



About Us!

Welcome to The OKC Fairgrounds!

Whether the occasion is the social event of a lifetime, a corporate meeting or a convention that will leave its mark, Impact Catering will impress your guests with our impeccable service, enticing cuisine and attractive presentations.

Our Executive Chef, Catering Sales, Event Managers' and Banquet Team's commitment is to meet all of your event needs. They will provide you with the confidence you deserve to ensure your event will be an overwhelming success. Their expertise, knowledge and willingness to think outside the box is a great asset when planning all the intricate details of your unique affair.

We invite you to experience Impact Catering at The OKC Fairgrounds and allow us to exceed your expectations.

The following menus have been designed to give you an idea of our teams diversity in culinary cuisine. If you have a specific thought or menu idea that you would like to have, our Catering Department and Executive Chef can come up with a menu to fit your tastes.

If you have questions about our menus or services, please contact our Catering Department.



Policies

In order for Food and Beverages to be guaranteed, final guarantees for Food and Beverage are due 3 business days prior to the event. Final food selections are due 2 weeks prior to the event with a signed Banquet Event Order. A deposit is required for all events 7 business days prior to the event date. The balance will be collected on or before the event, or as stated on the catering agreement.

All menu prices are subject to a supplemental catering fee of 20% for buffets and 25% for served meals along with the Oklahoma State Sales Tax of 8.625%.

Cancellations made less than 5 business days prior to the event will result in the client being required to pay 50% of the estimated revenue based on the menu and event.

The posted menu prices are subject to change based on seasonal and market price fluctuations.

Our staff looks forward to experiencing your event with you!

Please contact:

Sarah Schoenhoff

Catering Sales Manager

Impact Catering

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Breakfast

Continental Morning Selections

GOOD MORNING BREAKFAST

Assorted danishes, muffins and bagels, accompanied by assorted jellies, cream cheeses and butter. Served with coffee & water.

CONTINENTAL EYE OPENER

Seasonal fruit tray, danishes and muffins. Served with orange juice, coffee & water.

COUNTRY BREAKFAST

Scrambled eggs, homestyle potatoes, biscuits and gravy accompanied by salsa, ketchup, assorted jellies and butter. Served with orange juice, coffee & water.

Add bacon or sausage for an additional \$3.00 per person

ALL AMERICAN BREAKFAST

Scrambled eggs, homestyle potatoes, bacon and sausage, accompanied by salsa and ketchup. Served with orange juice, coffee & water.

OMELET BAR

Half Moon Omelets cooked to order with your choice of ham, bacon, sausage, shredded cheese, spinach, diced onions, tomatoes, bell peppers, jalapenos and sliced mushrooms. Served with hot sauce and salsa.

Requires a \$75.00 Chef Attendant fee, Per 50 People



A La Carte

Snacks & Beverages

LARGE CINNAMON ROLLS
ASSORTED GOURMET DANISHES
ASSORTED GOURMET MUFFINS
ASSORTED BAGELS WITH CREAM CHEESE
ASSORTED RECEPTION SIZE COOKIES
ASSORTED GOURMET COOKIES
BROWNIE BONANZA
MINI CHEESE CAKES (*minimum of 6 dozen*)
PETIT FOURS (*minimum of 6 dozen*)
6OZ YOGURT
YOGURT PARFAITS
GRANOLA BARS

REGULAR OR DECAF COFFEE
HOT CHOCOLATE
ICED TEA
HOT WATER WITH INDIVIDUAL TEA BAGS
ORANGE JUICE
LEMONADE
FRUIT PUNCH
GOLDEN PUNCH
INDIVIDUAL JUICES–15OZ BOTTLE
CANNED SOFT DRINKS
DASANI® 20OZ BOTTLED WATER



Boxed Lunches

Fresh Made Boxed Lunches served with: Sliced Apples, Potato Chips, Gourmet Cookie, Napkin, Plasticware & Condiments. (Does Not Accompany the Chef or Caesar Salad)

Build Your Own Boxed Lunch

Select Your Filling

Choose from Ham, Turkey, Roast Beef, Grilled Chicken, Chicken Salad and Tuna Salad.

Cheese It Up

Pick from American, Swiss, Cheddar, Provolone or Pepper Jack.

Put a Top on it

Tuck it into Multigrain Wheat, Hearty White Bread, Sour Dough, Marble Rye, Croissant or a Flour Tortilla.

Make it a Sub Day

American Sub

Sliced Hoagie Bun with layers of Roast Beef, Genoa Salami, Turkey and Swiss Cheese topped with lettuce and tomato.

Vegetarian

Fresh Ciabatta Bread with roasted red bell peppers, avocado, chopped artichokes infused with garlic, lettuce, sliced cucumber and tomato topped with Boursin and Garden Herb Cheese.

The Club

Sliced Hoagie Roll with layers of Turkey, Ham, American Cheese and Bacon topped with lettuce and tomato.

Southwest Chicken Wrap

Garlic Herb Flour Tortilla filled with Seasoned Grilled Chicken Breast, a Blend of Cheddar and Jack Cheese, Fire Roasted Corn, Bell Peppers, onions, tomatoes, black beans and lettuce topped with Chipotle Mayo.

Have a Salad Today

Chef Salad

Fresh greens topped with Ham, Turkey, Sliced Egg, Tomato, Carrots, Black Olives, Cheddar and Swiss Cheese. Choice of Ranch, Italian, Blue Cheese or Catalina dressing.

Chicken Caesar Salad

Fresh Chopped Romaine topped with Seasoned Grilled Chicken Breast, Pepperoncini's, Tomatoes, Kalamata Olives, Parmesan Cheese and Seasoned Croutons.



Themed Buffets

SUNDAY PICNIC

Piles of Ham, Roast Beef and Turkey along with assorted cheeses, sliced tomatoes, lettuce and condiments, accompanied by a variety of fresh breads. Includes Potato Salad, Macaroni Salad, Gourmet Cookies. Served with Iced Tea & Water.

Please note that you may substitute one of the salads for the Soup De Jour.

THE CHUCK WAGON

BBQ Done Right! Slow Smoked Pulled Pork and Chopped Brisket, Country Style Baked Beans, Buttered Corn Cobettes, Ranch Style Potato Salad, Southern Style Corn Bread and Hot Cobbler. Served with Iced Tea & Water.

Please note that you may substitute one of the above meats with roasted chicken quarters at no additional charge.

SOUTH OF THE BORDER

Tex-Mex at its best with Tender Piping Hot Beef and Chicken Fajitas, Refried Beans, Spanish Rice, Sour Cream, Pico de Gallo, Guacamole, Soft Flour and Corn Tortillas with chips and salsa. Includes Caramel Flan and Churros for dessert. Served with Iced Tea & Water.

ALL AMERICAN

The Weekend Block Party is back with Third Pound Angus Burgers and Hardy Hotdogs with all the trimmings. Includes Baked Beans, Potato Salad, Cole Slaw, Buttered Corn Cobettes and an assortment of Gourmet Cookies. Served with Iced Tea & Water.

JUST LIKE GRANDMAS

Nothing beats the sound of an old rocking chair except for the smell of Fried Chicken and Meatloaf, paired with Smashed Red Potatoes, Brown Gravy, Buttery Corn, Fresh Baked Rolls, Apple and Cherry Pie with Whipped Topping. Served with Iced Tea & Water.

LITTLE ITALY

Naples Inspired Four Cheese Beef Lasagna, with Fettuccini and Penne Pasta, accompanied by your choice of Bolognese, Marinara and Alfredo sauces. Includes Italian Salad, Roasted Vegetables, Garlic Breadsticks, Assorted Cheesecakes. Served with Iced Tea & Water.





Buffet Menu

FRIED CHICKEN

Served with our House Salad, two dressings, Smashed Red Potatoes and Gravy or Mac & Cheese, Chef's Choice of Vegetables, Dinner Rolls with butter and Chef's Choice of Dessert,

MEATLOAF

Your Choice of Homestyle, Country or Cajun served with our House Salad, two dressings, Smashed Red Potatoes and Gravy, Chef's Choice of Vegetables, Dinner Rolls with butter and Chef's Choice of Dessert.

CHICKEN SANTA FE

Southwest Seasoned Grilled Chicken with a Corn and Black Bean Medley. Served with our House Salad, two dressings, Spanish Rice, Chef's Choice of Vegetables, Dinner Rolls with butter and Chef's Choice of Dessert.

POT ROAST

Served with our House Salad, two dressings, Root Vegetables, Potatoes, Dinner Rolls with butter and Chef's Choice of Dessert.

SMOKED PORK LOIN

Served with our House Salad, two dressings, Smashed Red Potatoes, Chef's Choice of Vegetables, Dinner Rolls with butter and Chef's Choice of Dessert.

LASAGNA

Handmade Four Cheese Beef Lasagna, served with our Italian Salad, two dressings, Chef's Choice of Vegetables, Garlic Bread Sticks and Chef's Choice of Dessert.

CHICKEN PARMESAN

Hand Breaded Chicken Breast, topped with Marinara and Parmesan Cheese, served with our Italian Salad, two dressings, Penne Pasta, Chef's Choice of Vegetables, Garlic Bread Sticks and Chef's Choice of Dessert.

CITRUS CHICKEN

Served with our House Salad, two dressings, Rice Pilaf, Chef's Choice of Vegetables, Dinner Rolls with butter and Chef's Choice of Dessert.



Buffet Menu

HONEY GINGER CHICKEN

Roasted Chicken Quarters served with our House Salad, two dressings, Smashed Red Potatoes, Chef's Choice of Vegetables, Dinner Rolls with butter and Chef's Choice of Dessert.

BBQ BEEF TIPS

Served with our House Salad, two dressings, Steamed Rice, Chef's Choice of Vegetables, Dinner Rolls with butter and Chef's Choice of Dessert.

BOURBON STREET PORK LOIN

Served with our House Salad, two dressings, Smashed Red Potatoes, Chef's Choice of Vegetables, Dinner Rolls with butter and Chef's Choice of Dessert.

CILANTRO LIME PORK LOIN

Served with our House Salad, two dressings, Rice Pilaf, Chef's Choice of Vegetables, Dinner Rolls with butter and Chef's Choice of Dessert.

FRIED PORK TENDERLOIN

Hand Breaded Fried Tenderloin served with our House Salad, two dressings, Buttered Pasta, Hunter's Sauce, Chef's Choice of Vegetables, Dinner Rolls with butter and Chef's Choice of Dessert.

BLACKENED SALMON

Served with our House Salad, two dressings, Rice Pilaf, Chef's Choice of Vegetables, Dinner Rolls with butter and Chef's Choice of Dessert.

BOURBON STREET BEEF TENDERLOIN

Served with our House Salad, two dressings, Smashed Red Potatoes, Chef's Choice of Vegetables, Dinner Rolls with butter and Chef's Choice of Dessert.

SPICE RUBBED TENDERLOIN WITH RED WINE SAUCE

Served with our House Salad, two dressings, Smashed Red Potatoes, Chef's Choice of Vegetables, Dinner Rolls with butter and Chef's Choice of Dessert.



Hot Hors d'oeuvres

Requires a 50 person minimum.

BBQ PULLED PORK SLIDERS

Slow Smoked and Served with Rolls, Sliced Red Onions and Bread & Butter Pickles.

BBQ MEATBALLS—Tossed in sauce and served over Egg Noodles.

SWEDISH MEATBALLS—In a Dill Cream Sauce and served over Egg Noodles.

SPINACH ARTICHOKE DIP—with Spicy Pita Points

BRIE EN CROUTE BITES—Brie with a Pecan-Caramel Glaze wrapped in puff pastry.

SOUTHWEST EGGROLLS

Smoked Chicken, Black Beans, Pepper Jack Cheese, Red Peppers and Spinach served with Avocado Ranch Sauce.

BACON WRAPPED PINEAPPLE—Fresh pineapple wrapped in Candied Bacon.

BBQ RIB TIPS—Smoked Pork Rib Tips covered in savory sauce.

FRIED RAVIOLI—Stuffed with a 5 Cheese Blend and served with Marinara Sauce.

CLASSIC CHICKEN TENDERS—Served with BBQ, Ranch & Honey Mustard sauces.

THREE WING CIRCUS

Buffalo, Honey BBQ and Old-Fashioned Chicken Wings served with Ranch & Blue Cheese dipping sauces.

ITALIAN MEATBALLS— In fresh Marinara with Penne Pasta and Parmesan Cheese.

ANGUS BEEF SLIDER—With lettuce, tomato, pickle, and condiments.

MINI BEEF WELLINGTONS—Tender beef with Mushroom Duxelle in puff pastry.

MASHED POTATO BAR

Sour Cream, Butter, Bacon Bits, Cheddar Cheese & Chives topped with White or Brown Gravy.

NACHO TACO BAR

Seasoned Ground Beef, Cheese Sauce, Shredded Lettuce, Tortilla Chips, Salsa, Pico de Gallo, Sliced Olives, Refried Beans & Sour Cream.



Cold Hors d'oeuvres

Requires a 50 person minimum.

DOMESTIC CHEESE TRAY

Assortment of Domestic Cheeses served with crackers and a fruit garnish.

MINI CAPRESE

Fresh Mozzarella and Basil wedged between two halves of a ripe tomato and drizzled with balsamic vinaigrette.

FRESH VEGETABLE CRUDITÉ TRAY WITH RANCH DIP

An Assortment of Fresh Garden Vegetables with Ranch Dip.

FRESH SEASONAL FRUIT TRAY

A Variety of fresh seasonal fruits.

ASSORTED MINI BUN SANDWICHES

Roast Beef, Ham & Turkey with lettuce and mayo on mini buns.

DOMESTIC & IMPORTED CHEESE TRAY

An assortment of Domestic and Imported Cheeses to please any pallet served with crackers and a fruit garnish.

MEAT & CHEESE TRAY

Deli Ham, Turkey, Roast Beef & Pastrami with Sliced Cheddar & Swiss Cheese, Mayo, Dijon & Yellow Mustard on mini buns.

LARGE SHRIMP COCKTAIL

with Spicy Cocktail Sauce & Lemon Wedges.



Attended Stations

CARVING STATIONS

PORK LOIN

Smoked
Cilantro Lime
Bourbon Street

NEW YORK STRIP

Spiced Rubbed
Bourbon Street

BEEF TENDERLOIN

Spiced Rubbed
Bourbon Street

LIVE ACTION PASTA

You pick it, we cook it! This Station is loaded with Andouille Sausage and Diced Chicken with Penne or Fettuccine Pasta. Choose from and cover with Marinara, Alfredo or a little of both. As a little bonus, you can add as many or as little of Sliced Mushrooms, Bell Peppers, Baby Spinach, Red Onions, Shredded Parmesan Cheese, Chopped Basil and whatever else we can fit on the table.



Desserts

STRAWBERRY SHORTCAKE BAR

Pound Cake with Fresh & Sweetened Strawberries in their own Syrup,
Served with Whipped Cream
MARKET PRICE

HOT CAKES

Can be Served either Hot or Cold. Serves 25 People

Butterfinger

Reese's

Heath

Snickers

M & M

Snow Topped

Pumpkin Spice

Strawberry Lemonade

FRUIT COBBLERS

Serves 25 People

Apple

Cherry

Blueberry

Peach

Want to Spoil your guests, Buy 2 Cobblers and Add a 3 gallon Tub of Vanilla Ice Cream for an additional fee

CHOCOLATE DIPPED STRAWBERRIES

Juicy Strawberries picked at the peak of ripeness & coated with a generous layer of Chocolate

FRENCH VANILLA ICE CREAM

Put a scoop of French Vanilla Ice Cream on your favorite slice of Pie
(25 Person Minimum)

ICE CREAM SUNDAY BAR

Served with Strawberry, Chocolate, Caramel Sauce, Nuts, Maraschino Cherries,
Miniature Marshmallows, Cookie Crumbles and M&M Candy pieces



Our Cakes Satisfy your Sweet Tooth.

Requires a 10 person minimum.

BLACK FOREST CAKE

Moist Layers of Chocolate Cake Filled with Cherries and Cherry Filling. Topped with Cream Cheese Icing and garnished with a Drizzled Web of Chocolate Decorative Icing.

RED VELVET CAKE

A Southern Classic! Double Layer Red Velvet Cake surrounded and topped with Real Cream Cheese Icing, garnished with Chocolate Decorettes.

CHOCOLATE PEANUT BUTTER CAKE

Chocolate Peanut Butter Thunder Cake made with real Reese's Peanut Butter Cups.

ULTIMATE CHOCOLATE CAKE

CHOCOLATE HEAVEN! In This Chocolate Lovers Dream is a Layer of Chocolate Decadence topped with Chocolate Mousse, Chocolate Butter Cake and Iced with a Rich and Silky Chocolate Ganache.

ITALIAN CREAM CAKE

Layers of Yellow Cake filled with Italian Lemon Cream, finished with Vanilla Cake Crumbs on the sides and lightly dusted with Confectioner's Sugar.

CHOCOLATE MOSAIC CAKE

Made with both Callebaut Fair Trade Cocoa and Fair Trade 48% Semisweet Chocolate. This item is Cocoa Dusted for your taste bud's favor!

CARROT CAKE

Three delicious layers of moist cake loaded with Shredded Carrots, Pecan Pieces, Crushed Pineapple and finished off with real cream cheese icing and garnished with Pecans.

CHOCOLATE TURTLE CAKE

Three layers of moist chocolate cake filled with a Caramel Whipped Cream Mousse and covered with an all butter chocolate icing. The top is decorated with Caramel, Pecan Halves and Chocolate Curls.

CHOCOLATE SWISS CAKE

This rich Guittard Swiss Chocolate Cheesecake is topped with Delicate White Chocolate Mousse then finished with a layer of moist Dark Chocolate Cake and covered with an All Butter Chocolate icing. We then drizzled it with White Chocolate.



Cheesecakes

We are not a Cheesecake Factory but we have a few you might like.

Requires a 10 person minimum.

ASSORTED CHEESECAKE

This assortment includes Vanilla, Raspberry Swirl, Vanilla Chocolate Layered & Chocolate Chip.

NEW-YORK STYLE CHEESECAKE

Made with only the finest ingredients, this smooth and creamy cheesecake is our specialty.

LEMON RASPBERRY CHEESECAKE

Lemon Cake and Raspberry Jam baked under Cheesecake in a buttery Graham Cracker Crust and topped with more Raspberry Jam and Lemon Mousse.

STRAWBERRY SYMPHONY CHEESECAKE

A sweet combination of strawberries and New York Style Cheesecake nestled in a Graham Cracker Crust.

TURTLE CHEESECAKE

Thick Layers of fudge covered with Caramel Sauce and garnished with chopped pecans and all wrapped up in a Graham Cracker Crust.

DULCE DE LECHE CHEESECAKE

Rich creamy cheesecake flavored and swirled with caramel in a Graham Cracker Crust and topped with Caramel Mousse and an Elegantly Detailed Caramel Drizzle.



Pies

Our Pies will Satisfy your Sweet Tooth.

Requires a 8 person minimum.

PICK ON OF OUR TRADITIONAL PIES

CARAMEL APPLE NUT

CHERRY

FRUITS OF THE FOREST

PECAN

PUMPKIN

COCONUT CREAM

BANANA CREAM

BOSTON CREAM

CHOCOLATE CREAM

LEMON MERINGUE

GRASSHOPPER PIE

Chocolate Mint Cream Pie

KENTUCKY BOURBON PECAN

Large Buttery Caramel Pecans, layered on a rich gooey filling with a hint of

Refreshments

PUNCH BAR

Rejuvenate your youth with classic flavors like Fruit Punch, Grape, Orange and Lemon Lime.

LEMONADE BAR

We don't Have a wood stand or pigtales but we do have your favorite Old-Fashioned Lemonade, Pink Lemonade and our signature Strawberry Lemonade.

Wet Your Whistle

Host and Cash Spirits Bars have a \$550.00 Minimum for Each Bar. Host and Cash Wine and Beer Bars have a \$350.00 Minimum for Each Bar. If Minimums are not met then the client will be responsible for the remaining balance.