

Justin Thompson
CATERING

juniper


PRHYME
DOWNTOWN STEAKHOUSE

TAVOLO



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HORS D'OEUVRES

HOT & WARM OPTIONS

Items served stationary in chafers or passed (unless otherwise indicated)
price per person | minimum twenty-person order per item

STUFFED CREMINI MUSHROOM - herbed cheese & polenta or Italian sausage & scallion	2.5
PESTO CHICKEN SATAY - minced roasted red bell pepper, goat cheese, herbs	2.5
HERBED MEATBALL 'SUB' - roasted pomodoro sauce, parmesan, puff pastry pillow	3
BEEF WELLINGTON BITE - veal demi-glace, whole grain mustard cream	4
RICOTTA FRITTER - romesco, garlic herb aioli	2.5
BBQ PULLED PORK SLIDER - brioche bun, jicama slaw, apricot bbq sauce	3
RUBEN PRETZEL SAMMIE - corned beef, swiss, whole grain mustard	3.5
SPICED BEEF EMPANADA - chimichurri, cotija	3
SWEET CHILI GRILLED SHRIMP - asian radish slaw, tortilla round	3.5
SPINACH & ARTICHOKE DIP (<i>chafer only</i>) - broiled parmesan, pita triangles, crackers, fresh bread	2
SPICY SHRIMP DIP (<i>chafer only</i>) - pita triangles, crackers, fresh bread	2.5
ROASTED CORN & CRAB DIP (<i>chafer only</i>) - pita triangles, crackers, fresh bread	3
CHORIZO & CREAM CHEESE 'QUESO' (<i>chafer only</i>) - cilantro, tortilla crisps, fresh salsa	2.5

PASSED & STATIONARY HORS D'OEUVRES OPTIONS

items served on porcelain or silver platters & butler passed | twenty pieces minimum order per item
(we recommend four to six pieces per person for a two-hour cocktail party or three to four pieces per person for a pre-dinner cocktail hour)

PERFECT SIZED SOUP SHOOTER - choose 2 - gazpacho, vichyssoise, sweet carrot, tomato basil	2
LOBSTER TACO - crispy wonton shell, pico de gallo, avocado mousse	5
ASIAN BBQ LAMB LOLLI POPS - ginger, toasted sesame seed	4.5
CRAB & SWEET CORN HOECAKE - basil crème fraîche	3
CAPRESE BITES - cherry tomato, fresh mozzarella, balsamic reduction, pesto	2.5
BRIE BITES - onion marmalade, granny smith apple, herbed crostini	2.5
JUMBO SHRIMP COCKTAIL - cocktail sauce, lemon zest	3
SHRIMP CEVICHE BITE - served on endive leaf	3
CHILLED BUFFALO CHICKEN BITE - bleu cheese, toasted baguette	2
BRUSCHETTA POMODORO - ricotta cheese, basil, crostini	2
SHAVED ROAST BEEF - horseradish cream, toasted baguette	2.5
SALMON LOX ON EVERYTHING BAGEL CRISP - chive cream cheese	2.5
ASIAN VEGETABLE SAUTÉE - served on endive leaf	2
CRUDITÉ CUPS - please choose one of the following - green goddess, hummus, buttermilk ranch	2.5
EDAMAME HUMMUS - marinated mushrooms, parmesan crisp	2

COLD PLATTERS & PRESENTATIONS

items served on disposable platters or porcelain platters for an additional rental charge
price per person | minimum twenty-five-person order per item

CLASSIC DEVILED EGG - dijon & paprika	2
TRUFFLE DEVILED EGG - parmesan, smoked sea salt	2.5
JUMBO SHRIMP COCKTAIL - cocktail sauce, lemon zest	3
ANTIPASTO PRESENTATION - salami, prosciutto, pepperoni, marinated mozzarella, parmesan, cherry peppers, pepperoncini, artichokes, roasted red bell pepper, kalamata olives, crostini	3.5
MEDITERRANEAN VEGETABLE PLATTER - artichoke hearts, marinated mushrooms, olives, roasted red bell peppers, asparagus, hummus, pita triangles	3
CAPRESE PLATTER - fresh mozzarella, beefsteak tomatoes, fresh basil, balsamic reduction, extra virgin olive oil, maldon salt, fresh ground pepper	3
CHEF'S CHEESE PRESENTATION - three selections of local & import cheeses, seasonal berries, nuts, honey, jams, crostini, breads	3.5
FRESH SEASONAL FRUIT PLATTER - melon, citrus, berries, mint syrup drizzle	2.5
FRESH VEGETABLE CRUDITÉ & DIPS - traditional vegetable selections, hummus, buttermilk ranch, house-made sweet corn pimento cheese, crackers & crostini	2.5

FOOD STATIONS & HORS D'OEUVRES BARS

priced per person | twenty-five person minimum per order

BRUSSELS SPROUT STATION - bleu cheese, candied bacon, pickled shallots, pistachios, parmesan	5
BUILD YOUR OWN SALAD STATION mixed greens shaved red onions, bleu cheese, ham, toasted walnuts, bacon, cheddar cheese, mozzarella, cucumbers, croutons, lemon thyme vinaigrette, ranch dressing, red wine vinaigrette	6
STREET TACOS - achiote roasted pork & green chile chicken queso fresco, fresh cilantro, roasted tomato salsa, limes, corn tortillas	7
CHIPS & DIP - green chile queso, fire roasted tomato salsa, avocado crème, corn tortilla chips	5
MAC N' CHEESE - build your own mac n cheese, assorted toppings	6

CHEF ATTENDED STATIONS

requires one chef per 50 guests for an additional fee

RISOTTO STATION - seasonal selection of accompaniments, local cheeses, garnishments	6
PASTA STATION - linguini, penne, pesto, alfredo, marinara, parmesan, seasonal vegetables	7

DOLLAR ROLL CARVING STATIONS

dollar rolls, horseradish cream, whole grain mustard | priced per person

ROASTED TURKEY BREAST	6
PORK TENDERLOIN	7
ROAST BEEF (TOP ROUND)	9
ROASTED PRIME RIB	12.5
BEEF TENDERLOIN	17.5

LATE NIGHT SNACKS

minimum twenty-five pieces per order | priced per piece

FRIED CHICKEN & WAFFLE SLIDERS - sriracha honey glaze	4
PEPPER JACK CHEESE & CORN SALSA QUESADILLAS	2.5
SHORT RIB SLIDERS - horseradish sauce, red onion	4
CLASSIC BEEF SLIDERS - american cheese, pickles, ketchup, mustard	3.5
PEPPERONI PIZZA PINWHEELS	2.5

BREAKFAST & BRUNCH

minimum order of 15 for pick up, 25 for delivery, price per person

CONTINENTAL BREAKFAST

9

Choice of 3 assorted pastries served with seasonal fresh fruit platter
Assorted Scones, Assorted Muffins, Breakfast Bars, Sweet Rolls, Pecan Sticky Buns
orange juice & coffee available for +3/person

SAVORY BREAKFAST BUFFET

15

seasonal vegetable frittata, breakfast sausage, bacon, parmesan breakfast potatoes,
seasonal fresh fruit, & fresh baked muffins
orange juice & coffee available for +3/person

OMELETS MADE TO ORDER

18

chef attended omelet station served with yukon breakfast potatoes,
seasonal fresh fruit, assortment of pastries

- STANDARD OMELET INGREDIENTS: diced ham, bacon, cheddar, swiss, mushrooms, tomatoes, onions, peppers, spinach, jalapeno, fresh salsa
- OMELET UPGRADES: tenderloin tips, shrimp, cold smoked salmon, crab, or lobster +5/person

(one chef per 25 people, additional charge for chefs apply)

BRUNCH BUFFET - price per person, minimum 25 guests

29

two appetizer selections, one salad selection, two entrée selections, breakfast sausage, candied bacon, parmesan breakfast potatoes, biscuits & gravy, assorted muffins & pastries, cookies & brownies

APPETIZERS (choose two)

domestic cheese presentation
caprese bites
crudité platter
cured salmon platter (+1.5/person)
shrimp cocktail (+\$2/person)

SALAD (choose one)

caesar salad - crisp romaine, house made croutons, parmesan cheese, creamy caesar dressing
mixed green salad - cucumber, tomato, shaved red onion, croutons, ranch & herb vinaigrette
bistro frisée - bacon, julienned apples, walnuts, bleu cheese, sherry vinaigrette

ENTREES (choose two)

seasonal vegetable quiche
french toast bread pudding
bacon & cheddar frittata
chicken picatta - lemon, caper, white wine cream
herb crusted salmon -white wine dill sauce
trout amandine - almonds, fresh herbs, haricots vert
citrus herb chicken - lemon pan jus
roasted pork loin - whole grain mustard sauce
chef attended omelet station (+\$5/person)

A LA CARTE BREAKFAST OPTIONS

ASSORTED MUFFINS OR SCONES - per dozen	20
ASSORTED SWEET ROLLS - per dozen	22
FRENCH TOAST BREAD PUDDING	
half pan (serves up to 15)	27
full pan (serves up to 30)	53
CHEFS SEASONAL FRITTATA - vegetarian option available as request	
half pan (serves up to 15)	37
full pan (serves up to 30)	73

PLATTERS & STATIONS

price per person

FRESH SEASONAL FRUIT PLATTER - melon, citrus, berries, mint syrup drizzle	2.5
WAFFLE OR PANCAKE STATION - fresh berries, whipped cream, butter, syrup, seasonal garnishes	7
CHEDDAR BISCUITS & SAUSAGE GRAVY	3
CANDIED BACON - three pieces per person	2.5
SAUSAGE PATTIES - two pieces per person	2.5
GREEK YOGURT - house-made granola & fruit compote	3

BOXED LUNCHES

maximum of three different selections | minimum of twenty-five items per order

sandwiches served w/ assorted chips & a cookie | additional condiments available upon request

gluten free bread or wraps (+2/person)

SANDWICHES

11

ROASTED TURKEY & SWISS - wheat berry bread, shaved red onion, whole grain mustard, mixed greens

VEGGIE WRAP - roasted butternut squash, mushrooms, roasted red bell peppers, goat cheese

BLT CROISSANT - brown sugar applewood smoked bacon, herb aioli, lettuce, tomato

ROAST BEEF & PROVOLONE - hoagie, horseradish aioli, mixed greens, shaved red onion

ITALIAN CLUB - salami, pepperoni, pancetta, greens, cherry peppers, provolone, focaccia bread

CHICKEN CAESAR WRAP - grilled chicken, romaine lettuce, parmesan, caesar dressing

SALADS

11

salads served with assorted bread rolls and butter

BISTRO CHOP - diced chicken, mixed greens, tomato, cucumber, red onion, egg, bleu cheese, bacon

CLASSIC CHEF - shaved turkey, ham, mixed greens, cheddar, egg, tomato, red onion, ranch dressing

MEDITERRANEAN - grilled chicken, romaine lettuce, olives, tomato, shaved red onion, feta cheese,

red wine vinaigrette

LUNCH SANDWICH BUFFET

minimum 25 guests | 15 per person

select up to three sandwiches or wraps and two accompaniments:

SANDWICHES

BLT CROISSANT - brown sugar applewood smoked bacon, herb aioli, lettuce, tomato

ITALIAN CLUB - salami, pepperoni, pancetta, greens, cherry peppers, provolone, focaccia bread

GRILLED CHICKEN WRAP - bleu cheese, bacon, greens, herb aioli

CHICKEN SALAD - apples, grapes, walnuts, celery, croissant

BASIL PESTO CHICKEN - tomato, fresh mozzarella, greens, focaccia

TURKEY CLUB - swiss, whole grain mustard, greens

ROAST BEEF & SMOKED CHEDDAR - horseradish cream, greens, hoagie

VEGGIE WRAP - roasted butternut squash, mushrooms, roasted red bell peppers, goat cheese

ACCOMPANIMENTS

FRESH FRUIT

TRUFFLED POTATO SALAD

PESTO PASTA SALAD

CRUDITÉ & HUMMUS

MIXED GREEN SALAD

CAESAR SALAD

POTATO CHIPS

HOT LUNCH BUFFET

minimum 25 guests | buffet price per person based upon entrée selection

buffet includes one salad, one entrée, two accompaniments, assorted rolls & butter

SALAD SELECTIONS

SPINACH & KALE - olives, marinated mushrooms, pine nuts, goat cheese, roasted red bell peppers,
tapenade vinaigrette

CAESAR SALAD - parmesan, focaccia croutons, romaine lettuce

FRESH BERRY SALAD - arugula, spinach, strawberry, lemon thyme vinaigrette, goat cheese, pecans

BISTRO FRISÉE SALAD - bacon, green apples, walnuts, bleu cheese, tarragon vinaigrette

ENTRÉE SELECTIONS

CHICKEN PICATTA - capers, lemon white wine cream sauce, fresh herbs 17

HOUSE MADE MEATLOAF - secret recipe steak sauce, italian parsley 16

OVEN ROASTED TURKEY BREAST - seasonal chutney & pan jus 18

HERB ENCRUSTED SALMON - lemon beurre blanc, fresh herbs 23

TROUT AMANDINE - mustard seed, sliced almonds, thyme white wine sauce 22

GRILLED SKIRT STEAK - choice of bleu cheese cream or mushroom demi-glace 23

ROASTED PORK LOIN - whole grain mustard cream, roasted red bell peppers 22

(select an additional entrée for +4/ person)

ACCOMPANIMENTS

PARMESAN RISOTTO

GLAZED CARROTS

ROASTED YUKON POTATOES

HARICOT VERTS

GARLIC SMASHED POTATOES

GRILLED SEASONAL VEGETABLES

CHEESY GRITS

SWEET CORN MAQUE CHOUX

MAC N CHEESE GRATIN

ROASTED CAULIFLOWER & BROCCOLI

(add an extra accompaniment for +2/person)

SWEET TREAT TRAY

selection of chef's choice petit fours +2/person

PLATED & SERVED DINNERS

minimum 25 guests | price per person based upon entrée selection

plated dinners include one salad, one entrée, two accompaniments, assorted rolls & butter

SALAD SELECTIONS

SPINACH & KALE - olives, marinated mushrooms, pine nuts, goat cheese, tapenade vinaigrette

CAESAR SALAD - parmesan, focaccia croutons, romaine lettuce

BISTRO FRISÉE SALAD - bacon, green apples, walnuts, bleu cheese, tarragon vinaigrette

ICEBERG WEDGE SALAD - bleu cheese dressing, walnuts, tomatoes, grapes

FRESH BERRY SALAD - arugula, spinach, strawberry, lemon thyme vinaigrette, goat cheese, pecans

ENTRÉE SELECTIONS

GARLIC HERB CHICKEN - citrus pan jus	29
STUFFED BREAST OF CHICKEN - goat cheese, herbs, mushrooms	31
APPLEWOOD SMOKED DUCK BREAST - veal demi-glace	35
ROSEMARY CHICKEN - white wine butter sauce	29
PORK TENDERLOIN MEDALLIONS - dijon white wine cream	31
GRILLED BONE IN PORK CHOP - garlic apple compote	34
FILET OF BEEF TENDERLOIN - veal demi-glace	45
RED WINE BRAISED BEEF SHORT RIBS - fresh herbs	37
ROAST OF PRIME RIB STEAK - au jus, horseradish cream	42
FILET OF KING SALMON - champagne dill cream	35
SEARED SEA BASS - roasted red bell pepper sauce	39
DUO ENTRÉE OPTION: Filet of Beef Tenderloin Medallions & any Chicken or Seafood option	53

ACCOMPANIMENTS

GARLIC SMASHED POTATOES

TRUFFLED PARMESAN POLENTA

BASIL PESTO RISOTTO

PARMESAN POTATO HASH

ROASTED YUKON POTATOES

HERBED PEARL PASTA

SAUTÉED PORTOBELLO MUSHROOMS

ROASTED BRUSSELS SPROUTS

SWEET CORN MAQUE CHOUX

GLAZED HEIRLOOM CARROTS

ROOT VEGETABLE RIBBONS

ROASTED BROCCOLINI

ADDITIONAL COURSES FOR PLATED DINNERS:

APPETIZERS

all appetizers price per person

SWEET CARROT SOUP - fresno chili oil	6
LOBSTER BISQUE - toasted baguette, rouille	8
SHRIMP COCKTAIL - hendrick's gin cocktail sauce	12
ANTIPASTO PLATE - assorted cured meats, cheeses, olives and vegetables	11
ROASTED CORN BISQUE - pesto garnish	6
TOMATO & BASIL SOUP - crostini & goat cheese	6
CHEF'S BRUSCHETTA SELECTION - 3 toppings on toasted focaccia bread	8

DESSERTS

all desserts price per person

LAVENDER POUND CAKE - balsamic strawberries, whipped cream	7
BROWNIE FUDGE TORTE - chocolate ganache, shaved dark chocolate	8
CARROT CAKE - cream cheese frosting, pecans, raisins	7
MAPLE CINNAMON BREAD PUDDING - sweet bourbon sauce, candied walnuts	7
SPICED LOCAL HONEY CAKE - fig compote, crème anglaise, pistachio crumble	8
JUSTIN'S FAVORITE CHOCOLATE PIE - oreo crust, chocolate mousse, chocolate ganache	9
FRESH FRUIT TARTE - shortbread crust, lemon curd	8
VANILLA BEAN CHEESECAKE TARTE - graham cracker crust, macerated berries	7

BUFFET DINNERS

minimum 25 per order | price per person based upon entrée selection
buffet dinners include one entrée, three accompaniments, assorted rolls & butter
appetizer & dessert courses may be added for additional charges as indicated below

ENTRÉE SELECTIONS

ROSEMARY CHICKEN - white wine butter sauce	29
GARLIC HERB CHICKEN - citrus pan jus	29
STUFFED BREAST OF CHICKEN - goat cheese, herbs, mushrooms	31
CHICKEN PICATTA - capers, lemon white wine cream	27
HERB CRUSTED SALMON - white wine citrus sauce	28
HONEY GLAZED PORK LOIN - pear & mustard compote	27
ROASTED PORK SHOULDER - apple & sweet onion compote	25
ROASTED DUCK BREAST- apple slaw, sweet potato puree	33
SKIRT STEAK GORGONZOLA - balsamic reductions, crushed walnuts	32
TENDERLOIN FILET MEDALLIONS - herbed butter & veal demi-glace	39
PRIME RIB CARVING STATION - horseradish cream, au jus	37
HOUSE MADE LASAGNA - pomodoro sauce, parmesan, mozzarella, fresh pasta	24
DUO ENTRÉE OPTION - Filet of Beef Tenderloin Medallions & any Chicken or Seafood option	53

ACCOMPANIMENTS

MIXED GREENS SALAD	CAESAR SALAD
FIELD GREENS SALAD	SPINACH & KALE SALAD
SLICED TOMATO & FRESH MOZZARELLA	GRILLED VEGETABLES W/BALSAMIC GLAZE
GARLIC SMASHED POTATOES	SAUTÉED PORTOBELLO MUSHROOMS
PARMESAN POLENTA	ROASTED BRUSSELS SPROUTS
MUSHROOM RISOTTO	SWEET CORN MAQUE CHOUX
MAC N' CHEESE GRATIN	GLAZED CARROTS
ROASTED BROCCOLINI & MUSHROOMS	ROASTED VEGETABLE MEDLEY

SWEET TREAT TRAY

additional selection of chef's choice petit fours +3/person

ADDITIONAL COURSES FOR BUFFET DINNERS:

APPETIZERS

all appetizers price per person

SHRIMP COCKTAIL - hendrick's gin cocktail sauce	12
ANTIPASTO PLATE - assorted cured meats, cheeses, olives and vegetables	11
CHEF'S BRUSCHETTA SELECTION - 3 toppings on toasted focaccia bread	8

DESSERTS

all desserts price per person

BROWNIE FUDGE TORTE - chocolate ganache, shaved dark chocolate	8
CARROT CAKE - cream cheese frosting, pecans, raisins	7
MAPLE CINNAMON BREAD PUDDING - sweet bourbon sauce, candied walnuts	7
JUSTIN'S FAVORITE CHOCOLATE PIE - oreo crust, chocolate mousse, chocolate ganache	9
VANILLA BEAN CHEESECAKE TARTE - graham cracker crust, macerated berries	7

SIGNATURE SWEETS & TREATS

all desserts priced per person

DESSERTS

LAVENDER POUND CAKE - balsamic strawberries, whipped cream	7
BROWNIE FUDGE TORTE - chocolate ganache, shaved dark chocolate	8
CARROT CAKE - cream cheese frosting, pecans, raisins	7
MAPLE CINNAMON BREAD PUDDING - sweet bourbon sauce, candied walnuts	7
SPLICED LOCAL HONEY CAKE - fig compote, crème anglaise, pistachio crumble	8
JUSTIN'S FAVORITE CHOCOLATE PIE - oreo crust, chocolate mousse, chocolate ganache	9
FRESH FRUIT TARTE - shortbread crust, lemon curd	8
VANILLA BEAN CHEESECAKE TARTE - graham cracker crust, macerated berries	7
CUPCAKES (<i>per dozen</i>) - chocolate, vanilla, espresso, lemon, red velvet	36
OLD FASHIONED COOKIES (<i>per dozen</i>) - peanut butter, oatmeal, chocolate chip, snickerdoodle, brown sugar	18
CHEESECAKE BITES (<i>per dozen</i>) - espresso, fruit, chocolate, dulce de leche, original	24
SWEET TREAT TRAY (<i>25 pieces per order</i>) - Chefs assortment of petit fours	50



Catering Director

HEATHER DUSENBERRY

(918) 779-6333

624 S. BOSTON AVE

TULSA, OK 74119

JustinThompsonCatering.com