



PRIVATE EVENTS & CATERING

at First Americans Museum



WELCOME

First Americans Museum is more than a venue. It is a place where culture, design, and unforgettable experiences come together. With 175,000 square feet of award-winning architecture inspired by the 39 Tribal Nations in Oklahoma today, your event will feel both extraordinary and meaningful. From an intimate boardroom dinner to a gala for hundreds, our team will help you create an event that feels as special as the setting.



HALL OF THE PEOPLE

- ▶ Step into one of the most striking spaces in Oklahoma City. Inspired by a Wichita grass lodge, the Hall of The People rises more than 100 feet and fills with natural light. Floor-to-ceiling windows frame the FAM Mound, creating a breathtaking backdrop for weddings, galas, and receptions.

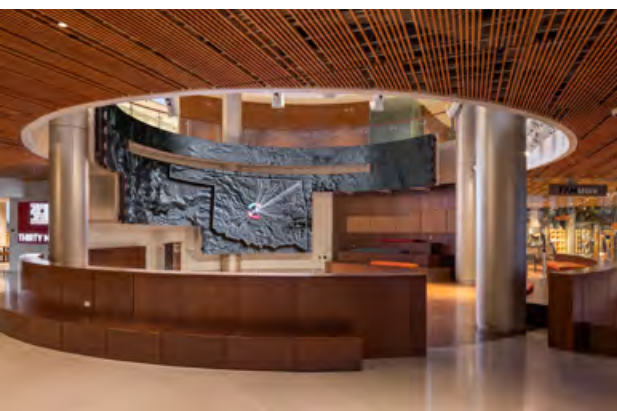
CAPACITY

304 seated at round tables (38 rounds of 8)

AMENITIES

- Wireless microphones
- 72" round banquet tables
- Stage pannels (4x8), 8ft and 6ft tables
- (2) 10.5' x 6.25' Presentation Screens





XCHANGE THEATER

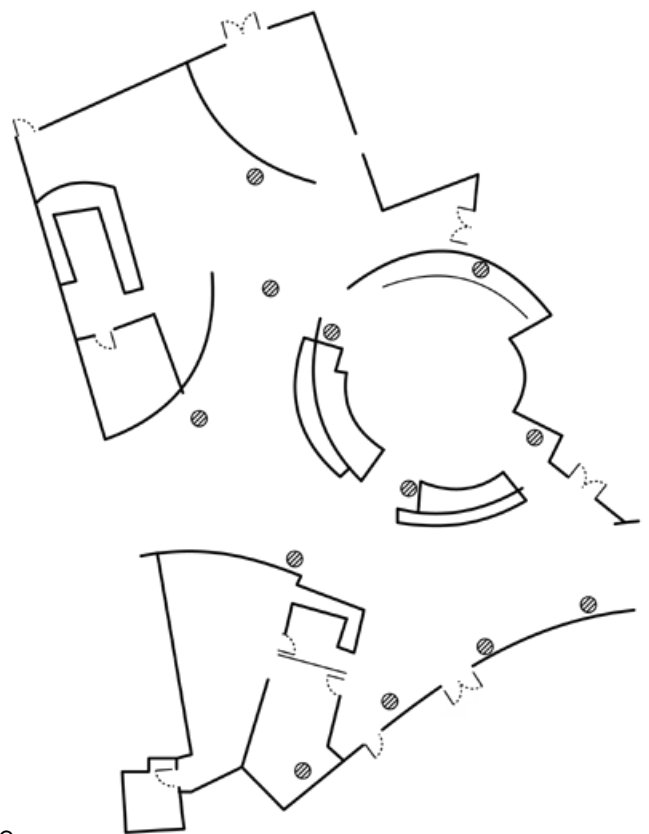
- By day, the Xchange Theater hosts demonstrations and performances. By night, it becomes a stylish reception or pre-function space, perfect for cocktails before the main event.

CAPACITY

- 75 fixed seats
- 150 reception with high-tops

AMENITIES

During museum hours, the 75-seat venue is a hub for activities, including watching live demonstrations, performances, and video presentations; an orientation space for school groups; and a community gathering space.





FAM FIVE MOONS THEATER

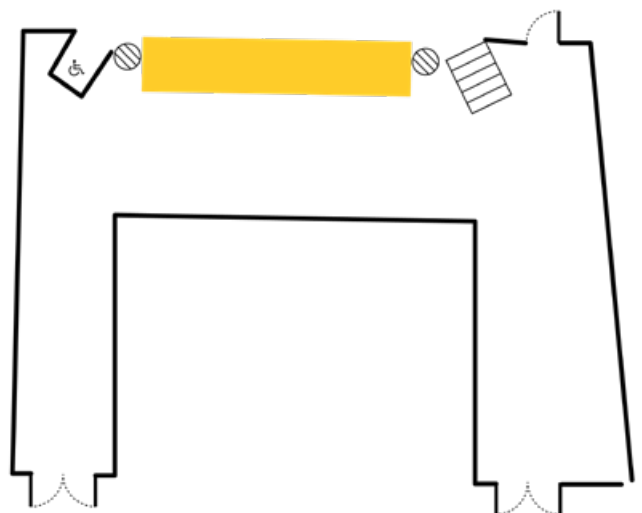
- ▶ A fully equipped professional theater designed for performances, screenings, lectures, and more. Retractable seating allows you to pick from a concert or film to an elegant banquet.

CAPACITY

- 159 theater-style
- 96 seated at round tables (12 rounds of 8)

AMENITIES

The theater features a dedicated green room for talent, providing a quiet, comfortable space for preparation, staging, and pre-show coordination.





SOVEREIGNTY SUITE

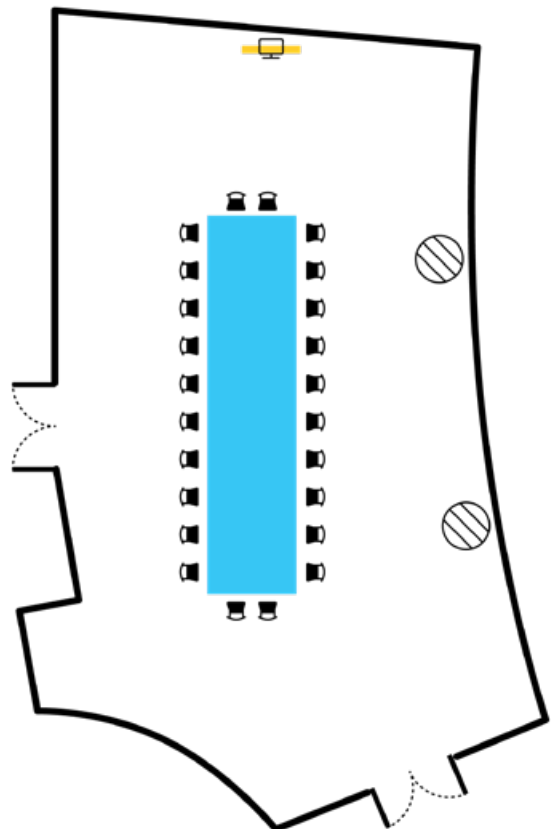
- ▶ Designed for collaboration and connection, the Sovereignty Suite seats 24 comfortably around a large boardroom table. It is an excellent choice for meetings, retreats, or private dining.

CAPACITY

24 guests

AMENITIES

Sovereignty Suite offers optional in-room camera and microphone capabilities, making it ideal for hybrid meetings or virtual participation.





ALLIANCE LOUNGE

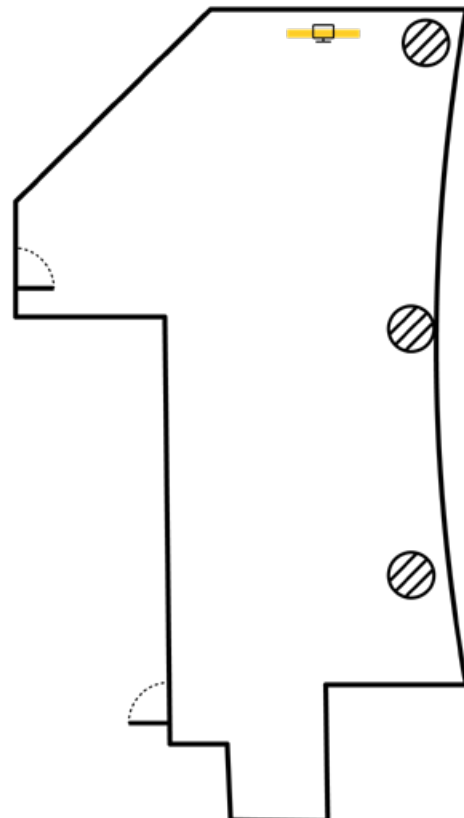
- ▶ A warm, inviting lounge with a kitchenette for light refreshments. A perfect fit for smaller gatherings or staging for larger events.

CAPACITY

36 guests

AMENITIES

The space features a functional kitchenette and a TV monitor (76"), offering a versatile setup for meetings, demos, and catered breaks.







RESILIENCY & LEADERSHIP SUITES

- ▶ Resiliency Suite can be rented out separately or combined with Leadership Suite. Smaller, adaptable spaces that can be used for breakout sessions, bridal prep, or behind-the-scenes planning.

CAPACITY

Each suite has capacity for 12 guests, combined 24.



FOOD & BEVERAGE

We offer Indigenous-inspired menu options upon request that celebrate traditional ingredients and regional foodways through polished, contemporary dishes. These selections highlight the heritage of First American cultures while maintaining the high standards of our banquet program.





DINING EXPERIENCES AT FIRST AMERICANS MUSEUM

Every private event at First Americans Museum is served by our exclusive in-house catering team. This is not restaurant carryover. The menus are built specifically for events. They are flexible, beautifully presented, and designed to fit any style of gathering. From breakfast meetings to evening galas, our team will make sure the dining experience is as memorable as the setting.

SERVICE NOTES

- Buffets and plated meals require a minimum of 20 guests. Smaller groups can be accommodated with a surcharge.
- All catering includes professional staff and a service fee.
- Menus can be customized for dietary needs and cultural preferences.

PRICING

Catering is priced per guest based on your selections. Additional charges may apply for AV, linens, and staffing.

Custom Indigenous-inspired menu options are available, featuring culturally rooted ingredients and flavors crafted in honor of Native culinary traditions.



BREAKFAST AND BRUNCH

Begin the day with fresh fruit, pastries, and yogurt parfaits, or go heartier with eggs, bacon, quiche, or breakfast burritos. Guests love our pancake and French toast stations where they can choose toppings and build their own plate.

- ▶ All Plated and Buffet breakfasts will come with orange juice, coffee and water. 20-person minimum. 10% surcharge applies to parties fewer than 20.

BREAKFAST PLATED

SCRAMBLED EGGS 15

Cage-free eggs, chives, cheddar & cotija, roasted peppers, sautéed mushrooms, salsa verde, blue-corn tortillas.

STEEL CUT OAT & QUINOA PORRIDGE 16 SMOKED BACON & SAUSAGE LINKS

Toasted oats & quinoa, vanilla-bean almond milk, dried cranberry, toasted sunflower kernels, maple dust.

YOGURT & FRUIT PARFAIT 12

Greek yogurt, prickly pear purée, seasonal berries, cedar-smoked granola, wildflower honey.

QUICHE 13

Served with roasted breakfast potatoes with green bell pepper, red peppers, and onions and a side of fruit.

BREAKFAST BUFFET

FAM CONTINENTAL 25

- Seasonal fruit and berries served with vanilla yogurt.
- Breakfast pastries served with butter and jam.
- Scrambled eggs
- Bacon or sausage
- Breakfast potatoes (comes with fresh sautéed peppers and onions) or hashbrowns.

FRENCH TOAST BUFFET 20

- Classic brioche French toast served with warm maple syrup and berry compote
- Scrambled eggs
- Bacon or sausage
- Fresh seasonal fruits

PANCAKE STATION 18

- Fresh buttermilk pancakes with choice of toppings: berries, chocolate chips, nuts, whipped cream.
- Scrambled eggs
- Bacon or sausage
- Fresh seasonal fruit

BREAKFAST A LA CARTE

BREAKFAST POTATOES 6

Seasoned country breakfast potatoes roasted with onions and peppers.

SMOKED BACON & SAUSAGE LINKS 6

Crisp applewood smoked bacon and pork sausage.

GREEK YOGURT PARFAITS 6

Layered with granola, honey, and seasonal fruit.

ASSORTED MUFFINS 26/dozen

Blueberry, Banana-Nut, and Bran.

BAGELS 38/dozen

Plain, everything, and cinnamon raisin bagels with plain and flavored cream cheeses.

ARTISAN CROISSANTS & SCONES 28/dozen

Butter croissants, chocolate croissants, and mixed-berry scones.

BAKERY STATION 12

House baked assorted breakfast pastries, duck fat biscuits, assorted danishes, served with butter, house-made jams and honey.

BISCUITS & GRAVY 8

Duck fat biscuits with sausage and gravy.

BREAKFAST SANDWICHES 8

Egg, cheese, bacon on your choice of sour-dough, potato bread or buttermilk biscuit.

BREAKFAST BURRITOS 6

Scrambled eggs, roasted potatoes, cheddar cheese and fresh homemade salsa.

PLATTERS

SEASONAL FRUIT TRAY	45 65	CHICKEN FINGERS	65
<ul style="list-style-type: none"> • Medium (serves 15-25) • Large (serves 35-55) 		Serves 45; choice of sauce: ranch, BBQ, honey mustard, ketchup.	
CHEESE PLATTER	50 70	WRAPS ASSORTMENT	45
<ul style="list-style-type: none"> • Medium (serves 15-25) • Large (serves 35-55) 		Serves 25; chicken Caesar, turkey avocado, ham & cheddar.	
VEGETABLE PLATTER	35 45	DELI SANDWICHES	38
<ul style="list-style-type: none"> • Medium (serves 15-25) • Large (serves 35-55) 		Serves 25; choice of croissant or roll; served with turkey & Swiss and ham & cheddar.	
BISON SLIDERS	85	MEATBALLS	45
Serves 45; lettuce, tomato, pickle, red onion, cheese, ketchup, mustard, mayonnaise.		55 Pieces; choice of sauce: BBQ, marinara, Swedish.	
BOX LUNCHES	18		
Turkey & swiss, or ham & cheddar, chips, fruit, and cookie			

SNACKS

HOUSE-MADE TRAIL MIX	15/lb	HOMINY HUMMUS AND VEGETABLES	12/person
Peanuts, spiced almonds, dried fruits, house made granola.		White bean and hominy puree, lime, tahini, 39 flat bread, roasted cauliflower, broccolini, heirloom baby carrots, and extra virgin olive oil.	
FAM PASTRY SHOP	36/dozen	PRETZEL BAR	11/person
Cookies, brownies, and cupcake assortment.		Soft pretzels with warm queso, whole grain mustard, and yellow mustard.	
FAM COOKIES	15/dozen	CHIPS & DIPS	11
Chocolate chip, peanut butter, oatmeal raisin, sugar cookie.		Tortilla chips with house-made salsa, guacamole, and queso.	
ASSORTED CHIPS	3/bag	ASSORTED ICE CREAM BARS	38/dozen
Kettle chips flavors and Lays options.		Rotating flavors; ask staff for current options.	
SEASONAL WHOLE FRUIT	3/person	MIXED NUTS	25/lb
May include banana, oranges, apples, kiwi.		HOUSE-MADE CHEX MIX	10/lb
ASSORTED CANDY BARS	3/candy bar		
Snickers®, Milky Way®, Butterfinger®, 3 Musketeers®, Reese's® Peanut Butter Cups, M&M's®, Skittles®			

PASTRIES & SWEETS

HOUSE-MADE CINNAMON ROLLS	25/dozen	HOUSE-MADE CUPCAKES	23/dozen
		Vanilla, chocolate, red velvet.	
HOUSE-MADE BROWNIES & BLONDIES	28/dozen		



PLATTERS AND SNACKS

Perfect for receptions and networking breaks. Choose from colorful fruit and vegetable trays, cheese boards, or bison sliders. Wraps, deli sandwiches, and box lunches are available for casual events, along with sweet and savory snacks like pretzels, hummus, brownies, and cookies.



LUNCH AND DINNER

Buffets are a guest favorite. Host an Italian dinner with pasta and tiramisu, a cookout-style spread with burgers and cobbler, or carne asada, carnitas, and churros. For a lighter approach, a deli buffet with soups, salads, and sandwiches is always a hit.

- ▶ Buffet meals will come with water, tea, and coffee. 20-person minimum. 10% surcharge applies to parties fewer than 20.

DELI BUFFET

25

Starters

Potato salad or pasta salad

Soup *(select one)*

Soup of the day
Tomato basil
Sweet corn bisque

Assortment of Deli Meats

Roasted turkey, ham, pastrami, and roast beef

Assortment of Breads

White, wheat, croissants, rolls

Dessert *(select one)*

Brownies
Cookies
Fresh fruit

FAM GRILL BUFFET

42

Starters *(select one)*

Pasta salad
House salad with tomatoes, cucumbers, red onion, croutons (choice of ranch, blue cheese, or vinaigrette dressing).

Entrées *(select two)*

Grilled burgers
Bison burger (+1.25)
Grilled chicken
Grilled hot dogs

Sides *(select one)* +2.00 for additional side

Mac & cheese
Onion rings
French fries
Grilled vegetables

Accompaniments

Lettuce, tomatoes, red onion, pickles
Cheddar and Swiss
Ketchup, mustard, mayonnaise

Dessert *(select two)*

Fresh fruit cobbler
Cookies
Brownies

TUSCAN BUFFET

40

Starters

Caprese salad or Caesar salad

Entrées *(select two)*

Chicken parmesan
Baked pasta with cheese
Tortellini with marinara or alfredo sauce
Chicken piccata

Accompaniments

Garlic bread

Dessert *(select two)*

Cannoli
Tiramisu
Cookies

STREET MARKET GRILL BUFFET

48

Starters *(select one)*

Chicken tortilla soup
Black bean & corn salad with fire roasted corn, peppers, and cilantro vinaigrette.

Entrées *(select two)*

Carne Asada, grilled flank steak with grilled pepper and onions
Grilled chicken with peppers and onions
Red chile spice blend carnitas
Shrimp +1.50 pp.

Sides *(select one)* +2.00 for additional side

Black beans
Cilantro lime rice
Spanish rice

Accompaniments

Warm tortillas
House-made salsa, guacamole, and queso

Dessert *(select two)*

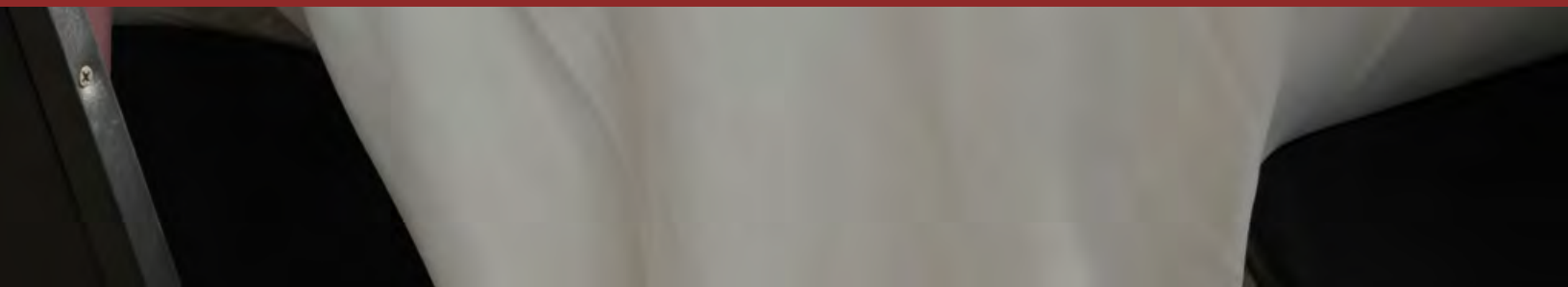
Churros
Tres leches
Cookies or brownies



PLATED LUNCH AND DINNER

When you want a more formal atmosphere, our plated menus are the way to go. Each meal begins with a fresh salad and ends with an elegant dessert.

- ▶ All plated lunches and dinners will include water, tea, coffee, and rolls. The price per plate also includes salad and dessert. All catering items have a 22% service fee.



PLATED LUNCHEON

SALADS

HOUSE SALAD served with mixed field greens, tomatoes, cucumbers, red onion, bacon bits, egg.

CAESAR SALAD served with romaine hearts, fresh parmesan cheese, creamy garlic dressing.

STRAWBERRY FIELDS served with spinach, fresh strawberries, feta, and a bacon balsamic dressing.

ENTREES

CHICKEN FRIED STEAK
Crispy buttermilk-battered steak, pan-fried to golden perfection, with classic peppered country gravy. Served with whipped Yukon Gold potatoes and seasonal vegetables.

30

CHICKEN ROULADE
Chicken thigh rolled with sautéed spinach, wild mushrooms, and crumbled feta, served with a light lemon-thyme velouté and herb-roasted fingerling potatoes.

29

SEARED PACIFIC SALMON
Pan-seared Pacific salmon filet, served over citrus farro with grilled asparagus and a dill crème fraiche and lemon zest.

32

SHRIMP & MUSHROOM RISOTTO
Creamy Arborio rice cooked to order with wild mushrooms, white wine, and parmesan, topped with seared Gulf shrimp and a drizzle of herb-infused olive oil.

29

CHICKEN MILANESE
Crispy panko-crust chicken breast, pan-fried and topped with an arugula salad dressed in lemon vinaigrette, shaved parmesan, and cherry tomatoes. Served with a side of herb couscous.

30

BRAISED SHORT RIB
Slow-braised beef short rib, fork-tender and rich in flavor. Served over a creamy roasted garlic polenta with a red wine demi-glace.

32

PORTOBELLO BURGER
Marinated grilled portobello cap with roasted red peppers, fresh mozzarella, and basil aioli on a toasted brioche bun. Served with a side of house greens or seasoned fries.

28

ROASTED CAULIFLOWER STEAK
Thick-cut cauliflower steak roasted to caramelized perfection, served atop a bed of lentil and quinoa pilaf, with Harissa yogurt, charred lemon, and fresh herbs.

23

DESSERTS

MEYER LEMON TARTLET
Bright and tangy Meyer lemon curd in a buttery tart shell, topped with candied zest.

DARK CHOCOLATE TORTE
Rich, flourless dark chocolate torte with a silky ganache finish.

ORANGE GANACHE CAKE
Moist chocolate cake layered with orange infused ganache and dark chocolate glaze.

SALTED CARAMEL CHEESECAKE
Creamy vanilla cheesecake swirled with house-made salted caramel.

FIG & HONEY CHEESECAKE
Smooth cheesecake topped with fig preserves and a drizzle of local honey.

CHOCOLATE MOUSSE CAKE
Layers of chocolate sponge and airy mousse, finished with a dark chocolate glaze.

CARROT CAKE
Spiced carrot cake with walnuts and cream cheese frosting.

CHEESECAKE
Classic New York-style cheesecake topped with your choice of strawberry, cherry, or chocolate sauce.

PLATED DINNER

SALADS

HOUSE SALAD featuring a delightful mix of field greens, tomatoes, cucumbers, red onion, bacon bits, and egg.

CAESAR SALAD featuring romaine hearts, fresh Parmesan cheese, and a rich creamy garlic dressing.

STRAWBERRY FIELDS salad featuring spinach, fresh strawberries, feta cheese, and a delightful bacon balsamic dressing.

CHICKEN & DUCK

CHICKEN & WILD MUSHROOM

50

Pan-seared chicken breast served in a velvety wild mushroom and white wine cream sauce, accompanied by garlic mashed potatoes and sautéed seasonal greens.

STUFFED CHICKEN THIGH

45

Boneless chicken thigh filled with a savory blend of spinach, feta cheese, and herbs, oven-roasted and served over lemon risotto with roasted vegetables and a drizzle of roasted red pepper coulis.

HERB ROASTED CHICKEN BREAST

45

Free-range chicken breast marinated with fresh rosemary, thyme, and garlic, slow roasted to perfection and served with fingerling potatoes, haricots verts, and a light pan jus.

CHICKEN PARMESAN

48

Crisp parmesan-crust chicken breast topped with house marinara and melted mozzarella, served over a bed of spaghetti aglio e olio with fresh basil and a dusting of pecorino.

COCONUT CURRY CHICKEN

45

Tender chicken simmered in a fragrant coconut curry with lemongrass, ginger, and lime, served over jasmine rice with grilled baby bok choy and chili oil.

FRIED CHICKEN

50

Buttermilk-brined chicken, golden-fried with a crisp seasoned crust, served with creamy mashed potatoes, braised collard greens, and a side of hot honey or country gravy.

LEMON HERB CHICKEN PAILLARD

45

Thinly pounded and grilled chicken breast marinated with lemon, garlic, and fresh herbs, served with arugula salad, shaved parmesan, blistered cherry tomatoes, and a lemon vinaigrette.

CONFIT DUCK LEG

55

Slow-cooked duck leg confit with crispy skin, served over parsnip purée with roasted root vegetables and a cherry-port wine reduction.



PLATED DINNER

BEEF

BRAISED BEEF SHORT RIBS	50	CHIMICHURRI SKIRT STEAK	48
Slow-braised beef short ribs, cooked until fall-off-the-bone tender in a red wine and aromatic herb reduction. Served over creamy parmesan mashed potatoes with roasted root vegetables.		Grilled skirt steak marinated in citrus and herbs, sliced and topped with vibrant chimichurri. Served with roasted fingerling potatoes and grilled seasonal vegetables.	
BUTTER BASTED BONE-IN RIBEYE	65	BEEF WELLINGTON	55
A 16 oz. bone-in ribeye, pan-seared and basted in herb-infused butter for rich flavor and tenderness. Served with duck fat fingerling potatoes and charred broccolini.		Center-cut beef tenderloin wrapped in mushroom duxelles and prosciutto and encased in a golden puff pastry. Served with truffle demi-glace and a side of haricots verts almondine.	
SMOKED BRISKET	55	OSSO BUCO	48
House-smoked beef brisket, seasoned with a bold dry rub and slow-cooked over hardwood for rich flavor and tenderness. Served with charred corn succotash and a bourbon barbecue glaze.		Braised veal shank slow-cooked in a tomato, white wine, and vegetable broth until tender and served over saffron risotto and finished with a gremolata of parsley, garlic, and lemon zest.	
BACON WRAPPED MEATLOAF	45	HERB CRUSTED PRIME RIB	55
Classic meatloaf elevated with applewood-smoked bacon, finished with a tangy tomato glaze and served atop garlic mashed potatoes with grilled green beans.		Slow-roasted prime rib coated in a crust of fresh rosemary, thyme, garlic, and cracked pepper. Served medium-rare with horseradish cream, au jus, and roasted garlic mashed potatoes.	

PORK & TURKEY

HERB CRUSTED PORK TENDERLOIN	38	BRAISED BBQ PORK RIBS	48
Pork tenderloin encrusted with fresh rosemary, thyme, and garlic and roasted to perfection and served with a Dijon cream sauce, roasted fingerling potatoes, and haricot verts.		Tender St. Louis-style pork ribs braised in a house-made bourbon barbecue sauce, finished on the grill and served with jalapeño cornbread and apple cider slaw.	
SPICY MAPLE-GLAZED PORK BELLY	45	SMOKED TURKEY ROULADE	38
Crispy pork belly lacquered with a spiced maple glaze, served over sweet potato purée with braised greens and a pickled apple & cabbage slaw.		Boneless turkey breast roulade, house-smoked and filled with sage stuffing, served with roasted garlic mashed potatoes, turkey jus, and a cranberry-orange relish.	
BONE-IN PORK CHOP	55	BLACKENED TURKEY TENDERLOIN	40
Thick-cut bone-in pork chop, grilled and finished with a Calvados-glazed caramelized apple compote, served alongside whipped parsnips and crispy Brussels sprouts.		Lean turkey tenderloin coated in bold Cajun spices and seared to a smoky char, served with dirty rice, grilled zucchini, and a Cajun remoulade.	
ANCHO COFFEE CRUSTED PORK SHOULDER	45	PROSCIUTTO-WRAPPED TURKEY LOIN	45
Slow-roasted pork shoulder rubbed with ancho chile, espresso, and brown sugar, served with creamy white cheddar grits, blistered shishito peppers, and a smoky pan jus.		Herb-seasoned turkey loin wrapped in thinly sliced prosciutto, roasted until golden, and served with wild mushroom risotto, asparagus, and a white wine pan reduction.	

PLATED DINNER

SEAFOOD

MISO-GLAZED PACIFIC SALMON	55	ALASKAN KING CRAB CAKE	55
Pan-roasted Atlantic salmon brushed with a savory-sweet miso glaze, served over ginger & scallion jasmine rice with sautéed bok choy and a sesame-soy reduction.		Jumbo lump Alaskan king crab cake, panseared and served with a citrus aioli, fennel slaw, and a chilled corn salad.	
PAN-SEARED SCALLOPS	65	HARISSA ROASTED BRANZINO	60
Diver sea scallops seared to a golden crust, served atop a cauliflower purée with crispy pancetta, charred corn, and a drizzle of lemon brown butter.		Whole Mediterranean branzino marinated in Harissa and roasted until crisp, served with couscous, preserved lemon, and grilled vegetables with a yogurt-mint drizzle.	
HERB CRUSTED SEABASS	68	BUTTER POACHED LOBSTER	72
Chilean sea bass crusted with fresh herbs and panko, oven-roasted and served with a saffron beurre blanc, fingerling potatoes, and roasted heirloom carrots.		Cold-water lobster tail poached in lemon infused butter, served with truffled mashed potatoes, grilled asparagus, and a champagne-tarragon cream.	
BLACKENED RED SNAPPER	55	BEER BATTERED HADDOCK	55
Gulf red snapper, blackened with house Cajun spices, served over dirty rice with grilled okra, sweet pepper relish, and a charred lemon wedge.		Fresh haddock fillet dipped in craft beer batter and fried to a golden crisp, served with house-cut fries, tartar sauce, and malt vinegar slaw.	

VEGAN & VEGETARIAN

MUSHROOM RISOTTO	32	STUFFED ROASTED HEIRLOOM TOMATOES	45
Creamy Arborio rice slow-cooked with wild mushrooms, shallots, and white wine, finished with aged parmesan, black truffle oil, and fresh herbs.		Oven-roasted heirloom tomatoes filled with herbed quinoa, sweet corn, zucchini, and goat cheese, served over a smoked tomato coulis with grilled asparagus.	
PAN-SEARED CAULIFLOWER STEAK	40	PORTABELLO WELLINGTON	45
Thick-cut cauliflower steak seasoned and seared to golden perfection, served over curried lentils with chimichurri, roasted cherry tomatoes, and crispy capers.		Roasted portobello cap with wild mushroom duxelles, wrapped in flaky puff pastry and served with a red wine reduction, truffled mashed potatoes, and haricots verts.	
EGGPLANT PARMESAN	46	WILD MUSHROOM & RED MISO STEW	45
Thinly sliced eggplant, lightly breaded and baked, layered with house-made marinara, fresh mozzarella, and basil and served with a side of herbed polenta.		A hearty medley of foraged wild mushrooms, braised root vegetables in a rich red miso broth and served with sticky rice and scallion oil.	
RICOTTA GNOCCHI PRIMAVERA	42	ROASTED ROOT VEGETABLES	42
Handmade ricotta gnocchi tossed with spring vegetables, blistered cherry tomatoes, and baby spinach in a light lemon butter sauce and topped with shaved parmesan and basil oil.		Caramelized seasonal root vegetables layered over a silky parsnip purée and finished with spiced crispy chickpeas, microgreens, and a drizzle of maple-balsamic glaze.	

PLATED DINNER

DESSERTS

MEYER LEMON TARTLET

Bright and tangy Meyer lemon curd in a buttery tart shell, topped with candied zest.

DARK CHOCOLATE TORTE

Rich, flourless dark chocolate torte with a silky ganache finish.

ORANGE GANACHE CAKE

Moist chocolate cake layered with orange infused ganache and dark chocolate glaze.

SALTED CARAMEL CHEESECAKE

Creamy vanilla cheesecake swirled with house-made salted caramel.

FIG & HONEY CHEESECAKE

Smooth cheesecake topped with fig preserves and a drizzle of local honey.

CHOCOLATE MOUSSE CAKE

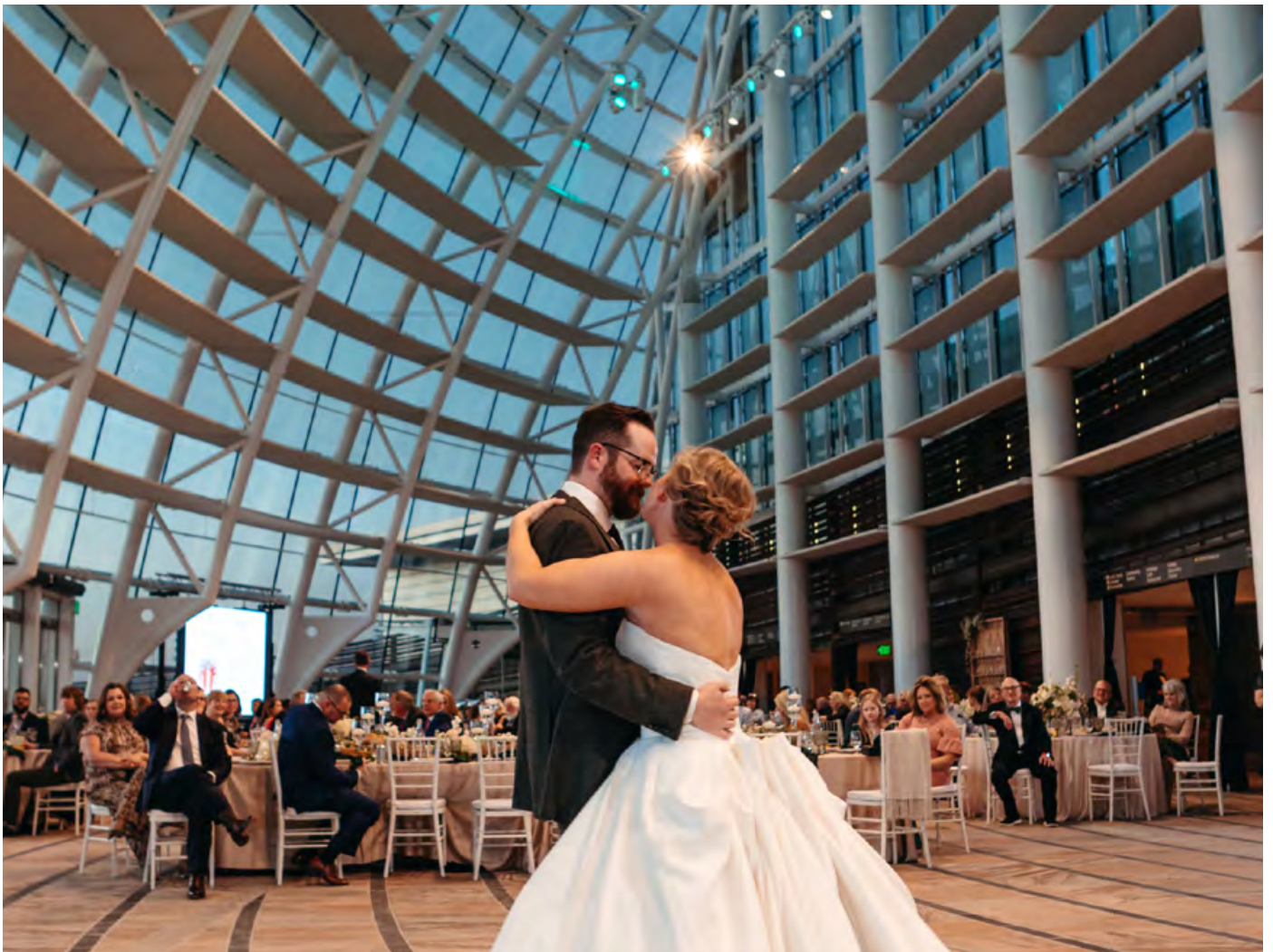
Layers of chocolate sponge and airy mousse, finished with a dark chocolate glaze.

CARROT CAKE

Spiced carrot cake with walnuts and cream cheese frosting.

CHEESECAKE

Classic New York-style cheesecake topped with your choice of strawberry, cherry, or chocolate sauce.





HORS D'OEUVRES AND COCKTAIL RECEPTIONS

Keep things lively with passed hors d'oeuvres or cocktail-style stations. Popular choices include mini crab cakes, chicken satay skewers, bacon-wrapped scallops, shrimp cocktail, caprese skewers, and mini lobster rolls. Dessert bites like macarons, truffles, and tartlets add a sweet finish.

▶ Minimum order of 12 pieces per selection. 22% service fee applies to all hors d'oeuvres and cocktail items.

HORS D'OEUVRES

HOT HORS D'OEUVRES

per 3 pieces, unless indicated otherwise

MINI CRAB CAKES WITH REMOULADE market Golden lump crab cakes served with zesty Cajun remoulade.		PARMESAN GARLIC POTATO CROQUETTES 8 Crispy potato croquettes with parmesan and roasted garlic.	
CHICKEN SATAY SKEWERS 9 Grilled marinated chicken skewers served with creamy Thai peanut sauce.		FIG TARTLETS 8 A sweet and savory tartlet with fig, onion jam, and blue cheese.	
SPINACH & ARTICHOKE DIP 30 Creamy spinach-artichoke dip served warm with crisp crostini. Serves 25 people.		SPRING ROLLS 9 Crispy spring rolls served with house Mongolian-style dipping sauce.	
PORTABELLO ARANCINI 11 Crispy risotto bites filled with portobello mushrooms and mozzarella.		BACON WRAPPED SCALLOPS 27 Seared scallops wrapped in bacon and finished with maple glaze.	
CRISPY ARTICHOKE HEARTS 10 Lightly breaded artichoke hearts served with lemon aioli.		GRILLED CHICKEN QUESADILLA 5 Mini quesadillas with grilled chicken and melted cheese.	
GOAT CHEESE TARTLETS 12 Mini tartlets filled with whipped goat cheese, sweet onions, and thyme.		BEEF QUESADILLA 6 Savory beef and cheese in grilled flour tortillas, sliced to serve.	
STUFFED MUSHROOMS 10 Roasted mushroom caps filled with herbed ricotta and spinach.		MAC & CHEESE SHOOTERS 25/dozen Creamy mac & cheese served in tasting cups with optional add-ons: <ul style="list-style-type: none">• Southern-style mac & cheese with tender pulled chicken +1.00.• Classic mac & cheese topped with crispy smoked bacon +3.00.• Decadent mac & cheese with butter poached lobster pieces +5.00.	
MINI GRILLED CHEESE 15 Buttery brioche filled with fig preserves and creamy brie.		BACON WRAPPED DATES 14 Sweet dates stuffed with goat cheese and wrapped in crispy bacon.	
SMOKED OYSTER POTATO CAKES 14 Savory potato cakes blended with smoked oysters and fresh herbs.		CHICKEN & WAFFLE SLIDERS 20 Crispy fried chicken between mini waffles, served with maple drizzle.	
CHIPOTLE CHICKEN EMPANADITAS 20 Mini hand pies filled with spicy chipotle chicken and cheese.			

HORS D'OEUVRES

COLD HORS D'OEUVRES

per 3 pieces, unless indicated otherwise

SHRIMP COCKTAIL	market	SMOKED SALMON BLINI	9
Chilled poached shrimp served with classic cocktail sauce and lemon.		Mini buckwheat pancakes topped with smoked salmon and dill crème fraiche.	
GAZPACHO SHOOTERS	5	PIMENTO DEVEILED EGGS	5
Chilled tomato-cucumber soup served in elegant tasting glasses.		Classic deviled eggs with a Southern twist of sharp pimento cheese.	
HUMMUS SHOOTER	5	GOAT CHEESE & BEET TARTLETS	5
Creamy hummus served in individual cups with crisp seasonal vegetables.		Flaky tart shells filled with whipped goat cheese and roasted beets.	
GRILLED VEGETABLES	5	MINI LOBSTER ROLLS	market
Marinated seasonal vegetables, lightly grilled and served chilled.		Maine-style lobster salad in buttery toasted mini brioche rolls.	
SMOKED SALMON	8	BURRATA & FIG CROSTINI	6
Herbed cream cheese and smoked salmon atop fresh cucumber slices.		Creamy burrata and fig preserves on toasted baguette with aged balsamic vinegar.	
ASSORTED BRUSCHETTA	8	TUNA TARTAR CRISP	market
Toasted crostini with your choice of tomato basil, wild mushroom, or olive tapenade.		Ahi tuna tartare served on a crisp wonton with sesame and scallion.	
CAPRESE SKEWERS	5	CHARRED CORN & AVOCADO TARTLET	6
Toasted crostini with your choice of tomato basil, wild mushroom, or olive tapenade.		Savory tartlet filled with roasted corn, avocado mousse, and lime crema.	
RED PEPPER & FETA CANNOLI	5		
Savory cannoli shell filled with whipped feta and roasted red pepper mousse.			

SWEET HORS D'OEUVRES

Price per dozen

ASSORTED MACARONS	18	DARK CHOCOLATE ESPRESSO POT DE CREME CUP	18
DARK CHOCOLATE TRUFFLES	15	BLACKBERRY LIME TARTLET	20
PROFITEROLE	20	STRAWBERRY BASIL PAVLOVA BITES	20
Dark chocolate or vanilla		Vanilla, caramel, chocolate, blackberry, strawberry	
SALTED CARAMEL MINI SPONGE	20		

CARVING STATION

Price per person. Minimum of 12 people. \$150 Chef attendant fee will apply.

PROTEINS

WHOLE SMOKED TURKEY BREAST 14

Hickory-smoked and hand-carved turkey breast served with cranberry relish and turkey jus.

PORK TENDERLOIN 16

Herb-marinated pork tenderloin, roasted to perfection and served with apple cider glaze.

BEEF TENDERLOIN market

Center-cut beef tenderloin, slow-roasted and carved to order, served with horseradish cream and red wine jus.

BEEF PRIME RIB market

Herb-crusted prime rib, slow-roasted and carved to your liking, with au jus and creamy horseradish.

MAPLE GLAZED PORK CHOP 20

Thick-cut bone-in pork chops glazed with maple and cracked pepper, served with a spiced apple compote.

SMOKED BRISKET 25

Texas-style smoked beef brisket, carved hot and served with house BBQ sauce and pickled onions.

BEEF WELLINGTON 38

Classic beef tenderloin, wrapped in mushroom duxelles and puff pastry, served with a rich demi-glace.

ACCOMPANIMENT

CRISPY BRUSSEL SPROUTS 5

Flash fried until golden and tossed with balsamic glaze, butter, and sea salt.

ROASTED GARLIC MASH POTATOES 5

Creamy mashed potatoes blended with slow-roasted garlic and butter.

SCALLOPED POTATOES 8

Sliced potatoes baked in a creamy cheese sauce.

MAC & CHEESE 6

Classic baked macaroni in a rich, creamy cheddar cheese sauce.

CHARRED BROCCOLINI 8

Tender broccolini lightly charred and finished with olive oil and flaky salt.





BAR SERVICE

Every celebration deserves a toast. Choose from one of our packages, or browse our curated selection of wines, beers, seltzers, cordials, and non-alcoholic beverages. Bar service can be hosted or set up as cash bar (pricing on right).

▶ All bar packages will be subject to Oklahoma tax, liquor tax, and a 22% service fee. Liquors are subject to change.

BAR PACKAGES

WELL BAR

Monopolowa Vodka, Makers Mark Bourbon, Kirk & Sweeney Reserve Rum, Azteca Azul Plata Tequila, Bombay Sapphire Gin, Bulleit Rye Whisky, Jack Daniels, Whisky

PREMIUM

Casamigos Blanco Tequila, Grey Goose Vodka, Chivas Regal 12 year Scotch, Glenlivet 12 year Scotch, Bardstown Wheated Bourbon, Basil Hayden Bourbon (+ Well items)

SUPER PREMIUM

Tres Barricas Anjeo Tequila, Buchanan's Blended 12 year Scotch (+Premium & Well Items)

CORDIALS

Aperol Aperitivo, Campari Aperitivo, Chambord, Kahlua Coffee, Cointreau, Bailey's Irish Cream

SELTZERS

High Noon Flavors: Lemon, Lime, Pineapple, Watermelon, Black Cherry, Mango, Passion Fruit

High Noon Ice Tea Flavors: Peach, Lemon, Raspberry, Original

High Noon Tequila Flavors: Strawberry, Passion Fruit, Grapefruit & Lime

White Claw Flavors: Black Cherry, Tropical Pineapple, Raspberry, Natural Lime,

SOFT DRINKS

Sprite, Sprite Zero, Dr. Pepper, Coke, Diet Coke, Diet Dr. Pepper, Root Beer

LEMONADE

Hibiscus, Strawberry, Regular

BEER

Budweiser
Bud Light
Coors Light
Corona Extra
Dos Equis Lager Especial
Heineken
Miller Light
Michelob Ultra
Modelo Especial
Pacífico
Tacate
Yuengling Traditional
Yuengling Light
Yuengling Flight

HOST BAR

Well 12
Premium 12
Super Premium 16
Cordials 12
Seltzers 8
Beer 6
Wine 12
Soft Drinks 6
Lemonade 8

CASH BAR

Well 15
Premium 18
Super Premium 20
Cordials 12
Seltzers 10
Beer 8
Wine 15
Soft Drinks 7
Lemonade 9

WINE (IN-HOUSE SELECTIONS)

White:
Chardonnay, Pinot Gris, Moscato, Reisling, Sauvignon Blanc

Red:
Pinot Noir, Merlot, Malbec, Cabernet Sauvignon, Zinfandel

Rose:
House Rosé

Champagne:
Brut, Rose



NEXT STEPS

Planning your event with First Americans Museum is simple.

► HOW IT WORKS:

1. Go to Event Rental page on FAMok.org
2. Fill out questionnaire about event and contact info.
3. Schedule a tour to see the spaces in person.
4. Select the room or combination of spaces that fit your vision.
5. Work with our catering team to design a menu your guests will love.
6. Confirm your booking with a signed agreement and deposit.
7. Celebrate at one of Oklahoma's most inspiring cultural landmarks.





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