



OMNI OKLAHOMA CITY HOTEL  
EVENTS MENU



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**vg** Vegan

**gf** Gluten-Friendly

**df** Dairy-Free

**n** Contains Nuts/Peanuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies.



OMNI OKLAHOMA CITY HOTEL  
BREAKFAST





# CONTINENTAL BREAKFASTS

All continental breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and orange, apple and cranberry juices. Prices are based on 2 hours of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

Prices are subject to 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

## OKC CONTINENTAL

52 per person

seasonal sliced fruits, berries *gf*

vanilla yogurt *gf*

breakfast danishes, assorted muffins,  
assorted bagels, croissants, toast *n*

butter, jam

## THE WHOLESOME

58 per person

seasonal sliced fruits, berries *df gf vg*

assorted parfaits *n*

breakfast scones *n*

steel-cut oatmeal, brown sugar, candied pecans *n*

assorted breakfast cereals *n*

whole, skim & soy milks

## ON THE GO

52 per person

seasonal whole fruits *df gf vg*

mini mixed berry parfaits *n*

assorted granola bars *n*

assorted muffins *n*

biscuit sandwiches | fried egg, cheddar,  
applewood-smoked bacon





# BREAKFAST BUFFETS

All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and orange, apple, and cranberry juices. Prices are based on 2 hours of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## THE OMNI STANDARD

58 per person

seasonal sliced fruit, berries *df gf vg*

vanilla yogurt *gf*

chef's assorted breakfast pastries *n*

butter, jam

scrambled farm-fresh eggs *df*

applewood-smoked bacon *df gf*

blueberry sausage patties

or omni signature sausage links *df gf*

buttermilk pancakes, warm maple syrup

roasted skillet potatoes,

sautéed onions, fresh herbs *df gf*

## BRICKTOWN

52 per person

seasonal sliced fruits, berries *df gf vg*

vanilla yogurt *gf*

chef's assorted breakfast pastries *n*

butter, jam

scrambled farm-fresh eggs *df*

chicken sausage or turkey sausage *df gf*

applewood-smoked bacon or turkey bacon *df gf*

okc savory grits, butter, cheddar cheese *gf*

hash browns *gf*

## BRUNCH IN BLOOM

52 per person

seasonal fruit salad *df gf*

seasonal yogurt parfait, granola *n*

chef's assorted breakfast pastries, butter, jam *n*

assorted mini quiches

blueberry sausage patties *df gf*

roasted fingerling potatoes, herbs *df gf*



# PLATED BREAKFAST

All plated breakfasts are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and orange juice in addition to your choice of petite breakfast pastries or muffins with butter. Prices are based on 2 hours of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## THE TRADITIONAL

45 per person

scrambled farm-fresh eggs *df gf*  
herbed skillet potatoes, caramelized onions *df gf*  
applewood-smoked bacon *df gf*  
omni signature sausage link *df gf*

## ALL-AMERICAN

48 per person

scrambled farm-fresh eggs *df gf*  
silver dollar pancakes, maple syrup  
applewood-smoked bacon *df gf*  
hash browns

## BREAKFAST SKILLET

42 per person

scrambled farm-fresh eggs, breakfast potatoes,  
sausage, green chile peppers, caramelized onions,  
chives, salsa verde *df gf*

## TRIO OF BRISKET TACOS

45 per person

scrambled farm-fresh eggs, pulled smoked brisket,  
salsa verde, flour tortillas *df*  
herbed skillet potatoes, caramelized onions *df gf*

## POWER BOWL

48 per person

boiled farm-fresh eggs, quinoa, tomatoes,  
avocado, roasted corn, chicken tinga,  
cilantro, jalapeño salsa *df gf*





# BREAKFAST ENHANCEMENTS

Breakfast enhancements are intended to supplement continental and breakfast buffets and are portioned accordingly. Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## COLD

chilled hard-boiled eggs *df gf* | **6 each**

overnight oats | mixed berry,  
peanut butter & chocolate *n* | **12 each**

yogurt trifle | yogurt, mixed berries,  
housemade granola *n* | **14 each**

açaí parfaits | yogurt, açaí berries,  
chopped fruit | **14 each**

assorted bagels, whipped cream cheese,  
mixed berry cream cheese | **6 per person**

assorted donuts, donut holes | **8 per person**

sliced coffee cake | **7 per person**

assorted muffins | blueberry, orange,  
banana nut, chocolate *n* | **6 per person**

assorted breakfast scones *n* | **8 per person**

butter milk biscuits, butter, honey,  
seasonal preserves | **10 per person**

assorted mini stuffed croissants | almond,  
seasonal berries & chantilly,  
nutella & banana *n* | **8 per person**

## HOT

steel-cut oatmeal, brown sugar,  
fresh berries, candied pecans *ngf* | **10 per person**  
cinnamon rolls, cream cheese icing | **6 each**

biscuits & gravy | buttermilk biscuits,  
choice of sausage, chorizo,  
or chocolate gravy | **14 per person**

breakfast sandwich | navajo chicken,  
fried egg, tillamook cheddar,  
garlic & herb naan | **14 each**

croissant sandwich | ham, scrambled eggs,  
spinach, gouda, croissant | **14 each**

biscuit sandwich | applewood-smoked bacon,  
fried egg, tillamook cheddar | **12 each**

breakfast burrito | chorizo, scrambled eggs,  
hatch chile, potato, cheddar cheese | **12 each**



# BREAKFAST ENHANCEMENTS

Breakfast stations are intended to supplement continental and breakfast buffets and are portioned accordingly. Breakfast stations are only available at prices shown when accompanying full buffet or continental breakfast menus. Chef attendant required as indicated at 150 per chef with one chef per 75 guests. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## SEASONAL FRUIT DISPLAY

**35 per person | 100 person minimum**

assorted fresh seasonal fruits *df gf*

## OMELET CREATIONS

**23 per person | attendant required**

farm-fresh whole eggs, egg whites

ham, applewood-smoked bacon, cremini mushrooms, peppers, tomatoes, onions, spinach, cheddar, feta, hatch chiles

salsa roja, salsa verde

## CRÊPES

**18 per person | attendant required**

fresh berries, banana, chocolate chips, streusel

caramel sauce, nutella, apple compote, whipped cream *n*

## CROISSANTS & CROFFLES

**18 per person | attendant required**

freshly baked croissants & croissant dough pressed in waffle iron

bananas, berries, nuts, assorted toppings *n*

nutella, pastry cream, whipped cream, chocolate whipped cream *n*

## LOX & BAGEL BAR

**20 per person**

assorted mini bagels

marinated cucumbers, pickled onions, capers, pickled beets, marinated tomatoes, olives, lemon, hard-boiled eggs *df*

tzatziki sauce

## TOAST OF THE MORNING

**20 per person**

italian | ricotta salata, roasted tomato, mushrooms, aged balsamic, basil, toasted pistachios *n*

berry toast | marscapone, macerated berries, mint, citrus syrup

avocado toast | asparagus, radishes, lemon oil, maldon salt

## BREAKFAST HASH

**26 per person | attendant required**

whole farm-fresh eggs, egg whites

chopped brisket, pork burnt ends

herb roasted potatoes, sweet potatoes

applewood-smoked bacon, hatch chiles, onions, peppers, cheddar

salsa roja, salsa verde, guacamole,

sour cream, bacon hollandaise



OMNI OKLAHOMA CITY HOTEL  
BREAKS





# À LA CARTE BREAKS

Prices are subject to 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

## HEALTHY BITES

assorted individual greek yogurts | **7 each**  
crudités platter | celery, carrots, cucumbers,  
tomato, olives, hummus, pimento cheese,  
buttermilk ranch | **125 per platter | serves 25**  
sliced seasonal fruit,  
berries | **115 per platter | serves 20**  
seasonal whole fruit | **4 each**

## NUTS & OATS

kashi granola bars *n* | **6 each**  
tropical fruit and nut mix *n* | **7 each**  
deluxe mixed nuts *n* | **60 per pound**  
house chex mix | spicy,  
regular *n* | **55 per pound | serves 15**  
kind power bars *n* | **7 each**  
clif power bars *n* | **7 each**  
power bag | mixed nuts, seeds,  
dried fruit *n* | **7 each**

## SALTY SNACKS

kettle chips | mesquite barbecue,  
salted, zesty jalapeño | **5 each**  
fried tortilla chips, fresh pico de gallo,  
guacamole, queso | **12 per person**

## SWEET TREATS

fresh-baked cookies | lemon,  
peanut butter, oatmeal raisin, cowboy,  
salted toffee *n* | **50 per dozen**  
assorted ice cream bars | **70 per dozen**  
assorted brownies | turtle,  
chocolate chunk *n* | **70 per dozen**  
house brownies *gf* | **75 per dozen**  
rice krispies treats *gf* | **50 per dozen**  
assorted cupcakes | vanilla, chocolate,  
red velvet | **65 per dozen**  
assorted candy bars | **5 each**





# THEMED BREAKS

Prices are based on 30 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## OMNI MARKETPLACE

30 per person

whole seasonal fruit *df gf vg*

kashi bars, cliff bars, kind bars *n*

nut mix, power bags | mixed nuts,  
seeds, dried fruit *n*

house chex mix *n*

## LA MESA DE LA MAÑANA

30 per person

pecan roll, braided ham & cheese danishes,  
bbq chipotle almonds, assorted conchas *n*

aguas frescas | horchata, naranja, melon

## CREATE YOUR OWN MIX

30 per person

butter toffee peanuts, smoked almonds,  
housemade granola, dried fruits, m&m's,  
yogurt-covered pretzels *n*

naked brand juices

## GRAZING TABLE

40 per person

calabrese, prosciutto, salami, coppa

buttermilk blue cheese, fontina cheese,  
aged gouda, 6-year cheddar, grand cru

crackers, grapes, mixed berries, nut mix *n*

## THE TRIBAL JUICE BAR

30 per person

### JUICES | CHOOSE THREE

medicine man | orange, grapefruit,  
lemon, turmeric

beats | beets, apple, lime, ginger

chief | kale, celery, cucumber,  
parsley, lemon, ginger

fire-starter | pineapple, orange,  
cilantro, jalapeño, lime

pony ride | beet, pineapple, apple,  
tart cherry, carrot, lemon, ginger



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## WARM CHIPS & DIPS

30 per person

spinach & artichoke dip  
buffalo chicken dip  
guacamole, pico de gallo, salsa, queso, hummus  
tortilla chips, potato chips, mini naan bread,  
seasoned chicharrones

## THUNDER PRETZEL BAR

25 per person

bavarian soft pretzel bites | everything-seasoned,  
cinnamon & sugar  
salted soft pretzel sticks  
yogurt-covered pretzels  
yellow mustard, beer mustard,  
hatch chile queso, sweet icing

## SWEET & SALTY

20 per person

mini corn dogs  
salty bavarian pretzel bites  
whole-grain mustard  
chocolate-drizzled caramel popcorn

## OKIE DESSERT BREAK

30 per person

cake bites | chocolate mousse, carrot,  
vanilla, lemon berry, cheesecake  
chocolate chunk pecan bars *n*  
turtle brownies *n*  
cowboy cookies *n*  
strawberry shortcake  
coconut macaroons

## SWEET PICK-ME-UPS

25 per person

warm cookies | cowboy, lemon, salted toffee,  
oatmeal raisin, chocolate chunk *n*  
turtle brownies *n*  
chilled assorted milks



OMNI OKLAHOMA CITY HOTEL  
LUNCH







# LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea. Prices are based on 2 hours of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## OKC DELI BUFFET

60 per person | 52 per person on monday

### STARTERS

baby arcadian greens, heirloom tomatoes, fennel, radish, cucumbers, carrots, white balsamic vinaigrette *df gf vg*

cavatappi pasta salad | cured tomatoes, olives, red onions, cured artichokes, parmesan cheese, basil pesto vinaigrette *n*

southern potato salad | red bliss potatoes, green onions, sour cream *gf*

### ENTRÉES

smoked chicken wrap | smoked chicken breast, crispy applewood-smoked bacon, chopped romaine, swiss cheese, smoked tomato mayo, flour tortilla

okie reuben | smoked brisket, kraut, white cheddar, smoked garlic aioli, rye bread

roasted vegetable wrap | roasted vegetables, goat cheese spread, pesto, garlic wrap

### ACCOMPANIMENT

kettle chips

### DESSERTS

lemon & white chocolate cookie

caramel & pecan brownie *n*

salted toffee cookie

## SOUTH OF THE BORDER

65 per person | 59 per person on tuesday

### STARTERS

southwest crunch salad | cabbage, cilantro, roasted corn, carrots, crispy tortilla strips, queso fresco, avocado poblano dressing *gf*

chicken tortilla soup *gf*

### ENTRÉE

cheese enchiladas, salsa roja

### BUILD YOUR OWN TACOS

carne asada | grilled flank steak, peppers, onions *df gf*

adobo-marinated chicken breast, peppers, onions *df gf*

salsa verde, salsa roja, pico de gallo, sour cream, shredded cheese, jalapeños

corn tortillas *gf*

flour tortillas

### ACCOMPANIMENTS

charro beans *df gf vg*

arroz verde | cilantro rice *df gf vg*

### DESSERTS

bavarian-filled churros

tres leches cake

spiced chocolate pot de crème *n*





# LUNCH BUFFETS

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## AMERICAN GRILL

65 per person | 59 per person on wednesday

### STARTERS

tossed mixed greens salad | grape tomatoes, shredded carrots, chopped cucumbers, garlic croutons, buttermilk dressing, apple cider dressing

old-fashioned potato salad *gf*

### ENTRÉE

smoked bbq bone-in chicken *df gf*

### BUILD YOUR OWN BURGER

smash burgers, caramelized onions *df gf*

jalapeño & cheddar bratwurst *gf*

brioche buns, pretzel buns *gf*

lettuce, tomato, red onion, pickles, cheddar & swiss cheeses

ketchup, mustard, mayonnaise

### ACCOMPANIMENTS

white cheddar mac n' cheese

beer-battered onion rings

### DESSERTS

bourbon & pecan bread pudding *n*

peach crumble

cheesecake bars

## THE SCISSORTAIL SPREAD

60 per person | 54 per person on thursday

### STARTERS | CHOOSE TWO

broccoli & cheese soup

corn chowder soup

loaded potato soup

basil tomato soup

### GARDEN SALAD BAR

mixed greens, romaine lettuce, spinach *df gf vg*

cherry tomatoes, cucumbers, red onions, carrots, grilled chicken, hard-boiled eggs, shredded cheddar, grated parmesan, croutons, sunflower seeds

buttermilk ranch dressing, caesar dressing, balsamic dressing

### LOADED BAKED POTATO BAR

bbq brisket, pulled pork, bison chili *n*

sour cream, shredded cheddar, bacon bits, green onions

### DESSERTS

lemon bars

chocolate chunk pecan bars *n*

strawberry chiffon cake



## LUNCH BUFFETS

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### TUSCAN

65 per person | 59 per person on friday

#### STARTERS

caprese salad | tomatoes, fresh herbs,  
buffalo mozzarella, pesto vinaigrette *gf*

caesar salad | romaine hearts, garlic croutons,  
parmesan cheese, caesar dressing

#### ENTRÉES

chicken parmesan

baked campanelle & meatballs

tricolor cheese tortellini, pink sauce

creamy shrimp carbonara | orecchiette, pancetta,  
peas, pearl onion, fontina creme

#### ACCOMPANIMENTS

broccolini, roasted peppers *df gf vg*

garlic bread sticks

#### DESSERTS

traditional italian chocolate & pistachio cannoli *n*

citrus panna cotta, mixed berries *gf*

tiramisu





# PLATED LUNCH

All plated lunches are served with freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea and freshly baked artisan rolls with butter in addition to your choice of starter, entrée and dessert. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## STARTERS CHOOSE ONE

the chopped | romaine, frisée, chopped applewood-smoked bacon, cherry tomatoes, cured artichoke hearts, olives, roasted red peppers, goat cheese, buttermilk ranch dressing *gf*

caesar | romaine hearts, parmesan cheese, baguette croutons, caesar dressing

petite baby greens, cherry tomatoes, radishes, english cucumbers, carrots, feta cheese, white balsamic vinaigrette *gf*

limestone bibb lettuce, bacon lardons, cherry tomatoes, shaved red onions, blue cheese crumbles, blue cheese dressing *gf*

## DESSERTS CHOOSE ONE

fresh fruit tart, citrus glaze

chocolate tuxedo mousse bombe

blueberry cobbler cheesecake, lemon curd

peanut butter silk pie *n*

lemon & berry mascarpone cake

ube cheesecake, honey & mango gelée

chocolate & caramel budino *gf*

vegan berry layer cake | pistachio,

vegan whipped cream, seasonal berries *n vg*

## ENTRÉES CHOOSE ONE

bronzed rainbow trout, dirty red rice, green beans, pecan bourbon sauce *n* | **65 per person**

herb roasted salmon, jeweled rice, baby carrots, harissa apricot glaze *df gf* | **75 per person**

chianti-braised short rib, yukon potatoes, baby carrots, cipollini onion, demi-glace *gf* | **80 per person**

seared petite beef sirloin | 6 oz sirloin, asparagus, potato au gratin, demi-glace *gf* | **85 per person**

mustard chicken breast, red potatoes, broccolini, red fresno pepper, chimichurri sauce *df gf* | **60 per person**

beer-braised heartland chicken breast, yukon potatoes, baby carrots, peas, pearl onions, demi-glace *gf* | **65 per person**



## BOXED LUNCHES

All boxed lunches include your choice of entree, choice of side, choice of dessert, whole fruit, chips and bottled water with napkin and disposable flatware. An assortment of sandwiches will be provided unless otherwise specified.

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### SANDWICHES & SALADS CHOOSE UP TO THREE

black forest ham, arugula, honey goat cheese,  
grain mustard, sourdough | **45 per person**

house-smoked pastrami, dill pickle, swiss cheese,  
creole mustard, rye bread | **45 per person**

hickory-smoked turkey, bacon, butter lettuce,  
tomato, havarti cheese, peppercorn ranch,  
nine-grain bread | **45 per person**

herb chicken caesar salad | romaine,  
sun-dried tomatoes, parmesan, garlic croutons,  
caesar dressing | **40 per person**

indigenous grain salad | ancient grains, quinoa,  
pomegranate, basil, tarragon, sweet potatoes,  
sorghum lime dressing *df vg* | **50 per person**

### SIDES CHOOSE ONE

campanelle pasta salad

couscous salad

### DESSERTS CHOOSE ONE

cookie

brownie

rice krispies treat *gf*





## SACK LUNCHES

All sack lunches include whole fruit, chips and bottled water with napkin and disposable flatware in addition to your choice of sandwich.

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## SANDWICHES

blackened chicken caesar wrap | romaine,  
blackened chicken, roasted tomatoes,  
parmesan cheese, caesar dressing,  
flour wrap | **25 per person**

crispy chickpea wrap | garbanzo beans,  
tzatziki, chiles, red onion, lettuce, tomato, cilantro,  
hummus, garlic & herb wrap | **20 per person**

turkey, butter lettuce, gouda,  
sun-dried tomato aioli, croissant | **28 per person**

roast beef, provolone, onion jam,  
peppercorn dijonaise, onion roll | **28 per person**



OMNI OKLAHOMA CITY HOTEL  
RECEPTION







## HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 24 pieces. Passed service optional at 150 per server with a minimum requirement of 75 guests for 1 hour of continuous service.

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### COLD

loaded deviled eggs, pimento cheese *gf* | 8 each

pepper-crust beef carpaccio | 10 each

cajun crab cones | arugula microgreens,  
blackened tomatoes,  
grain mustard rémoulade | 12 each

shrimp ceviche shooters *df gf* | 8 each

garden crudités | hummus, baby carrots, celery,  
radish, pepper, microgreens *df gf* | 12 each

### HOT

butter pecan shrimp skewer,  
bourbon sauce *ngf* | 10 each

hush puppies, brisket, hatch chiles,  
corn, ranch bbq | 12 each

mini angus sliders, american cheese,  
dill pickle, ketchup, mustard | 12 each

chicharrón prensado, jalapeño crema | 12 each

candied apple pork belly skewer *gf* | 10 each

applewood-smoked bacon-wrapped brisket,  
peach barbecue *gf* | 12 each

crab cake, rémoulade | 12 each

mini dodger kobe dogs, ketchup,  
mustard, gherkin relish | 12 each

### DESSERT

seasonal dessert shooters | 45 per dozen

assorted choux pastries | 40 per dozen

assorted mini tarts | 45 per dozen

cheesecake bites | 40 per dozen

assorted cake bites | 50 per dozen

petit fours | 65 per dozen

assorted macarons | 40 per dozen

assorted dessert cones | 65 per dozen



# CARVING STATIONS

Chef attendant required for carving stations at 150 per chef with one chef per 75 guests. Station-only receptions require a minimum of three stations. Prices are based on 2 hours of continuous service. Requires a minimum of 25 guests when added to another menu. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## SALMON COULIBIAC

35 per person | attendant required

shrimp & cream mousseline,  
cremini mushroom, puff pastry

## HERB PORK TENDERLOIN

35 per person | attendant required

creamy mustard sauce,  
apple chutney, artisan rolls

## SMOKED RIBEYE

45 per person | attendant required

espresso & chile spice, chimichurri,  
au jus, artisan rolls

## SUCKLING PIG

30 per person | attendant required

asian cola glaze, vietnamese slaw, steam buns

## SMOKED WHOLE TURKEY BREAST

28 per person | attendant required

chile-spiked local honey, hatch chile cornbread





# ACTION STATIONS

Chef attendant required as indicated at 150 per chef with one chef per 75 guests. Station-only receptions require a minimum of three stations. Prices are based on 2 hours of continuous service. Requires a minimum of 25 guests when added to another menu. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## PASTA STATION

30 per person | attendant required

orecchiette, bolognese

cavatappi, grilled chicken, cremini mushrooms, peas, smoked gouda cream

penne, san marzano tomatoes, pepperoncini, basil, asiago

## SHRIMP & GRITS

35 per person | attendant required

blackened garlic shrimp, cheddar grits, tricolor peppers, crispy tasso, creole cream sauce

## STIR-FRY STATION

35 per person | attendant required

crispy salt & pepper shrimp, beef & broccoli stir-fry, vegetable lo mein, fried rice

## STREET TACOS

35 per person

pork carnitas *df gf*

chicken tinga *df gf*

shrimp *df gf*

tomatoes, red onions, pico de gallo, salsa roja, queso fresco, lime crema, cilantro

corn tortillas *gf*

flour tortillas



# DESSERT STATIONS

Chef attendant required as indicated at 150 per chef with one chef per 75 guests. Station-only receptions require a minimum of three stations. Prices are based on 2 hours of continuous service. Requires a minimum of 25 guests when added to another menu. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## RED DIRT SUNDAE BAR

25 per person

warm cookies & brownies  
vanilla bean ice cream  
hot fudge, caramel sauce, cherries,  
assorted candy toppings, sprinkles

## PRAIRIE FIRE FOSTER BAR

25 per person | attendant required

flambéed bananas & pineapple  
vanilla bean ice cream  
salted caramel ice cream  
assorted toppings

## OKC FLOAT LAB

28 per person

classic vanilla ice cream, whipped cream, cherries,  
caramel, hot fudge, rainbow sprinkles,  
assorted made-in-oklahoma soda selection

## ROUTE 66 TREATS

28 per person

peach blossom trifle | sponge cake,  
peach compote, vanilla bean chantilly, streusel  
bedré chocolate strawberries | oreo,  
red velvet, toffee, toasted almonds  
wildflower honey panna cotta | local honey,  
oat streusel, edible wildflowers  
okie campfire bar | golden grahams,  
toasted marshmallows, chocolate  
dixie whoopie pies | chocolate & oatmeal cakes,  
marshmallow whipped filling





# LATE-NIGHT STATIONS

Late-night stations are only available after 9 p.m. Prices are based on 1 hour of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

Prices are subject to 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

## ‘POP’ ON OVER

**35 per person**

popcorn shrimp  
popcorn chicken  
cheddar popcorn  
buttered popcorn  
caramel popcorn

## CARNIVAL

**30 per person**

cotton candy  
buttered popcorn  
mini pretzels  
hot dogs  
funnel cakes

## HOT TOTS

**45 per person**

loaded tater tots | applewood-smoked bacon, shredded cheddar, scallions, ketchup, bbq  
nacho tots | roasted corn & poblano, pico de gallo, pickled onion, cheddar cheese  
fancy tater | parmesan, herbs, crispy onions, garlic aioli

## SLIDER BAR

**50 per person**

smoked brisket, tomato, onion jam, parmesan, dijonaise  
angus beef, onion ring, cheddar cheese, okie bbq  
asian pork, vietnamese slaw, garlic, ginger, hoisin bbq, kewpie aioli  
parmesan & truffle pommes frites

## AIN’T NO THING BUT A CHICKEN WING

**45 per person**

### CHICKEN TYPE | CHOOSE ONE

traditional chicken wings  
boneless chicken

### FLAVORS | CHOOSE TWO

garlic & parmesan, scallions  
buffalo, blue cheese crumbles  
bbq, crispy onions  
sriracha honey butter

### ACCOMPANIMENTS

seasoned fries  
tortilla chips  
pineapple pico  
guacamole  
blue cheese dressing  
buttermilk ranch dressing

OMNI OKLAHOMA CITY HOTEL  
DINNER







# DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 2 hours of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## BACKYARD BARBECUE

75 per person

### STARTERS

potato salad  
jalapeño & caper coleslaw

### ENTRÉES

smoked coffee-rubbed brisket *gf*  
post oak-smoked 8-way chicken,  
dr pepper glaze *gf*  
sweet chipotle bbq-glazed ribs *gf*

### ACCOMPANIMENTS

creamy mac n' cheese  
brown sugar baked beans *vg*  
corn on the cob, hatch chile butter  
roasted hatch chile cornbread

### DESSERTS

smoked bourbon pecan pie *n*  
roasted caramel banana pudding  
strawberry shortcake, lemon chantilly

## MEDITERRANEAN

80 per person

### STARTERS

fattoush salad | romaine, sliced cucumbers,  
sliced radishes, red onions, cherry tomatoes,  
ground sumac, pita chips *df vg*  
medi salad | chickpeas, cucumbers,  
olives, tomatoes, red onions, feta cheese,  
sun-dried tomato vinaigrette *df gf*  
classic tabouli | bulgur wheat, parsley,  
tomatoes, lemon *df vg*

### ENTRÉES

baked chermoula chicken *gf*  
seafood paella | mussels, shrimp, arborio rice,  
saffron stock, green beans *gf*  
grilled lamb chops, braised cipollini onion,  
cherry agrodolce *gf*

### ACCOMPANIMENTS

mediterranean blend | squash, zucchini,  
eggplant, peppers, red onion, basil, thyme,  
roasted garlic *gf*  
grilled herbed pita  
rosemary & lemon roasted potatoes *df gf*

### DESSERTS

orange & pistachio baklava *n*  
lemon olive oil cake, mascarpone icing,  
toasted almonds *n*  
blackberry panna cotta, honey whipped cream *gf*



# DINNER BUFFETS

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## SONORAN

75 per person

### STARTERS

shrimp ceviche *df gf*

crispy tostadas *df gf*

white mexican rice | corn, peas,  
carrots *df gf*

borracho beans *df gf*

### ENTRÉES

al pastor pork loin, grilled pineapple pico *df gf*

pollo al carbón, grilled onions *df gf*

shrimp gobernador | onions, peppers,  
monterey jack, creamy chipotle sauce *gf*

### ACCOMPANIMENTS

calabacitas | zucchini, garlic, onions,  
corn, thyme, mexican oregano *gf vg*

flour tortillas *df vg*

corn tortillas *df gf vg*

### DESSERTS

carlota de limón

capirotada bread pudding, crème anglaise *n*

tres leches

## SOUTHERN COMFORT

75 per person

### STARTERS

kale, brussels & apple salad,  
honey mustard dressing *gf*

marinated english cucumbers, tomato *df gf*

### ENTRÉES

southern fried chicken

tomato-glazed meatloaf

fried catfish

### ACCOMPANIMENTS

homestyle garlic mashed potatoes *gf*

braised collard greens *df gf*

yeast rolls, whipped butter

### DESSERTS

bourbon peach cobbler, toasted streusel,  
vanilla bean ice cream

pecan pie bars *n*

lemon meringue tartlet





# DINNER BUFFETS

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## THE ITALIAN

85 per person

### STARTERS

caprese salad | tomatoes, fresh basil,  
buffalo mozzarella, balsamic glaze *gf*

gouda tomato bisque *gf*

### ENTRÉES

chicken vesuvio *gf*

chianti-braised beef, citrus gremolata *gf*

seafood carbonara | spaghetti,  
bacon lardons, mascarpone cream

### ACCOMPANIMENTS

broccolini *df gf vg*

honey & herb whipped polenta *gf*

toasted orzo, kale, parmesan

roasted potatoes *df gf*

garlic knots

### DESSERTS

chocolate & caramel budino *gf*

pistachio & chocolate cannoli *n*

lemon mascarpone cake, seasonal berries



# PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and freshly baked artisan rolls with butter in addition to your choice of starter, starch, vegetable, entrée and dessert. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## STARTERS CHOOSE ONE

### SALADS

petite leaves, heirloom tomatoes, radishes, english cucumbers, carrots, feta cheese, buttermilk ranch dressing **gf**

garden salad | arugula, baby beets, watermelon radish, dried cranberries, shaved shallots, toasted seeds, blue cheese, dark cherry balsamic **gf**

burrata caprese salad | heirloom tomatoes, burrata mozzarella cheese, extra virgin olive oil, basil, balsamic glaze **gf**

wedge salad | baby iceberg, bacon lardons, heirloom tomatoes, shaved red onion, smoked blue cheese, buttermilk ranch dressing **gf**

baby gem salad | gem lettuce, heirloom tomatoes, shaved fennel, summer squash, pecorino romano, shaved red onions, chives, toasted seeds, white balsamic vinaigrette **gf**

### SOUPS

potato & corn chowder

lobster bisque, brandy, charred corn, cured tomato

butternut squash bisque | squash confit, sage & pecan crumble **n**

## STARCHES CHOOSE ONE

potato gratin **gf**

forbidden rice pilaf **df gf**

herb & honey whipped polenta **gf**

aged cheddar grits **gf**

rosemary-infused whipped potatoes **gf**

boursin mashed potatoes **gf**

brown sugar sweet potatoes **gf**

## VEGETABLES CHOOSE ONE

lemon-scented asparagus

garlic broccolini

haricots verts, pearl onions

roasted baby carrots

italian vegetables

herb braised cremini mushrooms

roasted brussels sprouts





# PLATED DINNER

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## SINGLE ENTRÉES

- potato-crust salmon,  
dill, capers **gf** | **75 per person**
- blackened red snapper,  
romesco sauce **gf** | **80 per person**
- braised short ribs, veal demi-glace,  
sweety drop peppers **gf** | **95 per person**
- beef tenderloin filet, veal demi-glace,  
sweety drop peppers **gf** | **110 per person**
- cowboy steak ribeye, chimichurri sauce,  
sweety drop peppers **gf** | **120 per person**
- heartland chicken breast,  
shallot & mustard velouté **gf** | **70 per person**
- moroccan roasted chicken breast,  
mediterranean spice blend,  
lemon chermoula sauce **gf** | **68 per person**
- bone-in double pork chop,  
citrus beer brine, veal demi-glace | **90 per person**

## DUO ENTRÉES

- center cut filet, peppercorn demi-glace & shrimp,  
herb & lemon butter sauce | **135 per person**
- heartland chicken, creamy marsala & salmon,  
lemon butter sauce | **130 per person**
- beef short rib, veal demi-glace &  
salmon, dill & caper sauce | **120 per person**
- heartland chicken, shallot mustard  
velouté & center cut filet,  
peppercorn demi-glace | **135 per person**
- beef short rib, veal demi-glace & chicken breast,  
shallot & mustard velouté | **125 per person**

## DESSERTS CHOOSE ONE

- rubino berry cheesecake, white chocolate crumble,  
seasonal berries
- citrus olive oil cake, whipped mascarpone,  
toasted almonds, berry compote **n**
- gianduja chocolate mousse,  
toasted hazelnut crumble, raspberry gel **n**
- key lime silk, toasted coconut crumble,  
seasonal berries
- matcha soufflé, mango & strawberry chutney
- lemon buttermilk tart, meringue kisses,  
raspberry coulis, toasted pistachios **n**
- caramel crunch delight | dark chocolate,  
fresh berries, chantilly
- vegan berry layer cake | pistachio,  
vegan whipped cream, seasonal berries **ndf vg**

OMNI OKLAHOMA CITY HOTEL  
BEVERAGES







# NON-ALCOHOLIC BEVERAGES

Prices are subject to 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

## BEVERAGES À LA CARTE

regular or decaffeinated coffee | **99 per gallon**

assorted hot tea | **99 per gallon**

classic black iced tea | **99 per gallon**

fresh juice | orange, apple, grapefruit, cranberry,  
pineapple, tomato | **7 each**

fruit-infused water | **55 per gallon**

pure life water | **5 per bottle**

acqua panna natural spring water | **8 per bottle**

san pellegrino sparkling  
mineral water | **8 per bottle**

san pellegrino essenza flavored sparkling  
mineral water | **8 per bottle**

coconut water | **9 per bottle**

soft drinks | coke, diet coke, coke zero,  
sprite, dr pepper, diet dr pepper | **6 each**

naked fruit juice & smoothies | **8 each**

powerade sports drinks | **8 per bottle**

assorted cold brew canned coffee drinks | **7 each**

cold brew tea | **9 each**

red bull | energy drink or sugarfree | **9 each**

## BEVERAGE PACKAGES

regular & decaffeinated coffee,  
assorted hot tea, iced tea, soft drinks,  
bottled still water, sparkling water

full day (8 hours) | **42 per person**

half-day (4 hours) | **30 per person**



# BAR MIXOLOGY

Prices are subject to 24% service charge, 8.625% state sales tax and 13.5% alcoholic beverage tax. Cash bars include all service charges and tax. All menus and prices are subject to change.

## BRANDS

### CRAFT

vodka | tito's handmade  
gin | the botanist  
bourbon | maker's mark  
scotch | monkey shoulder  
rum | sailor jerry  
tequila | patrón silver  
cognac | hennessy v.s.o.p

### PREMIUM

vodka | absolut  
gin | beefeater  
bourbon | old forester  
scotch | johnnie walker red label  
rum | bacardí  
tequila | milagro silver  
cognac | hennessy v.s

### CALL

vodka | svedka  
gin | seagram's  
bourbon | jim beam  
scotch | j&b  
rum | castillo  
tequila | sauza blanco  
cognac | hennessy v.s

## CORDIALS

disaronno  
grand marnier  
baileys irish cream  
kahlúa coffee  
chambord  
cointreau





# BAR MIXOLOGY

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## BEERS

### DOMESTIC CHOOSE TWO

budweiser  
bud light  
coors light  
michelob ultra  
miller lite

### IMPORTED & CRAFT CHOOSE THREE

corona  
dos equis  
blue moon belgian white  
samuel adams boston lager  
yuengling  
coop f5 ipa  
anthem ok pilsner  
everything rhymes with orange ipa  
rainbow sherbet ale  
stonecloud lite  
neon sunshine belgian wit  
fancy dance hazy ipa  
401k pilsner  
havana affair pilsner

## WINES

craft | decoy by duckhorn  
premium | hayes ranch  
call | bulletin place



# BAR MIXOLOGY

Bartender required at 150 per bartender with one bartender per 75 guests for 4 hours of continuous service.

Cash bars available upon request. Cashier required for cash bars at 150 per cashier with one cashier per 75 guests for 4 hours of continuous service.

Prices are subject to 24% service charge, 8.625% state sales tax and 13.5% alcoholic beverage tax. Cash bars include all service charges and tax. All menus and prices are subject to change.

## PACKAGES

### CRAFT

one hour | 38 per person  
two hours | 48 per person  
three hours | 57 per person  
four hours | 67 per person

### PREMIUM

one hour | 34 per person  
two hours | 44 per person  
three hours | 52 per person  
four hours | 62 per person

### CALL

one hour | 29 per person  
two hours | 39 per person  
three hours | 47 per person  
four hours | 57 per person

### BEER & WINE

one hour | 25 per person  
two hours | 35 per person  
three hours | 42 per person  
four hours | 52 per person

## HOSTED BAR

craft brands | 16 per drink  
premium brands | 15 per drink  
call brands | 13 per drink  
domestic beers | 9 per drink  
imported & craft beers | 10 per drink  
house wines | 12 per drink  
soft drinks | 6 per drink  
cordials | 15 per drink

## CASH BAR

craft brands | 17 per drink  
premium brands | 16 per drink  
call brands | 14 per drink  
domestic beers | 11 per drink  
imported & craft beers | 12 per drink  
house wines | 14 per drink  
soft drinks | 7 per drink  
cordials | 16 per drink





# BAR MIXOLOGY

Bartender required at 150 per bartender with one bartender per 75 guests for 4 hours of continuous service.

Cash bars available upon request. Cashier required for cash bars at 150 per cashier with one cashier per 75 guests for 4 hours of continuous service.

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## OMNI SIGNATURE COCKTAILS

18 per drink

### MAKER'S MARK OLD FASHIONED

maker's mark bourbon, bitters, luxardo cherry, orange peel, simple syrup

### WATERMELON COOLER

tito's handmade vodka, watermelon purée, house sweet & sour, lime juice, mint garnish

### TEQUILA EL DIABLO

milagro tequila, chambord, lime juice, ginger beer

### NEW YORK SOUR

old forester bourbon, house sweet & sour, bitters, lemon juice, simple syrup, house red wine

### BLUE LAGOON

bacardí rum, blue curaçao, pineapple juice, cranberry juice, simple syrup, lemonade

## OMNI SIGNATURE MOCKTAILS

14 per drink

### CREATE YOUR OWN MOJITO

cucumber, strawberry, blackberry or blueberry

### OLD FASHIONED

sweet tea, bitters, luxardo cherry

### PIÑA COLADA

pineapple juice, coconut purée, coconut water, lime juice



## WINE RACK

Prices are subject to 24% service charge, 8.625% state sales tax and 13.5% alcoholic beverage tax. Cash bars include all service charges and tax. All menus and prices are subject to change.

### SPARKLING

campo viejo, brut cava,  
california, nv | **52 per bottle**

ruffino, prosecco, veneto, italy, nv | **59 per bottle**

veuve clicquot, brut champagne,  
france | **150 per bottle**

### WHITE & BLUSH

bulletin place, sauvignon blanc,  
eastern australia | **50 per bottle**

decoy by duckhorn, sauvignon blanc,  
sonoma county, california | **89 per bottle**

bulletin place, chardonnay,  
eastern australia | **50 per bottle**

hayes ranch, chardonnay,  
california | **59 per bottle**

decoy by duckhorn, chardonnay,  
sonoma county, california | **89 per bottle**

hayes ranch, rosé, california | **59 per bottle**

decoy by duckhorn, rosé,  
sonoma county, california | **89 per bottle**

chandon, rosé, california, nv | **79 per bottle**

### RED

hayes ranch, merlot, california | **55 per bottle**

decoy by duckhorn, merlot,  
sonoma county, california | **89 per bottle**

bulletin place, merlot,  
eastern australia | **50 per bottle**

bulletin place, cabernet sauvignon,  
eastern australia | **50 per bottle**

hayes ranch, cabernet sauvignon,  
california | **59 per bottle**

decoy by duckhorn, pinot noir,  
sonoma county, california | **89 per bottle**

decoy by duckhorn, cabernet sauvignon,  
sonoma county, california | **89 per bottle**



OMNI OKLAHOMA CITY HOTEL  
DETAILS







## DETAILS

Thank you for selecting the Omni Oklahoma City Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Convention Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

### FOOD & BEVERAGE POLICIES

We ask that menu selections and set-up arrangements be finalized at least four weeks prior to the scheduled event. A detailed Banquet Event Order will be completed at that time. Your signature is required on each Banquet Event Order prior to the event.

### GUARANTEES OF ATTENDANCE & MINIMUMS

In order to ensure the success of your function, the Catering and Convention Services planning team would like to be notified of the exact number of guests by noon, three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. The hotel will prepare food based on the guaranteed amount plus 3%. Room assignments are made by the hotel staff to accommodate the expected attendance. The hotel reserves the right to reassign space if attendance changes from the expected count or as deemed necessary.

### DECORATIONS & EXHIBITS

All decorations, exhibit layouts and electrical requirements must meet the approval of the City and County Fire Department. The hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your hotel representative. We will be happy to assist you in hanging all of your approved decorations and labor fees may apply. Confetti and helium balloons are strictly prohibited. A minimum of \$750 cleaning fee will be assessed for smoking, confetti, party poppers, glitter, or any other items that leave the event space excessively soiled or tarnished.

### SPECIAL CONDITIONS

No food and beverage of any kind may be brought into the hotel by the client or guest. The hotel reserves the right to charge for the service of such food and beverage. Insurance restrictions and health codes prohibit the hotel from allowing leftover food and beverage to be removed from the premises. Therefore, no to-go boxes will be supplied for any meal functions.





## DETAILS

### SHIPPING & RECEIVING

If it is necessary to ship materials to the hotel prior to the start of your program, each item must be properly packed and marked with the group name, contact and the date of the event. We reserve the right to refuse to accept packages that appear damaged in any event and assume no liability for the condition of the contents of any package. The patron is responsible to notify its attendees that the hotel charges for incoming shipments including boxes and envelopes. Services include receiving, tracking and one-way delivery to meeting rooms.

### PRICING & BILLING

Food and beverage prices are subject to 24% service charge and applicable sales tax. Tax exemption must meet the State of Oklahoma requirements and proof of exemption is required two weeks prior to the day of the event. Payment must be made in advance unless credit has been established with the hotel's Finance Department at least four weeks prior to the event.



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OMNI

HOTELS & RESORTS

CONTACT INFORMATION