CATERING
WWW.INTERURBAN.US
405.292.6600
WE CREATE THE FOOD, YOU CREATE THE MEMORIES. . . .

INTERURBAN CATERING
Gather ‘round the table, let’s eat!

A passion for food and all things beautiful is what drives Interurban’s experienced catering staff. We provide personal style to craft each event for your individual needs.

And we mean individual. Business lunches and holiday parties, weddings and anniversaries or any other reason you can dream up to celebrate and dine with friends, we will find a way to meet your needs and your budget.

See our menu options below or send us an email. We will get back to you in one business day with no pressure, just helpful information.

SERVICED CATERING
We’ll bring the food and the flare.

NO FUSS CATERING
An easy solution for a special event.

WEDDINGS
The biggest day of your life? Bring it on.

CATERING DESIGN
If you can dream it, we can do it!
APPETIZERS
Available on party trays or full service, passed appetizers.
Minimum of 25 orders

FRESH FRUIT
Fresh, seasonal fruit, cut into bite size pieces.

VEGETABLES WITH DIP
Garden fresh vegetables with ranch dressing.

CHEESE TRAY
Assortment of cubed cheeses and crackers.

BRUSCHETTA
Toast points topped with tomatoes, parmesan cheese, fresh basil, feta, olive oil and balsamic vinegar.

ESPINACA QUESO DIP
Spinach, tomatoes and onions in melted pepper jack with just a hint of spice. Served with house made tortilla chips and salsa.

CAPRESE SKEWERS
Grape tomatoes, basil, mozzarella, and balsamic glaze.

STUFFED MUSHROOMS
Button mushrooms stuffed with sausage, cream cheese and herbs. Topped with fresh parmesan.

CHICKEN SALAD BITES IN PHYLLO CUPS
Phyllo cups filled with homemade chicken salad topped with garden fresh cherry tomatoes.

BACON WRAPPED SHRIMP
A large shrimp wrapped in bacon on a skewer

MINI WEDGE SALAD
Skewered lettuce, cherry tomatoes, honey pepper bacon, topped with ranch dressing and bleu cheese crumbles.

HONEY PEPPER BACON SKEWERS
APPETIZERS
Available on party trays or full service, passed appetizers.
Minimum of 25 orders

INDIVIDUAL SHRIMP COCKTAIL
A large shrimp with cocktail sauce and lemon.

SHRIMP TOSTADAS
Bite-sized tostada topped with smashed avocado and a grilled shrimp.

INDIVIDUAL MAC & CHEESE CUPS
Our three-cheese macaroni, topped with our signature honey pepper bacon.

KING HAWAIIAN SANDWICH ROLL
Turkey, ham, honey pepper bacon, swiss cheese, dijon aioli, pressed and sliced into individual servings.

STREET TACOS
Fajita chicken topped with corn relish.
Fajita steak served with cilantro and onions.

SLIDERS
Served on mini Brioche Bun
Add potato chips to slider bar
Minimum of 50 order

CHEESE BURGER
Ground chuck mini burger with American cheese

HONEY CHICKEN
Grilled Chicken, jack cheese, honey mustard, honey pepper bacon

BBQ PULLED PORK
Pulled pork, BBQ Sauce, Dill relish

CHICKEN SALAD
Homemade chicken salad, lettuce, tomato
SALADS
Prices include muffin and cinnamon honey butter.
Dressing served on the side upon request.

RUSTY’S PASTA SALAD
Bowtie pasta, romaine lettuce, grilled chicken, chopped tomatoes, black olives, and fresh grated parmesan tossed in our lite Italian dressing.

SAINT HELENA SPRING SALAD
Mixed greens, grilled chicken, green apples, walnuts, cashews, pineapple, dried cranberries, bacon and strawberry garnish. Served with lemon chardonnay dressing or your choice of dressing.

IU CHOPPED SALAD
Romaine, Iceberg, Grilled Chicken, Avocado, Monterey Jack, Black Beans, Corn, Cilantro, Tomatoes, BBQ Ranch. Served with garlic parmesan dressing or your choice of dressing.

CHICKEN CLUB SALAD
Mixed greens, fried or grilled chicken, tomatoes, Monterey Jack, cheddar, and bacon. Served with your choice of dressing.

DRESSING CHOICES
ranch, bleu cheese, garlic parmesan, honey mustard, Linda’s dressing, lemon caper vinaigrette, balsamic vinaigrette, thousand island and light Italian.
ENTRÉE BARS
Entrée bars are set up buffet style where each guest builds their own creation.

BURGER | SANDWICH
Prices include potato chips

CHICKEN SANDWICH BAR
Grilled chicken breast, brioche buns, honey pepper bacon, jack cheese, honey mustard, lettuce, tomatoes.

HAMBURGER BAR
Ground chuck burgers, brioche buns, honey pepper bacon, American cheese, lettuce, tomatoes, red onions, pickle chips, ketchup, mayo, mustard.

BEST MEX
Prices include chips and salsa with a choice of borracho or refried beans, and Mexican or cilantro lime rice.
Add Espinaca Queso (4 oz) or Guacamole (2 oz)

FAJITAS
Grilled chicken & beef with sautéed onions and bell peppers, lettuce, jack and cheddar cheese, pico de gallo, sour cream, sliced jalapeños and soft flour tortillas.

TACO BAR
Spicy ground beef, soft flour tortillas, tomatoes, cheddar, sour cream, house made tortilla chips and salsa.
SANDWICHES
Includes a side of potato chips

CALIFORNIA CLUB
Ham, turkey, honey pepper bacon, swiss, cheddar and avocado on ciabatta bread.

INTERURBAN CLUB
Ham, turkey, bacon, swiss and American on wheat berry bread.

CHICKEN SALAD SANDWICH
Homemade chicken salad, lettuce, tomatoes, on wheat berry bread.

CHICKEN CAESAR
Grilled chicken, diced and tossed with caesar dressing.

PASTAS
Prices include house salad with choice of two dressings, muffins and cinnamon honey butter.

DIXIELAND BOWTIE PASTA
Bowtie pasta, Cajun chicken, and tomatoes tossed in spicy alfredo sauce.

HEATHER’S MACARONI AND CHEESE
Elbow macaroni and three cheeses with grilled chicken.

TOMATO BASIL PASTA
Bowtie tossed with artichokes, fresh basil, red onion, garlic & olive oil in our fresh tomato sauce, topped with grated parmesan.
Add chicken or meatballs

SIDES
Prices are per person.
Fresh Fruit
Coleslaw
Pasta Salad
Chocolate Chip Cookie
Fudge Brownie
CLASSIC ENTRÉES
Prices include house salad, choice of two dressings, muffins, cinnamon honey butter and choice of either garlic mashed potatoes, roasted red potatoes, wild rice, or green beans.

CHELSEA’S CHICKEN
Grilled chicken topped with honey pepper bacon, mushrooms, jack cheese and honey mustard.

TENDERLOIN TIPS
Beef tenderloin tips with a choice of mushroom demi-glaze or peppercorn cream sauce.

BEEF POT ROAST
Slow roasted beef pot roast with au jus.

GRILLED SALMON
Grilled salmon topped with lemon caper glaze.

CHICKEN & ARTICHOKE WITH LEMON CAPER
Grilled chicken breast, sauteed in a light butter & white wine sauce with garlic, artichokes, diced tomatoes and capers.

BONE-IN PORK CHOP
Grilled pork chop topped with our delicious bacon jam.

BLACKENED CATFISH
Blackened Catfish topped with sauteed fresh spinach, roasted red peppers, and lemon juice.
DESSERTS

TURTLE CHEESECAKE
Creamy cheesecake topped with caramel, hot fudge, and pecans on a honey graham crust.

CHOCOLATE CAKE
Triple layer chocolate cake, frosted with deep chocolate icing, finished with hand piped rosettes and chocolate sprinkles.

PINEAPPLE AND RAISIN BREAD PUDDING
Bread pudding topped with a buttery tequila sauce and fresh lime. A unique twist on a traditional dessert.

TURTLE BROWNIES

LEMON BAR

CHOCOLATE CHIP COOKIE

FUDGE BROWNIES

BEVERAGES (per person)
Full service includes cups, ice, sweetener, lemon wedges, creamer and sugars.

LOCALLY ROASTED EOTE COFFEE
BOTTLED WATER
TEA OR SWEET TEA
LEMONADE
CANNED SODA
BAR SERVICE

There are many ways to do bar service. Our bar options can be tailored to your event to make your night extra special. We can set it up where it is priced per person, priced by what is consumed or host a cash bar for your guests.

OPEN BAR OPTIONS

PER PERSON PRICING
Pay a flat per person amount. Prices vary by selection.
Most popular selections:
BEER & WINE | BEER, WINE & A SIGNATURE COCKTAIL | FULL BAR

HOST TAB
Alcoholic beverages will be tallied throughout the event and paid by the client in full in the final bill. Customizable menus to fit any budget. $250 minimum.

CASH BAR
Guest pay for each drink ordered.

BARTENDERS
Interurban will gladly provide bar staff at an hourly rate of $20.00 per hour per bartender. Additional gratuity is appreciated but never expected.

FULL BAR SERVICE
All bar catering services include setup and cleanup of bar, disposable glasses and cocktail napkins. Real glassware is available for an additional fee.
FAQ’S

Can I set up a meeting to discuss my event and to taste menu options?
Yes, we encourage you to meet with us and try the food to customize your menu for weddings and corporate events.

What is the difference between a drop and chafer service?
For a cater drop, we deliver the food in aluminum pans with disposables. Chafer service includes chafers with sternos to keep the food warmer longer, staff will be present to serve the food for an additional charge of $20 per hour per staff.

What is the price and responsibility of the staff?
The price for staffing includes setting up, serving, replenishing the food, and cleaning up at the end of the day. The cost is $20 per hour per staff.

Is there a minimum for deliveries?
Yes, the minimum is $150 for deliveries. An alternative is ordering a pick up order or To-Go food through the restaurant, they can pack in bulk for easy access.

Do you provide plates, napkins and silverware?
The price includes disposable plates, flatware, napkins, cups and serving utensils for drops. For an additional price we provide china service.

Do you provide linen for the tables?
We can at an additional charge. We rent linens through a third party. Cost is per linen.

What is your cancellation policy?
We require a 48 hour cancellation for orders.

When do you need to know about a final headcount?
We need to know the final headcount a week prior to the cater.
“I have only praise for the manner for the Interurban staff, who handled the catering services for my birthday party. Their attention to detail and their quick response to my online and telephone questions put me at ease.” – Lorraine F.

“Thank you and the rest of the Interurban staff for making Gridiron such a success. The officers, student body, and faculty have all said fabulous things about the food and service. You were a pleasure to work with because you handled things with expertise and ease. We truly appreciate you!” - OU Law 2L Officers

“Thank you for everything you did for our wedding. Everything was delish! The Mashed Potato bar was an absolute hit. You did Fantastic! Thank you!” - Natalie and Jason (Bride and Groom)

“It was great, everything went amazing...even with all the last minutes changes because of the weather.”
- Donna Benge (Mother of the Bride)

“Everything was wonderful!! Thank you so much. I heard many compliments about the catering crew and the food- everything turned out wonderful! So glad we got to work together.”
- Jonathan and Rachel Coulter (Bride and Groom)

“Thank you for the great food and service we received on the lunch you catered. The ease of ordering to the actual service of the food was great! We really appreciated the staff staying to replenish the food. That was a great help.”
- Michelle (Norman North Band Boosters)

“I can’t thank you guys enough for such WONDERFUL FOOD and SERVICE!!! Everything tasted great!! Our guests are STILL complimenting on our catering choice and saying how delicious the food tasted. I thank ten times over for being a part of our special day...I will definitely be recommending you guys to those in need of catering!!! Thanks again for ALL of your help!! Thanks for the plug-in with the chair cover lady as well...It was all appreciated!”
- Ebonie Harrison (Bride)

“I can’t tell you how many people came up and told us that this was the best catered meal they have ever had. We are so blessed to know your team, and proud to tell anyone and everyone about the amazing job you did for us.” – Chris and Susie G.