



- CLASSICS -

DOMESTIC FRUIT & CHEESE

Assortment of fresh fruit and cheese served with crackers

\$4

CHARCUTERIE

Assorted meats and cheeses, olives, mustard, and crostinis

\$10

COCKTAIL MEATBALLS

Your choice of sauce

- Classic marinara and provolone
- Korean BBQ

\$5

CAPRESE SKEWERS

Cherry tomato, mozzarella pearls, balsamic glaze, & fresh basil served on a pick

\$3

STUFFED MUSHROOMS

Red bell pepper, parmesan, spinach, and cream cheese

\$4

BRUSSEL SPROUTS

Bacon, balsamic glaze, and sweet chili sauce

\$6

SHRIMP COCKTAIL

With cocktail sauce and lemons

\$6

SMOKED SALMON

Side of cherry wood cold-smoked salmon, dill cream cheese, pickled red onion, capers, and crostini's

MKT

CHIPS AND DIPS

CHIPS AND QUESO

Served with fresh house made salsa

\$5

SPINACH & ARTICHOKE DIP

With tortilla chips

\$5

BEER CHEESE DIP

Served with warm pretzel bread

\$5

JALAPENO POPPER DIP

House-made with jalapenos, bacon, shredded cheddar, and cream cheese with potato chips

\$5

CRUDITE

Raw vegetables and house-made ranch

\$3

SIDES

COLE SLAW

\$4

BASMATI RICE

\$4

MAC & CHEESE

\$5

STEAMED VEGGIES

\$4

MASHED POTATOES

\$4

BRUSSEL SPROUTS

\$4

GLAZED CARROTS

\$4

HOUSE-SEASONED CHIPS

\$2

HOUSE SALAD

\$4

CAESAR SALAD

\$4

JALAPENO CORN MUFFINS

\$4

SOUPS AND SALADS

ROTISSERIE SALAD

\$12

Rotisserie chicken, spring mix, romaine, bleu cheese crumbles, red onion, black bean salsa, croutons, and chili lime dressing

SOUTHWEST SALAD

\$11

Spring mix and romaine, pulled pork, charred corn, black beans, tortilla strips, and BBQ Ranch

TOMATO BISQUE

\$7

Creamy and rich house-made tomato bisque with parmesan cheese with toast points

TORTILLA SOUP

\$6

Rotisserie chicken soup topped with sour cream, jack cheese, cilantro, and tortilla strips

ALL ITEMS ARE PRICED PER PERSON

- PLATTERS AND BARS -

BURGER BAR

\$13

Build your own burgers. Hand-made burger patties, cheese, lettuce, tomato, pickles, onion, mayonnaise, ketchup, and mustard. Served with house-seasoned chips

Add Guacamole or Bacon for \$1.50

STREET TACO BAR

\$18

3 tacos person

Rotisserie chicken

Pulled Pork

shrimp add \$4

Served with tomatoes, onions, cilantro, shredded cheese, sour cream

PULLED PORK SANDWICH BAR

\$12

Served with pickles, onions, BBQ sauce, and cole slaw

BABYSITTERS CLUB PLATTER

\$11

Sourdough, mayo, turkey, ham, bacon, muenster cheese, american and pepper-jack cheese.

Served with house-seasoned chips.

FRENCH DIP PLATTER

\$13

House-made premium roast beef, swiss cheese, sauteed onions and mushrooms, horseradish mayo, and pan au jus served on a baguette.

Served with house-seasoned chips

- ENTREES -

CHICKEN PICATTA

\$9

white wine, parsley, mushrooms, tomatoes, & lemon caper butter sauce

POT ROAST

\$12

topped with pan gravy

CHICKEN POT PIE

\$11

Our delicious rotisserie chicken, peas, carrots, shallots, and cayenne seasoning with a buttery, flaky crust.

LETTUCE WRAPS

\$8

Grilled chicken, water chestnuts, shiitake mushrooms, crispy rice noodles, lettuce, and scallions.

MEATLOAF

\$12

House-made meatloaf with red wine demi glace

*3 pieces per person

ROTISSERIE CHICKEN

\$11

1/2 rotisserie chicken

GRILLED SALMON

\$10

with beurre blanc topped with apple relish

MEATBALLS & MARINARA

\$10

Penne pasta, marinara sauce, meatballs, mushrooms, spinach, and parmesan

CHICKEN ALFREDO

\$13

Fettuccine, grilled chicken, parmesan

VEGGIN OUT

\$8

Penne pasta, spinach, mushrooms, squash, zucchini, basil pesto sauce, and parmesan

ALL ITEMS ARE PRICED PER PERSON

- DESSERTS -

BANANA PUDDING	\$5
House-made with whipped cream and caramel sauce	
RICE CRISPY BITES	\$2
Our signature rice crispy bars cut into bite size pieces	
CHEESECAKE BITES	\$5
Mini cheesecakes in assorted flavors.	

- BEVERAGES -

ICE TEA	\$1
FRESH LEMONADE	\$2
SODAS	\$2

- BAR PACKAGES -

BEER AND WINE	\$16	SIGNATURE COCKTAIL	\$8
A selection of local and domestic beer. 2 house red wines and 2 house white wines			
LIQUOR, BEER, & WINE	\$21	PREMIUM BAR	\$25
A selection of local and domestic beer. 2 house red wines and 2 house white wines. Vodka, rum, whiskey, gin, and tequila with various mixers and sodas			
local and domestic beer, 2 red wines, 2 white wines, premium liquor with assorted mixers and sodas			
CASH BAR Liquor, beer, and wine \$100 set-up fee			





TERMS AND CONDITIONS

1. CONTRACT & DEPOSIT:

A SIGNED CONTRACT AND A NONREFUNDABLE DEPOSIT ARE REQUIRED TO GUARANTEE SERVICES. PLEASE NOTE THAT IF YOU ARE REQUIRED TO PAY A DEPOSIT, THE DEPOSIT WILL BE USED AS A CREDIT TO THE FINAL BILL ON THE DAY OF YOUR EVENT. DEPOSIT AMOUNT IS SET AT 25%.

2. CANCELLATIONS:

FOR ALL CANCELLATIONS, THE DEPOSIT WILL BE FORFEITED. IF THE EVENT IS CANCELLED SEVEN (7) BUSINESS DAYS OR LESS PRIOR TO THE EVENT, 50% OF THE NET FOOD AND BEVERAGE SALES MINIMUM IS REQUIRED.

3. GUEST GUARANTEE:

FOR ALL EVENTS, HOPSCOTCH MUST HAVE THE GUEST NUMBER CONFIRMATION NO LESS THAN SEVEN (7) BUSINESS DAYS PRIOR TO THE EVENT. ALL FINAL COUNTS MUST BE GIVEN DIRECTLY TO THE EVENT COORDINATOR. IF A GUARANTEED NUMBER IS NOT RECEIVED WITHIN SEVEN (7) BUSINESS DAYS, HOPSCOTCH WILL CONSIDER THE ORIGINAL EXPECTED GUEST NUMBER AS THE FINAL GUEST COUNT AND THE CLIENT WILL BE BILLED ACCORDINGLY. IN THE EVENT THE GUEST NUMBER EXCEEDS THE FINAL COUNT GIVEN, HOPSCOTCH CANNOT GUARANTEE THAT YOUR PRE-SELECTED MENU WILL BE SERVED TO ALL GUESTS. WE ALLOW 3 HOURS FOR ALL EVENTS. EACH ADDITIONAL HOUR WILL BE \$50 PER SERVER PER HOUR.

4. DISPOSABLES AND RENTALS:

HOPSCOTCH OFFERS CLEAR ACRYLIC PLATES, CUPS, FLATWARE, AND NAPKINS AT \$2 PER PERSON. REAL PLATES AND FLATWARE ARE AVAILABLE FOR \$10 PER PERSON.

5. MENU SELECTIONS:

FOR ALL FUNCTIONS, HOPSCOTCH MUST HAVE YOUR SELECTED MENU SEVEN (7) BUSINESS DAYS PRIOR TO YOUR EVENT DATE. ALL MENUS WILL BE SET BY THE EVENT COORDINATOR.

6. TAXES, GRATUITY, & TAX EXEMPTION

OKLAHOMA SALES TAX AT 8.625% WILL BE ADDED TO THE NET TOTAL OF ALL EVENTS AND A 20% GRATUITY WILL BE ADDED AND DISTRIBUTED TO SERVICE STAFF. TAX EXEMPTION WILL BE APPLIED WITH PROPER DOCUMENTATION FROM THE STATE OF OKLAHOMA. GUESTS MUST EMAIL OKLAHOMA EXEMPTION PERMIT TO COORDINATOR FOR SALES RECORD.

7. FINAL PAYMENTS

CATERING CLIENTS AGREE TO PAY THE FINAL PAYMENT AT THE COMPLETION OF THE EVENT.