

SAMPLE MENUS

COX
BUSINESS
CONVENTION
CENTER





MORE COFFEE. SMALLER FOOTPRINT.

Coffee service the eco-friendly way! At Cox Business Convention Center, the carbon footprint is cut in half and we proudly offer biodegradable products, recyclable lids and EcoStick Sweeteners.

Coffee (per gallon)
\$46.00



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CONTINENTAL BREAKFAST

"A Healthy Start"

\$17.50 per guest

Seasonal Fresh Fruit and Berry Display

Bran Muffins & Bagels with Cream Cheese,
Jams & Jellies

Vanilla Yogurt and Honey Laced Granola

Assorted Cereals with Whole and Skim Milk

Assorted Granola Bars and Power Bars

Assorted Breakfast Fruit Juices

Freshly Brewed Coffee and
Decaffeinated Coffee

PLATED BREAKFAST

"The Country Style"

\$21.50 per guest

Fluffy Scrambled Eggs

Griddled Hashbrown Potatoes

Hickory-Smoked Bacon

Griddled Patty Sausage

Assorted Pastries, Croissants and Coffee Cakes

Assorted Breakfast Fruit Juices

Freshly Brewed Coffee and
Decaffeinated Coffee

**CBCC ALSO OFFERS ADDITIONAL
CONTINENTAL BREAKFAST OPTIONS,
BREAKFAST ENHANCEMENTS AND
MULTIPLE BREAKFAST BUFFET OPTIONS
WITH CUSTOM ADDITIONS.**

BUFFET LUNCH

"The Backyard Buffet"

\$34.00 per guest

Fresh Garden Green Salad with Chopped Vegetables and a Selection of Dressings

Yukon Gold Potato Salad with Sea Salt, Fresh Dill, Cracked Black Pepper and Olive Oil

Chipotle Ranch Style Coleslaw

Marinated Tomato, Cucumber, Olive and Red Onion Salad

Grilled Chicken Breast with Head Country BBQ Sauce

Grilled Juicy Hamburgers and All-Beef Hot Dogs

Tony Chachere's Seasoned and Buttered Corn on the Cob

Basket of Individually Bagged Miss Vicky's Potato Chips

PLATED TWO COURSE LUNCH

\$30.00 per guest

Parmesan Crusted Chicken Breast on Fettuccine Alfredo with Basil Marinara, Fresh Asparagus and Grated Parmesan

Italian Tiramisu Torte dusted with Cocoa and a Lava Chocolate Sauce Drizzle

SAVOR...

Catering • Concessions • Special Events



LOCAL AND FRESH.

Cox Business Convention Center (CBCC) integrates farm-to-table initiatives into all food and beverage operations. CBCC purchases local produce whenever possible to ensure the freshest ingredients, reduce "food miles" and support regional farmers.



WE'VE GOT YOU COVERED.

CBCC offers exclusive in-house and off-site catering by SAVOR... CBCC also offers bars and concessions, floral, and decor. Whether it's an intimate event for 30 or over 6,000 conference attendees, we've got you covered.

Learn more at CoxCenterTulsa.com.



EXECUTIVE CHEF DEVIN LEVINE, CEC

Chef Devin Levine, CEC, has cooked for some of the most famous and influential music artists, professional athletes, politicians and U.S. presidents. Known for his classic comfort cuisine with a modern twist, Chef Devin offers over 40 years of culinary experience and loves to create custom, seasonal menus for events.



EXECUTIVE SOUS CHEF SARAH LEAVELL

Chef Sarah Leavell is a competitive chef who has won both bronze and silver medals from the American Culinary Federation (ACF). She serves on the ProStart and OSU-IT Culinary Program Advisory committees and gives back to local schools as a ProStart and Girl Scouts volunteer culinary teacher.

PLATED THREE COURSE DINNER

\$56.00

Jumbo Green Asparagus with Baby Frisée, Wild Arugula, Goat Cheese, Candied Walnuts and Champagne-Truffle Vinaigrette

Pan Seared Filet Mignon on Three Cheese Potato Gratinée with Wild Mushroom Ragù and Red Wine Essence

Double Chocolate Overload Cake layered with Rich Chocolate Mousse and Chocolate Cookie Crust

PASSED APPETIZERS

Potato Latkes with Applewood Smoked Salmon, Crème Fraîche and Chives
\$3.00

Parmesan Cups with Gorgonzola Crème and Caramelized Red Onion Marmalade
\$3.00

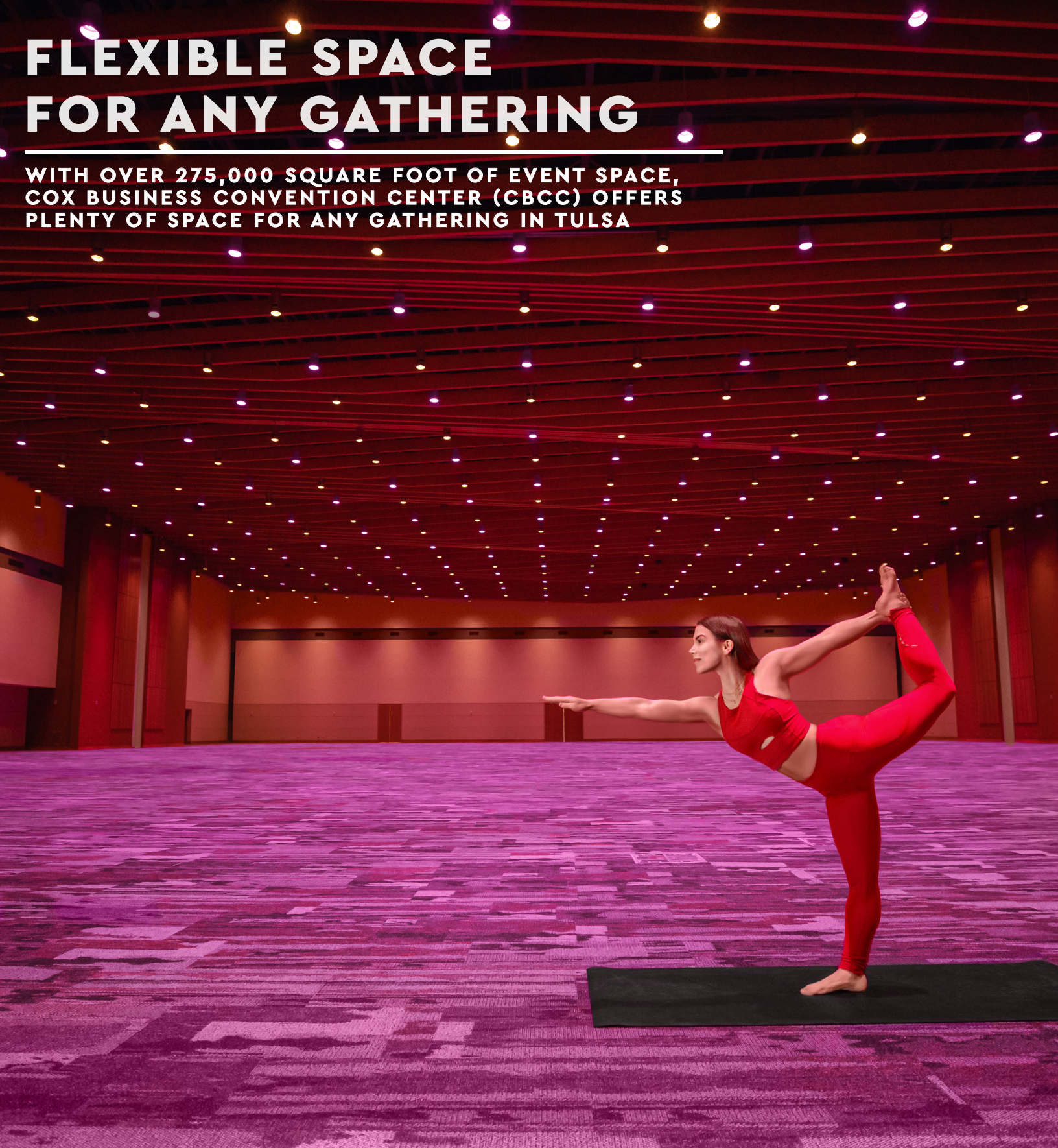
Spinach, Artichoke and Parmesan Gougères with Roasted Garlic Aioli
\$3.00

**FOR FULL MENUS
- INCLUDING BREAKS & RECEPTIONS -
CONTACT CBCCSales@asmtulsa.com**



FLEXIBLE SPACE FOR ANY GATHERING

WITH OVER 275,000 SQUARE FOOT OF EVENT SPACE,
COX BUSINESS CONVENTION CENTER (CBCC) OFFERS
PLENTY OF SPACE FOR ANY GATHERING IN TULSA



COX
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CENTER



COXCENTERTULSA.COM

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