



2824 N. Pennsylvania Ave. Oklahoma City, Ok 73107

Welcome to a unique Oklahoma City venue, located in the north end of the Uptown District. Home to the original Rococo Restaurant and Fine Wine, we have revamped our space to solely host private events and catering.

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

Abby-405-996-0920
Mac- 405-534-8838
catering@loverococo.com

General Information

Rental Rates

(4 hour Rental)

- Monday - Sunday \$500

- \$500 food and beverage minimum
(This does not include the venue rental fee)

Seating

- Up to 75 guests between the 2 rooms
- We love when you can make an appointment with us to view the space and discuss details!

Venue Amenities

Venue Provides tables, chairs, and tablecloths
Dinnerware, glassware, flatware are available**
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 except where noted

Classic Staples

All **Gluten Free** without crackers or crostinis

- Domestic Cheese and Fruit with berries, grapes, & crackers **\$3**
- Artisan Cheese Board with berries, grapes, crackers, nuts, and dried fruit **\$7**
- 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 cracker**\$7**
- 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**
- Roasted Red Pepper Hummus with pita chips **\$1.50 (V)**
- Tomato Bruschetta served with crostinis **\$2 (V)**
- Crudité - raw vegetables served with roasted onion dip **\$1.75 (GF)**
- Roasted Onion Dip with Rococo Crispies **\$1.50**
- Buffalo Chicken Dip with tri color tortilla chips and celery **\$3 (GF)**
- Jalapeno popper dip with tri color tortilla chips **\$2.50 (GF)**
- Dip Trio- Roasted red pepper hummus, Olive Tapenade, Roasted Onion Dip served with Pita Chips **\$5 (V)**
- Rosemary White Bean dip with Pita Chips **\$3 (V)**
- Street Corn Dip with tri-color tortilla chips **\$2.50 (GF)**

Canapés

Toasted Crostini topped with:

- Smoked salmon with horseradish cream, capers & onions **\$3.50**
- Shredded chicken with jalapeno cream cheese drizzled with chimichurri **\$3.50**
- Roasted pork tenderloin with apricot chutney and microgreens **\$3.50**
- Smoked turkey with avocado bacon mousse and topped with a tomato relish **\$3.50**
- Braised beef, herb cream cheese topped with pickled red onion **\$4**
- Zucchini cups topped with olive tapenade and feta **\$3 (V)**
- Ricotta with Roasted grapes and Rosemary **\$4**
- Bleu cheese allouette with sliced pear and balsamic drizzle**\$3**
- Chickpea salad served on pita rounds garnished with microgreens **\$2.5 (V)**

Sliders and Sandwiches

1.5 Sliders per person

- BBQ beef slider with classic slaw and gherkin pickle **\$5.25**
- Asian pulled pork slider with tangy slaw and gherkin pickle **\$4.50**
- Chicken Saltimbocca slider with sage, ham, provolone, sundried tomato aioli and mixed greens **\$4.50**
- Roast beef slider with boursin, arugula, and red onion jam **\$5.25**
- Chicken Salad Slider with mixed greens-Choice of: Classic or Pesto **\$4.50**
- Chickpea Salad Slider with mixed greens- **\$4 (V)**



Side Dishes for Heavy Appetizers

- Tortellini Pasta Salad- with tomatoes, green olives, basil, pepperoncinis, and Parmesan tossed in a red wine vinaigrette **\$4**
- Fancy Mac and Cheese with smoked gouda topped with bread crumbs **\$5**
- House seasoned kettle chips **\$1**
- Rococo Crispies dusted in house seasoning (Crunchy Wheat Chips) **\$1 (V)**
- Watermelon, cucumber, feta, and basil salad **\$3 (V)**

Savory Bites

- Baked brie and fig jam 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 (GF)**
- 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**
- Spanakopita- feta and spinach in phyllo dough served with tzatziki **\$4**
- Turkey pinwheels with roasted red pepper cream cheese and spinach **\$3**
- Rococo Mini CrabCakes in an Asian spoon with Thai Chili sauce **\$14**
- Caprese Shooters with fresh basil and balsamic reduction **\$3 (GF)**

Shrimp

- Shrimp cocktail with cocktail sauce and lemons (3 per person) **\$6 (GF)**
- Shrimp ceviche served in Asian spoons **\$3.50 (GF)**
- Classic shrimp salad in wonton cup topped with green onions **\$3.5**
- Shrimp, Andouille Sausage, and Red Pepper skewer **\$5 (GF)**
- Asian Shrimp Salad with green onion, shredded carrots, peanuts, topped with celophane noodles **\$3.5**

Cocktail meatballs

(3 per person)

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

Mini Stuffed Potatoes (GF)

- Cheddar, bacon, and green onion **\$3.50**
- Bleu cheese allouette with caramelized onions **\$3.50**
- BBQ chicken and smoked gouda **\$3.50**
- Braised Beef with cheddar and fried onion strings **\$4**

Stuffed Mushrooms

- Spicy Italian sausage and mozzarella **\$3 (GF)**
- Herbed cream cheese and topped with panko breadcrumbs **\$2**
- Spinach and Mozzarella **\$2 (GF)**

Mini Desserts \$5

An assortment of:

Mini Cheesecakes, Petit Fors,
Macarons, Brownie Truffles,
Seasonal Trifle in a Shot Glass

Dinner Buffet or Plated

Salads

- Garden Salad – Mixed greens with shredded carrots, tomatoes, cucumbers, and radishes served with ranch dressing and red wine vinaigrette **\$3 (GF) (V)**
- Caesar Salad - Romaine lettuce with homemade garlic croutons, and shaved parmesan tossed with classic Caesar dressing **\$5**
- Grilled Pear Salad- Mixed greens with grilled pears, bacon, bleu cheese, and spiced walnuts served with balsamic vinaigrette **\$5 (GF)**
- Strawberry Salad - Mixed greens with strawberries, feta cheese, shredded carrots, spiced walnuts and served with a strawberry balsamic vinaigrette **\$5 (GF)**
- Savory Salad- Mixed greens with roasted beets, pistachios, goat cheese, and red onion with honey dijon vinaigrette **\$5 (GF)**

Starches

- Mashed Potatoes **\$3 (GF)**
Try them plain or with:
 - Rosemary and garlic **\$4**
 - Cheddar cheese and bacon **\$4**
 - Smoked gouda cheese **\$5**
- Stuffed Potatoes **\$5 (GF)**
 - Garlic and parmesan with paprika
 - Bacon, cheddar, sour cream, green onions
- Rustic Au Gratin **\$5**
- Scalloped Potatoes with Smoked Gouda **\$5**
- Fancy Mac and Cheese **\$5**
- Pasta scampi **\$5**
- Wild Rice or Rice Pilaf **\$3 (GF) (V)**
- Orzo with spinach and parmesan **\$3**

Vegetables

- Grilled Vegetables tossed w/ herbed butter **\$2.50**
- Green Beans with cherry tomatoes **\$2.50**
- Southern Green Beans with onions & bacon **\$2.50**
- Glazed Carrots **\$2.50 (GF)**
- Steamed or Grilled Fresh Asparagus **\$6 (GF) (V)**
- Prosciutto Wrapped Asparagus **\$7 (GF)**
Roasted Zucchini boat with Smoked carrot Mousse topped with pepitas **\$3 (GF)**

Vegan Entrées \$12

- Pesto Marinated Veggie Kabobs over wild rice medley
- Sliced portobello mushroom served over lentil pasta with chimichurri
- Chef Zach's Chickpea Curry served over cilantro jasmine rice
- Grilled Eggplant with sundried tomato pesto with veggies over wild rice

- Chocolate Mousse Cake **\$5**
- Red Velvet Cake **\$5**
- Carrot Cake **\$5**
- New York Cheesecake with choice of sauce **\$4**
- Chocolate Kahlua Cake with whipped cream **\$4**
- Rice Pudding dusted with cinnamon **\$4 (V) (GF)**

Chicken/Turkey

- Grilled Chicken Breast with choice of sauce **\$8**
Apricot Riesling (GF) | Creamy mushroom and onion (GF) | Smoked Gouda and Bacon Bechamel | Picatta | Sundried Tomato Pesto | Chimichurri (GF)
- Stuffed Chicken Roulade **\$10**
With ham, sage, and provolone, topped with red wine demi-glace
- Herb Roasted Turkey carved to order or served sliced **\$8**
With your choice of sauce: (GF)
- Turkey gravy
- Cranberry chutney (GF)

Beef

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

Pork

- Glazed Ham **\$6 (GF)**
- Grilled Pork Loin **\$8 (GF)**
Choice of Jerk BBQ, Apricot Riesling, Maple Dijon, Chimichurri, or Pan Jus (Natural Sauce)
- Pork Tenderloin with mascarpone, toasted pine nuts, and a red wine demi-glace **\$10**

Seafood

- Grilled Salmon (6oz) **\$16 (GF)**
 - Coriander ginger sauce
 - Grilled with lemon and olive oil
 - Herb crusted
- Blackened shrimp skewers **\$12 (GF)**
3 shrimp to a skewer (2 per person)
- Rococo Crab cake (5.5 ounces jumbo lump crab) **\$Market**
- Stuffed Salmon with Spinach Gratin **\$20**
- Barramundi Bass **\$16 (GF)**
- Grilled Swordfish **\$16 (GF)**

Dessert Options

- Chocolate Trifle with Oreo crumbs, chocolate mousse, and whipped cream **\$5**
- Apricot Pudding Cake with creme anglaise **\$5**
- Strawberry Cheesecake **\$5**
- Individual Chocolate, Blueberry, Pecan Pies **\$4**
- Chocolate and Peanut Butter Torte **For Gluten Free guests only \$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**

Limited Menu

Great Option for 50 guests or Less

**We cook everything fresh to order after the orders have been taken, so please allow for time between each course*

Salad Course

Mixed green salad with cucumbers, shredded carrots, tomatoes, and radishes
Served with your choice of ranch or red wine vinaigrette

Entrée Course

Served with Rustic Au Gratin Potatoes and Seasonal Vegetables

8oz Pan Seared Sirloin with Roasted Shallot Demi-Glace
Cooked to Medium Rare

Roasted Pork Tenderloin topped with Mascarpone and Pine Nuts

Chicken Picatta served classically with Lemon and Capers

Crabcake with Thai Chili Cream Sauce

Grilled Portabello Mushroom with a Chimichurri Sauce

Dessert Course

New York Cheesecake
with Caramel and Crushed Pistachios

Or

Chocolate Kahlua Cake with Whipped Cream and Chocolate Shavings

Bar Information

Cash Bar

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

\$14 per person for assorted beers and house Wine
\$18 per person for House liquor, beer, or house wine

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

Policies

Venue Rental

Your venue rental allows 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.

Dishware

We can provide classic white dishes, with flatware, glassware, and napkins for your event. If this option is chosen, we charge an "In House Dish Rental" of \$150.

We can also provide disposable clear acrylic dishes, cups, and flatware as well for a fee of \$2 per person.

Staff

Staff is required for every event. They are responsible for the set up and maintenance of the facility, clearing dishes, replenishing beverages or buffet items, trash removal, clean up, etc. We pride ourselves on our well-trained, professional staff to help take care of your special event.

The quantity of staff depends on the type of event and level or service which will be determined by the event coordinator.

Labor Fees are as follows:
Servers/ Bartenders- \$150 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 prior to 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 will need guest count at least 1 week in advance due to product availability and ordering. Once this count is submitted, it will reflect what is charged on 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 canceled within 2 weeks (of scheduled event date), there will be a cancellation fee of 25% the food and beverage cost.

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