



Just Catering by Orr

HORS D'OEUVRE MENU

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.

6125 South Sheridan
Tulsa, Oklahoma 74133

918-523-9500
www.justcateringbyorr.com

Customers are not limited to the options listed below; we can make just about anything upon request. Price varies based on the selection.

HORS D'OEUVRE

CHICKEN DRUMMETS

Tender crispy chicken sprinkled with parmesan

ASIAN CHICKEN WINGS

Chicken wings coated in a sauce made of ginger, garlic, chili sauce, honey, soy sauce

POPCORN CHICKEN

Breaded, tender, crispy, bite size chicken pieces

GREEK CHICKEN KABOBS

Chicken and onions marinated in oregano and lemon juice then grilled

SWEET & SOUR CHICKEN KABOBS

Chicken, bell peppers, and pineapple skewered, grilled, and served with sweet and sour sauce

CHICKEN PICCATA SKEWERS

A tender chicken breast with a special breading, pan fried, and topped with a lemon butter and caper sauce

CHICKEN GUACAMOLE

Chicken, jalapenos, cilantro, and avocado mixed salad on top of a corn bread muffin or filo cups

GINGER LIME CHICKEN SKEWERS

Chicken marinated in ginger, curry, lime juice, and scallions, then skewered and grilled

JERK CHICKEN SKEWERS

Tender chicken strip grilled on a skewer with Caribbean seasoning and paired with a honey-lime cream sauce

CURRIED CHICKEN SALAD

A wonderful blend of chicken, celery, and curry, served on rye bread

CHICKEN LIVER PATE

Chicken livers cooked with onions, brandy, and heavy cream--served cold with crackers and toast

SWEET BASIL CHICKEN CHILI WONTONS

Delicious marinated chicken diced and served in a crisp wonton cup

SMOKED CHICKEN QUESADILLAS

Tortillas filled with smoky Gouda cheese, served with salsa on the side

EGG ROLLS

Mini egg rolls filled with chicken, vegetables, and Asian spices, served with sweet and sour sauce on the side

VEGETARIAN SPRING ROLLS

Mini spring roll filled with vegetables, accompanied by a sweet and sour sauce

STUFFED MUSHROOMS

A house specialty, which combines a creamy herb filling, cheese, and butter

SPANIKOPITA

A tender pastry, stuffed with a wonderful spinach and feta filling

MAC & CHEESE BALLS

Velvet and shells formed into bite size rounds and deep fried

SPINACH & ARTICHOKE DIP

A creamy dip, served with pita bread

STUFFED RED POTATO SKINS

Crispy potato skins with your favorite fillings inside

CRESCENT MUSHROOMS

Portobello mushrooms sautéed with special herbs, then is baked in a flaky pastry, and topped with melted brie

EMPANADITAS

A South American traditional pastry stuffed with seasoned meat filling, served with sour cream and salsa on the side

BAKED BRIE

A tangy, semi-soft cheese wrapped in a flaky pastry and baked with honey and fig, topped with almond or cranberry. Can be made mini, individual size or regular size.

CELERY STICKS

Celery stuffed with creamy bleu cheese filling

MEXICAN DIP

A wonderful, layered, south of the border dip, served with tortilla chips

CHEESE DISPLAY

A beautiful display of domestic and imported cheeses, accompanied with an assorted of crackers

FRUIT DISPLAY

A beautiful display of colorful and delicious fruits with a carving as a centerpiece

GRILLED VEGETABLE DISPLAY

A display arranged with zucchini, squash, bell peppers, asparagus and mushrooms, grilled, served with balsamic vinaigrette

COLD VEGETABLE DISPLAY

Crudite display arranged with celery, baby carrots, broccoli, cauliflower and cucumbers, served with hummus or a ranch dip

CHEVRE TARTLETS PROVENCAL

Tangy goat cheese, sweet red and green bell peppers in a flaky pastry shells

GOAT CHEESE CROSTINI

Warm goat cheese, seasoned with herbs and spread on crostini, garnished with olives

BRUSCHETTA

Diced tomatoes, basil, garlic, and olive oil, served with crostini

HUMMUS & PITA

A Middle Eastern dip made from garbanzo beans, served with pita and vegetables

TOMATO & MOZZARELLA SKEWERS

Grape tomatoes, fresh mozzarella and basil on a skewer, drizzled with olive oil and balsamic vinegar

SPINACH & POTATO CALZONES

A unique blend of spinach, potatoes, and artichokes wrapped in pizza dough and baked until golden brown, served with warm marinara sauce

POTATO LATKES

Potato ground with flour and egg, flavored with onion and garlic accompanied by applesauce

EGGPLANT FRITTERS

Roasted eggplant, parmesan, mozzarella, and spices combined as a fritter, then baked and served with warm marinara

FRUIT & BRIE QUESADILLAS

Brie, fruit salsa, scallions, and toasted walnuts stuffed inside a flour tortilla & grilled

FLATBREAD WITH ASSORTED TOPPINGS

Ciabatta bread grilled and topped with flavorful toppings

MEATBALLS

Tender meatballs served any way you prefer

PIGS IN A BLANKET

Kosher hot dogs wrapped in a puff pastry, served with deli mustard

BACON WRAPPED TATER TOTS

Thin-sliced bacon wrapped around crispy tater tots and baked to perfection

BACON WRAPPED BREADED JALAPENOS

Thin-sliced bacon wrapped around a breaded stuffed jalapeno and baked to perfection

PHILLY CHEESESTEAK CALZONES

A classic filling--beef, peppers, onions and cheese--wrapped in pizza dough and baked until golden brown

MINI BEEF WELLINGTON

Bite size beef wrapped in pastry dough, accompanied by a mushroom demi glaze

MEATBALL WELLINGTON

Beef meatballs wrapped in pastry dough, accompanied by a mushroom demi glaze

PASTRAMI ROLLS

Peppery beef pastrami rolled with seasoned cream cheese, served with pickles

PROSCIUTTO & MELON

Perfect combination of salty and sweet

PROSCIUTTO-WRAPPED ASPARAGUS

Seasoned asparagus wrapped in salty and smooth prosciutto

MINI BEEF FILETS

Crisp crostini topped with beef and horseradish cream

INDIVIDUAL LASAGNA ROLLS

Ground beef or vegetables, ricotta cheese, and mozzarella cheese rolled up with individual lasagna noodles with marinara sauce

ANTIPASTO SALAD

All the elements of your favorite antipasto platter, chopped and marinated with herbs and olive oil, served with crostini, pita, or Lavosh

PICADILLO CUBANO

A unique blend of ground beef, chili powder, cinnamon, and raisins, served with warm tortillas, sour cream, tomatoes, and lettuces

BEEF KABOBS

Beef, onions, pineapple, mushrooms, red and green bell pepper skewered and grilled, served with teriyaki sauce, bbq sauce, or a mushroom demi glaze

CARNITA QUESADILLAS

Seasoned pork, black beans, sautéed onions, jack cheese and tomatillo salsa in a crisp tortilla, served with sour cream and salsa

CRAB CAKES

Crab meat, herbs and spices dredged in Japanese breadcrumbs and fried to a golden brown, served with Russian tarragon sauce

CAJUN SHRIMP

Shrimp lightly coated with olive oil and Cajun spices, then sautéed, served with Creole aioli: a mayonnaise based sauce with Creole mustard and fresh herbs

SHRIMP SCAMPI

Butterflied shrimp sautéed in a delicious lemon and garlic butter

SHRIMP CEVICHE

A combination of shrimp, tomatoes, cucumbers, cilantro and lime juice, served with Lavosh and chips

LEMON LIME SHRIMP

Subtle, tangy flavors of Asia make this simply a wonderful shrimp dish

ITALIAN GARLIC SHRIMP

Large shrimp marinated in lemon juice, fresh herbs, and bell pepper dusted in flour and fried

SHRIMP ITALIANO

Garlic, oregano, tomato paste, lemon juice and parsley make a simple, yet flavorful dish

BACON WRAPPED SHRIMP

Shrimp wrapped in bacon accompanied by a BBQ sauce

BACON WRAPPED SCALLOPS

Scallops wrapped in bacon accompanied by a BBQ sauce

SHRIMP COCKTAIL

Shrimp peeled and served on ice, accompanied with a tangy cocktail sauce

COCONUT SHRIMP

Butterflied shrimp coated in a special breading with coconut, deep fried to golden brown and served with a special sauce

SMOKED SALMON MOUSSE

Fluffy salmon mousse served in mini pastry shells or as tea sandwiches

POACHED SALMON

A beautiful display served with capers, lemon and dill sauce

LOX & CREAM CHEESE

Sliced smoked salmon paired with capers, red onions, cream cheese and bagels

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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 slow 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

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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