

FAM First Americans Museum | 39 THIRTY NINE

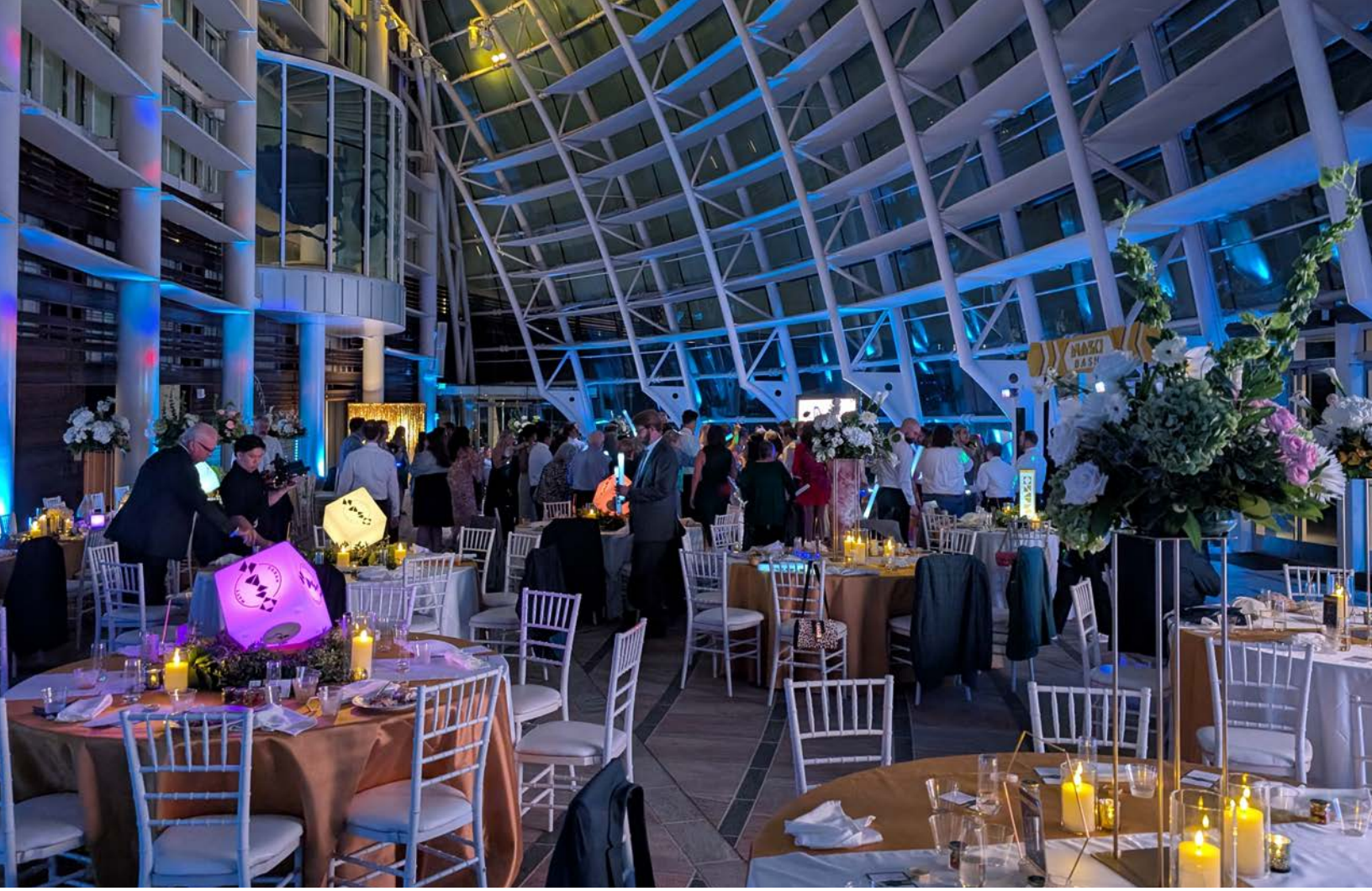
PRIVATE EVENTS & CATERING

at First Americans Museum



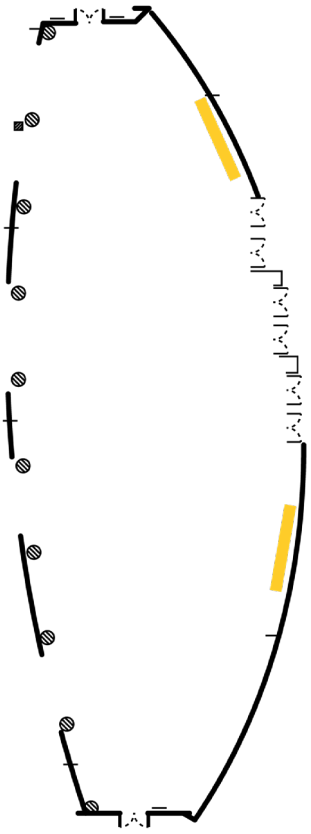
WELCOME

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.



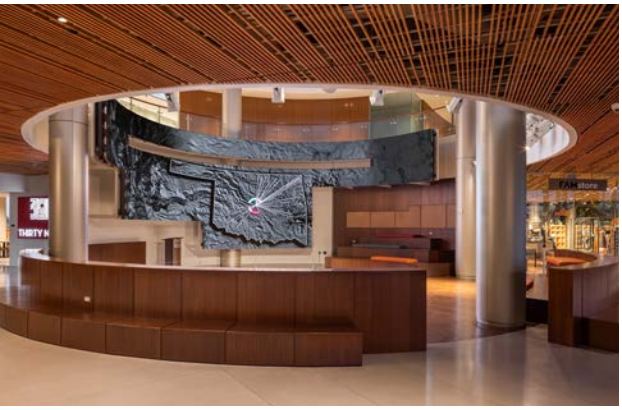
CAPACITY

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

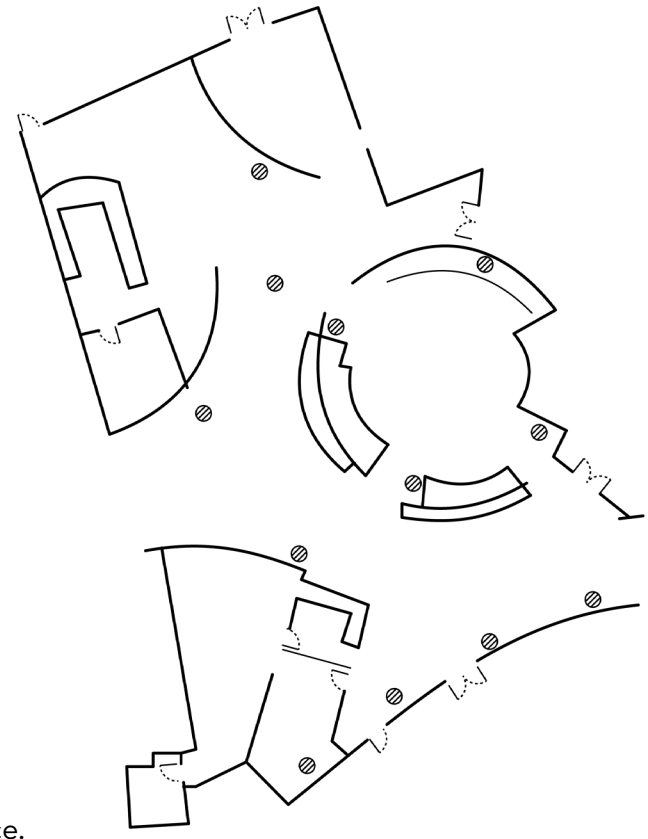






XCHANGE THEATER

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

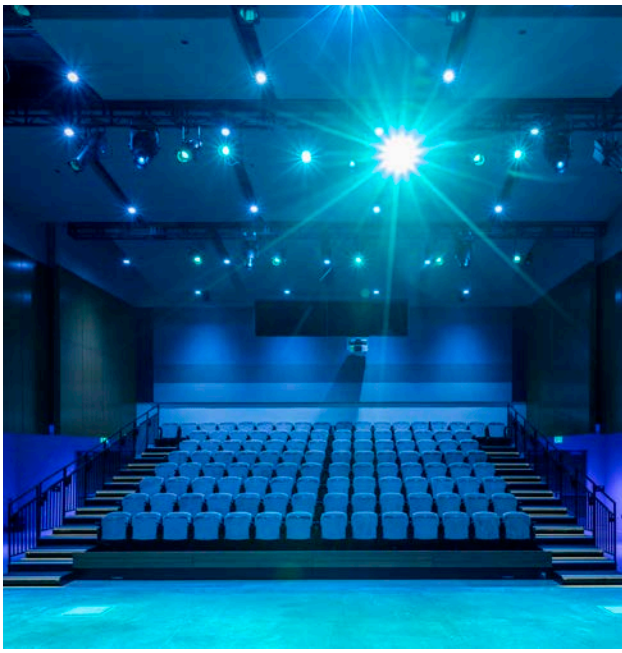
- 75 fixed seats
- 150 reception with high-tops

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.

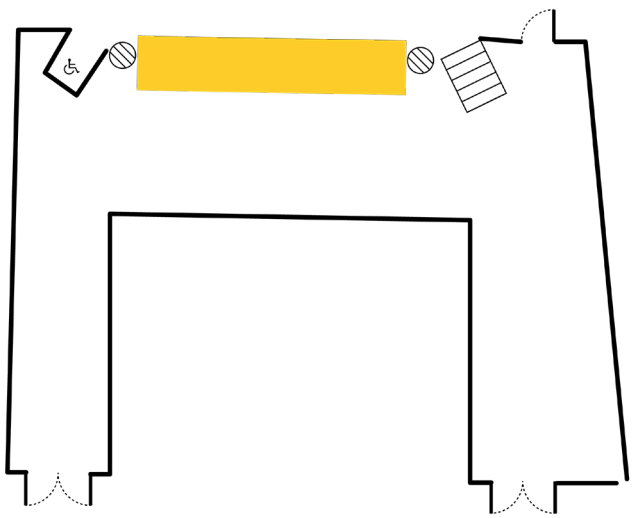






FAM FIVE MOONS THEATER

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

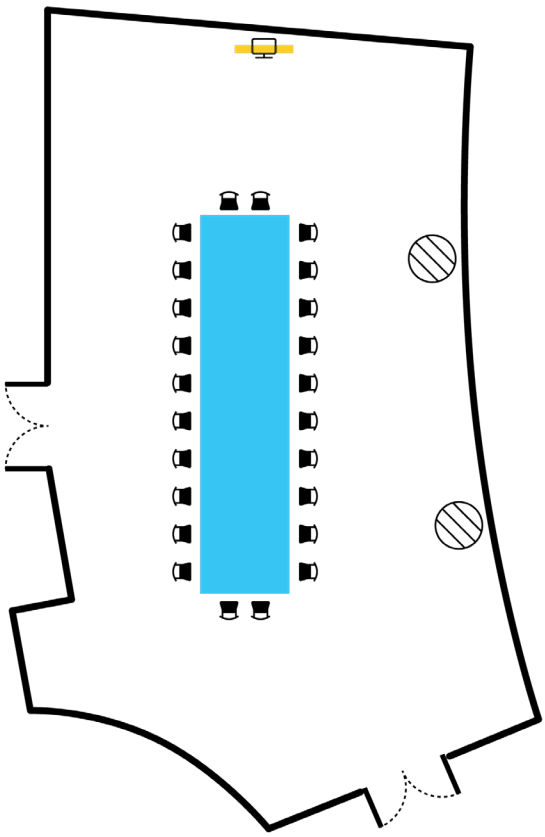
- Designed for collaboration and connection, the Sovereignty Suite seats 24 comfortably around a large boardroom table. It is an excellent choice for meetings, retreats, or private dining.

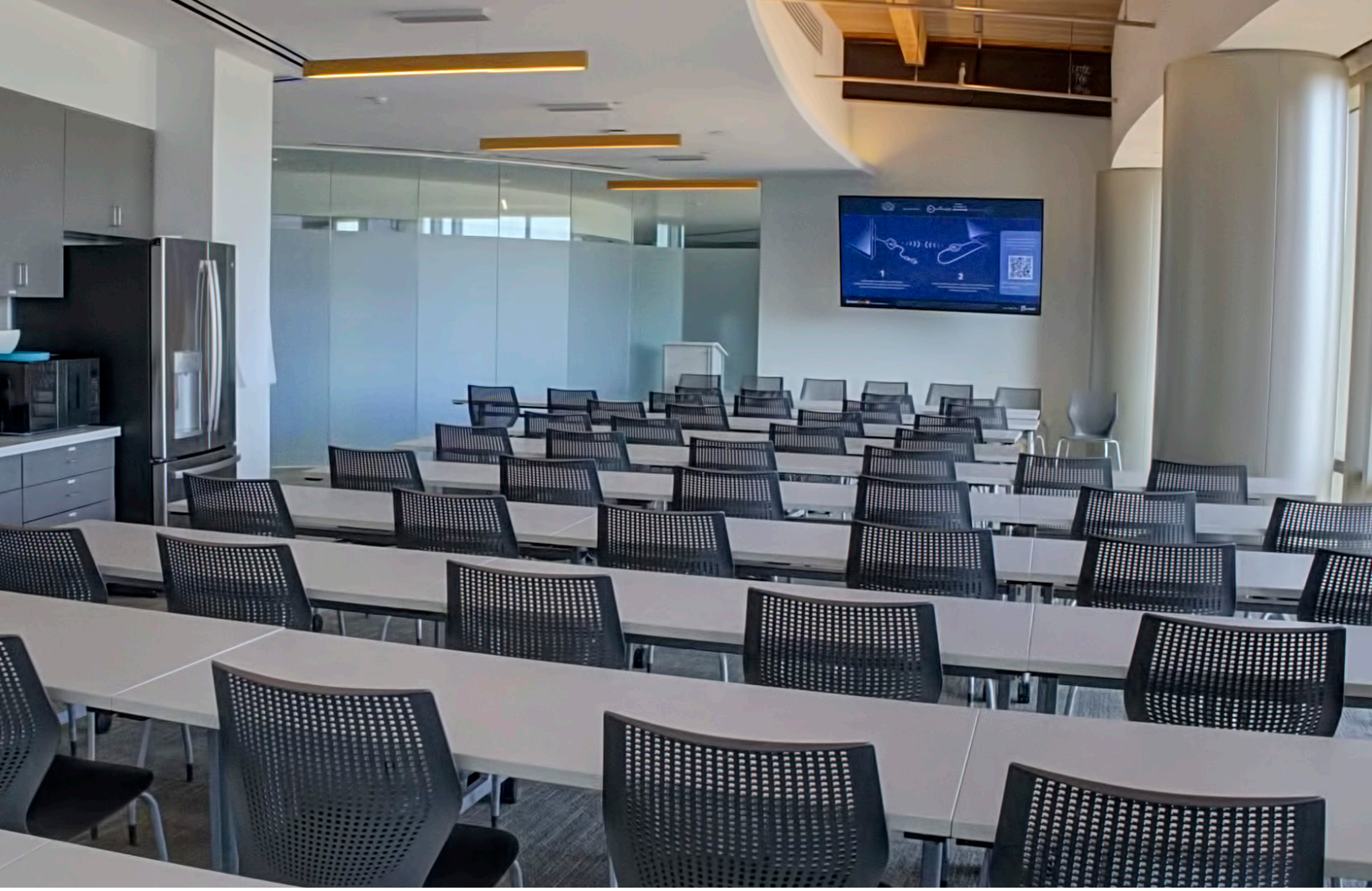
CAPACITY

24 guests

AMENITIES

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





ALLIANCE LOUNGE

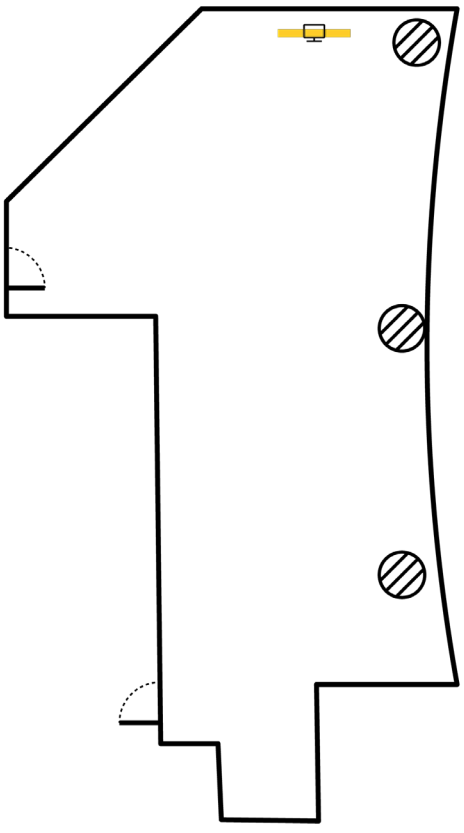
- A warm, inviting lounge with a kitchenette for light refreshments. A perfect fit for smaller gatherings or staging for larger events.

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 — 16
Cage-free eggs, chives, cheddar & cotija, roasted peppers, sautéed mushrooms, salsa verde, blue-corn tortillas.

STEEL CUT OAT & QUINOA PORRIDGE SMOKED BACON & SAUSAGE LINKS — 17
Toasted oats & quinoa, vanilla-bean almond milk, dried cranberry, toasted sunflower kernels, maple dust.

YOGURT & FRUIT PARFAIT — 13
Greek yogurt, prickly pear purée, seasonal berries, cedar-smoked granola, wildflower honey.

QUICHE — 14
Served with roasted breakfast potatoes with green bell pepper, red peppers, and onions and a side of fruit.

BREAKFAST BUFFET

FAM CONTINENTAL — 26
- 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 sauteed peppers and onions) or hashbrowns.

FRENCH TOAST BUFFET — 21
- Classic brioche French toast served with warm maple syrup and berry compote
- Scrambled eggs
- Bacon or sausage
- Fresh seasonal fruits

PANCAKE STATION — 19
- 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 — 7
Seasoned country breakfast potatoes roasted with onions and peppers.

SMOKED BACON & SAUSAGE LINKS — 7
Crisp applewood smoked bacon and pork sausage.

GREEK YOGURT PARFAITS — 7
Layered with granola, honey, and seasonal fruit.

ASSORTED MUFFINS — 27/dozen
Blueberry, Banana-Nut, and Bran.

BAGELS — 40/dozen
Plain, everything, and cinnamon raisin bagels with plain and flavored cream cheeses.

ARTISAN CROISSANTS & SCONES — 29/dozen
Butter croissants, chocolate croissants, and mixed-berry scones.

BAKERY STATION — 13
House baked assorted breakfast pastries, duck fat biscuits, assorted danishes, served with butter, house-made jams and honey.

BISCUITS & GRAVY — 9
Duck fat biscuits with sausage and gravy.

BREAKFAST SANDWICHES — 9
Egg, cheese, bacon on your choice of sour-dough, potato bread or buttermilk biscuit.

BREAKFAST BURRITOS — 7
Scrambled eggs, roasted potatoes, cheddar cheese and fresh homemade salsa.

PLATTERS

SEASONAL FRUIT TRAY — 48 | 69
- Medium (serves 15-25)
- Large (serves 35-55)

CHEESE PLATTER — 53 | 74
- Medium (serves 15-25)
- Large (serves 35-55)

VEGETABLE PLATTER — 37 | 48
- Medium (serves 15-25)
- Large (serves 35-55)

BISON SLIDERS — 90
Serves 45; lettuce, tomato, pickle, red onion, cheese, ketchup, mustard, mayonnaise.

BOX LUNCHES — 19
Turkey & swiss, or ham & cheddar, chips, fruit, and cookie

CHICKEN FINGERS — 69
Serves 45; choice of sauce: ranch, BBQ, honey mustard, ketchup.

WRAPS ASSORTMENT — 48
Serves 25; chicken Caesar, turkey avocado, ham & cheddar.

DELI SANDWICHES — 40
Serves 25; choice of croissant or roll; served with turkey & Swiss and ham & cheddar.

MEATBALLS — 48
55 Pieces; choice of sauce: BBQ, marinara, Swedish.

SNACKS

HOUSE-MADE TRAIL MIX — 16/lb
Peanuts, spiced almonds, dried fruits, house made granola.

FAM PASTRY SHOP — 38/dozen
Cookies, brownies, and cupcake assortment.

FAM COOKIES — 16/dozen
Chocolate chip, peanut butter, oatmeal raisin, sugar cookie.

ASSORTED CHIPS — 4/bag
Kettle chips flavors and Lays options.

SEASONAL WHOLE FRUIT — 4/person
May include banana, oranges, apples, kiwi.

ASSORTED CANDY BARS — 4/candy bar
Snickers,® Milky Way,® Butterfinger,® 3 Musketeers,® Reese's® Peanut Butter Cups, M&M's,® Skittles®

HOMINY HUMMUS AND VEGETABLES — 13/person
White bean and hominy puree, lime, tahini, 39 flat bread, roasted cauliflower, broccolini, heirloom baby carrots, and extra virgin olive oil.

PRETZEL BAR — 12/person
Soft pretzels with warm queso, whole grain mustard, and yellow mustard.

CHIPS & DIPS — 12
Tortilla chips with house-made salsa, guacamole, and queso.

ASSORTED ICE CREAM BARS — 40/dozen
Rotating flavors; ask staff for current options.

MIXED NUTS — 26/lb

HOUSE-MADE CHEX MIX — 11/lb

PASTRIES & SWEETS

HOUSE-MADE CINNAMON ROLLS — 26/dozen

HOUSE-MADE BROWNIES & BLONDIES — 29/dozen

HOUSE-MADE CUPCAKES — 24/dozen
Vanilla, chocolate, red velvet.



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 26

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 44

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 42

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 51

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

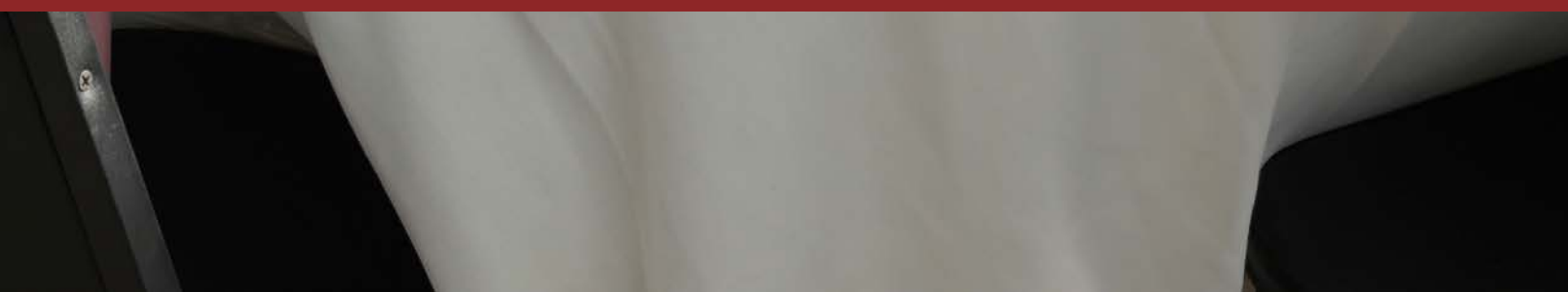
Dessert *(select two)*
Churros
Tres leches
Cookies or brownies



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 dinnerss will iinclude 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 — 32
Crispy buttermilk-battered steak, pan-fried to golden perfection, with classic peppered country gravy. Served with whipped Yukon Gold potatoes and seasonal vegetables.

CHICKEN ROULADE — 34
Chicken thigh rolled with sautéed spinach, wild mushrooms, and crumbled feta, served with a light lemon-thyme velouté and herb-roasted fingerling potatoes.

SEARED PACIFIC SALMON — 34
Pan-seared Pacific salmon filet, served over citrus farro with grilled asparagus and a dill crème fraiche and lemon zest.

SHRIMP & MUSHROOM RISOTTO — 30
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.

CHICKEN MILANESE — 32
Crispy panko-crusted 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.

BRAISED SHORT RIB — 34
Slow-braised beef short rib, fork-tender and rich in flavor. Served over a creamy roasted garlic polenta with a red wine demi-glace.

PORTOBELLO BURGER — 29
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.

ROASTED CAULIFLOWER STEAK — 24
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.

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 — 53
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 — 48
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 — 48
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 — 51
Crisp parmesan-crusted 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 — 48
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 — 53
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 — 48
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 — 58
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 — 53
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.

BUTTER BASTED BONE-IN RIBEYE — 69
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.

SMOKED BRISKET — 58
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.

BACON WRAPPED MEATLOAF — 48
Classic meatloaf elevated with applewood-smoked bacon, finished with a tangy tomato glaze and served atop garlic mashed potatoes with grilled green beans.

CHIMICHURRI SKIRT STEAK — 51
Grilled skirt steak marinated in citrus and herbs, sliced and topped with vibrant chimichurri. Served with roasted fingerling potatoes and grilled seasonal vegetables.

BEEF WELLINGTON — 58
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.

OSSO BUCO — 51
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.

HERB CRUSTED PRIME RIB — 58
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 — 40
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.

SPICY MAPLE-GLAZED PORK BELLY — 48
Crispy pork belly lacquered with a spiced maple glaze, served over sweet potato purée with braised greens and a pickled apple & cabbage slaw.

BONE-IN PORK CHOP — 58
Thick-cut bone-in pork chop, grilled and finished with a Calvados-glazed caramelized apple compote, served alongside whipped parsnips and crispy Brussels sprouts.

ANCHO COFFEE CRUSTED PORK SHOULDER — 48
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.

BRAISED BBQ PORK RIBS — 51
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.

SMOKED TURKEY ROULADE — 40
Boneless turkey breast roulade, house-smoked and filled with sage stuffing, served with roasted garlic mashed potatoes, turkey jus, and a cranberry-orange relish.

BLACKENED TURKEY TENDERLOIN — 42
Lean turkey tenderloin coated in bold Cajun spices and seared to a smoky char, served with dirty rice, grilled zucchini, and a Cajun remoulade.

PROSCIUTTO-WRAPPED TURKEY LOIN — 48
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 — 58
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.

PAN-SEARED SCALLOPS — 69
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.

HERB CRUSTED SEABASS — Market Price
Chilean sea bass crusted with fresh herbs and panko, oven-roasted and served with a saffron beurre blanc, fingerling potatoes, and roasted heirloom carrots.

BLACKENED RED SNAPPER — 58
Gulf red snapper, blackened with house Cajun spices, served over dirty rice with grilled okra, sweet pepper relish, and a charred lemon wedge.

ALASKAN KING CRAB CAKE — 58
Jumbo lump Alaskan king crab cake, panseared and served with a citrus aioli, fennel slaw, and a chilled corn salad.

HARISSA ROASTED BRANZINO — 64
Whole Mediterranean branzino marinated in Harissa and roasted until crisp, served with couscous, preserved lemon, and grilled vegetables with a yogurt-mint drizzle.

BUTTER POACHED LOBSTER — Market Price
Cold-water lobster tail poached in lemon infused butter, served with truffled mashed potatoes, grilled asparagus, and a champagne-tarragon cream.

BEER BATTERED HADDOCK — 58
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
Creamy Arborio rice slow-cooked with wild mushrooms, shallots, and white wine, finished with aged parmesan, black truffle oil, and fresh herbs.

PAN-SEARED CAULIFLOWER STEAK — 42
Thick-cut cauliflower steak seasoned and seared to golden perfection, served over curried lentils with chimichurri, roasted cherry tomatoes, and crispy capers.

EGGPLANT PARMESAN — 49
Thinly sliced eggplant, lightly breaded and baked, layered with house-made marinara, fresh mozzarella, and basil and served with a side of herbed polenta.

RICOTTA GNOCCHI PRIMAVERA — 44
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.

STUFFED ROASTED HEIRLOOM TOMATOES — 48
Oven-roasted heirloom tomatoes filled with herbed quinoa, sweet corn, zucchini, and goat cheese, served over a smoked tomato coulis with grilled asparagus.

PORTABELLO WELLINGTON — 48
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.

WILD MUSHROOM & RED MISO STEW — 48
A hearty medley of foraged wild mushrooms, braised root vegetables in a rich red miso broth and served with sticky rice and scallion oil.

ROASTED ROOT VEGETABLES — 44
Caramelized seasonal root vegetables layered over a silky parsnip purée and finished with spiced crispy chickpeas, microgreens, and a drizzle of maple-balsamic glaze.

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.

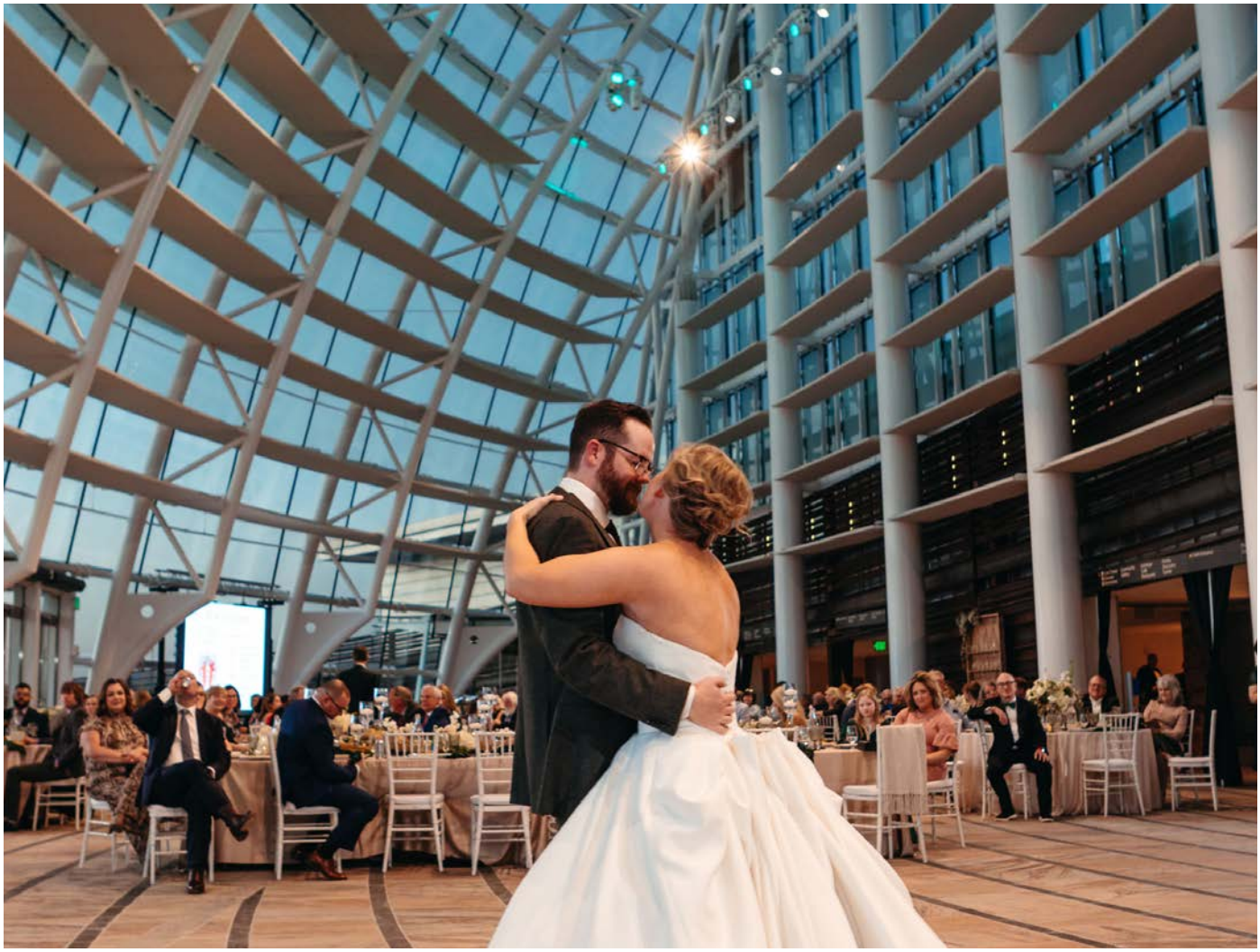
SALTED CARAMEL CHEESECAKE
Creamy vanilla cheesecake swirled with house-made salted caramel.

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'oeurvres and cocktail items.

HORS D'OEUVRES

HOT HORS D'OEURVRES

per 3 pieces, unless indicated otherwise

MINI CRAB CAKES WITH REMOULADE — market
Golden lump crab cakes served with zesty Cajun remoulade.

CHICKEN SATAY SKEWERS — 10
Grilled marinated chicken skewers served with creamy Thai peanut sauce.

SPINACH & ARTICHOKE DIP — 32
Creamy spinach-artichoke dip served warm with crisp crostini: Serves 25 people.

PORTABELLO ARANCINI — 12
Crispy risotto bites filled with portobello mushrooms and mozzarella.

CRISPY ARTICHOKES HEARTS — 11
Lightly breaded artichoke hearts served with lemon aioli.

GOAT CHEESE TARTLETS — 13
Mini tartlets filled with whipped goat cheese, sweet onions, and thyme.

STUFFED MUSHROOMS — 11
Roasted mushroom caps filled with herbed ricotta and spinach.

MINI GRILLED CHEESE — 16
Buttery brioche filled with fig preserves and creamy brie.

SMOKED OYSTER POTATO CAKES — 15
Savory potato cakes blended with smoked oysters and fresh herbs.

CHIPOTLE CHICKEN EMPANADITAS — 21
Mini hand pies filled with spicy chipotle chicken and cheese.

PARMESAN GARLIC POTATO CROQUETTES — 9
Crispy potato croquettes with parmesan and roasted garlic.

FIG TARTLETS — 9
A sweet and savory tartlet with fig, onion jam, and blue cheese.

SPRING ROLLS — 10
Crispy spring rolls served with house Mongolian-style dipping sauce.

BACON WRAPPED SCALLOPS — 28
Seared scallops wrapped in bacon and finished with maple glaze.

GRILLED CHICKEN QUESADILLA — 6
Mini quesadillas with grilled chicken and melted cheese.

BEEF QUESADILLA — 7
Savory beef and cheese in grilled flour tortillas, sliced to serve.

MAC & CHEESE SHOOTERS — 26/dozen
Creamy mac & cheese served in tasting cups with optional add-ons:

- 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.

BACON WRAPPED DATES — 15
Sweet dates stuffed with goat cheese and wrapped in crispy bacon.

CHICKEN & WAFFLE SLIDERS — 21
Crispy fried chicken between mini waffles, served with maple drizzle.

HORS D'OEUVRES

COLD HORS D'OEURVRES

per 3 pieces, unless indicated otherwise

SHRIMP COCKTAIL — market
Chilled poached shrimp served with classic cocktail sauce and lemon.

GAZPACHO SHOOTERS — 6
Chilled tomato-cucumber soup served in elegant tasting glasses.

HUMMUS SHOOTER — 6
Creamy hummus served in individual cups with crisp seasonal vegetables.

GRILLED VEGETABLES — 6
Marinated seasonal vegetables, lightly grilled and served chilled.

SMOKED SALMON — 9
Herbed cream cheese and smoked salmon atop fresh cucumber slices.

ASSORTED BRUSCHETTA — 9
Toasted crostini with your choice of tomato basil, wild mushroom, or olive tapenade.

CAPRESE SKEWERS — 6
Toasted crostini with your choice of tomato basil, wild mushroom, or olive tapenade.

RED PEPPER & FETA CANNOLI — 6
Savory cannoli shell filled with whipped feta and roasted red pepper mousse.

SMOKED SALMON BLINI — 10
Mini buckwheat pancakes topped with smoked salmon and dill crème fraiche.

PIMENTO DEVILED EGGS — 6
Classic deviled eggs with a Southern twist of sharp pimento cheese.

GOAT CHEESE & BEET TARTLETS — 6
Flaky tart shells filled with whipped goat cheese and roasted beets.

MINI LOBSTER ROLLS — market
Maine-style lobster salad in buttery toasted mini brioche rolls.

BURRATA & FIG CROSTINI — 7
Creamy burrata and fig preserves on toasted baguette with aged balsamic vinegar.

TUNA TARTAR CRISP — market
Ahi tuna tartare served on a crisp wonton with sesame and scallion.

CHARRED CORN & AVOCADO TARTLET — 7
Savory tartlet filled with roasted corn, avocado mousse, and lime crema.

SWEET HORS D'OEURVRES

Price per dozen

ASSORTED MACARONS — 19

DARK CHOCOLATE TRUFFLES — 16

PROFITEROLE — 21
Dark chocolate or vanilla

SALTED CARAMEL MINI SPONGE — 21

DARK CHOCOLATE ESPRESSO POT DE CREME CUP — 19

BLACKBERRY LIME TARTLET — 21

STRAWBERRY BASIL PAVLOVA BITES — 21
Vanilla, caramel, chocolate, blackberry, strawberry

CARVING STATION

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

PROTEINS

WHOLE SMOKED TURKEY BREAST — 15
Hickory-smoked and hand-carved turkey breast served with cranberry relish and turkey jus.

PORK TENDERLOIN — 17
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 — 21
Thick-cut bone-in pork chops glazed with maple and cracked pepper, served with a spiced apple compote.

SMOKED BRISKET — 26
Texas-style smoked beef brisket, carved hot and served with house BBQ sauce and pickled onions.

BEEF WELLINGTON — 40
Classic beef tenderloin, wrapped in mushroom duxelles and puff pastry, served with a rich demi-glace.

ACCOMPANIMENT

CRISPY BRUSSEL SPROUTS — 6
Flash fried until golden and tossed with balsamic glaze, butter, and sea salt.

ROASTED GARLIC MASH POTATOES — 6
Creamy mashed potatoes blended with slow-roasted garlic and butter.

SCALLOPED POTATOES — 9
Sliced potatoes baked in a creamy cheese sauce.

MAC & CHEESE — 7
Classic baked macaroni in a rich, creamy cheddar cheese sauce.

CHARRED BROCCOLINI — 9
Tender broccolini lightly charred and finished with olive oil and flaky salt.

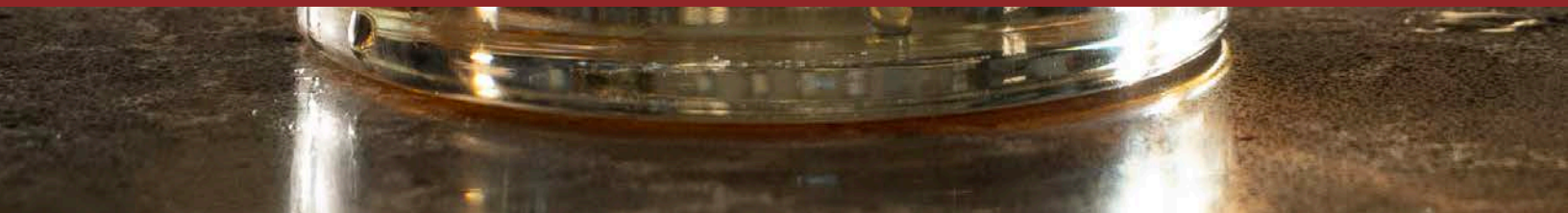




BAR SERVICE

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
Pacifico
Tacate
Yuengling Traditional
Yuengling Light
Yuengling Flight

HOST BAR

Well 14
Premium 16
Super Premium 18
Cordials 13
Seltzers 9
Beer 8
Wine 14
Soft Drinks 7
Lemonade 9

CASH BAR

Well 16
Premium 19
Super Premium 21
Cordials 13
Seltzers 11
Beer 10
Wine 16
Soft Drinks 8
Lemonade 10

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



First Americans Museum | THIRTY NINE

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.


A warrior is what a warrior
people, who stands with
—Gerald
MARINE

FAM
First Americans Museum

THIRTY NINE

659 First Americans Blvd
Oklahoma City, OK 73129

Phone: 405.594.2100 | **Email: events@39fam.com**
famok.org