



# Just Catering by Orr

## MENU

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At Just Catering by Orr, we understand the work that goes into planning an event, and aim to make it a distinctive experience for you and your guests from beginning to end.

Whether it's onsite cooking for company parties, casual barbeque dinners, open house events, cocktail parties, office luncheons or an elegant five-course sit down dinner, we believe all events should be memorable—and that it's achieved by how well the food is prepared, presented, & served.

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6125 South Sheridan  
Tulsa, Oklahoma 74133

918-523-9500  
[www.justcateringbyorr.com](http://www.justcateringbyorr.com)

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## ENTREES

### CHICKEN

#### STUFFED CHICKEN BREAST

Lightly breaded chicken breast stuffed with a mixture of cranberries, arugula, seasoning, and Gouda cheese

#### MUSTARD AIOLI PARMESAN CHICKEN

Juicy chicken breast lightly breaded with a parmesan crust, pan fried, and paired with a honey mustard aioli

#### CHICKEN MARSALA

Lightly breaded chicken breast drizzled with a mushroom Marsala wine sauce

#### TUSCAN GARLIC CHICKEN

Grilled chicken breast topped with a creamy spinach garlic sauce

#### CHICKEN CREPES

Tender crepes filled with chicken, carrots, and peas, topped with a creamy parmesan sauce

#### CHICKEN POT PIE

Chicken and hearty vegetables in a creamy sauce tucked inside a flaky pastry

#### CHICKEN TERIYAKI

Grilled chicken breast brushed with teriyaki sauce and garnished with grilled pineapple

#### ARTICHOKE CHICKEN

Grilled chicken breast topped with artichoke hearts and a tangy cream sauce

#### PARMESAN CHICKEN

Lightly breaded chicken breast with parmesan cheese, sautéed and topped with our own marinara sauce, mozzarella, and parmesan cheese

### **BALSAMIC CHICKEN**

Chicken breast marinated in balsamic vinegar, grilled, and topped with artichoke, onion, garlic, and tomato

### **SWEET BASIL CHICKEN**

Tender grilled chicken breast coated in a sweet chili sauce spiked with basil

### **CHICKEN SCHNITZEL**

Pounded chicken tenders lightly breaded, seasoned and fried to a golden brown

### **CHICKEN PICATTA**

Tender chicken breast with a special breading, pan-fried, and topped with a lemon butter and caper sauce

### **CHICKEN FLORENTINE**

Grilled chicken breast covered in a creamy spinach-parmesan sauce

### **APRICOT-DIJON CHICKEN**

Chicken breast brushed with a sweet and tangy sauce, then grilled and sprinkled with walnuts

### **AVOCADO CHICKEN**

Chicken breast paired with a light champagne sauce with bell peppers

### **ROASTED CHICKEN**

Bone-in chicken pieces brushed with olive oil and sprinkled with special seasoning, then baked to golden brown

### **BBQ CHICKEN**

Chicken breast smothered in BBQ sauce and grilled to perfection

### **FRIED CHICKEN**

Breaded in seasoned flour and fried to a golden brown

### **HONEY DIJON CHICKEN**

Grilled chicken breast coated with delicious honey dijon sauce

### **SICILIAN CHICKEN**

Grilled chicken breast covered in a special alfredo sauce, garnished with artichoke, black olives, basil and garlic

## **CHICKEN FRIED CHICKEN**

Chicken breast covered in a special breading and seasoned to perfection, paired with peppered white gravy

## **BEEF**

### **CHICKEN FRIED STEAK**

Pounded steak patty breaded and seasoned, paired with white peppered or brown gravy

### **BEEF TENDERLOIN MEDALLIONS WITH WORCESTERSHIRE BUTTER**

Grilled beef medallions topped with garlic butter to create a juicy rich flavorful entree

### **BEEF TIPS OVER NOODLES**

Tender beef stew meat in a sweet relish sauce over egg noodles

### **STEAK DIANNE**

Pan-fried beef steak paired with sauce made from seasoned juices

### **BEEF BRISKET**

Rubbed with seasoning and slowed cooked

### **BEEF BURGUNDY**

Cooked in a thick, flavorful sauce along with mushrooms, onions, and tomatoes

### **BEEF WELLINGTON**

Tenderloin sautéed in mushroom sauce and wrapped in a puff pastry

### **PRIME RIB**

Marinated and served with horseradish

### **BEEF TENDERLOIN**

Flawlessly carved to your liking, accompanied with mushroom demi-glaze or Béarnaise sauce

### **GREEN PEPPER TENDERLOIN**

Our famous tenderloin paired with a green peppercorn sauce

### **MEATLOAF**

A traditional southern favorite

## **STUFFED BELL PEPPERS**

Green bell peppers stuffed with a delicious beef and rice filling

## **VEGETARIAN, PORK, & FISH**

### **ENCHILADA CASSEROLE**

A pleasing dish from south of the border, available in meat or vegetarian

### **EGGPLANT PARMESAN**

Slices of eggplant coated with a breadcrumbs-parmesan mixture, fried to a golden brown, then garnished with a marinara sauce and parmesan cheese

### **LASAGNA**

A classic Italian dish, available in meat or vegetarian

### **PORK LOIN**

Rubbed with a blend of spices, then cooked to juicy perfection, and served with pork gravy

### **FISH CREOLE**

Fish fillets simmered in a tasty tomato sauce with onion, peppers, and summer squash

### **TILAPIA DOREE**

Fish filet coated with a special breading, pan-fried, then topped with a lemon-butter caper sauce

### **STUFFED SHRIMP**

Butterflied shrimp stuffed with a delicious crab mixture, wrapped in bacon, grilled, and served with a zesty cream sauce

### **ATLANTIC SALMON**

Grilled and served with a divine lemon sauce

### **BLACKENED SALMON**

Seasoned with black pepper and sautéed

### **CURRIED GRILLED SHRIMP**

Grilled and sautéed in a curry sauce, paired with a demi glaze

# ACCOMPANIMENTS

## POTATOES

AUGRATIN POTATOES  
SCALLOPED POTATOES  
BROWN POTATO  
DUCHESS POTATOES  
ROASTED RED POTATOES  
GARLIC MASHED POTATOES  
MASHED POTATOES  
PARSLEY POTATOES  
HERB SMASHED POTATOES

## RICE

BROWN RICE WITH GREEN ONIONS & SAUTEED MUSHROOMS  
GOLDEN SPICED RICE  
SAFFRON JASMINE RICE  
WILD RICE  
RICE PILAF  
RICE WITH LENTILS & CARAMELIZED ONIONS  
MEXICAN RICE WITH CORN, RED PEPPERS, BLACK BEANS & CUMIN

## PASTA

ORZO WITH CRANBERRIES, ONIONS, AND PINE NUTS  
BOWTIE PASTA WITH ROASTED RED PEPPERS  
BOWTIE PASTA WITH MARINARA SAUCE  
CASABLANCA COUSCOUS  
ROTINI WITH PESTO  
PASTA WITH MARINARA, ALFREDO, OR PESTO  
WARM GREEK PASTA  
FETTUCCHINE WITH ALFREDO SAUCE

BAKED BEANS  
COLESLAW

## VEGETABLES

FRESH VEGETABLES

BROCCOLI WITH CHEESE

BROCCOLI, CAULIFLOWER, & CARROTS

STEAMED BROCCOLI

STEAMED BABY CARROTS

GARLIC-GINGER BUTTERED CARROTS

GLAZED CARROTS

BALSAMIC GREEN BEANS

GREEN BEANS WITH WARM BACON

GREEN BEANS IN A SQUASH RING

ORANGE-GLAZED GREEN BEANS

GREEN BEAN ALMANDINE

ROASTED ZUCCHINI

ROASTED CAULIFLOWER & CARROTS

ROASTED & GRILLED VEGETABLES | zucchini, yellow squash, carrots, mushrooms

VEGETABLE NAPOLEON | a vegetable stack consisting of zucchini, yellow squash, carrots, and mushrooms, with pesto and goat cheese

VEGETABLE RATATOUILLE | vegetables in tomato sauce

ASIAN SESAME VEGETABLES

INDIAN-SPICED VEGETABLE MEDLEY

SNOW PEAS

TUSCAN TOMATO

APPLE-BACON BRUSSEL SPROUTS

PARMESAN BRUSSEL SPROUTS

## **SPECIALTY BARS**

### PASTA BAR

Caesar salad with our house Caesar dressing

Choice of pasta

Marinara, Alfredo sauce, Pesto sauce

Grilled chicken

Meatballs

Grilled vegetables

Homemade garlic bread

## **QUESADILLA BAR**

Tortillas with a selection of meats, vegetables, and cheese

Toppings | shredded sour cream, guacamole

Salsa

Sopapillas with honey

Queso may be added upon request

## **FAJITA BAR**

Mexican Salad with our house Cilantro-Lime dressing

Warm Flour Tortillas

Grilled Fajita Beef

Grilled Fajita Chicken

Sauteed & grilled onions & bell peppers

Mexican rice

Black or Refried Beans

Toppings | shredded cheddar cheese, sour cream, guacamole

Tortilla Chips

Salsa

Sopapillas with honey

Queso may be added upon request

## **TACO BAR**

Mexican Salad with our house Cilantro-Lime dressing

Warm Soft Flour Tortillas

Hard-shell Corn Tortillas

Ground Beef

Toppings | lettuce, tomato, shredded cheddar cheese, sour cream, guacamole

Tortilla Chips

Salsa

Queso may be added upon request

## **POTATO BAR**

Baked Brown or Sweet Potatoes

Grilled Chicken

Chili

Toppings | sour cream, butter, shredded cheddar cheese, bacon bits, green onions, marshmallows,  
brown sugar

Broccoli

## **SOUP & BUILD YOUR OWN SANDWICH BAR**

Choice of soup | baked potato, vegetable, tomato, lentil  
A selection of breads,  
A selection of meats  
A selection of cheeses  
Condiments | Lettuce, tomato, mayonnaise, mustard, pickles

## **MADE-TO-ORDER OMELETTE BAR**

(Chef attended omelet station)

Choice of fresh vegetables  
Choice of meats  
Eggs  
Cheese  
Your choice of starch  
Fresh fruit

## **BBQ BAR**

House salad with our house balsamic dressing  
Choice of two meats | chicken, bologna, hot links, bratwurst, pulled pork, beef brisket  
Choice of two sides | mac and cheese, baked beans, coleslaw, potato salad, macaroni salad  
Hot & mild bbq sauce  
Pickles, onions, peppers  
Bread  
Cobbler

## **PICNIC BASKET BAR**

Bread  
Choice of two entrees | grilled chicken, hamburgers, hot dogs, polish sausage  
Choice of two sides | corn on the cob, coleslaw, grilled vegetables, pasta salad, baked beans, potato salad, macaroni salad  
Toppings | pickles, cheese, onion, lettuce, ketchup, mustard, mayo  
Cobbler

## TRADITIONAL HOLIDAY DINNER

Mixed house salad with our house Balsamic dressing

Turkey

Ham

Dressing

Mashed potatoes

Turkey gravy

Sweet potatoes

Green beans or green bean casserole

Bread and butter

Pumpkin or pecan pie

## BRUNCH OR BREAKFAST

Mixed Green Salad | cucumbers, feta cheese, cherry tomatoes, and our house Balsamic dressing or ranch (other dressings are available upon request)

Chicken and waffles

Chicken Crepes

Assortment of mini or regular size quiches

French Toast with powdered sugar and syrup

Bacon twist, sausage links, polish sausage, sausage patties or ham

Hashbrown casserole

Original or Blueberry Pancakes

Your choice of starch | hash browns, home-style potatoes, diced potatoes

Fresh fruit

Egg Casserole

Scrambled Eggs

Biscuits and Gravy

Variety of Pasties | Danishes, muffins, etc.

Assorted yogurt with granola

## DESSERT

BREAD PUDDING

STRAWBERRY SHORTCAKE

CHEESECAKE

ASSORTED MINI DESSERTS

CAKE | chocolate, white, carrot, red velvet

ASSORTED COOKIES

BROWNIES  
LEMON BARS  
COBBLER  
FRUIT PARFAITS  
TRIFLE  
BANANA FLAMBE

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