



2824 N. Pennsylvania Ave. Oklahoma City, Ok 73107

Welcome to a unique Oklahoma City venue, located in the north end of the Uptown District. Once a home to the original Rococo Restaurant and Fine Wine for 15 years, our family has grown to include catering and private events to serve in this location. This cozy spot is perfect for corporate luncheons, rehearsal dinners, cocktail receptions, and celebrations of all kind. Give us a call to discuss your event today!

Contact one of our coordinators

405-534-8838

catering@rococo-restaurant.com

loverococo.com

General Information

Rental Rates (4 hour Rental)

Monday - Thursday - \$150

Friday, Saturday, and Sunday - \$250

****\$500 food and beverage minimum****

Seating

Plated lunch or dinner- Up to 50

Lunch or Dinner Buffets- Up to 50

Cocktail Receptions- Up to 75

Venue Amenities

Venue Provides tables, chairs, and black tablecloths.

Dinnerware, glassware, flatware provided.

A/V options available

Free Parking

Close to Highway I-44 and I-235, Midtown, and Downtown



Appetizers and Hors d'oeuvres

All bites are 2 pieces
per person

Rococo Signature Crab Cake

Served in an Asian spoon & topped with a Thai chili cream
sauce. These are legendary!!! **\$7**

Platters

- Domestic Cheese and Fruit Platter with berries, grapes, & crackers **\$3**
- Artisan Cheese Board with berries, grapes, crackers, nuts, and dried fruit **\$4.75**
- Crudit  - raw vegetables served with roasted onion dip **\$1.75**
- Grilled & Chilled Vegetable Display-Fresh grilled vegetables with balsamic reduction and feta cheese **\$2**
- Charcuterie- Assorted cured meats, cheeses, dried fruits, olives, whole grain mustard, fig jam, and crostinis **\$5**
- Smoked Salmon Platter (one side serves 25 people)
With cucumbers, herbed cream cheese, red onions, capers, hardboiled egg, and crostinis **\$125**
- Beef Tenderloin Platter (one loin serves 20 people/ about 4 oz per person)
With sour cream horseradish sauce, Dijon, boursin, pickled red onion, and crostinis **(Market)**

Chips & Dips

- Spinach & Artichoke Dip with pita chips **\$2.25**
- Classic Hummus with pita chips **\$1.50**
- Tomato Bruschetta served with crostinis **\$2**
- Roasted Red Pepper Hummus with pita chips **\$1.50**
- Roasted Onion Dip with prawn crackers **\$1.50**
- Buffalo Chicken Dip with tri color tortilla chips and celery **\$2.50**
- Jalapeno popper dip with tri color tortilla chips **\$2.50**
- Warm seafood dip with shrimp, cream cheese, and green onion served with prawn chips **\$5**
- Beer cheese dip with soft pretzel bites **\$3**

Canap s

Toasted Crostini topped with:

- Smoked salmon with horseradish cream, capers & onions **\$3.50**
- Roasted pork loin with apricot chutney and watercress **\$3.50**
- Smoked turkey with jalapeno cream cheese and topped with a cranberry relish **\$3.50**
- Roast beef, red pepper cream cheese topped with microgreens **\$4**
- Zucchini cups topped with olive tapenade and feta **\$3**
- Ricotta with Roasted grapes and Rosemary **\$3**
- Bleu cheese allouette with sliced pear and balsamic drizzle **\$3**
- Cucumber cup with tangy Asian slaw topped with black sesame seeds **\$3**

Sliders and Sandwiches

1.5 Sliders per person

- BBQ beef slider with classic slaw and gherkin pickle **\$4.50**
- Asian pulled pork slider with tangy slaw and gherkin pickle **\$4.50**
- Chicken Saltimbocca slider with sage, ham, provolone, and spring mix **\$4.50**
- Roast beef slider with herbed cream cheese and pickled red onion **\$4.50**
- Chicken Salad Slider-Choice of: Classic, Pesto, Curry, or Buffalo **\$4.50**
- Turkey pinwheels with roasted red pepper cream cheese and spinach **\$3**
- Cucumber and dill sour cream tea sandwiches **\$2**



Skewers

Cold

- Caprese Skewers with fresh basil and balsamic reduction **\$3**
- Fruit Skewers with a lime yogurt dipping sauce **\$3**
- Tortellini skewers with sundried tomato pesto aioli **\$3**
- Antipasto skewers with salami, green olive, marinated mozzarella, and cherry tomato **\$4**

Hot

- Asian glazed beef satay **\$4**
- BBQ Chicken satay **\$4**
- Pesto chicken satay **\$4**
- Shrimp, andouille sausage, and red pepper **\$5**
- Marinated Veggie Kabobs **\$3**

Savory Bites

- Baked brie and sliced fig topped with bacon **\$4**
- Bleu cheese allouette and crushed pistachios in phyllo cup topped with roasted grapes **\$4**
- Port wine cheese in phyllo cup topped with crushed walnuts **\$3**
- Salami cornucopias with pepperoncini cream cheese and green olive half **\$2**
- Kielbasa sausage and grilled pineapple picks **\$3**
- Pesto chicken salad in wonton cup topped with sundried tomato **\$4**
- Tuna Poke in wonton cups with red peppers, pineapple, seaweed salad, and Asian glaze **\$6**
- Mini beef wellingtons topped with red onion jam **\$7**
- Spanakopita- feta and spinach in phyllo dough served with tzatziki **\$4**
- Fried Ravioli with sundried tomato pesto aioli **\$3**

Shrimp

- Shrimp cocktail with cocktail sauce and lemons (3 per person) **\$6**
- Shrimp ceviche served in Asian spoons **\$3.50**
- Classic shrimp salad in wonton cup topped with green onions **\$3.5**

Mini Stuffed Potatoes

- Cheddar, bacon, and green onion **\$3.50**
- Bleu cheese allouette with caramelized onions **\$3.50**
- BBQ chicken and smoked gouda **\$3.50**

Cocktail meatballs

(4 per person)

- Jerk BBQ **\$2**
- Asian glazed with black sesame seeds and green onions **\$2**
- Apricot chipotle Sauce **\$2**
- Marinara topped with mozzarella **\$2**
- Chicken meatballs with coconut curry sauce **\$2**

Stuffed Mushrooms

- Spicy Italian sausage and mozzarella **\$3**
- Herbed cream cheese and tipped with panko breadcrumbs **\$2**
- Spinach and Mozzarella **\$2**



Salads

- Garden Salad – Mixed greens with shredded carrots, tomatoes, cucumbers, and red onion served with ranch dressing and red wine vinaigrette **\$3**
- Caesar Salad - Romaine lettuce with homemade garlic croutons and parmesan tossed with classic Caesar dressing **\$4**
- Better Salad- Mixed greens with grilled pears, bacon, bleu cheese, and spiced walnuts served with balsamic vinaigrette **\$4**
- Strawberry Salad - Mixed greens with strawberries, red onion, feta cheese, shredded carrots, spiced walnuts and served with a champagne vinaigrette **\$4**
- Savory Salad- Arugula with roasted butternut squash, barley, grilled red peppers, red onion served with red wine vinaigrette **\$4**

Starches

- Mashed Potatoes **\$3**
Try them plain or with:
 - Rosemary and garlic **\$4**
 - Cheddar cheese and bacon **\$4**
 - Smoked gouda cheese **\$5**
- Roasted Yukon gold Potatoes tossed w/ house seasoning **\$3**
- Stuffed Potatoes **\$5**
 - Garlic and parmesan with paprika
 - Bacon, cheddar, sour cream, green onions
- Rustic Au Gratin or Dauphinoise Potatoes **\$5**
- Fancy Mac and Cheese **\$5**
- Pasta scampi **\$5**
- Wild Rice or Rice Pilaf **\$3**
- Orzo with spinach and parmesan **\$3**

Vegetable Dishes

- Grilled Vegetables tossed w/ herbed butter **\$2.50**
- Brussel sprout and veggie medley **\$2.50**
- Green Beans with artichokes & cherry tomatoes **\$2.50**
- Southern Green Beans with onions & bacon (optional) **\$2.50**
- Glazed Carrots **\$2.50**
- Steamed or Grilled Fresh Asparagus **\$6**
- Burgundy Mushrooms **\$3**
- Corn on the cob **\$2**
- Cold broccoli salad with raisins, sunflower seeds, and red onion **\$3**

Vegetarian / Vegan Entrées

- Stuffed Red Bell Pepper with quinoa and roasted vegetables **\$8**
- Grilled portabello mushroom with chimichurri sauce **\$8**
- Manicotti stuffed with spinach ricotta and topped with pink sauce **\$8**
- Mushroom Risotto **\$8**

Dessert Options

- Chocolate Mousse Cake **\$5**
- Red Velvet Cake **\$5**
- Tiramisu **\$5**
- Carrot Cake **\$5**
- New York Cheesecake with berry coulis **\$4**
- Chocolate Kahlua Cake with macerated berries **\$4**

Chicken/Turkey

- Grilled Chicken Breast with choice of sauce **\$7**
Apricot Reisling | Creamy mushroom and onion | Chimichurri | Picatta | Sundried Tomato Pesto | Creamy Florentine
- Stuffed Chicken Roulade **\$10**
With ham, sage, and provolone, topped with red wine demi-glace
- Herb Roasted Half Chickens on the bone **\$10**
- Herb Roasted Turkey carved to order or served sliced **\$8**
With your choice of sauce:

- Turkey gravy
- Cranberry chutney

Beef

- Herb roasted Prime Rib carved to order
Serves 20-25 ppl, about 8 oz per person **(Market)**
- Beef Tenderloin
Serves up to 10 ppl, about 6 oz. per person **(Market)**
 - Red wine demi-glace
 - Sour cream horseradish
- Baseball Sirloin Steak 8oz **(Market)**
 - Red wine demi glaze
 - Cognac Mushroom Sauce
 - Chimichurri
- Beef tips **\$11**
 - Au Poivre
 - Steak Dianne
- Classic Pot Roast **\$11**
- Red wine braised beef **\$11**

Pork

- Glazed Ham **\$6**
- Herb Roasted pork loin with pear, sage, and brandy sauce **\$8**
- Pork Tenderloin with mascarpone, toasted pine nuts, and a red wine demi-glace **\$10**

Seafood

- Grilled Salmon (6oz) **\$16**
 - Coriander ginger sauce
 - Grilled with lemon and olive oil
 - Herb crusted
- Blackened shrimp skewers **\$12**
3 shrimp to a skewer (2 per person)
- COD with andouille cream sauce **\$12**
- Rococo Crab cakes **\$ Market**
5.5 ounces jumbo lump crab cake
- Mussels or clams with white wine sauce **\$12**

Lunch

All lunches come with
Garden salad served with ranch and red wine vinaigrette or Caesar Salad
****Minimum order of 8 for each entree (excluding vegetarian)**

Buffet Only

Baked potato bar \$12

Whole baked potatoes with choices of sour cream, butter, cheddar, bacon, green onion, And diced chicken

Burger Bar \$12

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

Pasta Bar \$15

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

Mac and Cheese Bar \$13

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

Buffet or Plated

Grilled Chicken Breast \$15

Choice of sauce:
Spicy tomato | Creamy mushroom and onion | |
Chimichurri | Picatta
House Seasoned roasted potatoes and seasonal vegetables

Grilled Salmon \$18

Served with lemon & olive oil
House Seasoned roasted potatoes and seasonal vegetables

Classic Pot Roast \$15

Served with mashed potatoes

Grilled Pork Loin \$15

Choice of Blackberry BBQ, Classic BBQ, Bourbon Apple sauce, or Pear and Sage sauce
served with mashed potatoes and seasonal vegetables

Vegetarian Option \$12

Manicotti stuffed with spinach ricotta with "pink sauce"

Lunch Desserts

Fresh Baked Cookies **\$1**
Brownies or Lemon Bars **\$2**
New York Cheesecake with berry coulis **\$4**
Chocolate Kahlua Cake **\$4**
Individual Pies-Blueberry, Chocolate, or Pecan **\$4**

Beverages

Unsweetened Iced Tea by the Gallon **\$5**
Lemonade by the Gallon **\$5**

Breakfast

Continental-\$8

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

Quiche-\$12

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

Frenchy French Toast \$10

Sliced baguettes served warm with warm maple syrup
Bacon or sausage
Breakfast potatoes
Seasonal fresh fruit platter

Country Breakfast-\$14

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

Breakfast Beverages

Coffee (regular or decaf))-
\$2 per person

OJ available by the gallon
(Up to 15 ppl) **\$7 each**

A Assorted Yogurts parfaits-**\$4 each**

Brunch

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

Egg Dishes

Quiche **\$3**
•Spinach and gruyere
•Ham and cheddar

Egg soufflé **\$3**
Topped with cheddar cheese and green onions

Breakfast burritos
•Egg and cheese **\$3**
•Sausage or bacon with cheese **\$4**
Served with homemade salsa

Salad Dishes

Mixed greens **\$4**
with strawberries, feta cheese, red onion and carrots
Served with a champagne vinaigrette

Caesar salad **\$3**
Mediterranean Pasta Salad **\$4**
With sundried tomatoes, Kalamata and green olives, basil, and feta

Amber's Creamy Pasta Salad **\$3**

Meat Options

Bacon or Prosciutto wrapped asparagus bundles **\$5** (1.5pp)

Thick cut bacon **\$3** (3pp)

Glazed bacon
Brown sugar and black pepper **\$3.75** (3pp)

Breakfast sausage **\$3** (3pp)

Ham and Swiss puff pastry pinwheels **\$3** (2pp)

Chicken and waffles with warm syrup **\$4** (1pp)

Breakfast Desserts

French toast bread pudding With orange creme anglaise **\$4**

Blueberry Scones **\$2**

Fruit Options

Diced fruit platter with fresh berries **\$3**

Waldorf salad **\$3**

Fruit salad **\$2**

Fruit skewers
With honey yogurt dipping sauce **\$3** (2pp)

Fruit tarts with vanilla custard **\$4**

Potato Options

Brunch potatoes tossed with butter, peppers, and caramelized onions **\$3**

Cheesy Hash brown casserole **\$3**

Rustic Au Gratin Potatoes **\$4**

Dauphinoise Potatoes **\$4**

Bar Information

*Cash Bar**

\$150 Fee

Guests pay for their own drinks

Hosted Bar

Bar tab goes to the host to be paid at the end of the event

Capped Bar

Cap can be set in place at the request of the host
IE \$1000 cap then cash bar

2 Drink Tickets

\$16 per person for assorted beers and house Wine
\$20 per person for House liquor, beer, or house wine

A licensed bartender(s) will be provided in the event the bar will be used.

*In the case of a cash bar, a 20% gratuity will be applied to all tickets

Policies

Venue Rental

Your venue rental is good for 4 hours with set up time 1 hour before scheduled time, and break down of 1 hour after scheduled time. We close our venue at 11pm, with breakdown and exit at midnight. If you exceed these hours, there will be a \$200 per hour fee for every additional hour you use as well as \$25 per hour for each staff member that is required to stay.

Any damages to the physical property, furniture, dishware, or glassware will be assessed and charged to the client depending on extent of damage.

Staff

We pride ourselves on our well-trained, professional staff to help take care of your special event. Levels of service are based upon our guests needs, whether it be appetizers, lunch, or dinner service.

For lunch services, Labor Fees are as follows:

Servers-\$75 each

For evening events and Sundays, Labor Fees are as follows:

Servers/ Bartenders- \$125 each

These fees include up to 4 hours of the scheduled event time. Additional hours incur a charge of \$25 per hour for each staff member required to stay.

At the client's discretion, any extra gratuity will go directly to the staff.

Guest Count

We require having a final guest count 1 week before the event. We can try our best to accommodate and increase in numbers. In order to serve your needs to the best of our ability we must know at least 1 week in advance due to product availability and ordering. Once the guest count has been submitted, that will be the count we charge for the final invoice.

Menu Selections

We strongly prefer having menu selections at least 1 week before the event for ordering purposes. If options are chosen in less than a week, we have the right to substitute menu items, but will try our best to accommodate.

We do not allow outside food or alcohol.

Deposit and Cancellation

Rococo requires a \$250 deposit due at the time of booking. To hold your event date; payable by check or credit card. This will be applied to the final balance of the bill.

Final Payment for your event is due on the day of your event date. If the event is cancelled within 2 weeks (of scheduled event date), there will be a cancellation fee of 25% the food and beverage, plus rentals if applicable.

An administrative fee of 5% of the food and beverage total are applied to every bill. The administrative fee referenced herein is for administrative overhead, documentation, preparation, and other management of the event.