



## **The Prairie Gypsies**

415 N. W. 30...Oklahoma City...405-525-3013

[www.prairiegypsies.com](http://www.prairiegypsies.com)

## **Menu—\$29.95**

*This menu is priced for 20 or more persons , please ask for smaller group pricing and options.*

- *All food items presented on our platters, bowls and chafers including serving utensils for buffet service.*
- *Need wait staff... \$125.00 per wait staff*
- *Delivery available in the metro area for \$25.00*
- *Beverages, \$2.00 per person*
- *Prices subject to change without notice*

### **Entrée...Your Choice of:**

#### **Steamed Fresh Salmon**

*(sliced fillet of salmon steamed with lemon and herbs...served with a Tarragon-sour cream mustard sauce and lemon-butter pasta)*

#### **Stuffed Flank Steak**

*(a butterflied beef flank steak stuffed with a zesty pesto of jalapeno, cilantro, zucchini, Parmesan and pine nuts, drizzled with our own Red Hot Lover Pepper Jam...served with rice)*

#### **Stuffed Pork Loin**

*(a pork loin butterflied and stuffed with blue cheese, dried apricots and walnuts...served with a creamy blue cheese sauce and rice pilaf)*

#### **Chicken Prosciutto with Mushroom Sauce**

*(boneless, skinless chicken breasts wrapped in prosciutto , baked in a sauce of onion, Dijon, cream, mushrooms, chicken broth, white wine...topped with Swiss cheese...served with pasta)*

#### **Baked Apricot Salmon**

*(sliced salmon fillet topped with a mixture of garlic, dried apricot, green onion, balsamic vinegar and our own Apricot mustard...served with rice pilaf)*

### **Salad:**

#### **Mixed Greens with Pear**

*(tender spring greens, romaine,, Asiago cheese, sliced fresh pears, toasted cashews with a choice of dressings...our own Cherry B Gypsy)*

#### **Mixed Greens with Feta and Olives**

*(spring greens, romaine, spinach, red onion, Kalamata olives, cucumber, feta cheese and our own The Parmesan Gypsy)*

#### **Caesar**

*(chopped romaine lettuce with homemade croutons, Parmesan cheese and Caesar dressing)*

### **Bread:**

#### **Sliced Baguette with Flavored Butter**

#### **Yeast Rolls with Butter**

### **Dessert...Your Choice of:**

#### **Raspberry Sour Cream Cake**

*(a baked cheesecake-like dessert with fresh raspberries and sour cream)*

#### **Chocolate Truffle Cheesecake**

*(a very rich and dark chocolate cheesecake baked with Amaretto and served with a fresh berry sauce and whipped cream)*

#### **Grand Marnier Caramel Flan**

*(a smooth textured custard with a Grand Marnier laced caramel...delicious)*

#### **World Champion Apple Pie**

*(our all time favorite recipe and winner of the 1956 World's Fair Bake-off...lots of apples, brown sugar, cinnamon, ginger and cream...a two-crust pie baked to golden)*

#### **Lime Cheesecake**

*(a lovely finish to a meal...lime laced cheesecake filling on a coconut cookie crust)*