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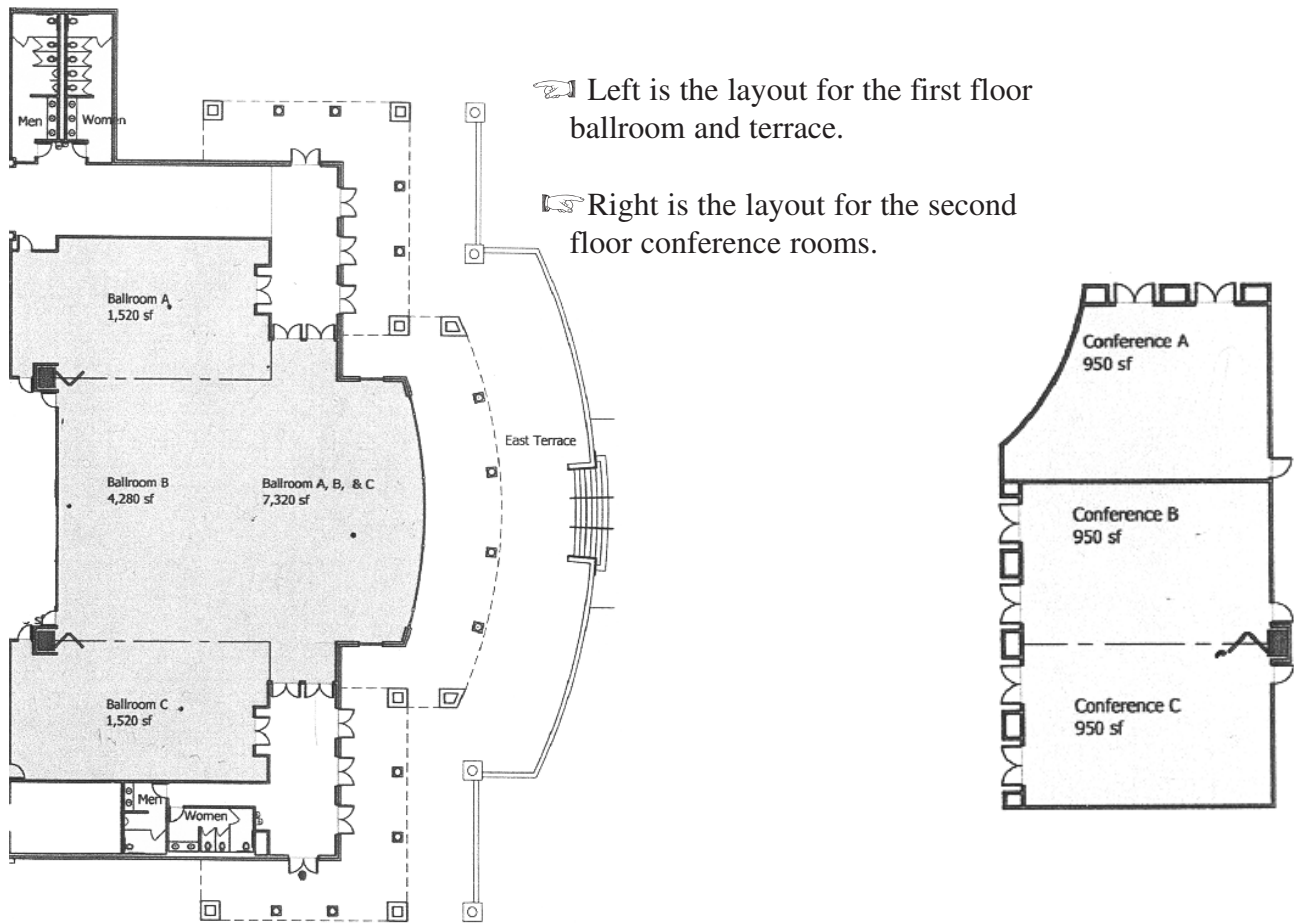
CHUCK LUCIA
DIRECTOR

DARYL KILLMON
EXECUTIVE CHEF

RSU FOOD SERVICES
(918) 343-7843

STUDENT SERVICES CENTER

Banquet/Conference Rooms



STUDENT SERVICES CENTER Meeting and Catering Space and Capacity

Room	Rental	Ceiling	Size	Sq. Ft.	Conf.	Recep.	Banq.	Theatre	Class	U-Shape
1st Floor										
Grand Ballroom	\$1000	-	88'x83'	7180	N/A	900	450	600	250	N/A
Ballroom A	\$300	12'	43'x27'	1160	36	150	72	120	60	32
Ballroom B	\$750	16'	54'x90'	4860	N/A	600	340	500	150	N/A
Ballroom C	\$300	12'	43'x27'	1160	36	150	72	120	60	32
Terrace	\$200	-	-	-	-	200	100	200	-	-
2nd Floor										
Conf. Rm A	\$150	10'	25'x38'	950	24	125	60	100	50	28
Ballroom B & C	\$250	10'	50'x38'	1900	42	250	120	180	100	42
Conf. Rm B	\$150	10'	25'x38'	950	24	125	60	100	50	28
Conf. Rm C	\$150	10'	25'x38'	950	24	125	60	100	50	28

Rogers State University

STUDENT SERVICES CENTER

THE NEW STUDENT SERVICES CENTER— features a distinguished colonnade overlooking beautiful Douglas Lake and the City of Claremore. The facility offers meeting and banquet rooms with catering and staff to meet all your needs.

Rental fee is required at the time of booking. Refunds will be made only up to two weeks after booking. These rates are for the day the event is booked until midnight. If the room is needed past that time a fee of \$100.00 per hour will apply.

- ❖ RSU has a **WONDERFUL CATERING MENU** and a staff to meet all of your needs. Due to Health Department restrictions no outside caterers, food, or beverages are allowed to be brought in with the exception of wedding cakes.
- ❖ **OUTDOOR WEDDINGS** and events are another use of facilities we offer.
- ❖ Clients are allowed to **DECORATE TO THEIR OWN PERSONAL TASTE**; we ask that they do not use anything that will damage the structure. If damages occur, a fee will apply. Decorations should be removed at the end of the event. The use of birdseed, confetti, and bubbles is not allowed inside the hall. Normal clean up is done by RSU; anything above normal use a fee of \$150.00 will apply.
- ❖ RSU **WILL ARRANGE THE ROOM** to your specification. Tables, oblong or round, are provided, as well as chairs. Luncheon and dinner table linens are priced at \$5.00 per table.
- ❖ RSU is one of the few locations in and around Tulsa that has a **CHOCOLATE FOUNTAIN**. This is a lovely addition to any special event. The rental for the fountain is \$250.00, which includes the labor to set up and the chocolate for the machine. The items for dipping are \$2.00 per person for such items as fruit, pretzels, marshmallows, and other dippers.

THE FOLLOWING ITEMS ARE AVAILABLE FOR A SMALL RENTAL FEE:

Microphone/Podium \$ 25.00	Hurricane Lamps w/ Candles \$ 2.50 each
Votive Candles. \$.50 each	Dance Floor Set up fee \$ 100.00
Punch Fountain \$ 40.00	Outdoor Folding Chairs \$ 1.50 per chair
Screen \$ 25.00	Mirrors 14" Round \$ 2.00 each
Bar Set Up. \$ 100.00	

*Powerpoint presentation and video projection equipment also available and priced on an individual basis.

RSU does not have a liquor license for serving or storing alcoholic beverages, however alcoholic beverages are allowed. A licensed bartender must be hired for the event. All refuse from bar must be disposed of in dumpsters provided by RSU.

DELIVERY FEES AND FINAL COUNTS

- ❖ RSU offers off-campus catering as well. There is a delivery fee of \$1.00 per person up to 50 people. Numbers above 50 people will be quoted.
 - ❖ We require no less than 72 hours notice on the final number of attendees for your event.
- A 15% surcharge will be added to all events.

Thank you for choosing us for your event.

We are proud to serve you and will make your event a special one.
If you have any questions, please contact us at **918-343-7844**.

BREAKFAST BUFFET

\$9.00 per person

*Buffets includes Fresh Brewed Regular and Decaf Coffee and country hash browns
Omelet Station, add \$2.00 per person*

Egg Dishes

Choose one of the following

Scrambled Eggs

Egg Casserole w/ Sausage, Cheese and Onions

Scrambled Eggs with Scallions and Bell Peppers

Quiche Loraine

Meat Dishes

Choose one of the following

Ham, Sausage Patty, Bacon

Starch

Choose one of the following

Shredded Hash Browns, Breakfast Potatoes

Waffles, Pancakes, or French Toast

Choose one of the following

Waffles served with your choice of maple syrup, strawberry topping, or
peaches and whip cream

Fluffy buttermilk pancakes served with maple syrup

Homemade French Toast with a touch of cinnamon and vanilla

PASTRIES & BREADS

\$18.00 per dozen

Butter, Cream Cheese and Jams provided

- ❖ Assorted Danish, Muffins, Scones or Bagels
- ❖ Buttermilk Biscuits
- ❖ Croissant
- ❖ English Muffins
- ❖ Assorted Doughnuts

BEVERAGES

Coffee

\$14.00 per Gallon

Regular or decaf

Juices

Carafe \$12.00 By the glass \$1.50

Orange, apple, grapefruit, or tomato.

RECEPTION MENU

*All receptions include the following:
China, silverware, all food tables draped*

Not included:

Extra tables (cake, bar, gift, etc.) The draping of these tables will be \$25.00 per table.

RECEPTION #1

\$8.50 per person

Please choose one from each group

- ❖ Chef's Party Mix
- ❖ Mixed Nuts
- ❖ Tortilla Chips & Salsa
- ❖ Chips & French Onion Dip

- ❖ Fresh Fruit Tray with Yogurt Dip
- ❖ Bowl of Fresh Cut Seasonal Fruit
- ❖ Melon & Red Grapes with Fresh Mint

- ❖ Assorted Cheese Tray w/Crackers
- ❖ Deviled Eggs
- ❖ Vegetable Crudités w/Ranch Dip

Fruit Punch

Iced Tea, or Coffee

RECEPTION #2

\$10.00 per person

Please choose one from each group

- ❖ Chef's Party Mix
- ❖ Mixed Nuts
- ❖ Chips & French Onion Dip
- ❖ Tortilla Chips & Salsa

- ❖ Fresh Fruit Tray w/Yogurt Dip
- ❖ Bowl of Fresh Cut Seasonal Fruit
- ❖ Melon & Red Grapes with Fresh Mint

- ❖ Assorted Cheese Tray w/Crackers
- ❖ Vegetable Crudités w/Ranch Dip
- ❖ Antipasto Tray
- ❖ Smoked Turkey Breast w/Silver Dollar Rolls
- ❖ Assorted Silver Dollar Sandwiches
- ❖ Bruchetta Served on Toasted Baguette Slices
(Diced Tomato, Basil, Garlic, Olive Oil, Parmesan)
- ❖ Swedish or Italian Meatballs
- ❖ Chicken Tenders w/ Honey Mustard Sauce
- ❖ Little Smokies w/ Barbeque Sauce
- ❖ Fried Mushrooms
- ❖ Buffalo Style Chicken Wings
- ❖ Eggrolls w/ Sweet & Sour Sauce

Fruit Punch

Iced Tea or Coffee

RECEPTION MENU

RECEPTION # 3

\$12.00 per person

Please choose one from each group

- ❖ Chef's Party Mix
- ❖ Chips w/ Dip
- ❖ Fresh Fruit Tray w/Yogurt Dip
- ❖ Cheese Tray w/Crackers
- ❖ Vegetable Crudités w/Ranch Dip
- ❖ Spinach Artichoke Dip w/Chips
- ❖ Crab Spread w/Crackers
- ❖ Queso and Salsa w/Tortilla Chips
- ❖ Bruschetta served on Toasted Baguette Slices
- ❖ Little Smokies in BBQ Sauce
- ❖ Egg Rolls served with Sweet & Sour Sauce
- ❖ Swedish or Italian Meat Balls
- ❖ Chef's Stuffed Mushrooms
- ❖ Buffalo Style Chicken Wings

- ❖ Sliced Brisket/ Silver Dollar Rolls & Horseradish Sauce
- ❖ Smoked Turkey Breast w/ Silver Dollar Rolls
- ❖ Pit Ham (to be carved)
- ❖ Garlic Herb Roasted Porkloin
(Chef's Carving Station add \$50.00)

Punch
Iced Tea or Coffee

EXTRAS

Any of the items below may be added to your favorite package:

(All are priced per 100 pieces)

Chef Stuffed Mushrooms	\$100.00
Ham Pinwheels	\$75.00
Meatballs: Italian, Sweet & Sour or Barbeque	\$75.00
Buffalo Chicken Wings	\$ 100.00
Petite Quiche	\$125.00
Mini Crab Cakes with Remoulade	\$175.00
Chicken Tenders	\$100.00
Deviled Eggs	\$50.00
Little Smokies in Barbeque Sauce	\$75.00
Bacon & Cheddar Potato Skins	\$150.00
Shrimp Cocktail w/cocktail Sauce	\$200.00
Bruchetta	\$100.00
Mozzarella Sticks	\$75.00
Chef's Assorted Canapes	\$125.00
Crab Stuffed Artichoke Hearts w/Dill Hollandaise	\$175.00
Spanikopita	\$150.00
Quesadilla w/ Chicken and Cheese	\$100.00
Dollar Sandwiches	\$100.00
Beef & Gouda Cheese Sliders W/ Onion Strings	\$125.00
Eggrolls	\$100.00

CHEF CARVED IN ROOM

Priced per person

(\$50.00 Carver Fee)

Roast Tenderloin of Beef	\$6.00
with Merlot Demi Glaze and Silver Dollar Rolls.	
Garlic and Herb Rubbed Prime Rib of Beef	\$5.00
with Au Jus and Horseradish Cream Sauce, Silver Dollar Rolls.	
Brown Sugar and Citrus Glazed Pit Ham	\$3.50
with mayonnaise and mustard, Silver Dollar Rolls.	
Roast Turkey Breast	\$4.00
with cranberry orange relish and Silver Dollar Rolls.	
Carolina Barbequed Whole Pork Loin	\$3.50
with sauce and corn bread.	
Assorted Dessert Bar	Dozen \$15.00
Assorted Fresh Baked Cookies	Dozen \$9.00
Brownies	Dozen \$9.00
Fresh Brewed Iced Tea	\$10.00 gal
Fresh Brewed Raspberry Tea	\$12.00 gal
Fruit Punch	\$12.00 gal
Lemonade	\$12.00 gal
Fresh Brewed Coffee	\$14.00 gal

RECEPTION DISPLAYS

CHEESES

Presentation of Domestic and Imported cheeses served with a variety of Crackers and Toasts

Small (Serves 25)	\$50.00
Medium (Serves 50)	\$90.00
Large (Serves100)	\$150.00

VEGETABLE CRUDITÉS

Served with Ranch Dressing

Small (Serves 25)	\$45.00
Medium (Serves 50)	\$75.00
Large (Serves100)	\$100.00

FRESH FRUITS

Served with Yogurt Dip

Small (Serves 25)	\$50.00
Medium (Serves 50)	\$100.00
Large (Serves100)	\$150.00

DELI DISPLAY

Served with Dollar Rolls

Small (Serves 25)	\$50.00
Medium (Serves 50)	\$90.00
Large (Serves100)	\$150.00

GOURMET DISPLAYS

SMOKED SALMON DISPLAY

with Cracker display

Small (Serves 25)	Market Price
Large (Serves100)	Market Price

ANTIPASTA DISPLAY

with Croustini

Small (Serves 25)	\$75.00
Medium (Serves 50)	\$125.00
Large (Serves100)	\$175.00

DIPS

(Served with Fresh Tortilla Chips or Baguette Toasts)

Artichoke Spinach Dip	Avocado Corn Salsa
Hot Crab Dip	Queso & Salsa

*Small \$40.00 (Serves 25) Medium \$70.00 (Serves 50)
Large \$125.00 (Serves 100)*

PLATED ENTREES

All entrees are served with salad, dinner rolls, starch, vegetable, and dessert.

Filet & Salmon	\$26.99
Served with a Bearnaise Sauce and a Lemon Dill Sauce	
Filet & Herbed Chicken Piccata	\$24.99
Served with Peppercorn Demiglace and Piccata Sauces	
Prime Rib	\$22.99
Served with Au Jus and Horseradish Sauces	
Kansas City Strip	\$20.99
8 oz. cut, seasoned and grilled to perfection with a Peppercorn Sauce	
Stuffed Airline Chicken Breast	\$15.99
With proscuto ham, sun dried tomatoes, artichoke hearts and mozzarella cheese	
Pecan Crusted Chicken	\$15.99
Whole chicken breast coated with finely chopped pecans and baked until golden brown.	
Roasted Pork Loin	\$14.99
Served with Green Peppercorn Demi Glaze.	
Chicken Marsala	\$13.99
Chicken Breast with a rich mushroom wine sauce.	
Sliced Roast Beef in au Jus	\$12.99
Lemon Chicken	\$11.99
Lightly breaded with a lemon cream Sauce	
Fettuccini Alfredo	\$10.99
Tender Fettuccini pasta w/ creamy Alfredo Sauce	
Add Chicken for \$2.00 Add Shrimp for \$4.00	
Lasagna	\$9.99

SALADS

Choose one from below

Caesar	Spinach
Mixed Green	Fruit Salad

VEGETABLES

Choose one from below

Chef's Vegetable Medley	Honey Glazed Carrots
Broccoli w/Lemon Butter	Corn O'Brien
Green Bean Almandine	Sauteed Squash Blend

STARCHES

Choose one from below

Baked Potato	Rice Pilaf	Wild Rice Blend
Mashed or Garlic Mashed Potatoes	Orzo Pilaf	Oven Roasted Potatoes
Scalloped Potatoes		

DESSERT

Choose one from below

Carmel Apple Pie	Chocolate Layer Cake	Raspberry Mousse
Carrot Cake	Key Lime Pie	Chocolate or Strawberry Mousse
Cookies & Cream Pie	Banana Cream Pie	Cheese Cake w/ Fruit Topping
Tiramisu		

BUFFETS

*Includes salads, vegetables, starch, bread, dessert, and coffee or tea.
\$11.99 add \$3.00 for second entree*

ENTRÉES

Choose one from below

- ❖ Chicken Fettuccini Alfredo
- ❖ Chicken Pot Pie
- ❖ Teriyaki Chicken
- ❖ Beef Tips and Noodles
- ❖ Chicken Fried Chicken
- ❖ Chicken Fried Steak
- ❖ Lasagna
- ❖ Vegetable Lasagna
- ❖ Sliced Roast Beef
- ❖ Country Fried Chicken
- ❖ Chicken Kiev
- ❖ Chicken Cordon Blue
- ❖ Homestyle Meatloaf
- ❖ Turkey & Dressing
- ❖ Chicken Picatta
- ❖ BBQ Sliced Brisket
- ❖ Roasted Porkloin

SALADS

Choose one from below

- Fresh Fruit Salad
- Caesar
- Potato Salad
- Mixed Salad Greens
- Pasta Salad
- Spinach

VEGETABLES

Choose one from below

- Green Beans
- Whole Kernel Corn w/Red Bell Peppers
- Green Beans Almandine
- Glazed Carrots
- Chef's Vegetable Medley
- Sauteed Squash Blend
- Broccoli

STARCHES

Choose one from below

- Mashed Potatoes
- Scalloped Potatoes
- Oven Roasted Potatoes
- Rice Pilaf
- Wild Rice Blend
- Fried Potatoes
- Spanish Rice
- Penne Alfredo

DESSERT

Choose one from below

- Assorted Cakes & Pies (on display)
- Brownies
- Bread Pudding
- Lemon Bars
- Assorted Dessert Bars
- Fruit Cobbler

Dessert Selection from previous page add \$1.00 per person

THEMED BUFFETS

includes Fresh Brewed Regular and Decaf Coffee and Tea

ITALIAN BUFFET

Tossed or Caesar Salad
Lasagna - Meat or Vegetable
Choice of (2) Pastas: Meatball Marinara and Chicken Alfredo
Fettuccini Penne
Bowtie Linguini
Italian Blend Vegetables
Bread Sticks
Italian Crème Cake

\$12.99

MEXICAN BUFFET

Beef or Chicken Fajitas
w/all the fixin's
Black Beans
Spanish Rice
Chips & Queso
Key Lime Pie

\$12.99

THE DELI

Macaroni Salad
Potato Salad
Relish Tray
Assorted bread & Rolls
Assorted Deli Meat & Cheeses
Cookies & Brownies

\$11.99

SOUPS

\$2.50 Cup \$3.50 Bowl

Baked Potato	Broccoli Cheese
Tortilla	Chili
Ham & Bean	Corn Chowder
Vegetable	Chicken Noodle

SALADS

Served with Iced Tea & Coffee

GRILLED CHICKEN CAESAR

Crisp romaine lettuce topped with a grilled chicken breast, garlic croutons and fresh grated parmesan cheese tossed in a creamy Caesar dressing
\$ 9.50

TACO SALAD

Shredded lettuce, cheddar cheese, black olives, green onions, and diced tomatoes piled high in a tortilla shell with seasoned ground beef and beans. Served with sour cream, guacamole, and salsa.
\$ 9.50

CHEF'S STATION DINNER

MASHED POTATO MARTINI BAR

(Groups of 100 or less)

Chef Served Station to include:

Roasted Garlic Mashed Potatoes
Beef Burgundy Tips
Chicken Alfredo
Shrimp Creole
Butter, Sour Cream, Bacon Bits, Cheese and Scallions

Salad Bar to include:

Fresh Salad Mix
Tomatoes, Cucumbers, Red Onion, Sliced Eggs, Cheese
Croutons, Bell Peppers, Julliened Carrots
Assorted Dressing
\$12.00 per person

PASTA BAR

(Groups of 50 or less)

Chef Served Station to include:

Penne Pasta
Tri-Colored Rotini Pasta
Grilled Julienne Chicken
Italian Sausage
Gulf Shrimp
Diced Ham
Sliced Mushrooms, Onions, Bell Peppers, Olives, Artichokes Hearts
Parmesan Cheese, Garlic and Fresh Herbs
Alfredo Sauce, Marinara Sauce

Salad Bar to include:

Fresh Salad Mix
Tomatoes, Cucumbers, Red Onion, Sliced Eggs, Cheese
Croutons, Bell Peppers, Julliened Carrots
Assorted Dressing
\$13.00 per person

SOUTH OF THE BORDER

(Groups of 50 or less)

Tacos, Soft or Crunchy Shells
Fajitas
Chicken, Steak Strips
Chips, Queso, Salsa
Cheese, Tomatoes, Black Olives, Sour Cream
Shredded Lettuce, Guacamole

\$10.00 per person

SANDWICHES & WRAPS

(Served with chips & a pickle)

Croissant with Tuna or Chicken \$7.99
Topped with Sliced Tomatoes and crisp lettuce

California Club Wrap \$8.99
Grilled chicken strips, crisp bacon, shredded lettuce, diced tomatoes, mozzarella cheese, avocado, and ranch dressing wrapped in a tomato tortilla wrap

Hearty Sub \$7.99
Pepperoni, ham, bologna, and swiss cheese with garden condiments and Italian dressing piled high on a sub roll

Santa Fe Chicken Wrap \$8.99
Chicken strips, Monterey Jack cheese, Mexican rice, spicy black beans, sour cream, and chunky salsa layered in a jalapeno-cheese tortilla

Crispy Chicken Wrap \$7.99
Crispy chicken breast strips, served with crisp lettuce, fresh sliced tomato, cheddar cheese and ranch dressing

PICNIC MENU

\$9.50

Burgers & Dogs

Char-grilled hamburgers and hot dogs served with all the fixings. Baked beans, potato salad, brownies, and ice tea or lemonade.

Chuck Wagon BBQ

BBQ brisket, bologna, and sausage served with coleslaw, baked beans, pepperoncini, sliced onion, a slice of Texas toast, chocolate chip cookies, and iced tea or lemonade.

Fried Chicken

Crispy Fried Chicken served with baked beans, potato salad or cole slaw, biscuits, and iced tea or lemonade.