# **STARTERS**

#### **SOUP**

Potato Cheese Soup

#### GREENS & DRESSINGS GF

Crisp Romaine, Heritage Blend Greens
Cucumbers, Tomatoes, Mushrooms, Black Olives, Shredded Carrots,
Bacon, Parmesan Cheese, Cheddar Cheese, Croutons
Ranch/Balsamic Vinaigrette/Caesar

### COMPOSED SALADS

Shaved Brussels Salad <u>GF</u> Golden Couscous Salad Tulsa Sunset Pasta Salad

# **STATIONS**

#### GRAZING STATION

Imported & Domestic Cheeses with Berries and Grapes <u>GF</u>
Cured Meat Charcuterie <u>GF</u> with Assorted Crackers
Grilled Vegetable Display <u>GF</u>
Fire Roasted Red Pepper Hummus <u>GF</u> with Grilled Pita Wedges

#### CARVING STATION

Black and Blue Beef Tenderloin <u>GF</u>
Blue Cheese Crusted with Horseradish Cream

# **MAINS**

### **FNTRÉES**

Soda Pop Braised Chicken <u>**GF**</u>
Potato Crusted Salmon

#### **ACCOMPANIMENTS**

Grilled Vegetable Tian <u>GF</u>
Sauteed Green Beans with Roasted Red Bell Peppers <u>GF</u>
Roasted Marbled Potatoes with Herbs <u>GF</u>
Gourmet Truffle Macaroni and Cheese

#### **DESSERTS**

Tantalizing Dessert Display of Cakes, Cookies, & Sweets Bread Pudding and Fruit Cobbler

The Outsiders | November 4 - November 16, 2025 Dinner, Matinee, & Sunday Brunch \$37 | Children Under 10 Years Old \$12.75