

OKLAHOMA'S BEST!

TEXLAHOMA
★ **BBQ**

CATERING MENU



PICK-UP ★ DELIVERY ★ FULL-SERVICE



SANDWICH SPECIAL

Choose one meat. Includes a bag of kettle chips.

Pulled Pork • Chicken • Turkey • Bologna
Polish Sausage • Jalapeño Cheddar Sausage

13.00 /person

Brisket +1.50 /person

Sub a premium side +1.00 /person

Perfect for
tailgating!



ADD-ONS

Rack of Ribs

31.00 /rack

Sausage

Jalapeño Cheddar or Polish

5.00 /link



Bulk Sides

30.00 /pan 15.00 /half pan

Street Corn • Potato Salad

Cole Slaw • Mac & Cheese

BBQ Baked Beans • Green Beans

Kettle Chips • Fried Okra

Drinks

Tea • 8.00 /gallon

Unsweet or Sweet

Lemonade • 10.00 /gallon



Dessert

3.00 each

Brownie • Chocolate Chip Cookie
White Chocolate Macadamia Cookie

Cookie Tray

10 Cookies 28.00

20 Cookies 45.00

Questions? Need a quote? Ready to Order?

Contact our Director of Catering:

Kacey Trotter

405.938.8353

kacey@culinarycollectivegroup.com



Minimum orders and delivery fees may apply.

24-hour notice required. Menu prices do not include tax or gratuity.

BBQ BUFFET

STEP 1 • Choose Buffet

One Meat 17.50 /person | Two Meats 19.00 /person

*Includes two sides, sliced bread, pickles, onions;
choice of mild, hot, tangy, or smoky BBQ sauce*

STEP 2 • Choose Meat

Pulled Pork • Chicken • Turkey
Bologna • Polish Sausage
Jalapeño Cheddar Sausage
Brisket or Ribs +1.50 /person

STEP 3 • Choose Two Sides

Street Corn • Potato Salad • Cole Slaw
Mac & Cheese • BBQ Baked Beans
Green Beans • Kettle Chips • Fried Okra



NACHO BAR

Buffet of tortilla chips to load with
queso, choice of meat, jalapeños,
sour cream, BBQ sauce

Pulled Pork or Chicken 14.00 /person

Chopped Brisket +3.00 /person

Individual packaging upon request.

Prices and items are subject to change without notice.

FULL-SERVICE EVENT CATERING DETAILS

BOOKING

A \$300 deposit is required to reserve your event date for full-service catering. Menu selections and event details (excluding final guest count) are due 10 business days prior. Final guest count and confirmation are due 5 business days before the event. Cancellations are permitted prior to confirmation. Payment arrangements are finalized upon confirmation.

EVENT STAFFING

To ensure a seamless and attentive experience, our professional event staff are scheduled based on guest count, service style, venue layout, kitchen access, and rental selections.

Our team handles:

- On-site setup and presentation
- Buffet or plated service
- Guest assistance and table maintenance
- Coordination with venue vendors
- Breakdown and cleanup support

Staffing levels are thoughtfully determined to maintain both efficiency and an elevated guest experience and is billed at \$150 per team member, which includes up to four hours of service covering arrival, setup, guest service, and breakdown. Additional fees could apply depending on venue requirements.

GRATUITY

A 10% minimum gratuity of food and beverage sales is applied to compensate your service team. Additional gratuity may be added at your discretion.

SERVICWARE & RENTALS

Clear appetizer/dessert plates, 9" dinner plates, white paper napkins, and faux silver flatware are included. Linen napkins are available for \$0.75 per person. Custom colored disposables available at market price. Cake cutting is available for an additional fee.

White 10.5" entrée plates, linen napkins (black or white), and sterling silver flatware are available for approximately \$7.50 per person. Additional options available upon request.

BAR SERVICE

Our catering license allows us to provide alcohol service. One bartender is required per 75 guests at \$40 per hour with a \$160 minimum. Alcohol sales are subject to 13.5% state tax plus local sales tax. See Bar Pricing & Details for more information.

[Click here to submit an inquiry](#)