddar Biscuit
- **Pin Wheels**  
-Roasted Turkey: Herb Cream Cheese, Spinach  
-Ham: Sharp Cheddar, Honey Mustard  
-Corned Beef: Horseradish Cream, Swiss Cheese
- **Italian Coasters**  
Salami, Capicola, Mozzarella, Pesto
- **Roasted Red Pepper & Garlic Hummus**  
Cucumbers, Olives, Tomato, Naan Bread
- **Tomato Caprese Skewer**  
Heirloom Tomato, Fresh Mozzarella, Balsamic Glaze
- **Salmon & Dill Crostini**  
Toasted Baguette, Smoked & Poached Salmon, Pickled Mustard Seeds
- **Beef Tartar**  
Whipped Bleu Cheese Mousse, Horseradish, Chopped Almonds, Endive

## HOT HORS D'OEUVRES:

- **Asian Pork Pot Stickers**  
Soy Ginger Sauce
- **Bacon Wrapped Shrimp**  
Toasted Jalapeño Aioli
- **Sliders (choice of one)**  
-Corned Beef: Swiss Cheese, Creole Mustard  
-Pulled Pork: North Carolina BBQ Sauce  
-Beef Short Rib Cheesesteak: Sautéed Onion & Bell Peppers, Cheese Sauce  
-Wagyu Beef: Cajun Aioli, Sautéed Onions, Cheddar Cheese
- **Potato Skins**  
Cheddar Cheese, Bacon, Green Onions
- **Mexican Potato Skins**  
Chorizo, Queso, Pico
- **Italian Potato Skins**  
Mozzarella, Sausage, Marinara, Basil
- **Chicken Tempura**  
Cilantro-Ginger Aioli
- **Spinach Artichoke Dip**  
Tortilla Chips, Roasted Salsa
- **Vegetable Pork Egg Rolls**  
Sweet & Sour Sauce



Plus 12.5% tax and 22% service charge. Menu pricing subject to change.

# DINNER BUFFET

1.5 hour Reception | Minimum of 50 Guests

## STARTER:

### Domestic Cheese Tray

Cheddar, Pepper Jack, Colby Jack, Assorted Crackers

## SALADS: Select Two

- **Garden Salad Bar**  
Mixed Greens, Grape Tomatoes, Cucumbers, Cheddar Jack Cheese, Red Onions, Diced Egg, Black Olives, Croutons, Buttermilk Ranch, Northern Italian Dressing
- **Caesar Salad**  
Crisp Romaine, Parmesan Cheese, Croutons, Creamy Caesar Dressing
- **Greek Salad**  
Mixed Greens, Feta Cheese, Red onions, Green Peppers, Kalamata Olives, Artichokes, Mediterranean Dressing
- **Spinach**  
Baby Spinach, Red Onion, Diced Egg, Bacon, Tomato, Strawberries, Candied Pecans, Raspberry Vinaigrette

## ENTRÉES Pick 2 Entrées \$55 | Pick 3 Entrées \$66

- **Chicken Piccata**  
Chicken Breast, Lemon Garlic White Wine Butter Caper Sauce
- **Braised Beef**  
Carrots, Potatoes, Red Wine Demi
- **Baked Chicken**  
Seasoned Bone-In Chicken
- **Roasted Bacon Pork Loin**  
Mushroom Sauce
- **Baked Lasagna**  
Bolognese Sauce, Mozzarella, Ricotta
- **Chicken Marsala**  
Grilled Chicken, Mushroom Marsala Wine sauce
- **House-Smoked Beef Brisket**  
Caramelized Onion Demi, Horseradish Cream
- **Fresh Atlantic Salmon**  
Cajun Butter, BBQ Sauce



Plus 12.5% tax and 22% service charge. Menu pricing subject to change.

# DINNER BUFFET

## CARVING STATIONS

Presented for 1.5 hour  
(Chef's Attendant Fee - \$150)

- **Prime Rib - Add \$18**  
Au-jus, Horseradish & Horseradish Cream
- **Beef Tenderloin - Add \$23**  
Bearnaise Sauce, Horseradish Cream
- **NY Strip Loin - Add \$16**  
Horseradish Cream, Chimichurri
- **Glaze Ham - Add \$9**  
Petit Jean Smoked Pit Ham, Grain Mustards
- **Roasted Turkey Breast - Add \$11**  
Herb Butter, Apricot Marmalade

DESSERTS: *Select One*  
(Add second dessert \$4)

- **Chocolate Cake**  
Chocolate Cream, Raspberry Drizzle
- **Cheesecake**  
Strawberry Topping, Whipped Cream
- **Carrot Cake**  
Cream Cheese Frosting
- **3 Chocolate Mousse**  
White & Chocolate Mousse
- **Tres Leches Cake**  
Kiwi Coulis, Vanilla Cream
- **Bread Pudding**  
Vanilla Custard, Caramel
- **Fruit Cobbler**  
Sugar Glaze
- **Three Layer Napoletano Truffle**  
Milk Chocolate Truffle, White Chocolate Truffle



Plus 12.5% tax and 22% service charge. Menu pricing subject to change.

# BEVERAGE & SNACK SELECTIONS

## NON-ALCOHOLIC BEVERAGES

- **Fresh Brewed Coffee - \$42** (gallon)
- **Assorted Juices - \$34** (gallon)  
(Please select one of the following)  
Orange, Cranberry, Grapefruit or Apple
- **Freshly Brewed Iced Tea - \$32** (gallon)
- **Freshly Brewed Sweet Iced Tea - \$36** (gallon)
- **Lemonade - \$32** (gallon)
- **Bottled Fruit Juice - \$5** (each)  
Assorted Flavors
- **Bottled Sodas - \$5** (each)  
Coke Products - Assorted Flavors
- **Bottled Spring Water - \$4** (each)
- **Milk - \$4** (each)
- **Coffee Cold Brew - \$6** (each)
- **Assorted Energy Drinks - \$6** (each)

## SNACKS

- **Classic Trail Mix - \$25** (pound)
- **Spicy Snack Mix - \$25** (pound)
- **Potato Chips & Dip - \$22** (pound)
- **Mixed Nuts - \$35** (pound)
- **Nutri-Grain Cereal Bars - \$4** (each)
- **Assorted Granola Bars - \$4** (each)
- **Whole Fresh Fruit - \$3** (each)
- **Pretzel Twist - \$18** (pound)
- **Assorted Candy Bars - \$5** (each)
- **Assorted Chobani Greek Yogurt - \$4** (each)
- **Ice Cream Novelties - \$6** (each)
- **Rice Krispies Treats - \$30** (dozen)

## BEVERAGE SELECTIONS

Each bar includes a \$150, two-hour bartender fee plus \$75 per bartender for each additional hour. Super premium liquor & wine by the bottle available upon request. Open your event with tray-passed signature Oaklawn cocktails upon request.

### House Select Liquor - \$9

- Vodka
- Gin
- Rum
- Tequila
- Scotch
- Bourbon

### Call Select Liquor - \$10

- Jose Cuervo Gold Tequila
- Jack Daniel's
- Tito's Vodka
- Dewars Scotch
- Bacardi Rum
- Tanqueray Gin

### Premium Select Liquor - \$11

- Patrón Silver
- Crown Royal
- Grey Goose Vodka
- Bombay Sapphire

++Beer & wine tax 9.5%, liquor tax 33.5%



Plus 12.5% tax and 22% service charge. Menu pricing subject to change.

# CATERING GUIDELINES

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## **Service Charge**

All prices are subject to a 22% service charge. Menu prices are subject to change. \$150 bartender fee applies per bartender for minimum of 2 hours, \$75 per hour per bartender thereafter.

\$200 cashier fee applies per cashier for 3 hours, \$100 per hour thereafter.

\$150 chef fee for 3 hours; \$100 per hour thereafter.

## **Gluten Friendly**

We call it Gluten Friendly - The indicated items are gluten-free, but because we use high-gluten flour in our kitchen, there is a chance of cross-contamination on all items. We cannot guarantee that items are 100% gluten-free.

## **Linen Services**

Unless otherwise specified, "Captain's Choice" table linens, plates, utensils and other basic supplies for food service is the normal setup for receptions. If anything else is requested there will be an additional charge.

## **Outside Food & Beverage**

We are vendor-preferred and Food & Beverage Exclusive. Therefore, no food and/or beverages are permitted to be brought in from any outside source.

## **Guarantees & Cancellations**

Guests shall specify number of persons to be in attendance at the function at least 7 days (14 days for certain proteins) prior to the start of the scheduled event. This number will be the minimum guarantee for which the guest will be charged (applies to the per-person menu packages also).

## **Signage**

Taping, tacking, or otherwise affixing any materials to walls, floors or ceilings is not permitted.



*Please contact Group Sales for more information & rates*  
**(501) 343-4610** or [groupsales@oaklawn.com](mailto:groupsales@oaklawn.com)  
2705 Central Avenue • Hot Springs, AR 71901