

ABOUT US

Located in OKC's historic Bricktown district, Mickey Mantle's is the perfect option for your next special occasion or corporate event. Mickey's offers a vast selection of menu options along with bar services. With a dedicated staff and event coordinator, we see to it that every need is met.

SERVICES

*Luncheons & Dinner Events
Cocktail Receptions
Buffet Style Events
Customized Menu Planning
Bar Service*

CONTACT

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CATERING SERVICES

7 S. Mickey Mantle Dr.
OKC, OK 73104

www.MickeyMantleSteakhouse.com

COLD HORS D'OEUVRES

DOMESTIC & IMPORTED CHEESE DISPLAY

Seasonal Selections

\$5.50 PER PERSON

FRESH FRUIT DISPLAY

Pineapple, Strawberries, Blueberries, Cantaloupe, & Kiwi

\$7 PER PERSON

FRESH FRUIT AND CHEESE COMBO

Pineapple, Honeydew, & Cantaloupe with Seasonal Chef Selections.

\$5.50 PER PERSON

FRESH VEGETABLE DISPLAY & DIP

Broccoli, Carrots, Tomatoes, Squash, & Zucchini served with Ranch or French Onion Dip.

\$4 PER PERSON

MARINATED & GRILLED VEGETABLE PLATTER

Squash, Zucchini, Onions, Peppers & Asparagus

\$4 PER PERSON

DEVEILED EGGS

Chef Assortment

\$32 PER DOZEN

PROSCUITTO & MELON SKEWERS

Honeydew & Cantaloupe

\$3.75 PER SKEWER

PIMETO CHEESE DIP

Jalapenos or Dill Pickle Mix served with Assorted Crackers.

\$4 PER PERSON

BELGIAN ENDIVE

Apricot Compote Jam, Crispy Proscuitto, & Candied Walnuts

\$3.50 PER PIECE

BEEF CARPACCIO	\$5 PER PIECE
Paper Thin Raw Beef topped with Capers, Red Onion, Dijon Cream, & Truffle Oil served on a Crostini.	
CAPRESE SKEWERS	\$2 PER SKEWER
Grape Tomatoes, Basil, & Mozzarella Cheese, drizzled with basil infused olive oil and balsamic reduction.	
BRUSCHETTA BOWL	\$1.75 PER PERSON
Diced Roma Tomatoes & Red Onion with Basil, Italian Herbs and Grated Parmesan Cheese served with Crostinis.	
CHARCUTERIE BOARD	MARKET PRICE
Assortment of Artisanal Cheeses, Dried & Fresh Berries, Nuts, Olives, Shaved Meats, & seasonal items.	
SMOKED SALMON CANAPES	\$4 PER PIECE
1 oz Salmon topped with Dill, Crème Fraiche, & Capers served on a Crostini.	
SMOKED SALMON DISPLAY	\$200 WHOLE/ \$100 HALF
Whole Fish served on a carving board with Mustard, Crème Fraiche, Capers, and Red Onions.	
SHRIMP & CRAB CEVICHE	\$7 PER PERSON
Shrimp, Crab, Pineapple, Tomato, & Cilantro	
JUMBO SHRIMP COCKTAIL	\$4 PER SHRIMP
Absolut Peppar Cocktail Sauce	

MINIMUM ORDER OF ONE DOZEN REQUIRED FOR ALL APPETIZERS.

HOT HORS D' OEUVRES

BAKED BOURSIN CHEESE

\$5 PER PERSON

Soft, Mild Herbed Cheese Oven-Baked with Garlic Cloves. Served with Crostinis.

CRAB STUFFED MUSHROOMS

\$4 PER PIECE

Crab, Boursin and Breadcrumbs stuffed Mushroom Caps.

PEPPERED BEEF TENDERLOIN SKEWERS

\$6 PER SKEWER

Tenderloin, Mushrooms, and Onions with Cognac Pepper Sauce.

CHICKEN SKEWERS

\$4 PER SKEWER

Teriyaki with Pineapple, Onions & Peppers OR Rosemary with Squash & Zucchini.

GRILLED VEGETABLE SKEWERS

\$2 PER SKEWER

Onion, Mushroom, Peppers, Squash, & Zucchini.

MINI CRAB CAKES

\$6 PER PIECE

1 oz. Crab Cake served with Classic Beurre Blanc

GRILLED TEQUILA SHRIMP

\$4 PER SHRIMP

Tequila Lime Sauce

SPINACH & ARTICHOKE DIP

\$3 PER PERSON

With Bacon. Served with Crostinis or Assorted Crackers.

MEATBALLS

\$20 PER DOZEN

Pepper, Roquefort, Barbeque, or Marinara Sauce.

MINIMUM ORDER OF ONE DOZEN REQUIRED FOR ALL APPETIZERS.

SALADS

HOUSE GARDEN SALAD

Mixed Greens, Red Onion, and Grape Tomatoes with Creamy Garlic Dressing.

\$4

CAESAR SALAD

Chopped Romaine Lettuce with Homemade Sourdough Crostinis and Parmesan Reggiano.

\$5.50

INSALATA CAPRESE

Heirloom Tomatoes and Mozzarella with Fresh Basil, Olive Oil, and Balsamic Vinegar.

\$7

MICKEY'S CHOPPED SALAD

Iceberg Lettuce, Granny Smith Apples, Candied Walnuts, Applewood Smoked Bacon, Red Onions, Tomatoes, and Bleu Cheese Crumbles tossed in our Signature Bleu Cheese Dressing.

\$5.50

ADD GRILLED CHICKEN TO ANY SALAD

\$5

DRESSING OPTIONS: RANCH, CREAMY GARLIC, 1000 ISLAND, VINAIGRETTE, BLEU CHEESE, OIL & VINEGAR

SALADS PRICED PER PERSON.

SIDES

MAC & CHEESE

\$4

SAUTEED MUSHROOMS

\$4

JALAPENO BACON MAC & CHEESE

\$4

GRILLED ASPARAGUS

\$4

LOBSTER MAC & CHEESE

\$9

HARICOT VERTS

\$4

LOBSTER RISOTTO

\$7

GRILLED ROSEMARY ZUCCHINI

\$3

MUSHROOM RISOTTO

\$4

CREAMED SPINACH

\$4

MASHED POTATOES

\$3

CREAMED CORN

\$4

AU GRATIN POTATOES

\$4

STEAMED BROCCOLI

\$3

PASTA SALAD

\$4

BRUSSELS SPROUTS

\$4

SIDES PRICED PER PERSON.

ENTREES

TENDERLOIN TIPS 5-7 oz with choice of Pepper, Roquefort, or Bearnaise Sauce	\$20 PER PERSON
HERB MARINATED GRILLED CHICKEN With a Button Mushroom Cream Sauce or Rosemary Lemon Marinade	\$12 PER PERSON
SLOW ROASTED PRIME RIB Sliced or Shaved with Au Jus and Creamy Horseradish	\$25 PER PERSON
GRILLED SALMON With Lemon Butter Beurre Blanc	\$15 PER PERSON
GRILLED SLIDERS Choice of beef or chicken accompanied with assorted toppings and sauces.	\$12 PER PERSON
GRILLED VEGGIE PASTA Gluten Free Rice Pasta tossed in a Basil Olive Oil. Mushrooms, Bell Peppers, Potatoes, Asparagus and Onions.	\$9 PER PERSON
Add Chicken \$8, Shrimp \$15, or Beef \$12	

DESSERTS

MICKEY'S CHOCOLATE SPICE CAKE Chocolate Ganache & Walnuts	\$2.50 PER PERSON
CHEESECAKE PETIT FOURS Assorted Flavors	\$3 PER PERSON
MINI CARROT CAKES Shaved Candied Carrots with Butter Cream Icing	\$3 PER PERSON
HANDMADE CHOCOLATE TRUFFLES Assorted Flavors. Custom Options Available.	\$24 PER DOZEN
LEMON BARS	\$3 PER PERSON
MINI CITRUS TRIFLES Lemon Curd Pudding, Sponge Cake, Whipped Cream	\$36 PER DOZEN

PRESET MENUS

RECEPTION & COCKTAIL HOUR

MENU ONE | \$28 PER PERSON

Fresh Fruit & Cheese Combination, Caprese Skewers, Fresh Vegetables & Dip, Deviled Eggs, Proscuitto & Melon Skewers

MENU TWO | \$42 PER PERSON

Fresh Fruit Display, Spinach & Artichoke Dip, Crab Stuffed Mushrooms, Bruschetta, Grilled Vegetable Skewers, Chicken Skewers

MENU THREE | \$60 PER PERSON

Jumbo Shrimp Cocktail, Beef Skewers, Grilled & Marinated Vegetable Platter, Salmon Canapes, Baked Boursin Cheese, Mini Crab Cakes, Assorted Dessert Platter.

LUNCH & DINNER BUFFETS

MENU ONE | \$48 PER PERSON

House Garden Salad, Marinated Grilled Chicken Breast, Salmon, Mashed Potatoes, Sautéed Vegetables, Chocolate & Carrot Cake Bites

MENU TWO | \$60 PER PERSON

Caesar Salad, Marinated Grilled Chicken Breast, Tenderloin Tips, Mashed Potatoes, Haricot Verts, Sautéed Mushrooms, Mini Cheesecakes, Chocolate Spice Cake

MENU THREE | \$72 PER PERSON

Shrimp Cocktail, Caesar Salad, Grilled Chicken, Slow Roasted Prime Rib, Mashed Potatoes, Mac & Cheese, Grilled Asparagus, Bread Pudding

BAR & BEVERAGE SERVICE

NON-ALCOHOLIC DRINKS

WATER - TEA - SODA - COFFEE
\$6 PER PERSON - FLAT FEE

BEERS

DOMESTICS \$5 PER BEER

BUD LIGHT, COORS LIGHT,
MILLER LITE, MICHELOB ULTRA

IMPORTS \$7 PER BEER

STELLA, NEW CASTLE BROWN ALE,
PACIFICO, HEINEKEN

WINE SELECTIONS

HOUSE CABERNET & CHARDONNAY

BY THE STEM \$9

BY THE BOTTLE \$36

OUR HOUSE SELECTION CHANGES SEASONLY,
PLEASE INQUIRE.

**TO SEE OUR FULL WINE LIST,
PLEASE VISIT OUR WEBSITE AT
MICKEYMANTLESTEAKHOUSE.COM**

LIQUOR

\$9 PER COCKTAIL

*PLEASE CHOOSE UP TO 8 SELECTIONS.

VODKA

SKYY - TITO'S - GREY GOOSE

WHISKEY

MAKER'S MARK - BULLEIT -
JACK DANIELS - CROWN ROYAL

GIN

BEEFEATER - BOMBAY SAPPHIRE -
HENDRICK'S

TEQUILA

JOSE QUERVO GOLD - PATRON SILVER
SUAZA HORNITO'S REPASADO

CORDIALS

BAILEY'S - FRANGELICO
GRAND MARNIER - KAHLUA

FOR PARTIES LARGER THAN 75 A \$200 BAR FEE
WILL INCUR.

CATERING SERVICES & PROCEDURES

GUARANTEE

WE REQUIRE A MINIMUM OF \$350 IN FOOD & BEVERAGE FOR CATERING SERVICE. A FINAL GUEST NUMBER IS REQUIRED TWO DAYS BEFORE YOUR EVENT. THIS NUMBER WILL BE CONSIDERED YOUR FINAL COUNT AND YOU WILL BE CHARGED ACCORDINGLY. A FINAL AGREEMENT WILL BE SENT TO YOU TO SECURE YOUR EVENT DATE AND A \$200 NON-REFUNDABLE DEPOSIT WILL BE COLLECTED AT THAT TIME.

FLORAL

FLORAL CAN BE ARRANGED FOR YOUR EVENT THROUGH OUR BANQUET COORDINATOR. WE WOULD BE HAPPY TO PROVIDE YOU A QUOTE BASED ON YOUR SELECTIONS.

ALCOHOL SERVICE

ALL ALCOHOL SALES WILL BE CHARGED AFTER THE EVENT TO THE PROVIDED CREDIT CARD ON FILE. ALL ALCOHOL IS BASED ON CONSUMPTION. WE REFUSE THE RIGHT TO DECLINE SERVICE TO ANY GUEST AT OUR OWN DISCRETION.

LINENS & DECOR

WE WOULD BE HAPPY TO RECOMMEND OUR PREFERRED VENDORS FOR DECOR & LINEN RENTALS.

FLATWARE & GLASSWARE RENTAL

MICKEY'S WILL PROVIDE ALL DISPOSABLE BEVERAGE CUPS, PLATES, & UTENSILS FOR YOUR OFF-SITE EVENT. STEMWARE AND FLATWARE CAN BE RENTED FROM ONE OF OUR PREFERRED VENDORS.

SERVICE CHARGE & TAX

A SALES TAX & LIQUOR TAX IS ADDED TO ALL FOOD AND BEVERAGE WHERE APPLICABLE. A 12% CATERING FEE IS ADDED TO ALL CATERINGS. A STAFF CHARGE OF \$35 PER HOUR WILL BE CHARGED FOR EACH SERVER NEEDED TO EXECUTE YOUR EVENT.

PAYMENT

WE ACCEPT ALL MAJOR CREDIT CARDS, CASH, AND APPROVED COMPANY CHECKS. A SIGNED CONTRACT AND CREDIT CARD IS REQUIRED IN ADVANCE TO GUARANTEE YOUR RESERVATION. A \$100 ACCOUNTING FEE WILL BE ADDED TO YOUR BILL IF PROPER PAYMENT IS NOT PROVIDED THE NIGHT OF YOUR EVENT.

CANCELLATION

ANY CANCELLATION WITHIN 72 HOURS OF YOUR EVENT WILL RESULT IN THE CREDIT CARD ON FILE BEING CHARGED A \$500 FEE.