



ROCOCO CATERING

Box Lunches \$10

All box lunches come with a cookie and a bag of potato chips

Sandwiches

Chicken Salad or Tuna Salad

*Classic chicken or Tuna salad and shredded lettuce
On wheatberry bread*

Italian Sub

*Spicy cappicola, genoa salami, prosciutto, provolone,
cheese, onion, & shredded lettuce
on hoagie bun*

Smoked Ham and Roasted Turkey Wrap

*Rolled in a flour tortilla with mayonnaise, shredded
lettuce, sliced tomato & provolone cheese*

Roast Beef Sandwich

*Roast beef served with provolone, lettuce, tomato, and
red onion served with mayo and mustard on the side*

Salad

Caesar Salad with Chicken

*Tender hearts of romaine with homemade garlic croutons
and shaved parmesan tossed with a classic Caesar
dressing*

Rococo Love Salad

*Fresh iceberg lettuce, hard salami, ham, provolone,
tomato, olives, raw garlic with red wine vinaigrette &
ranch dressing on the side*

Chef Salad

*Fresh iceberg lettuce mixed with romaine, tomatoes,
hard boiled eggs, shredded cheddar cheese, diced
turkey and diced ham served with Italian vinaigrette*

Lunch Drop Off \$12

All lunch drop offs are delivered in disposable pans.

Comes with acrylic plates and meal kits

Creamy Pasta Bake with Chicken

*Spinach, pine nuts, artichoke, parmesan cheese with
diced chicken in creamy Béchamel sauce*

Rococo Little Salad

*Mixed greens and romaine tossed with tomatoes, carrots
& cucumbers with champagne vinaigrette & ranch
dressing*

Assorted gourmet cookies

Fancy Mac & Cheese Casserole with chicken

Rococo Little Salad

*Mixed greens and romaine tossed with tomatoes, carrots
& cucumbers with champagne vinaigrette & ranch
dressing*

Assorted gourmet cookies

Cheesy Broccoli, Wild Rice & Chicken Casserole

Rococo Little Salad

*Mixed greens and romaine tossed with tomatoes, carrots
& cucumbers with champagne vinaigrette & ranch
dressing*

Assorted gourmet cookies

Penne Pomodoro with chicken or meatballs

Topped with Mozzarella cheese

Rococo Little Salad

*Mixed greens and romaine tossed with tomatoes, carrots
& cucumbers with champagne vinaigrette & ranch
dressing*

Assorted gourmet cookies

Lunch Menu

~All lunches come with~

Mixed green salad served with ranch and champagne vinaigrette or Caesar Salad
Assorted Cookies

Sandwich Platters \$14

Choices of:

Chicken or Tuna Salad, Italian Sub, Ham and Turkey
Wrap, Roast beef with provolone
Comes with pickles, potato chips, and fruit salad

Soup and Salad Bar \$16

Choices of: Caesar salad or Mixed green salad
Choices of: Mushroom soup or Soup of the day
Grilled chicken served on the side

Baked potato bar \$15

Whole baked potatoes with choices of sour cream,
butter, cheddar, bacon, green onion,
And vegetarian chili

Burger Bar \$15

Choice of burger patty or grilled chicken breast
Lettuce, tomato, pickle slices, red onion
Provolone or cheddar cheese
Mustard and mayo
Bags of chips

Pasta Bar \$17

Comes with House or Caesar salad
Cavatappi and Tortellini, Alfredo and Marinara
Grilled chicken and mini meatballs

Mac and Cheese Bar \$15

Served with bacon, green onion, diced chicken,
jalapenos, bread crumbs, parmesan, and pepper jack

Grilled Chicken Breast \$17

Choice of sauce:

Lemon Basil, Sundried tomato cream, Marsala, Piccata
or with fruit salsa
Herbed Rice pilaf with grilled vegetables

Salmon \$20 (Will need a week's notice in advance)

Served with lemon & olive oil, Spiced marinara, Herbed
vinaigrette, or Blackened with a fruit salsa
Herbed Rice pilaf with grilled veggies

Shrimp Scampi \$18

Served pasta or Rice pilaf

Classic Pot Roast \$17

Rice Pilaf or Mashed potatoes

Classic Meatloaf \$16

Mashed potatoes
Grilled veggies

Sliced Brisket \$20

Rice pilaf or mashed potatoes

Grilled Pork Loin \$18

Choice of Blackberry BBQ, Classic BBQ, Bourbon Apple
sauce, or Pear and Sage sauce
Mashed Potatoes
Grilled veggies

Other lunch dessert ideas:

Fresh baked cookies.....	\$1
Brownies or Lemon Bars.....	\$2
Cheese Cake.....	\$4
Chocolate Cake.....	\$4

Beverage Options:

Canned Soda Pops.....	\$1.50
Bottled water.....	\$1.25

Available by the gallon for \$6 each
(All drinks by the gallon come with plastic cups)

- Iced Tea (served with sweeteners)

Breakfast

*Served on real platters and chafing dishes
Drop off and picked up same day
Let us know if you require a server to stay and serve*

The Continental-\$8

An assortment of muffins,
pastries,
bagels with plain and
vegetable cream cheese
Seasonal fresh fruit platter

Quiche-\$10.00

Ham & cheddar or spinach
& Swiss
Bacon or sausage
Breakfast potatoes
Seasonal fresh fruit platter

Texas Style French Toast-

\$10.00

Served warm with warm
maple syrup
Bacon or sausage
Breakfast potatoes
Seasonal fresh fruit platter

Country Breakfast-\$12.00

Egg Soufflé
Bacon or sausage
Breakfast potatoes
Biscuits and Gravy
Seasonal fresh fruit platter

Individual Fruit Juices-\$2.50

each

OJ, Cranberry, and Apple

Assorted Yogurts parfaits-\$4

each

Coffee (regular or decaf)-

\$1.50 each

OJ available by the gallon
(16 to 20 people) for-\$8 each

Omelet Station

Ask about having one of our chefs make omelets to order!

Labor Fees

Drop off-\$35

Drop off/return for pick up \$50

Stay and serve/Clean up \$75

To place an order, call one of our catering
coordinators

405-534-8838

catering@rococo-restaurant.com

**Orders must
be placed at least 48 hours in advance
Minimum order on all lunch catering is 10 people
Please call for special requests*

Brunch

*Ask your coordinator for a quote for your next Brunch celebration.
We can customize menus too!*

Egg dishes:

Quiche

- Spinach and gruyere
- Ham and cheddar

Egg soufflé

Topped with cheddar cheese and green onions

Egg roulade

Stuffed with pesto, prosciutto ham and gruyere cheese

Breakfast burritos

Egg and cheese

Sausage or bacon and cheese

Served with homemade salsa

Salad Dishes:

Mixed greens

with strawberries, feta cheese, red onion and carrots

Served with a champagne vinaigrette

Mediterranean pasta salad

With sundried tomatoes, Kalamata and green olives, basil, and feta

Caesar salad

Classic or appetizer in Phyllo cups

Meat Options:

Bacon or Prosciutto

wrapped asparagus bundles

Thick cut bacon

Glazed bacon

Brown sugar and black pepper

Breakfast sausage

Ham and Swiss puff pastry pinwheels

Breakfast Dessert Options:

French toast bread pudding

With maple cream anglaise or creamy pecan caramel sauce

Fruit Options:

Diced fruit platter with fresh berries

Waldorf salad

Fruit salad

Fruit skewers

With honey yogurt dipping sauce

Fruit tarts with vanilla custard and drizzled with fruit glaze

Potato Options:

Brunch potatoes tossed with butter, peppers, and caramelized onions

Cheesy Hash brown casserole

Scalloped potatoes

Rustic au gratin potatoes

Petite Sandwich Options:

Smoked turkey sliders

With jalapeno and cranberry aioli

Pesto chicken salad slider

With roasted red pepper and parmesan cheese

Spicy Asian pulled pork

With pickled slaw

Assorted tea sandwiches

Bleu cheese "cookies"

Labor Fees

Drop off-\$35

Drop off/return for pick up

\$50 Stay and serve/Clean up

\$75

General Information

TO HOLD THE DATE

Rococo requires a signed contract with payment method listed.

FINAL GUEST COUNT

Final guest count is due one week before the event. If you need to increase your guest count after this time we will make every effort to accommodate your request.

FINAL PAYMENT

Final Payment for your event is due on the day of your event date.

PAYMENT METHODS

We accept cash, check or credit cards (Visa, Master Card, American Express).

OKLAHOMA STATE TAX

Rococo Catering charges the current rate on all listed services within your Catering Invoice.

SERVICE CHARGE

Rococo Catering charges delivery fee based on the client's needs. We can drop off, return to pick up, or have a staff stay to serve and clean up. At the client's discretion, any extra tip/ or gratuity will go directly to the staff.

RENTALS

Rococo Catering can assist with all rental needs. Please ask your Catering Coordinator to add a quote to your estimated invoice.

INSURANCE:

Rococo Catering Maintains General, Automobile and Alcohol/ Liquor Liability Insurance.

Guest count needs to be confirmed 1week prior to the event.

Client will be charged based on last guest count submitted to coordinator.



Request Form

Host: _____ Event Date: _____

Phone Number: _____ Number of Guest: _____

Email: _____

Event Start Time: _____ End Time: _____

Event Address: _____

Will you be choosing disposables: Yes / No

Will you need rentals: *Glassware / China / Flatware / Linens / Tables / Chairs*

Please email to our Catering Team

catering@rococo-restaurant.com

W | 405-534-8838