



- CLASSICS -

DOMESTIC FRUIT & CHEESE \$4

Assortment of fresh fruit and cheese served with crackers

CHARCUTERIE \$10

Assorted meats and cheeses, olives, mustard, and crostinis

COCKTAIL MEATBALLS \$5

Your choice of sauce

- Classic marinara and provolone
- Korean BBQ

CAPRESE SKEWERS \$3

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

STUFFED MUSHROOMS \$4

Red bell pepper, parmesan, spinach, and cream cheese

BRUSSEL SPROUTS \$6

Bacon, balsamic glaze, and sweet chili sauce

SHRIMP COCKTAIL \$6

With cocktail sauce and lemons

SMOKED SALMON MKT

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

- CHIPS & DIPS -

CHIPS AND QUESO \$5

Served with fresh house made salsa

SPINACH & ARTICHOKE DIP \$5

With tortilla chips

BEER CHEESE DIP \$5

Served with warm pretzel bread

JALAPENO POPPER DIP \$5

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

CRUDITE \$3

Raw vegetables and house-made ranch

- 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

TOMATO BISQUE \$7

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

SOUTHWEST SALAD \$11

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

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

ROTISSERIE CHICKEN

\$11

1/2 rotisserie chicken

POT ROAST

\$12

topped with pan gravy

GRILLED SALMON

\$10

with beurre blanc topped with apple relish

CHICKEN POT PIE

\$11

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

MEATBALLS & MARINARA

\$10

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

LETTUCE WRAPS

\$8

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

CHICKEN ALFREDO

\$13

Fettuccine, grilled chicken, parmesan

MEATLOAF

\$12

House-made meatloaf with red wine demi glace
*3 pieces per person

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		Add a signature cocktail to any drink package	
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.