



# Bodean

## Dinner

### Party Menu

### Options

*All menus subject to change  
Due to availability of fresh seafood and produce*

Thank you for considering Bodean  
for your private dining event.  
Chef Chamberlain and Banquet Manager Jeramy Auld  
are committed to creating the atmosphere  
and menu desired by our Guests

Please feel free to contact us with any questions you may have.

(918) 749-1407  
Fax : (918) 747-9352  
[events@bodean.net](mailto:events@bodean.net)

**Bodean**  
**Party Menu Option 1**

First Course

Choice of  
New England Chowder  
or House Salad

Entree Course

Grilled Rainbow Trout Almondine

Smoked Paprika Crusted Atlantic Salmon  
parmesan risotto, caraflex cabbage,  
leek celery vinaigrette

Shrimp Scampi on Pasta

tomato, scallions, garlic, white wine

Caesar Salad

with grilled chicken  
or rock shrimp

Dessert Course

Choice of  
Cheesecake or Chocolate Mousse

\$39.00 Per Person



**Bodean**  
**Party Menu Option 2**

Welcome to Bodean

*First Course*

New England Clam Chowder,  
Shrimp & Lobster Bisque, Caesar Salad or House Salad

*Entree Course*

Smoked Paprika Crusted Atlantic Salmon  
artisan cheese risotto, heirloom tomato,  
leek celery vinaigrette

Grilled Rainbow Trout Almondine

Bone in Berkshire Pork Chop  
celery root & sweet potato hash  
blueberry barbeque

Grilled Strip Loin  
garlic mashers, asparagus, demi glaze

*Dessert Course*

Cheesecake or Chocolate Mousse Dome

\$42.00 Per Person



**Bodean**  
**Party Menu Option 3**

*First Course*

Choice of

New England Clam Chowder, Shrimp & Lobster Bisque,  
Caesar Salad, or House Salad

*Entree Course*

Smoked Paprika Crusted Atlantic Salmon  
parmesan risotto, caraflex cabbage,  
leek celery vinaigrette

**Seared Yellowfin Tuna**

pickled vegetables, sriracha mayo, soy reduction,  
wasabi powder, wonton crumble

**Pan Seared Chilean Sea Bass**

garlic mashers, broccolini,  
pickled onion, tarragon aioli

**13 oz. Strip Loin**

garlic whipped potatoes,  
asparagus, demi glaze

**8 oz. Prime Filet**

garlic mashers, asparagus, demi glaze

*Dessert Course*

Choice of

Cheesecake or Chocolate Mousse

**\$48.00 Per Person**



**Bodean**  
**Party Menu Option 4**

*First Course*

Choice of  
New England Clam Chowder, Shrimp & Lobster Bisque,  
Caesar Salad or House Salad

*Entree Course*

Smoked Paprika Crusted Atlantic Salmon  
parmesan risotto, caraflex cabbage,  
leek celery vinaigrette

Pan Seared Chilean Sea Bass  
garlic mashed potatoes, asparagus  
champagne dill sauce

Seared Yellowfin Tuna  
pickled vegetables, sriracha mayo, soy reduction,  
wasabi powder, wonton crumble

13 oz. Strip Loin  
garlic whipped potatoes,  
asparagus, demi glace

Grilled 8 oz. Prime Filet of Beef  
garlic whipped potatoes,  
asparagus, demi glace

Broiled Coldwater Lobster Tail

*Dessert Course*

Choice of  
Cheesecake or Chocolate Mousse Dome

**\$5700 Per Person**



**Bodean**  
**Party Menu Option 5**

**Welcome to Bodean**

**First Course**

Choice of

New England Clam Chowder, Shrimp & Lobster Bisque,  
Caesar Salad, or House Salad

**Entree Course**

**Smoked Paprika Crusted Atlantic Salmon**  
artisan risotto, heirloom tomato,  
leek celery vinaigrette

**Grilled 13 oz. Strip Loin**  
asparagus, whipped potatoes, demi glace

**Seared Yellowfin Tuna**  
pickled vegetables, sriracha mayo, soy reduction,  
wasabi powder, wonton crumble

**Pan Seared Chilean Sea Bass**  
garlic mashed potatoes, asparagus, champagne dill sauce

**Bone in Berkshire Pork Chop**  
garlic mashed potatoes, tri color carrots  
house made worcestershire

**8 oz. Prime Filet**  
garlic mashers, asparagus, demi glace

**Broiled Coldwater Lobster Tail**

**Dessert Course**

Choice of

Cheesecake or Chocolate Mousse

**\$65.00 Per Person**



# Appetizer Platters

## *Chilled Appetizer Platter*

Vegetable Crudités  
Smoked Salmon Paté  
Tuna Tartar  
Crab Cocktail  
Oysters on the Half Shell  
Shrimp Cocktail

\$125

Serves 10-15

## *Hot Appetizer Platter*

Oysters Rockefeller  
Crab Cakes  
Spice Fried Calamari  
Fried Shrimp

\$125

Serves 10-15

## *The Bodean Appetizer Platter*

Shrimp Cocktail  
Smoked Salmon Paté  
Dungeness Crab Cakes  
Spice Fried Calamari with  
Oysters on the Half Shell

\$150

Serves 10-15





### *Private Dining Detail Sheet*

#### **EAST ROOM:**

- Maximum capacity - 32
- Four walls and a door that closes
- Room fee - \$200
- Minimum for food and beverage - \$1000
- Audio/Visual - 60" flat screen monitor
- Seating arrangement(s) - Square, "U" shape, or conference style

#### **BOARDROOM:**

- Maximum capacity - 18
- Four walls and a door that closes
- Room fee- \$150
- Minimum for food and beverage - \$700
- Audio Visual - 40" flat screen monitor
- Seating arrangement - conference only

**PARKING:** Self parking is available in our lot. No valet parking is available.

**MENU SELECTION:** Several private dining menus are available at varying prices. Each menu offers numerous entrée selections, soup or salad, and dessert and are priced per person. Alcoholic and non-alcoholic beverages, such as coffee, soda, and tea are not included with these selections and pricing. Menu prices quoted are non-inclusive of Oklahoma sales and liquor taxes, any additional event/room charges as required, or server gratuity. The a la carte menu can be arranged for groups up to 12 guests. If you are dining privately or in our main dining room, and your reservation is for 13 guests or more, there will be a set price menu with a choice of soup/salad, entrees and desserts.

**TAXES:** All food, non-alcoholic beverages and weak beer (3.2) purchases are subject to 8.517% Oklahoma sales tax. All liquor, wine, beer and strong beer (6.0) are subject to an additional 13.5% Oklahoma mixed beverage tax.

**FINAL HEADCOUNT:** A Final Headcount for a confirmed private dining event is required THREE (3) days prior to the event date. The Client will be billed the final headcount number, actual headcount number, or minimum ticket amount whichever is greater. If a final headcount is not given THREE days prior to the event date, the event will be presumed canceled. The headcount given during the "last" actual contact with the customer will be considered the final headcount.

**QUALITY STANDARDS:** Bodean Seafood reserves the right to enforce its quality standards, concerning dress and decorum, at all functions. Bodean Seafood reserves the right to refuse serving any person who in the judgment of its management is under the influence of alcohol or any controlled substances, or to request that such a person leave the premises. Bodean Seafood reserves the right to ask for proper identification prior to serving any alcoholic beverages to any person requesting such services.

**CANCELLATION POLICY:** Cancellation of a scheduled private dining event less than TWO (2) weeks prior to the scheduled event date will result in forfeiture of said deposit and a charge to the credit card on file of 50% of projected invoice amount. Cancellation of the said event less than 72 hours prior will result in a forfeiture of said deposit and a charge to the credit card on file of 100% of projected invoice amount.

a.  $\text{PROJECTED INVOICE AMOUNT} = (\text{Final Headcount} \times \text{Menu Price}) + \text{Party Platter(s)} + \text{Room Fee} + \text{Tax}$ .

**DECORATIONS:** Decorations must be approved by Bodean Seafood management. All display exhibits and decorations must conform to fire and safety codes. The Client is responsible for taking down all approved decorations before leaving.

**RESERVATION MINIMUM:** A minimum ticket amount is required for all scheduled private dining events. The minimum ticket amount is the total of all food, beverage, liquor, wine, beer. The minimum ticket amount is non-inclusive of gratuity, Oklahoma sales or mixed beverage taxes and room charge. If the ticket total does not meet the minimum ticket amount an additional charge will be assessed.

**DISCLAIMER:** These guidelines are offered for general reference purposes only; each space planning project is different and will be managed with the guidance of an experienced professional. Bodean Seafood assumes no liability for consequences resulting from data errors, or potential misinterpretation or misapplication of the information presented in this document.