

# Floral Haven Family Center

The Family Center is designed to comfortably accommodate parties of up to 72 people in each room. *If there are no conflicts with other families we are serving, for an additional cost, we may be able to join two reception rooms together to create seating for up to 144 people.*

We require a 48 hour notice to schedule a reception in our facility.

Alcohol is not permitted in the Family Center.

When you choose to use the Family Center Reception Room, we will provide the follow items:

*Tables with tablecloths and chairs*

*Plates, cups, and napkins*

*Plasticware and serving utensils*

*Coffee, iced tea, and water*

*Salt, pepper, sugar, creamer, and sweeteners*

*Microwave, refrigerator, and icemaker*

*A TV for viewing your video tribute, and sound system for your musical selections*

*A luncheon coordinator to assist*

You also have the option of arranging your own catering or utilizing our Floral Haven Signature Service Catering.

The convenient options offered with our Catering Plan are outlined inside this brochure.

*Please contact Doug Hash, our Family Center Manager, at (918)697-2221 or (918)252-2518, regarding your catering and arrangements for the reception room.*

## Light Dining Option

*25 guests \$300 / 50 guests \$600 / 75 guests \$900  
100 guests \$1200*

- ◆ Cubed Meat & Cheese Tray
- ◆ Fresh Veggie Tray with Ranch Dip
- ◆ Fresh Fruit Tray with Fruit Dip
- ◆ Chips & Dips
- ◆ Cookie Platter

## Basic Dining Options

*25 guests \$500 / 50 guests \$1000 / 75 guests \$1500  
100 guests \$2000*

### Option One \_\_\_\_

- ◆ Honeybaked Ham & Smoked Turkey Breast
- ◆ Cheese
- ◆ Lettuce, Tomatoes
- ◆ Assorted Breads
- ◆ Chips
- ◆ Cookie Platter

### Option Two \_\_\_\_

- ◆ Chopped Brisket & Pulled Pork Sandwiches
- ◆ BBQ Beans
- ◆ Potato Salad
- ◆ Cookie Platter

## A La Carte Trays (Can be added to any Option for an additional price)

- ◆ Large Fresh Veggie Tray with Ranch Dip (serves 20-25) \$60
- ◆ Large Fresh Fruit Tray with Fruit Dip (serves 20-25) \$80
- ◆ Large Cubed Meat & Cheese Tray (serves 20-25) \$85
- ◆ Hawaiian Roll Sandwich Tray (Turkey, Ham) (serves 20-25) \$80
- ◆ Pinwheels Tray (Assorted Ham & Turkey) (serves 20-25) \$80
- ◆ Cookie Platter (72 ct) \$50

## Casual Dining Option

*25 guests \$700 / 50 guests \$1400 / 75 guests \$2100  
100 guests \$2800*

### Option One \_\_\_\_

- ◆ Choice of two meats

Pulled Pork	Sliced Ham	Sliced Turkey
Sliced Brisket	Chopped Brisket	Smoked Hot Links
Sliced Chicken	Smoked Sausage	Smoked Bologna
Boneless Chicken	(Breaded or Grilled)	(With or without jalapenos)

- ◆ Choice of two sides

Potato Salad	Baked Beans	Coleslaw
Green Beans	Chuckwagon Beans	Potato Wedges
Steamed Veggies	Fried Okra	Mac and Cheese
Mixed Green Salad	Broccoli Cheese and Rice	Mashed Potatoes White or Brown Gravy

- ◆ Rolls

- ◆ Choice of Cobbler— Peach Apple Cherry Blackberry

### Option Two \_\_\_\_ (Choose One Option)

\_\_\_\_ Baked Potato Bar - Includes toppings: (chopped beef or pulled pork) Butter, Sour Cream, Cheese, Real Bacon Bits, Pickles, Peppers, Onions

\_\_\_\_ Chicken Fajitas—Inc. Tortillas, Fajita Chicken, Peppers and Onions, Cheese, Sour Cream, Refried Beans, Rice, Chips and Salsa, Queso, Guacamole

- ◆ Choice of Cobbler— Peach Apple Cherry Blackberry

### Option Three \_\_\_\_ (Choose One Option)

\_\_\_\_ Pot Roast—Includes Mashed Potatoes, Brown Gravy, Green Beans

\_\_\_\_ Lasagna— Includes Green Beans, Salad and Dressings  
(three-day notice needed for this option)

- ◆ Choice of Cobbler— Peach Apple Cherry Blackberry

Formal Dining Option

25 guests \$800 / 50 guests \$1600 / 75 guests \$2400

100 guests \$3200

Formal Waitstaff available for additional cost - (\$150 per waitstaff)

Choose Entree

- ◆ Chicken Piccata (Pan-fried breaded whole chicken breast served with lemon, capers, and white wine glaze)
- ◆ Chicken Florentine (Grilled whole chicken breast topped with cream sauce and sauteed fresh spinach)
- ◆ Artichoke Chicken (Grilled whole chicken breast topped with home-made alfredo sauce, toasted almond, and grilled artichokes)
- ◆ Pesto Chicken (Grilled whole chicken breast in pesto and red wine sauce)
- ◆ Roasted Chicken (Whole bone-in breast of chicken with thyme and lemon, served with red wine, mushroom, and pearl onion sauce)
- ◆ Beef Brisket (Sliced brisket served with glazed onions)
- ◆ Beef Burgundy (Tender beef braised in red wine, mushroom, onion, and tarragon sauce)
- ◆ Beef Wellington (Whole beef tenderloin, sauteed mushrooms and onions, wrapped in puff pastry, served with creamy green onion and garlic mayonnaise)
- ◆ Whole beef tenderloin (roasted to perfection, served with silver dollar rolls and horseradish)
- ◆ Filet Salmon (grilled filet of salmon served with parsley, lemon, and white wine sauce)
- ◆ Fried Tilapia (Breaded filet of tilapia served with lemon and parsley butter)
- ◆ Classic Cod (filet of cod, battered and fried, served with homemade tarter sauce)

Choose Starch

- ◆ Roasted Potatoes (Yukon potatoes roasted in fresh rosemary and garlic butter)
- ◆ Potatoes Au Gratin (layers of potatoes in a creamy garlic sauce and parmesan cheese)
- ◆ Mashed Potatoes (Red skin potatoes creamed in sour cream and chives)
- ◆ Rice Pilaf (long-grain rice with olive oil and roasted pine nuts)
- ◆ Jasmine Rice (Steamed Jasmine rice)
- ◆ Fried Rice (Chinese fried rice with vegetables and bean sprouts)

Choose Vegetable

- ◆ Carrots (Honey and Rosemary glazed baby carrots)
- ◆ Broccoli (Sauteed broccoli florets in sesame butter)
- ◆ Asparagus (fresh asparagus spears in lemon butter)
- ◆ Green Beans (Fresh green beans in roasted almonds and onion butter)
- ◆ Mixed Vegetables (Seasonal fresh mixed vegetables in herb and garlic butter)
- ◆ Fresh Sauteed Zucchini (Zucchini sauteed in garlic and tomato butter)
- ◆ Fresh Sauteed Squash (Yellow squash sauteed in garlic and parsley butter)

Choose Dessert

- ◆ Bread Pudding (Homemade bread pudding served with whiskey and orange sauce)
- ◆ Sheet Carrot Cake (Sheet carrot cake with raspberry sauce)
- ◆ Chocolate Cake (Sheet chocolate cake with orange and mint cream)
- ◆ Brownies (Chocolate brownies with toasted walnuts)
- ◆ Lemon Bars (Homemade lemon bars with raspberry sauce)
- ◆ Peach Cobbler (Classic peach cobbler served with vanilla ice cream)
- ◆ English Trifle (Layers of pound cake, vanilla custard, strawberry and sherry jello, topped with whipped cream and toasted almonds)
- ◆ Strawberry Shortcake (Fresh strawberries and cream short cake)
- ◆ Bananas Foster (Fresh bananas sauteed in cinnamon butter and brandy)



Floral Haven Funeral Home

Catering Menu

Elevate Your Catering Experience

Floral Haven Family Center  
&  
Signature Service Catering

