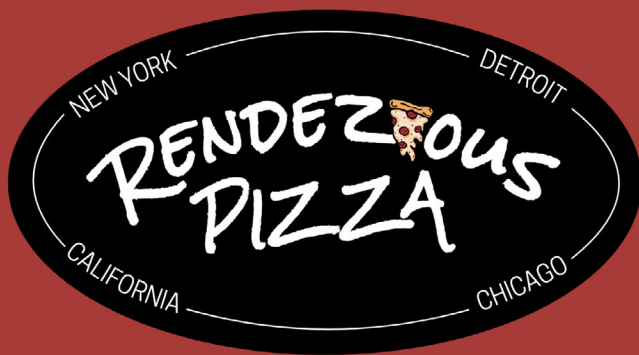




# CATERING MENU

PICK-UP | DELIVERY | FULL SERVICE

## BRICKTOWN

27 E. Sheridan Ave.  
OKC, OK 73104

Have questions? Ready to order? Need a quote?  
Click below to call, email or inquire.

405.938.8353

kacey@ccgcatering.com

Submit an Inquiry

# APPETIZERS

## CHERRY WOOD SMOKED WINGS

Two dozen, smoked & grilled, tossed in one or two sauces, house-made bleu cheese or Ranch **\$40** - **ADD CARROTS & CELERY \$5**

### House-Made Sauces:

OG recipe Buffalo (mild/medium/hot),

Korean BBQ/Garlic Parmesan/Peanut Butter & Jalapeño

Jelly/Head Country™ BBQ/Ray's Kickin' Bourbon™

## EXTRA SAUCES \$4

RANCH

DRESSING

BLEU CHEESE

PIZZA SAUCE

WING SAUCE

## MEATBALLS

One dozen, house-made beef meatballs, choice of spicy Tito's vodka or Rendezvous red sauce, grated Parmesan, focaccia **\$39**

## GARLIC KNOTS (V)

Three dozen, garlic butter, grated Parmesan, parsley, Rendezvous red sauce **\$24**

## PEPPERONI ROLLS

One dozen, mozzarella, pepperoni, garlic Parmesan, parsley, Rendezvous red sauce, Ranch **\$30**

# NEW YORK STYLE PIZZA

**20" size = 8 Slices**

*Double cut available by request*

**CLASSIC CHEESE (V) \$20**

**CLASSIC PEPPERONI \$23**

## NEW YORK SUPREME

Pepperoni, sliced Italian sausage, Canadian bacon, red onion, green pepper, mushroom **\$27**

## SMOKED CHICKEN

Chicken, bacon, roasted red peppers, jalapeño, red onions, sriracha **\$32**

## BUFFALO CHICKEN

Chicken, Bleu cheese, gorgonzola, buffalo sauce, parsley **\$28**

## PIGGY PIE

Sliced Italian sausage bacon Canadian bacon, spicy soppressata, pepperoni **\$32**

## MEATBALL SAUSAGE

Sliced house-made meatballs, sliced Italian sausage, house-made grande ricotta **\$30**

## QUEEN MARGHERITA (V)

Fresh mozzarella, basil, black cracked pepper, EVOO **\$27**

## BROOKLYN BOTANIC (V)

Mushroom, red onion, green pepper, black olives **\$25**

## PRETTY FLY FOR A WHITE PIE (V)

East Coast Cheese Blend/House-Made Grande Ricotta/Parsley **\$25**



**ADD**

a house-made  
Ranch for dipping 8 oz **\$4**



Looking for Gluten Free Options? Ask about our **Gluten Free Options**

# SALADS

PRICED PER PAN / FEEDS 8-10

## CAESAR SALAD

Romaine, house Caesar dressing, focaccia croutons, grated Parmesan **\$32**

- **WITH CHICKEN \$48**

## HOUSE SALAD (V)

Mixed greens, cucumbers, tomatoes, focaccia croutons, grated Parmesan, choice of dressing **\$32 - WITH CHICKEN \$48**

## CHOPPED SALAD

Chicken, soppressata, mixed green, smoked provolone, garbanzo beans, tomatoes, cucumbers, fresh basil, focaccia croutons, Italian oregano dressing **\$52**

## ANTIPASTO SALAD

Pepperoni, prosciutto, romaine, kalamata olives, smoked provolone, tomatoes, soppressata, pepperoncini, fresh mozzarella, Italian oregano dressing **\$60**

# DETROIT STYLE PIZZA

**8"x10" MEDIUM = 4 Slices**

**10"x14" LARGE = 8 Slices**

*Double cut available by request*

## DETROIT BORN

Double layered pepperoni, Detroit cheese blend **\$15 / \$26**

## MOTOWN MEAT

Smoked pepperoni, cupping pepperoni, bacon, sliced Italian sausage, Canadian bacon **\$19 / \$35**

## HOUSE-MADE DRESSINGS

RANCH

BALSAMIC VINAIGRETTE

BLEU CHEESE

ITALIAN OREGANO

CAESAR

CREAMY ITALIAN

## FIVE CHEESE (V)

Mozzarella, fontina, Parmesan, provolone, pecorino **\$10 / \$20**

## LINDELL AC

Pepperoni, jalapeño, pineapple **\$14 / \$26**

## TITO'S VODKA

Spicy soppressata, sliced Italian sausage, red pepper flakes, MIO hot honey, spicy Tito's vodka sauce **\$18 / \$34**

## GARDEN CITY

House-made ricotta, Alfredo sauce, pesto **\$14 / \$26**

## 8 MILE PIE

Smoked pepperoni, sliced Italian sausage, mushroom, red onion, green pepper **\$16 / \$28**

# BUILD YOUR OWN

**DETROIT STYLE** Starting at **\$10 / \$20**

**NEW YORK STYLE** Starting at **\$20**

## \$2 TOPPINGS

Black Olive, Calabrese Chili Oil, Green Pepper, Jalapeño, Kalamata Olive, Mushroom, Olive, Pepperoncini, Pineapple, Red Onion, Roasted Red Pepper, Tomato

## \$3 TOPPINGS

Bacon, Canadian Bacon, Cupping Pepperoni, Extra Cheese, Sliced Meatball, Grande Ricotta, Chicken, Pepperoni, Sliced Italian Sausage, Smoked Pepperoni, Soppressata

# BOOK YOUR NEXT EVENT WITH US!

## FULL SERVICE CATERING EVENT DETAILS

### BOOKING

A \$300 deposit is required to reserve your event date for full-service catering. Menu selections and event details (excluding final guest count) are due 10 business days prior. Final guest count and confirmation are due 5 business days before the event. Cancellations are permitted prior to confirmation. Payment arrangements are finalized upon confirmation.

### EVENT STAFFING

To ensure a seamless and attentive experience, our professional event staff are scheduled based on guest count, service style, venue layout, kitchen access, and rental selections.

Our team handles:

- On-site setup and presentation
- Buffet style service
- Guest assistance and table maintenance
- Coordination with venue vendors
- Breakdown and cleanup support

Staffing levels are thoughtfully determined to maintain both efficiency and an elevated guest experience and is billed at \$150 per team member, which includes up to four hours of service covering arrival, setup, guest service, and breakdown. Additional fees could apply depending on venue requirements.

### GRATUITY

A 10% minimum gratuity of food and beverage sales is applied to compensate your service team. Additional gratuity may be added at your discretion.

### SERVICEWARE & RENTALS

Clear appetizer/dessert plates, 9" dinner plates, white paper napkins, and faux silver flatware are included. Linen napkins are available for \$0.75 per person. Custom colored disposables available at market price. Cake cutting is available for an additional fee.

White 10.5" entrée plates, linen napkins (black or white), and sterling silver flatware are available for approximately \$7.50 per person. Additional options available upon request.

### BAR SERVICE

Our catering license allows us to provide alcohol service. One bartender is required per 75 guests at \$40 per hour with a \$160 minimum. Alcohol sales are subject to 13.5% state tax plus local sales tax. Ask for more information on bar pricing & details.



CULINARY  
COLLECTIVE

