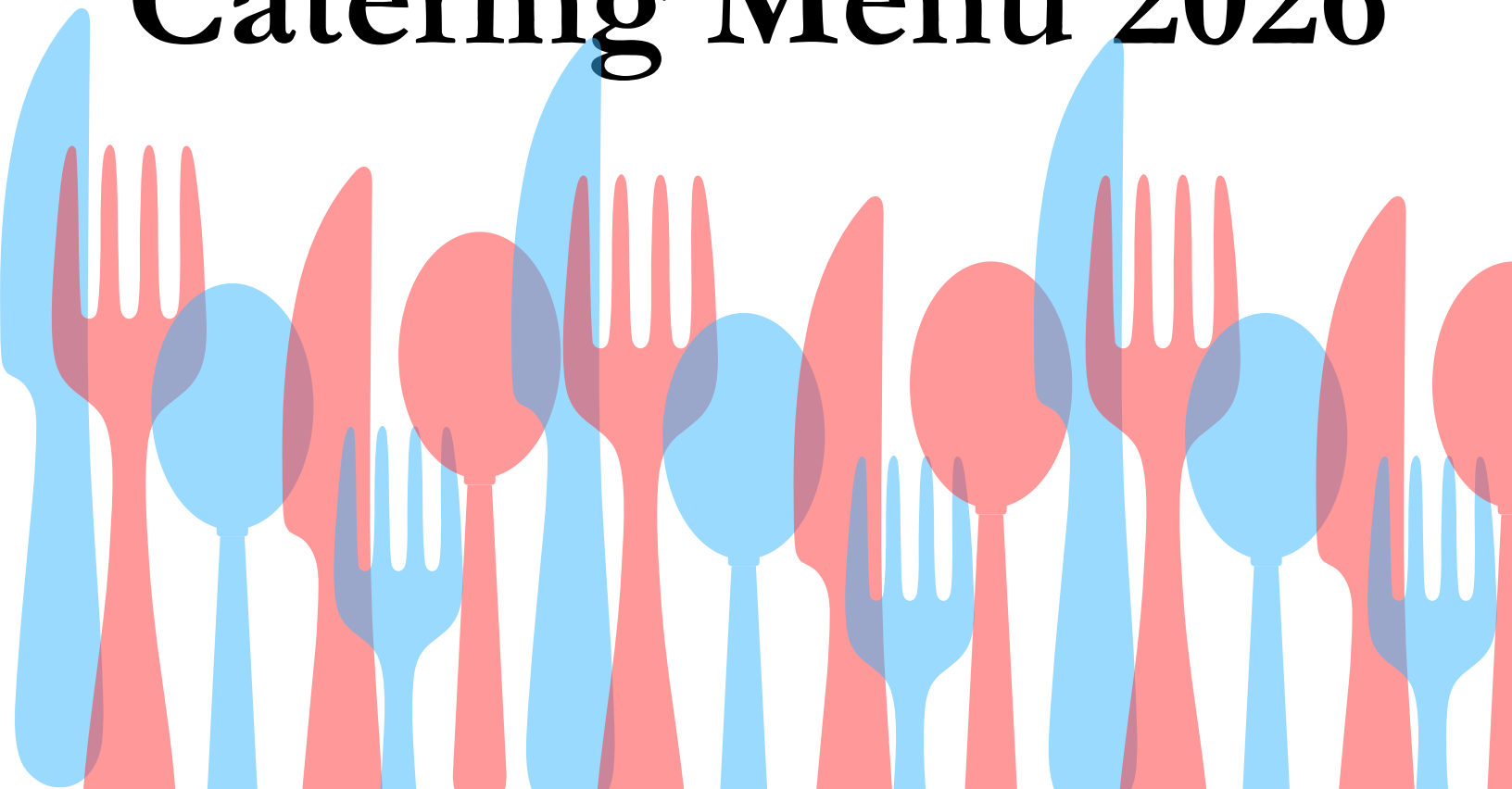




IMPACT CATERING
OKC FAIR PARK

Catering Menu 2026



Impact Catering

Chef's, Sales Team and Contents

Culinary Team

Executive Chef James Whyman is a talented Chef that has been in the industry for over 25 years. He earned his accreditation while serving in the U.S. Army for 15 years, he is adept in large and small scale cooking, from serving Generals, Senators and Foreign Dignitaries in upscale dining events to thousands of service members in the forward combat zones of Iraq and Afghanistan. Chef James joined the fairgrounds team in 2015 and has brought new ideas and innovation to the fairgrounds to include developing new food service components of the Bennett Event Center and the OG&E Coliseum.

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Breakfast and Refreshments

Morning Selections

GOOD MORNING

Assorted Danishes, Muffins and Bagels with accompaniments. Served with Coffee and Water. **12**

CONTINENTAL

Seasonal Fruit Tray, Danishes and Muffins. Served with Coffee, Orange Juice and Water. **15**

HOMESTYLE

Scrambled Eggs, Fried Potatoes, Biscuits and Gravy. Served with Coffee, Orange Juice and Water. **16**

ALL AMERICAN

Scrambled Eggs, Fried Potatoes, Bacon and Sausage. Served with Coffee, Orange Juice and Water. **18**

THE COWBOY

6oz Sirloin, Scrambled Eggs, Fried Potatoes, Biscuits and Gravy. Served with Coffee, Orange Juice and Water. **30**

Breakfast Pastries

Giant Cinnamon Rolls **30**

Gourmet Danishes **40**

Gourmet Muffins **40**

Bagels and Cream Cheese **30**

PRICE PER DOZEN

Refreshments

Community Coffee** **23**
Regular or Decaf

Iced Tea** **16**

Hot Tea** **22**
Individual Tea Bags

Hot Chocolate** **20**

Orange or Apple Juice** **30**

Lemonade** **10**

Pepsi Products*** **3**
12oz Can's

Aquafina*** **3**

** PRICE PER GALLON / ***PRICE PER ITEM

All prices are per item
Prices are subject to a minimum 22% F&B service fee
8.625% applicable sales tax
All listed menu items subject to availability

Lunch on the GO!

Sandwiches

Turkey and Provolone 18
with Lettuce on Multigrain

Ham and Swiss 18
with Lettuce on Brioche

Chicken Salad 18
with Lettuce on a Croissant

American Sub 20
Layers of Roast Beef, Genoa Salami,
Roast Turkey, Swiss Cheese, Lettuce
and Tomato on a Sliced Hoagie

The Club 21
Layers of Roast Turkey, Ham, American
Cheese, Bacon, Lettuce and Tomato on a
Sliced Hoagie

Wraps

Southwest Chicken 18
Grilled Chicken Breast, Shredded
Cheese, Fire Roasted Corn, Bell
Peppers, Onions, Tomatoes, Black
Beans, Lettuce and Chipotle Aioli.

Chicken Caesar 18
Grilled Chicken, Chopped Romaine,
Parmesan Cheese and Caesar Dressing.

Garden

Fresh Greens, Cucumbers, Tomatoes
and Carrots paired with Ranch or
Italian Dressing. 9

Caesar

Chopped Hearts of Romaine,
Parmesan Cheese, and Seasoned
Croutons paired with Caesar Dressing. 10

Cobb

Fresh Greens, Grilled Chicken, Egg,
Tomato, Cheese, Bacon, Black Bean
and Corn Relish paired with Chipotle
Ranch. 12

Salads

Chicken Caesar

Chopped Hearts of Romaine, Grilled
Chicken, Parmesan Cheese, and
Seasoned Croutons paired with Caesar
Dressing. 15

******Our freshly made sandwiches and wraps are served with a side of fruit, potato chips, individually wrapped pastry, plastic cutlery, napkin & Condiments. ******

Hors d'Oeuvres

Cold Hors d'Oeuvres

Candied Bacon	3
Cowboy Caviar Salad made with black beans, black-eyed peas and corn. Served tortilla chips.	3
Mini Caprese Mozzarella, Basil and Ripe Tomato finished with a Balsamic Reduction.	3
Bacon Jam Brie Bites Bite Sized Morsels of Brie and Bacon Jam in Phyllo Dough.	3
Vegetable Crudit� Assortment of Fresh Cut Vegetables Accompanied by Ranch Dip.	4
Mini Bun Sandwiches A Variety of Roast Beef, Ham, & Turkey Sliders with Cheese, Lettuce and Mayo.	4
Salmon Canapes Smoked Salmon with a Dill Cream Cheese on Sliced Cucumbers.	4
Market Fresh Fruit Fresh Selection of Seasonal Fruits with Yogurt Dip	5
Hummus Selection Variety of Flavors, Vegetable and Toasted Pita Points	5
Gourmet Cheese Board An assortment Cheeses served with Gourmet Crackers and a Fruit Garnish.	6
Charcuterie Board Artisan Cheeses, Cured Meats, Seasoned Nuts, Dried Fruit, Condiments, Crackers and Sweets.	7
Crab Dip Served with Crackers	8

Hot Hors d'Oeuvres

Meatballs Bite Size Meatballs in Tangy BBQ Sauce	4
Southwest Egg Rolls Chicken, Black Beans, Pepper Jack Cheese, Red Pepper and Spinach with Avocado Ranch Dip.	4
Pork Rib Tips Pork Rib Tips in Savory Sauce	4
Fried Cheese Bite Cream Cheese, Mozzarella and Spicy Pimento Cheese Infused with Honey and Siracha Rolled in Pretzel Crumps.	5
BBQ Pulled Pork Sliders Smoked Pork, Sliced Red Onion and Sweet Pickles on a Roll.	5
Spinach and Artichoke Dip Served with Spicy Pita Points.	5
Jalapeno Poppers Cheese Stuffed, Breaded and Fried Served with Ranch Dip.	5
Chicken Tenders Parried with BBQ Sauce, Honey Mustard and Ranch.	6
Brie en Croute Brie, Pecans and Caramel Glaze, wrapped in Puff Pastry served with Crackers.	6
Angus Beef Sliders Lettuce, Tomatoes, Pickles and Cheese with Mayo, Mustard and Ketchup.	6
Nacho Bar Ground Beef, Queso, Shredded Lettuce, Pico de Gallo, Salsa, Olives, Refried Beans, Sour Cream and Tortilla Chips.	6
Three Wing Circus Buffalo, Honey BBQ and Plain paired with Ranch and Blue Cheese dressing.	6
Crab Stuffed Mushrooms Mushroom Cap Tossed in Olive Oil and Stuffed with Crab	7

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Themed Chef's Tables

Champions BBQ

In-House Smoked Pulled Pork.
Chopped Brisket, Baked Beans,
Buttered Corn, Potato Salad, Corn
Bread and Hot Cobbler served with
Iced Tea and Water.

32

South of the Border

Beef and Chicken Fajitas, Refried Beans
and Spanish Style Rice. Accompanied
by Sour Cream, Pico de Gallo,
Guacamole, Flour Tortillas, Chips and
Salsa. Served with Chef's Choice
Desert, Iced Tea and Water

28

Tailgating

Grilled Angus Beef Burgers, all Beef
Hotdogs, Baked Beans, Potato Salad,
Coleslaw, Buttered Corn Cobbetts,
Assorted Gourmet Cookies served with
Iced Tea and Water.

28

Southern Picnic

Southern Style Fried Chicken, Bacon
Wrapped Pork on a Stick, Macaroni
Salad, Mashed Potatoes and Gravy,
Grilled Seasonal Vegetables, Roll's with
Butter, Key Lime Pie, served with Iced
Tea and Water.

36

Little Italy

Caesar Salad, Beef Lasagna, Cheese
Tortellini with Alfredo and Marinara
Sauce, seasonal Vegetables, Garlic Bread
and Assorted Cheesecakes. Served with
Iced Tea and Water.

32

**ADD Grilled Chicken or Italian
Sausage.

4

Steakhouse

Our Perfectly Seasoned Beef Tenderloin
Carved by one of our Chefs to order,
Loaded Mashed Potatoes, Green Hatch
Chili Mac and Cheese, Seasonal
Vegetables, Garden Salad with two
Dressings, Hot Cobbler with Vanilla
Bean Ice Cream. Served with Iced Tea
and Water.

50

Champions BBQ Brisket

12

Smoked Pork Tenderloin

6

Bourbon Street Pork Tenderloin

9

Spice Rubbed New York Strip

20

Spice Rubbed Beef Tenderloin

25

Live Action Pasta

12

75 fee per station
1 attendant per 50 people

Themed Menu's Continued

Action Stations

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Themed Menus

Chef's Table

Sweet Tea Chicken

Glazed Chicken Thighs Infused with Black Tea, Citrus, Soy Sauce, and Fresh Herbs. Topped with Truffle Aioli. Garlic Roasted Baby Bakers, Honey Glazed Carrots, Garden Salad with two Dressings, Rolls and Butter.

24

Chicken Fajitas

Spanish Flavor Inspired Chicken tossed with Peppers and Onions served with Flour Tortillas, Sour Cream, Guacamole, Pico de Gallo, Spanish Rice and Refried Beans.

17

Alfredo Chicken

Grilled Chicken topped with Creamy Alfredo Sauce, Chopped Crispy Bacon, Sliced Artichoke Hearts, Diced Tomatoes and Melted Mozzarella Cheese. Served with Rice Pilaf, Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter.

26

Fried Chicken

Breaded and Fried to Golden Brown, Served with Smashed Potatoes, Peppered Gravy, Seasonal Vegetables, House Salad and two Dressings.

26

Mongolian Beef

Sweet and Savory Beef with Stir Fried Vegetables, Steamed Rice and Egg Rolls served with Sweet and Sour Sauce.

16

Chicken Parmesan

Hand Breaded and Lightly Fried Accompanied by a Rich Marinara Sauce and Shaved Parmesan. Served with Penne Pasta, Seasonal Vegetables, Caesar Salad and Garlic Bread.

22

Pot Roast

Slow Cooked Beef Roast with Root Vegetables, Covered with Beef Jus, then topped with Roasted Potatoes and Served with a House Salad, two Dressings, Rolls and Butter.

18

Hawaiian Chicken

Grilled Chicken seasoned with flavors from the Island of Maui placed on a bed of roasted peppers and onions, then Topped with Grilled Pineapple Rings and Citrus Glaze. Served with Seasonal Vegetables, Pineapple Rice, Macaroni Salad, Rolls and Butter.

18

Beef Fajitas

Spanish Seasoned Beef Grilled, Sliced then tossed with Peppers and Onions Served with Flour Tortillas, Sour Cream, Guacamole, Pico de Gallo, Spanish Rice and Refried Beans.

22

Cilantro Lime Pork Tenderloin

Grilled Pork Tenderloin with a Twist, Marinated with Fresh Cilantro and Limes. Served with Rice Pilaf, Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter.

23

Margarita Chicken

Grilled Chicken topped with Mozzarella, Tomato Basil Salsa and a Balsamic Reduction. Served with Bowtie Pasta, Seasonal Vegetables, Caesar Salad and Garlic Bread.

24

Pork Carnitas

Seasoned and Slow Cooked with Various Spanish Spices, Shredded and served with Flour Tortillas, Chopped Cilantro, Diced Onions, Salsa, Refried Beans and Spanish Rice.

14

A La Cart

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Chef's Table

A La Cart

Baked Potato Bar

Served with Butter, Shredded Cheese, Sour Cream, Chopped Bacon and Scallions **10**

Add Chili **3**

Add Pulled Pork **4**

Add Chicken **4**

Smoked Pork Tenderloin

Slow Smoked Pork Tenderloin, Served with Smashed Potatoes, Brown Gravy, Seasonal Vegetables, Rolls and Butter, House Salad and two Dressings. **20**

Roasted Pork Loin

Slow Roasted Pork Loin with Butternut Squash and Apples served with a Savory Sauce. Accompanied with Garlic Roasted Baby Bakers, Honey Glazed Carrots, House Salad with Two Dressings, Rolls and Butter. **21**

Grilled Pork Chop's

Seasoned and Grilled to Perfection served with Oven Roasted Potatoes, Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter. **24**

Pork Schnitzel

Thin Sliced Pork, Breaded and Fried Served with Buttered Pasta, Hunters Sauce, Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter. **25**

Chicken With Garlic Cream Sauce

Pan Seared Chicken with Garlic Cream Sauce, House Salad with Two Dressings, Rosemary Roasted Potatoes, Roasted Seasonal Vegetable, Rolls and Butter. **22**

BBQ Beef Tips

Thin Sliced Beef Smothered in BBQ Sauce, served with Steamed Rice, Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter. **26**

Grilled Tri-Tip

Seasoned Grilled Tri-Tip covered with Caramelized Onions, Mushroom and Au-Jus. Garlic Roasted Mashed Potatoes, Roasted Vegetables, Spring Salad with Two Dressings, Rolls and Butter. **32**

Beef Short Ribs

Braised Beef Short Ribs, Garlic Smashed Potatoes, Gravy, Roasted Vegetables, Garden Salad with two Dressings, Rolls and Butter. **40**

Bourbon Street Pork

Spiced Pork Tenderloin topped with our Bourbon Sauce, Smashed Potatoes, Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter. **25**

Bourbon Street Beef

Spiced Beef Tenderloin topped with our Bourbon Sauce, Smashed Potatoes, Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter. **42**

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Sweetest of the Sweet

below is a list of our most popular choices

Black Forest Cake

Moist Layers of Chocolate Cake filled with Cherries and Cherry Filling. Topped with Cream Cheese Icing and Garnished with a Drizzled Web of Chocolate Decorative Icing.

4

Ultimate Chocolate Cake

Layers of Chocolate Decadence topped with Chocolate Mousse and Chocolate Butter Cake. Finished with a Rich Silky Chocolate Ganache.

6

Italian Cream Cake

Layers of Yellow Cake Filled with Italian Lemon Cream Finished with Vanilla Cake Crumb on the sides. Lightly Dusted with Confectioners Sugar.

6

Carrot Cake

Layer Upon Layer of Moist Carrot Cake Studded with Raisins, Walnuts and Pineapple. Finished with Smooth Cream Cheese Icing and a Drizzle of White Chocolate Ganache.

9

Fruit and Cream Pies

Caramel Apple Nut, Cherry, Chocolate Cream or Lemon Meringue

5

Grasshopper Pie

Chocolate Mint Cream that Starts with a Chocolate Cookie Crust Piled with Chocolate and Mint Fillings then Finished with Chocolate Whipped Cream and Sprinkles of Chocolate Shavings.

6

Kentucky Bourbon Pecan Pie

Large Buttery Caramel Pecans Layered on a Rich Goopy Filling with a Hint of Kentucky Bourbon all Resting in an All-Butter Short Bread Crust.

7

Can't Decide, Let the Chef Choose the Best Dessert to Accompany your Selection.

5

Sundae Bar

French Vanilla Ice Cream with Fresh Strawberries, Strawberry, Chocolate, and Caramel Sauce. Chopped Nuts, Cherries, Marshmallows, Cookie Crumbles and Candy Pieces.

5

Strawberry Shortcake Bar

Sliced Pound Cake, Fresh Sliced Strawberries, Strawberry Sauce and Whipped Topping

MP

Chocolate Dipped Strawberries

Ripe Strawberries dipped in Belgium Chocolate

MP

Cobblers

Apple 65
Peach 85
Blueberry or Cherry 95
Blackberry 140

Cobbler's feed 40-50 people on Average

Assorted Cookies 12

Blue Ribbon Chocolate Chip 55

Brownie Bonanza 24

Mini Dessert Tray *** 32
includes cheesecake, petit fours, pies

*** minimum six dozen

Dessert Bar's and Cobblers

By the Dozen

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By the Slice

Libations & Spirits

Spirits

House	10
Dewars Scotch	
Bombay Sapphire Gin	
Jose Cuervo Tequila	
Jack Daniel's Whiskey	
Bacardi Light Rum	
Bacardi Coconut Rum	
Captain Morgan Spiced Rum	

Premium	11
Hornitos tequila	
Tito's Vodka	
Makers Mark Bourbon	
Johnny Walker Red Scotch	

Super Premium	12
Pendleton Whiskey	
Crown Royal Whiskey	
Blackberry Crown Whiskey	

Beer & Wine

Domestic and Imported Beer	10
Bud Light	
Coors Light	
Michelob Ultra	
Miller Lite	
Modelo	14
Seltzer	12
High Noon	

Red Wine	12
Bonanza Cabernet	
Elouan Pinot Noir	

White Wine	12
Sea Sun Chardonnay	
Maschio Prosecco	

Non-Alcoholic

Aquafina	
Pepsi	
Diet Pepsi	
Starry	
Mountain Dew	3

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Host Bar Packages

All bars are charged \$150 Bartender Fee per
100 people

Beer & Wine Package 16

**Soft Drinks, Bottled Water, Domestic Draft Beer and House
Wine**

Includes 2 hours of service. Each additional hour of service 7

House Package 24

**Soft Drinks, Bottled Water, Domestic Beer, Wine and House
Cocktails**

Includes 2 hours of service. Each additional hour of service 11

Premium Package 28

**Soft Drinks, Bottled Water, Domestic & Imported Beer,
Wine and House & Premium Cocktails**

Includes 2 hours of service. Each additional hour of service 13

Super Premium Package 32

**Soft Drinks, Bottled Water, Domestic & Imported Beer,
Wine and House, Premium & Super Premium Cocktails**

Includes 2 hours of service. Each additional hour of service 15

Drink Ticket Package

**Drink tickets are on consumption and charged for what the
guest drinks. You can limit it to a Beer & Wine Ticket, a
Beer, Wine and House Cocktail Ticket, a Beer, Wine and
Premium Cocktail Ticket or a Drink of Choice Ticket.**

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Policies

Final Guarantees

Due 5 Business Days prior to Event

Final Food Selections

Due 10 Business Days prior to Event

Executed Banquet Order

Due 10 Business Days prior to Event

Final Payment

Due 5 Business Days prior to Event

Open Balance

(incurred on consumption)

Collected on Night of the Event or as Stated in Catering Agreement

Service Fee's

Chef's Table or Station - 22%

Plated - 24%

Sales Tax

Remittance of 8.625%

Cancellations

Canceled less than 5 Business days prior to the event will Require 50% of the Estimated Revenue
Due

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