

Best OKC Catering is a locally owned and operated family business who specialize in catering to your needs. With over 50 years experience, our chefs specialize in nearly all aspects of food preparation.

We have catering packages to fit the needs of any special event.

Our items are cooked to order and may be served raw or undercooked based on customer's request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

We accept Paypal and all major credit cards.



Best OKCCatering

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Best OKC Catering

*Exquisite Cuisine
Anytime Anywhere*

405 283 8021



Our friendly and experienced staff ensures a quality experience for all our clients large and small.

Menu

Prices subject to flucuate due to market changes

Appetizers

Stuffed Mushrooms

Mushrooms stuffed with onions, serrano peppers, and with your choice of crab or chicken.

Bacon Wrapped Asparagus

Bundle of asparagus wrapped in bacon, topped with a lemon cream sauce.

Chips & Dip

Fresh chips with your choice of black bean, roasted pineapple, or fire salsa.

Veggie & Fruit Platters

In season fruit and vegetables with choice dressings and dips.

Pulled Pork Cajun Egg Rolls

Cajun inspired pulled pork egg rolls served with pico de gallo and spicy green onion sauce.

Kabobs

Your choice of chicken, beef, shrimp, and veggie along with tomatoes, onions, and green peppers.

Salmon Crab Cakes

Served with spicy remoulade or lemon aioli sauce.

Soups

Vegetable Herb

Made from fresh herb stock and vegetables.

Potato

Potato soup topped with chives, bacon, and cheese.

Tomato Basil

Pureed tomato soup topped with fresh basil.

Salads

House

Fresh lettuce, spinach, tomatoes, onions, and carrots.

Waldorf

Made with fresh iceberg lettuce, spinach, toasted walnuts, celery, grapes, and apples.

Mediterranean Pasta

Penne pasta salad with olives, feta cheese, red onions, capers, and artichokes.

Pesto or Cherry Chicken

Pesto Chicken Salad or Cherry Chicken Salad with toasted pecans, celery, and dried cherries.

Teir One \$15-20

These are a few examples of dishes you could have with the Teir One package.

Spaghetti & Meatballs

Linguine served classic marina and choice of meat.

Taco Bar

Choice of meats, cheeses, sauces, and toppings.

Sliders

Beef, Pork, or Chicken with all the Fix'ns

Sandwich

Customer Choice cold or hot sandwiches.

Stuffed Peppers

Green peppers stuffed with rice and beef.

Teir Two Entree's \$25-30

These are a few examples of dishes you could have with the Teir Two package. We have many more dishes available and can customize to your needs. Comes with one side, appetiser or dessert.

Enchiladas

Your choice of pork, chicken, beef and veggie. Topped with enchilada sauce and cheese.

Veggie Stack

Polenta, Red Peppers, Squash, Zucchini, and portabellas

Homemade Style Pot Pies

Your choice of Chicken, Pork or Veggie

Chicken Picata

Flattened Chicken with lemon and capers served with a white wine sauce.

Skirt Steak with Chimmicurri Sauce

Marinated skirt steak with an oregano and parsley pesto.

Pork Chops with Apple Pear Whiskey Glaze

Boneless grilled pork chop with an apple and pear whiskey glaze.

Carolina Style Pulled Pork

Pork shoulder slow cooked to perfection.

Lasagna

Handmade herb pasta with classic marina. Made with an assortment of customer choice cheeses and meats.

Teir Three Entrée's \$35-50

These are a few examples of dishes you could have with the Teir Three package. We have many more dishes available and can customize to your needs. Mix and match two sides, appetizers or deserts.

Coca Cola Glazed Ribs

Dry rubbed marinated braised ribs with Coca Cola inspired glaze.

Marinated Steak

Customer choice of Grilled Porterhouse, Rib-eye, or N.Y. strip steak

Goat Cheese Stuffed Chicken with Rosemary Au Jus

Seared skin on chicken breast stuffed with goat cheese and herbs.

Salmon Provencal

Seared salmon topped with spicy Provencal sauce

Shrimp Diavolo

Shrimp tossed in a spicy red pepper and pomodoro tomato sauce.

Cinnamon Duck with Cherry Port Sauce

Cinnamon rubbed duck breast with a port dried cherry sauce.

Veal with Mashed Potatoes

Veal shank served with mashed potatoes and spinach with red wine Madera sauce

Rosemary Conish Hen

Served over seared eggplant and topped with lemon sauce and fresh herbs.

Sides

One side comes with Teir Two Entrée's and two sides come with Teir Three. Additional sides are extra.

Coleslaw

Traditional cabbage and mayo based slaw or go with our broccoli and raisin slaw.

Wild Rice Pilaf

Bake wild rice with herbs, carrots, onions, and celery.

Veggie Medley

Zucchini, carrots and broccoli & cauliflower.

Green Beans

Choice of green bean casserole or steamed fresh green beans.

Mixed Bean Medley

Variety of beans mixed with ground beef and tomatoes.

Roasted Potatoes

Assortment of herb roasted potatoes.

Lobster Macaroni and Cheese

Customer favorite, creamy white cheeses, lobster, and pasta baked to perfection.

Jake's Old Fashion Corn Bread

Old style corn bread with jalapenos and red peppers baked into the bread.

Desserts

Double Chocolate Cake

Expertly crafted and delicious

Strawberry Cream Cake

A summer time favorite.

Old Style Apple Cobbler

Or substitute your favorite fruit.

Mocha Turtle Brownies

Our best seller!

Beverages

Soft Drinks

Customer choice of all Coke and Pepsi products.

Strawberry Lemonade

A customer favorite, made with fresh strawberries and lemons.

Homemade Ice tea

Freshly Brewed sweet or un-sweet.

Coffee

Freshly brewed and comes with sugar, sugar substitute, and creamer.