



CATERING MENU

by Thirty Nine Restaurant

AT FIRST AMERICANS MUSEUM, OUR CLIENTS WORK DIRECTLY WITH THE CULINARY STAFF TO DESIGN THE PERFECT MENUS. THE FOLLOWING PAGES ARE EXAMPLES OF OUR WORK TO INSPIRE THE CREATIVE PROCESS.

BREAKFAST/BRUNCH

BREAKFAST BUFFET

PRICED PER PERSON AND INCLUDES BREAKFAST BREADS, JUICE, REGULAR AND DECAFFEINATED COFFEE, AND ASSORTED HERBAL TEAS

CONTINENTAL

Prickly Pear and Honey Parfait with FAM Granola, Fruit and Berry

FAM BREAKFAST BUFFET

Chimichurri Scramble Eggs, Sage-Pesto Fingerling Potatoes, Sausage Links, Prickly Pear and Honey Parfait

MORNING STARTED RIGHT

Chimichurri Scrambled Eggs, Game Sausage and Gravy and House-made Biscuits, Sage-Pesto Fingerling Potatoes, Sausage, Blue Corn Grits

KICKED UP BREAKFAST

Turkey Pastrami Eggs Benedict with Brown Butter Hollandaise and Sumac, Game Sausage and Gravy with House-Made Biscuits, Sausage Links, Sage-Pesto Fingerling Potatoes, Blue Corn Grits

BREAKFAST ADDITIONS

YOGURT PARFAITS

Prickly Pear and Honey Yogurt, Pepita Granola, Fresh Berries

PANCAKE AND FRENCH TOAST STATION

Blue Corn Blueberry Pancakes, Crème Brûlée French Toast, Agave-maple Syrup, Bourbon Vanilla Bean Whipped Butter

THE FAM GRIT STATION

Blue Corn Grits, Turkey Bacon Lardons, Buffalo Chorizo, Commod Cheese, Sumac Cranberry Butter, Scallions

BREAKFAST PLATED

PRICED PER PERSON AND INCLUDES BREAKFAST BREADS, JUICE, REGULAR AND DECAFFEINATED COFFEE, AND ASSORTED HERBAL TEAS

FAM BREAKFAST

Two Scrambled Eggs, Turkey Bacon, Sage-pesto Fingerling Potatoes, Sliced Fruit

TURKEY PASTRAMI BENEDICT

House Turkey Pastrami, Poached Egg, Brown Butter Hollandaise, English Muffin, Sumac, Sage-pesto Fingerling Potatoes, Sliced Fruit

BISCUITS & GRAVY

House-made Biscuits, Buffalo and Venison Sausage Gravy, Scrambled Eggs, Sage-pesto Fingerling Potatoes, Sliced Fruit

MUSHROOM FRITTATA (VG)

Eggs, Mushrooms, Peppers, Onions, Jack Cheese, Smoked Jalapeño Aioli, Sage-Pesto Fingerling Potatoes, Sliced Fruit

COFFEE BREAKS & SNACKS

MORNING BREAKS

PRICED PER PERSON AND INCLUDES REGULAR AND DECAFFEINATED COFFEE, BOTTLED WATER AND ASSORTED HERBAL TEAS

CONTINENTAL COFFEE BREAK

Continental - Seasonal Fruit and Berry Platter, Assorted Pastries, Croissants and Banana Breads, Fruit Juice

COFFEE BREAK & PARFAIT

Breakfast - Seasonal Fruit and Berry Platter, Assorted Pastries, Croissants and Banana Breads, Fruit Juice, Prickly Pear Vanilla Yogurt Parfait with FAM Granola

A LA CARTE BREAKFAST

PRICED PER ITEM

BREAKFAST

ASSORTED MUFFINS
ASSORTED GRANOLA BARS
ASSORTED PASTRIES
INDIVIDUAL YOGURT PARFAITS
WHOLE FRESH FRUIT
CROISSANTS
SLICED FRUIT DISPLAY WITH BERRIES

BREAKFAST SANDWICHES

TURKEY PASTRAMI BREAKFAST SANDWICH
BREAKFAST SANDWICH
BREAKFAST QUESADILLA
BREAKFAST BURRITO

A LA CARTE LATE BREAKS

PRICED PER ITEM

SKYDANCE IPA BEER CHEESE FONDUE

Served with Roasted Garlic Pretzel Bites

MINI BAGS OF SPECIALTY POPCORN

FAM GRANOLA & CANDIED PECANS

TURKEY PASTRAMI & RYE TEA SANDWICHES

BLACK BEAN FRITTERS

Served with Chipotle Sour Cream and Micro-greens

SWEETS

CANDY BARS
BEDRÉ DARK CHOCOLATE BROWNIES
FAM COOKIES

DRINKS

COFFEE & HOT TEA
HIBISCUS TEA, INFUSED WATER, COFFEE
SOFT DRINKS
WATER BOTTLES

BEVERAGE PACKAGE

PRICED PER PERSON

ALL DAY / HALF DAY

Selection of Soft Drinks, Bottled Water, Fruit Juice, Regular and Decaffeinated Coffee, Assorted Herbal Teas



LUNCHES - PLATED & BUFFET

PRICED PER PERSON. LUNCHES INCLUDE A SOUP OR A SALAD AND A DESSERT. ITEMS MAY BE ADDED FOR ADDITIONAL CHARGE.

ENTRÉES

THIRTY NINE TURKEY SANDWICH

Shaved Turkey Breast, Arugula, Crispy Onions, Sage-Piñón Pesto, Cranberry Jam, Garlic Sage Aioli, Multi-grain, House-cut Fries

Contains Nuts

THIRTY NINE REUBEN

Shaved Turkey Pastrami, Braised Bacon Red Cabbage, Swiss Cheese, Tomato Jam, Tomato Sumac Dressing, Toasted Rye, House-cut Fries

CHIMICHURRI TURKEY CUTLETS

Pan Seared Turkey Breast, Corn Bread Stuffing, Turkey Gravy, Green Beans, Cranberry Sauce, Fried Onions, Micro-greens

THREE SISTERS AND GRAINS (V) (GF)

Sautéed Yellow Squash, Zucchini, Butternut, Anasazi Beans, Roasted Corn, Shallots, Quinoa, Wild Rice, Popped Amaranth Seed, Sage-Piñón Pesto, Grilled Green Onion Relish

Contains Nuts

SALADS

CAB SALAD

Roasted Corn, Arugula, Butternut Squash, Mixed Greens, Sunflower Seeds, Pepitas, Quinoa, Cranberry Cilantro Vinaigrette

FAM MIXED GREENS SALAD

Field Greens, Watercress, Cherry Tomatoes, Cucumbers, Julienne Squash, Shaved Shallots, Tomato Sumac Vinaigrette, Wild Rice

KALE & GREENS

Organic Mixed Greens, Chiffonade Kale, Shaved Radishes, Pomegranate Seeds, Black Walnuts, Honey Lime Vinaigrette

NOT SO CLASSIC SPINACH SALAD

Rendered Turkey Bacon Lardons, Boiled Egg, Pickled Shiitake Mushrooms, Shaved Red Onions, Warm Bacon Red Wine Vinaigrette

FAM CHOPPED SALAD

Chopped Iceberg Lettuce, Arugula, Turkey Lardons, Garlic Croutons, Chopped Red Onions, Monterey Jack Cheese, Cherry Tomatoes, Scallions, Crispy Onions, Creamy Sage Dressing

SOUPS

HOMINY STEW

Braised Pork Shoulder, Stewed Hominy, Guajillo Chilies, Oregano, Shaved Radishes, Scallions, Blue Corn, Crema

ROASTED CORN AND RED PEPPER BISQUE

Roasted Corn, Pumpkin Purée, Roasted Red Bell Peppers, Heavy Cream, Sage-Piñon Pesto, Pickled Lobster Mushrooms

BLACK BEAN SOUP (VG)

Black Beans, Smoked Yellow Onion, Toasted Cumin, Smoked Jalapeño, Lime, Queso Fresco, Chipotle Crema, Pickled Red Onion

DESSERTS

PUMPKIN CHEESECAKE

Blue Corn Sugar Cookie Crumble, Roasted Pumpkin and Sweetened Cream Cheese, Vanilla Bean Paste, Dolce De Leche

BEDRE CHOCOLATE POT A CRÈME

Dark Chocolate, Heavy Cream, Mint Anglaise, Cinnamon Funnel Cake

ESPRESSO PANNA COTTA

Local Espresso, Organic Agave, Macerated Berries, Cocoa Nibs

CARROT CAKE

Dark Rum, Dark Brown Sugar, Cream Icing, Carrot Ginger

BLUE CORN CAKE

Agave, Cocoa Nibs, Baked Blue Cross, Sweet Cranberry Purée, Lemon Curd

MACERATED BERRY CUP

Orange Zest, Seka Hills Balsamic Apricot Jam, Thirty Nine Granola, Berry Purée



APPETIZER PLATTERS & BOARDS

PRICED PER PERSON.

FAM CHARCUTERIE BOARD

Game Sausages, Genoa Salami, Sopressata, North American Cheeses, Roasted Red Peppers, Marinated Olives, Whole Grain Honey Mustard, Pickled Red Onions, Seedless Grapes, Garlic Sage Aioli, House Squash Pickles, Candied Pecans, Pickled Vegetables, Agave Black Mission Figs, Preserves, Crackers

Contains Nuts

ROASTED VEGETABLE PLATTER

Roasted Squash Varieties, Heirloom Carrots, Cauliflower, Roasted Red Pepper and Sumac Purée, Creamy Herb Dressing, Garlic Pretzel Bites

MUSHROOM BRUSCHETTA

Sautéed Shiitake and Cremini Mushrooms, Roasted Garlic Herb Cream Cheese, Thyme, Twisted Cedar White Wine, Parmesan Cheese, Truffle Oil, Local Micro-greens

OLIVES, ALMONDS & CHEESE

Marinated and Stuffed Olives, Medjool Dates, Roasted Marcona Almonds, Chimichurri Marinated Mozzarella, Rosemary Crackers, Red and Green Seedless Grapes, Pickled Green Beans

CHEESE AND FRUIT PLATTER

Domestic and International Cheeses, Sliced Cantaloupe, Honeydew, Watermelon, Berries, Dried Fruits, Honey Infused Yogurt, Preserves, Variety of Crackers

HOMINY HUMMUS AND VEGETABLES

White Bean and Hominy Purée, Lime Tahini, Thirty Nine Fry Bread, Roasted Cauliflower, Broccoli, Heirloom Baby Carrots, Extra Virgin Olive Oil, Sage-Piñón Pesto, Parsley, Sumac



APPETIZERS BUFFETS

PRICED PER PERSON. *ITEMS MAY BE SERVED BUTLER STYLE WHERE INDICATED.

BAKED BRIE EN CROUTE

Double Cream Brie, Puff Pastry, Cranberry Chipotle Purée, Candied Pecans, Black Mission Figs, House-Made Apple Butter, Seedless Grapes, Seasonal Berries, Crostini

LOCAL BEER CHEESE FONDUE

Skydance Brewery IPA, Sharp Cheddar, Jack and Swiss Cheeses, Roasted Heirloom Baby Carrots, Grilled Asparagus, Smoked Sausage, Garlic Pretzel Bites, Shaved Meats, Sweet Cherry Peppers, Cucumbers, Crackers

BISON AND GREEN CHILE QUESO FUNDIDO

Chorizo Spiced Ground Bison, Jack Cheeses, Fire Roasted Hatch Chilies, Heavy Cream, Pico De Gallo, Roasted Corn, Blue Corn Tortilla Chips, Queso Fresco, Cilantro, Green Onions

*BLACK BEAN CAKES

Cumin Simmered Black Beans, Jalapeno, Shallots, Garlic, Chipotle Sour Cream, Scallions, Fried Rocket Greens

*TURKEY PASTRAMI TEA SANDWICHES

Toasted Marble Rye, Shaved Turkey Pastrami, Garlic Sage Aioli, Braised Red Cabbage, Arugula, Sunflower Sprouts

*WHITE BEAN CANAPES

White Bean Purée, Hominy, Pretzel Crostini, Sun Dried Tomato Pesto, Crispy Kale, White Truffle Oil, Flore De Sel

*BLUE CORN CRUSTED WHITE SHRIMP

Buttermilk Marinated White Shrimp, Blue Corn Meal, House Sumac Seasoning Blend, Cocktail Sauce, Sage Aioli, Local Micro-greens

*TURKEY AND WILD RICE MEATBALLS

Ground Turkey Breast, Caramelized Onions, Steamed Wild Rice, Gluten-Free Panko, Scallions, Honey Ginger Soy Glaze, Sesame Seeds, Togarashi Spiced Walnuts

*HOG WINGS

Braised Baby Pork Shanks, Peanut Butter and Sweet Red Chili Sauce, Cilantro, Nuoc Cham, Napa Cabbage Slaw, Pickled Red Onions

*ACHIOTE CHICKEN SKEWERS

Skewered Grilled Chicken Cutlets, Achiote Citrus Marinade, Tomatillo Salsa, Minced Shallots, Chipotle Aioli, Guajillo Chili Threads

BISON AND QUINOA MEATBALLS

Seasoned Ground Bison, Steamed Quinoa, Garlic, Gluten Free Panko, Scallions, Cranberry BBQ Sauce, Sage-Piñón Pesto

DINNER - PLATED AND BUFFET

PRICED PER PERSON. DINNERS COME WITH A SOUP OR A SALAD AND A DESSERT. ITEMS MAY BE ADDED FOR ADDITIONAL COST.

RED MEAT

BRAISED BISON BRISKET

Red Wine Demi-glace and Crispy Onions with Summer Truffle Mashed Potatoes and Grilled Asparagus

BRAISED SHORT RIBS

Glace De Viande and Crispy Leeks with Roasted Garlic Mashed Potatoes and Rutabaga Purée

VENISON OSSO BUCCO

Twisted Cedar Red Wine Reduction, Parmesan Polenta, Roasted Mixed Vegetables, Sage Gremolata

SMOKED SEA SALT RUBBED PRIME BEEF

*Carving Station Only**

Jus Lie and Horseradish Cream Sauce with Roasted Fingerling Potatoes and Sautéed Squash

POULTRY

ACHIOTE LIME CHICKEN

Chicken Cutlets, Achiote Citrus Marinade, Pico De Gallo, Roasted Cream Corn, Scallions, Cilantro, Blue Corn Tortilla Strips

TURKEY CUTLETS

Seared Turkey Breast, Chimichurri, Corn Bread Stuffing, Green Beans, Cranberry Gastrique, Crispy Onions, Local Micro-greens

FISH / SEAFOOD

SEARED FILET OF SALMON

Roasted Tomato Beurre Blanc, Crispy Kale, Steamed Wild Rice, Butternut Squash Purée, Green Beans

SHRIMP AND GRITS

Blue Corn Crusted White Shrimp, Bisque, Roasted Hatch Chilies, Tomatillo Purée, Roasted Corn, Pop Corn Grits, Grilled Scallions

PORK

GRILLED PORK TENDERLOIN

Apple Cider Cranberry Gastrique with Roasted Garlic Mashed Potatoes and Grilled Asparagus

CRISPY PORK BELLY

Braised Red Cabbage, Crispy Onions, Julienne Apples, Roasted Fingerling Potatoes, House Apple Butter, Jus

VEGAN / VEGETARIAN

THREE SISTERS & GRAINS (VG)

Sautéed Yellow Squash, Zucchini, Butternut, Anasazi Beans, Roasted Corn, Shallots, Quinoa, Wild Rice, Popped Amaranth Seed, Sage-Piñón Pesto, Grilled Green Onion Relish

Inquire about seasonal options.

**Carving stations require a 25 person minimum. Chef attendant required at 0 per chef per hour, with one chef per 75 people.*

SALADS

CAB SALAD

Roasted Corn, Arugula, Butternut Squash, Mixed Greens, Sunflower Seeds, Pepitas, Quinoa, Cranberry Cilantro Vinaigrette

FAM MIXED GREENS SALAD

Field Greens, Watercress, Cherry Tomatoes, Cucumbers, Julienne Squash, Shaved Shallots, Tomato Sumac Vinaigrette, Wild Rice

KALE & GREENS

Organic Mixed Greens, Chiffonade Kale, Shaved Radishes, Pomegranate Seeds, Black Walnuts, Honey Lime Vinaigrette

NOT SO CLASSIC SPINACH SALAD

Rendered Turkey Bacon Lardons, Boiled Egg, Pickled Shiitake Mushrooms, Shaved Red Onions, Warm Bacon Red Wine Vinaigrette

FAM CHOPPED SALAD

Chopped Iceberg Lettuce, Arugula, Turkey Lardons, Garlic Croutons, Chopped Red Onions, Monterey Jack Cheese, Cherry Tomatoes, Scallions, Crispy Onions, Creamy Sage Dressing

SOUPS

HOMINY STEW

Braised Pork Shoulder, Stewed Hominy, Guajillo Chilies, Oregano, Shaved Radishes, Scallions, Blue Corn, Crema

ROASTED CORN AND RED PEPPER BISQUE

Roasted Corn, Pumpkin Purée, Roasted Red Bell Peppers, Heavy Cream, Sage-Piñón Pesto, Pickled Lobster Mushrooms

BLACK BEAN SOUP (VG)

Black Beans, Smoked Yellow Onion, Toasted Cumin, Smoked Jalapeño, Lime, Queso Fresco, Chipotle Crema, Pickled Red Onion

DESSERT

PUMPKIN CHEESECAKE

Blue Corn Sugar Cookie Crumble, Roasted Pumpkin and Sweetened Cream Cheese, Vanilla Bean Paste, Dolce De Leche

BEDRE CHOCOLATE POT A CRÈME

Dark Chocolate, Heavy Cream, Mint Anglaise, Cinnamon Funnel Cake

ESPRESSO PANNA COTTA

Local Espresso, Organic Agave, Macerated Berries, Cocoa Nibs

CARROT CAKE

Dark Rum, Dark Brown Sugar, Cream Icing, Carrot Ginger

BLUE CORN CAKE

Agave, Cocoa Nibs, Blue Corn Cookie, Sweet Cranberry Purée, Lemon Curd

MACERATED BERRY CUP

Orange Zest, Seka Hills Balsamic Apricot Jam, Thirty Nine Granola, Berry Purée



BAR MENU

ALL ITEMS AND PACKAGES ARE PRICED PER PERSON.

BEER & WINE

DOMESTIC BEER (HOSTED)

Coors Light, Bud Light, Michelob Ultra

IMPORTED/SPECIALTY BEER (HOSTED)

Skydance Brewing Co.

WINE/GLASS (HOSTED)

WINE/BOTTLE

DeLoach, American Vintage, Ferrari Carrano, Kali Hart, Benton Lane, SIMI, Gruet Sparking

BAR SELECTION

PREMIUM SELECTION (HOSTED)

Tito's Vodka
Hendricks Gin
Maker's Mark Bourbon
Glenlivet 12 Year Old Whisky
Gran Centenario Plata Tequila

HOUSE SELECTION (HOSTED)

Tito's Vodka
Bombay Sapphire Gin
Crown Royal Whisky

BAR PACKAGES

IMPORTED & SPECIALTY BEER/WINE

1 HOUR	2 HOURS	3 HOURS	4 HOURS
\$23	\$27	\$33	\$47

BEER/WINE

1 HOUR	2 HOURS	3 HOURS	4 HOURS
\$16	\$21	\$27	\$31

PREMIUM BAR

1 HOUR	2 HOURS	3 HOURS	4 HOURS
\$21	\$31	\$37	\$41

HOUSE BAR

1 HOUR	2 HOURS	3 HOURS	4 HOURS
\$19	\$25	\$31	\$35

OUR MENUS ARE FULLY CUSTOMIZABLE. SEASONALITY MAY AFFECT AVAILABILITY.
MENU AND PRICES ARE SUBJECT TO CHANGE. THE INVOICE WILL INCLUDE OKLAHOMA SALES TAX 8.625%,
OKLAHOMA ALCOHOL TAX 13.5%, AND SERVICE FEE 23%, WHEN APPLICABLE. LABOR CHARGES WILL BE ADDED
TO INVOICE BASED ON EVENT SIZE.



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