



FALCONES **CATERING**

Catering Guide

This guide is designed to make your event planning effortless. It includes all of our menu options, however, we are happy to completely customize your event catering. We're here to ensure all your catering needs are seamlessly met anywhere throughout the state of Oklahoma.

Catering@moonrakergrp.com
(405)602-2324

FalconesCatering.com



CATERING MENU

BREAKFAST SERVICES

Minimum of 25 guests

Full Hot Breakfast Buffet..... \$20 Per Person

- Country Ham
- Bacon and Sausage Patties
- Scrambled Eggs
- Breakfast Potatoes
- Biscuits and Gravy
- Assorted Cereals
- Assorted Muffins and Breakfast Breads
- Coffee, Milk, Orange Juice and Water

The Classic..... \$18 Per Person

- Sausage
- Bacon
- Scrambled Eggs
- Breakfast Potatoes
- Pancakes
- Assorted Fresh Fruit
- Orange Juice
- Coffee and water

The Continental..... \$15 Per Person

- Assorted Muffins & Pastries
- House Butter
- Assorted Fresh Fruit
- Orange Juice
- Coffee and Water
- Assorted Jams

BY THE DOZEN

Standard Breakfast Burritos.... \$65 Per Dozen

Bacon and Sausage; includes salsa and hot sauce

Premium Breakfast Burritos.... \$90 Per Dozen

Bacon and Sausage; includes salsa and hot sauce

Premium Breakfast Sandwiches... \$60 Per Dozen

- Bacon, Egg, & Cheese
- Ham, Egg, & Cheese
- Sausage, Egg, & Cheese

BEVERAGE SERVICE

\$5 per person. Includes choice of two beverages, cups, napkins, ice, etc.

Hot Coffee

Assorted Hot Teas

Fruit Punch

Lemonade

Hot Decaf Coffee

Orange Juice

Iced Tea

Fruit Infused Water

Hot Chocolate

Plain or Chocolate Milk

Assorted Soft Drinks

Bottled Water

Water Station - \$40/setup



DISPLAY SELECTIONS

Artfully arranged food presentations for grazing

Minimum of 25 people

Assorted Deli Meat Tray
\$10 Per Person

Assorted Cheese Tray with Crackers
\$10 per person

Assorted Seasonal Fruit Trays
\$10 per person

Charcuterie Board.... Starting at \$13 Per Person
Please contact for package options.



HORS D'OEUVRE

All hors d'oeuvre priced per 50 pieces. 50 piece minimum.



COLD

Antipasti Skewers	\$125
Caprese Skewers	\$125
Prime Rib on Rye Crostini	\$150
Shrimp Cocktail	\$175
Toast points with fresh mozzarella, tomato and basil	\$125

HOT

Mini Marinara Meatballs	\$125
Mini BBQ Meatballs	\$125
Cheeseburger Sliders	\$150
Chicken Tender Sliders	\$150
Chicken Brochettes	\$175
BBQ Pulled Pork Sliders	\$150
BBQ Chopped Brisket Sliders	\$175



BREAK SELECTIONS

\$7 per person; Choice of two snacks.
Service for 90 minutes

Pretzels	Trail Mix	Chex Mix
Fresh Popcorn	Chips and Salsa	Chocolate Chip Cookies
Granola Bars	Fresh Fruit	Potato Chips

ASK ABOUT OUR...

CUSTOM SUNDAE BAR



BUILD YOUR OWN CHARCUCHEE BOARD



LARGE PARTY TRAY/PIZZA DELIVERY





BOXED LUNCHES

Minimum 50 Guests

CHOICE OF ONE..... \$15 Per Person

- Roast Beef and Cheddar Cheese on Hoagie Bun
- Turkey and Swiss Cheese on Hoagie Bun
- Ham and American Cheese on Hoagie Bun

SERVED WITH:

- Potato Chips or Fruit
- Pickle
- Cookie
- Bottled Water

BOXED SALADS..... \$15 Per Person

- Chef Salad
- Chicken Caesar Salad
- Chicken House Salad

SERVED WITH:

- Cookie
- Fruit Selection
- Bottled Water

PIZZA

Build Your Own

10" Pie \$12 (up to 4 toppings)
 14" Cheese, additional toppings +2.50
 18" Pie \$20, additional toppings +\$2.50

Pepperoni - Italian Sausage - Chicken - Meatball
 - Canadian Bacon - Onion - Mushroom
 Green Bell Pepper - Black Olives - Tomato
 Pepperoncini - Jalapenos - Pineapple - Basil

Whole Pie Sizes

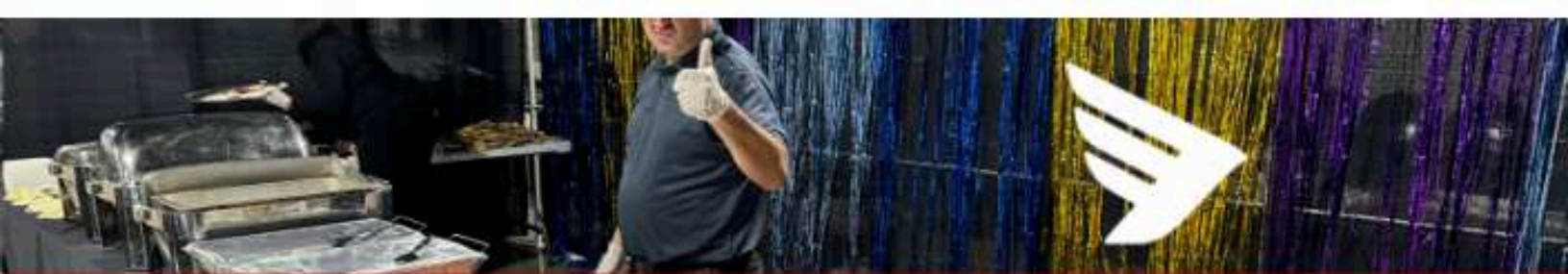
10" GF Cauliflower Crust (+\$2) - 10" Falcone's Original
 14" Falcone's Original - 18" Falcone's Original

Cheese	12 / 20	Supreme	18 / 30
Pepperoni	15 / 25	Hawaiian	18 / 30
Sausage	15 / 25	Margherita	18 / 30
Meat Lovers	18 / 30		



DIET RESTRICTIONS AND ALLERGIES

If you or someone in your group has any dietary restrictions and/or allergies, please be sure to let us know! We serve a wide variety of items that are prepared in a variety of ways, and we want to ensure that both you and your guests are accommodated and comfortable. If you are unsure of what your options are, please feel free to ask questions and we will present you with the best possible course of action.



BUFFET SETUPS

Minimum 20 Guests;

Turn any buffet into a plated dinner. Additional \$100 per waiter for plated service.

CHOICE OF TWO ENTREES..... \$23 Per Person

+ \$7 for Premium Entrees

- Tossed Green Salad
- Three Sides
- One Dessert
- Dinner Rolls
- Tea and Water

ENTREES OPTIONS

- Fried Catfish
- Chicken Fried Steak
- Grilled Chicken
- Chicken Tenders
- Pulled Pork
- Baked Ham
- Turkey
- Polish Sausage
- Hot Links
- General Tso's Chicken

SIDE OPTIONS

- Mashed Potatoes
- Green Beans
- Mac and Cheese
- Potato Salad
- Seasonal Vegetables
- White Rice
- Veggie Stir Fry

PREMIUM ENTREES (Min 50 Guests)

- Prime Rib with au jus
- Pan Seared Chicken Breast with marsala wine sauce
- Oven Roasted Salmon Filet
- Grilled Tenderloin
- BBQ Brisket

CHOICE OF THREE ENTREES..... \$28 Per Person

Buffet Only

+ \$10 for Premium Entrees

- Tossed Green Salad
- Four Sides
- Dinner Rolls
- Two Dessert Options
- Tea and Water

DESSERT OPTIONS

- Turtle Cheesecake
- Colossal Cheesecake
- Strawberry Cake
- Chocolate Cake
- Chocolate Chip Cookie
- Oreo Cheesecake
- Fruit Cobbler



Minimum 20 Guests / \$85 server fee for attendant

All American Cookout \$18 Per Person

- Hamburgers and Hot Dogs
- Condiments and Cheeses
- Baked Beans
- Coleslaw
- Potato Chips
- Cookies
- Iced Tea and Water

cooked on-site by chef for \$100

BBQ Feast \$23 Per Person

- Chicken, Pulled Pork, Hot Links and Polish Sausage
- Brisket + \$7 per person
- Ribs + \$5 per person
- Baked Beans
- Coleslaw
- Onions and Pickles
- Toast
- Iced Tea and Water



Soup + Salad + Spud \$17 Per Person

- Baked Potatoes
- Mushrooms, Bacon Bits, Sour Cream,
- Shredded Cheese, Chili, Chives
- Full Salad Bar with toppings and dressings
- Pasta Salad
- Broccoli Cheddar, Tomato Basil, or Chicken Noodle
- Water and Iced Tea

Nacho Bar or Taco Bar..... \$18 Per Person

- Beef or Chicken (+ \$2 for both)
- Tortilla Chips and Tortillas
- Cheese Sauce
- Lettuce, Onion, Tomato, Shredded Cheese,
- Jalapeños, Sour Cream, Salsa
- Refried Beans and Rice
- Iced Tea and Water



FALCONES IS THE PREFERRED BAR SERVICE!

Prices do not include applicable taxes. \$750 Cash Bar
Minimum

CASH BAR PRICING

HOUSE WINES..... \$8 Per Glass

- Chardonnay
- Moscato
- Sauvignon Blanc
- Merlot
- Cabernet
- Red Blend
- Champagne

SELECT LIQUOR..... \$11 Per Drink

- Jack Daniels
- Crown Royal
- Makers Mark
- Jose Cuervo Gold
- Titos
- Jameson
- Captain Morgan

BEER..... \$7

- Bud Light
- Michelob Ultra
- Corona
- Miller Light
- Coors Light
- Modelo
- Samuel Adams (Seasonal)

1 AND 1 MIXERS AVAILABLE

Ginger ale, Tonic Water, Club
Soda,
Coke, Diet Coke, Cranberry Juice,

True Cocktails..... \$13 Per Drink

- Margaritas
- Long Island Iced
Tea
- Martinis
- Etc.

**OTHER DRINK OPTIONS AVAILABLE INCLUDING SPECIALTY
DRINKS**

**\$100 PER BARTENDER FOR A STANDARD 2 HOUR SERVICE.
DRINK TICKETS AVAILABLE TO PURCHASE**



FALCONES IS THE PREFERRED BAR SERVICE!

Prices do not include service charge or applicable taxes

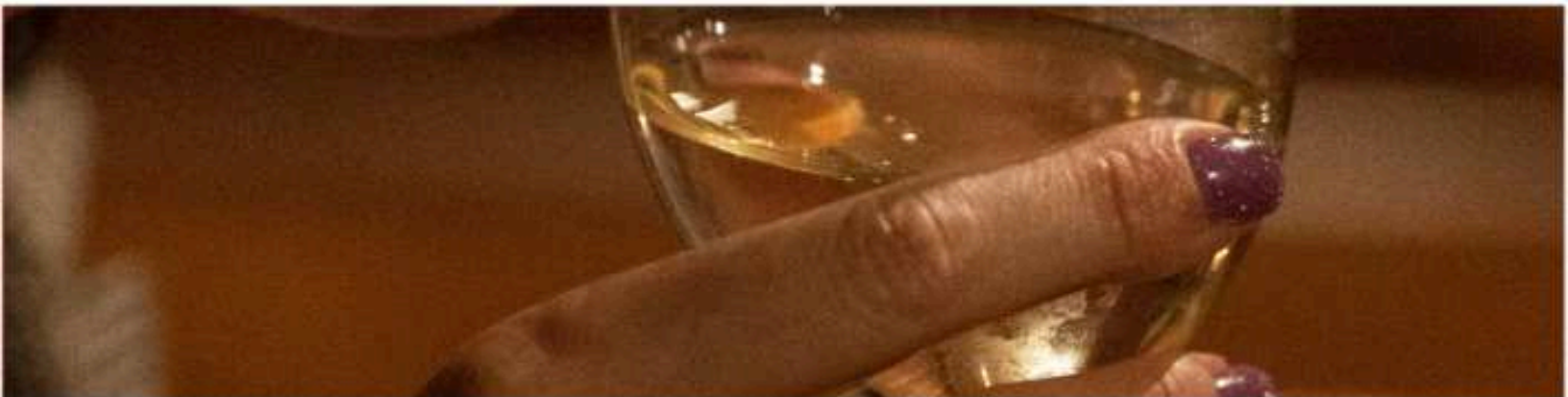
2 HOUR OPEN BAR

(with dinner service)

Domestic Beer and choice of 2 Wines.....\$23 per person

All Beer, 5 House Wines and House Liquors.....\$35 per person

All Beer, All Wine and Top Shelf Liquors.....\$44 per person



2 HOUR OPEN BAR

(with appetizer only service)

Domestic Beer and choice of 2 Wines.....\$26 per person

All Beer, 5 House Wines and House Liquors.....\$38 per person

All Beer, All Wine and Top Shelf Liquors.....\$48 per person

\$100 PER BARTENDER FOR A STANDARD 2 HOUR SERVICE.
DRINK TICKETS AVAILABLE TO PURCHASE

PLEASE INQUIRE ABOUT OPEN BAR ONLY SERVICE

DO NOT FORGET ABOUT OUR
PHOTOBOOTH

Ask about adding a photobooth to your next event!



**We make event pricing simple, transparent, and delicious.
Choose the package that fits your group, and
let us bring the pizza party to you!**

WEDDINGS • CORPORATE EVENTS • BIRTHDAYS • SPORTING EVENTS • AND MORE!

PACKAGES AND PRICING

PIZZA ONLY

\$15–\$17 Per Person

Unlimited slices of our signature pizzas

PIZZA + SIDE

\$18–\$20 Per Person

Pizza + fresh side salad or simple side

PIZZA COMBO

\$22–\$25 Per Person

Pizza, salad, and your choice of appetizer or dessert

ADD ONS

SALAD BAR

+ \$4 Per Person

APPETIZERS

+ \$4–\$7 Per Person

Garlic Knots, Mozzarella Sticks, Chicken Brochettes, Bruschetta

DESSERTS

+ \$4 – \$8 Per Person

Cannoli, Mini Cannoli, Cheesecake, Chocolate Cake, Falcone's Famous Strawberry Cake, Oreo Cheesecake, and more!

Travel Fee – applies outside a 20-mile radius

Minimum Spend – most events start at \$1,500+, service for standard timed meal service, additional time available at a per hour rate.

Gratuity – 18–20% added to all events

FRESH - HOT - NEW YORK STYLE PIZZA SERVED RIGHT FROM THE TRAILER!

FLEXIBLE MENU PACKAGES TO FIT YOUR BUDGET!

DONT SEE WHAT YOU LIKE? WE CAN CUSTOMIZE YOUR MENU JUST FOR YOU!

FALCONES SIGNATURE BUFFETS

CLASSIC ITALIAN BUFFET – \$15 PER PERSON

- Spaghetti Marinara or Spaghetti Meatballs
- Baked Ziti or 3 Meat Lasagna
- Garlic Bread
- House Salad with choice of dressing
- Upgrade: Add Chicken Parmesan +\$5 per person

PIZZA PARTY BUFFET – \$14 PER PERSON

- Choice of 2 Whole Pies (Cheese, Pepperoni, or Supreme)
- Cheese Bread & Garlic Knots
- House Salad mix with assorted Dressings or Italian Pasta Salad
- Add Wings (any flavor) +\$3.50 per person

PARM LOVER'S BUFFET – \$16 PER PERSON

- Chicken Parmesan or Eggplant Parmesan
- Penne or Fettuccine Alfredo
- Garlic Bread
- Caesar Salad

STROMBOLI & CALZONE BUFFET – \$14 PER PERSON

- Assorted Stromboli (Supreme, Pepperoni & Sausage, Custom Mix)
- Calzones (Cheese & Pepperoni)
- Italian Spiral Pasta Salad
- Garlic Knots

WING & PIE BUFFET – \$16 PER PERSON

- Bone-In or Boneless Wings (2 sauce choices)
- 2 Whole Pies (Cheese & Pepperoni or Custom Mix)
- Garlic Bread
- House Salad with assorted Dressings

WING SAUCES

Garlic Parm	Sweet Chili	Original	Mild Wing Sauce
Mango Habanero	Original	BBQ	Honey Sriracha
Nashville Hot	Honey Hot	Buffalo	
Caribbean Jerk	Lemon Pepper	Kickin Bourbon	

FALCONES SIGNATURE BUFFETS

MEDITERRANEAN BUFFET – \$16 PER PERSON

- Mediterranean Specialty Pizza (Garlic butter, mozzarella, tomato, olive, basil)
- Italian Pasta Salad
- Garlic Bread
- Cannoli

HOT SANDWICH BUFFET – \$15 PER PERSON

- Choice of Meatball Parm, Chicken Parm, Italian Sausage, or Philly
- Served with House Salad and assorted Dressings
- Garlic Bread

PASTA LOVER'S BUFFET – \$16 PER PERSON

- Garlic Bread
- House Salad Mix with Assorted Dressings
- Spaghetti & Meat Sauce
- Chicken Fettuccine Alfredo
- Baked Ziti
- Cannoli

DESSERT, COFFEE, STAFFING ADD-ONS

- Assorted Cannoli (Classic & Chocolate) - \$5 per person
- Italian Crème Cake & Cheesecake - \$5 per person
- Falcone's Signature Strawberry Cake Chocolate Cake - \$5 per person
- Coffee & Hot Tea Service - \$5 per person
- Buffet Attendant - \$75/standard service
- Iced Water & Tea – Available by the gallon for your event (\$15/gallon), can be added to your buffet for \$4/person
- Catering setup, delivery, teardown – Pricing dependent on location, please inquire
- China Rentals – Plates, Glassware, Silverware all available for your event, please ask for more information.

PARTY TRAYS



SALAD TRAY 34.99

INCLUDES 16 FL. OZ. OF DRESSING | SERVES 8-10

DOZEN SLICES GARLIC BREAD 16.99

OR 1.59 EACH

DOZEN LARGE MEATBALLS 32.99

OR 3.00 EACH

3-MEAT LASAGNA TRAY 59.99

INCLUDES GARLIC BREAD | SERVES 9-12

FETTUCCHINE ALFREDO 69.99

INCLUDES GARLIC BREAD | SERVES 10-12

CHICKEN FETTUCCHINE ALFREDO 79.99

INCLUDES GARLIC BREAD | SERVES 10-12

BAKED ZITI 59.99

INCLUDES GARLIC BREAD | SERVES 9-12

QUART OF PASTA SALAD 14.99

ITALIAN SPIRAL, TOMATO BASIL, OR CUCUMBERS & ONION

QUART OF GOURMET PASTA SALAD 19.99

CAPRESE OR TORTELLINI

SPAGHETTI MARINARA 49.99

INCLUDES GARLIC BREAD | SERVES 10-12

SPAGHETTI WITH MEAT SAUCE 59.99

INCLUDES GARLIC BREAD | SERVES 10-12

DOZEN CANNOLI 49.99

OR 4.99 EACH

DOZEN CHOCOLATE CANNOLI 59.99

OR 5.99 EACH

DOZEN MINI CANNOLI 16.99

OR 1.99 EACH

30 PIECE WINGS (BONELESS OR BONE-IN) 36.99

CHECK OUT OUR WINGS SECTION FOR SAUCE SELECTION!

WHOLE 3-LAYER CAKE 68.00

CHOCOLATE OR STRAWBERRY | SERVES 16-18

WHOLE FALCONE'S OREO CHEESECAKE 40.00

SERVES 8

FALCONES CATERING

FOOD AND BEVERAGE POLICIES

Our menus and pricing have been designed with your needs and satisfaction in mind. Our catering director and executive chef will ensure any selection from the menu or special customized creation is prepared and served with the highest level of quality available.

To assure availability of menu items please provide your catering director your food and beverage selections 6 weeks prior to your scheduled event.

Alcoholic Beverages: If you chose to your our bar services, a flat fee of \$100 per bartender will be charged 2 hour service. The Oklahoma Alcoholic Beverages Enforcement Commission regulates alcohol services. As a licensee, we are responsible for the administrations of the regulations. In compliance with the ABLE regulations, we reserve the right to refuse service to intoxicated and underage persons. Alcohol may not be removed from the premises.

Billing Cancellations and Payments: a 50% deposit of the estimated food and beverage charges and signed contract is due 8 weeks prior to your event. The remaining 50% is due 2 weeks from your event. Any onsite add-ons or adjustments will be billed following your event and must be paid within 30 days. Any payments not made within those 30 days will be subject to a 1.5% charge every additional month not paid. Should you decide to cancel any or all functions less than 4 weeks prior to your first scheduled events, you will be subject to a cancellation fee. This fee constitutes a minimum charge of 50% of the food and beverage service, up to 100% will be charged should you cancel less than 72 hours prior to the event.

Employee Service Charge and Sales Tax: Catering employees will deliver food and beverage service and clean related areas. Catering personnel are not permitted to perform and general cleaning duties (non-food related) or act as badge checkers, ticket takers or security personnel.

All Food and Beverage charges are subject to a local sales tax. Sales tax-exempt organizations are required to present the catering director a copy of their Oklahoma Certificate of Exemption.

China Service: Disposable service is the standard for functions including buffets. If china service is desired, a rental charge per person will be added to the invoice. The exception are seated breakfast, seated lunch and seated dinner.

Decoration and Theme: Decor arrangements for floral centerpieces and props may be made through The Lookout Kitchen for an additional fee. Clients may use their own centerpieces and props to decorate. The Lookout Kitchen assumes no responsibility for the replacement and removal from the tables, damage, loss or theft of these items.

Additional services available upon request such as: Equipment rentals, floral arrangements, special linens, decorations, custom lights etc.

I have read and understand the policies above. X _____ Date _____



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CONTACT

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