HOPSCOTCH
KITCHEN & BAR

CLASSICS

FRUIT AND CHEESE — $4
An assortment of cheese and seasonal fruit served with crackers

CHARCUTERIE — $10
Meats, cheeses, jams, dried and fresh fruit, olives, mustard, and artisan crackers

COCKTAIL MEATBALLS — $5
Your choice of sauce
- Marinara
- Korean BBQ
- BBQ

CAPRESE SKEWERS — $3
Cherry tomato, mozzarella pearls, balsamic glaze, and fresh basil served on a skewer

STUFFED MUSHROOMS — $4
Red bell pepper, parmesan cheese, spinach, and cream cheese

SHRIMP COCKTAIL — $6
Served with cocktail sauce and lemons

SMOKED SALMON — MKT
Side of cherry wood cold-smoked salmon, dill cream cheese, pickled red onion, capers, and crostinis
Serves 14-16 people

CHIPS & DIPS

CHIPS AND QUESO — $5
Our house-made queso blanco with fresh made salsa and tortilla chips

SPINACH & ARTICHOKE DIP — $5
Creamy spinach dip with artichokes. Served with salsa and tortilla chips

BEER CHEESE DIP — $5
Made with Lively Amber Ale and served with warm pretzel bread

JALAPENO POPPER DIP — $5
Jalapenos, bacon, shredded cheddar cheese, and cream cheese. Served with house -seasoned potato chips

CRUDITE — $3
Raw vegetables and house-made french onion dip

SLIDERS

PULLED PORK SLIDERS — $8
House-made pulled pork tossed in BBQ sauce topped with creamy cole slaw and garnished with a cornichon pickle

CHEESEBRGER SLIDERS — $6
2 ounce burger patty with american cheese on a soft bun with condiments on the side

ROAST BEEF SLIDER — $8
Roast Beef, swiss cheese, caramelized onions, and whole grain mustard on a slider bun

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BUILD YOUR OWN

BURGER BAR — $13
Hand-made burger patties, american and swiss cheese, lettuce, tomato, pickles, onion. mayo, mustard, and ketchup. Served with house-seasoned potato chips.

STREET TACOS — $12
Shredded rotisserie chicken, pulled pork, chopped tomatoes, diced onions, cilantro, shredded cheese, sour cream, salsa, corn and flour tortillas.
Add shrimp $4
Add Chips and Queso $5

PROTEINS

CHICKEN PICATTA — $9
white wine, parsley, mushrooms, tomatoes, and lemon caper butter sauce over sliced chicken breasts.

BBQ CHICKEN THIGHS — $8
Jiucy Boneless chicken thighs smothered in BBQ sauce

CHICKEN POT PIE — $10
Rotisserie chicken, peas, carrots, shallots, and cayenne seasoning with a buttery flaky crust. Served Family Style

SMOTHERED CHICKEN — $9
pan-seared chicken breasts covered in mushroom demi glace.

ROTISSERIE CHICKEN — $11
½ rotisserie chicken cut into pieces. Breast, thigh , and leg

POT ROAST — $12
With gravy made from the drippings

MEATLOAF — $11
House-made meatloaf with red wine demi glace.
*2 pieces per person

PASTA

MEATBALLS & MARINARA — $9
Penne pasta, marinara sauce, meatballs, and mozzarella cheese

CHICKEN ALFREDO — $10
Penne pasta, sliced chicken, alfredo sauce, and parmesan cheese

VEGGIN' OUT — $8
Penne pasta, spinach, mushrooms, squash, zucchini, basil pesto sauce, and parmesan.
Make it vegan without the parmesan



SIDES

COLE SLAW	$4
MAC AND CHEESE	$5
STEAMED VEGGIES	$4
MASHED POTATOES	$4
BRUSSELS SPROUTS	$4
GLAZED CARROTS	$4
HOUSE-SEASONED CHIPS	$2
GREEN BEANS WITH BACON	$4
HOUSE SALAD	$4
CAESAR SALAD	$4
JALAPENO CORN MUFFINS	$4

ALL ITEMS PRICED PER PERSON

DESSERTS

BANANA PUDDING $5
House-made with whipped cream and caramel sauce

RICE CRISPY BITES $2
Our signature rice crispy bricks cut into bite size pieces.
Make it a brick for $6

4 LAYER CHOCOLATE CAKE $7
layers of chocolate between chocolate cake. Rich and Delicious

MINI DESSERTS $6
rice crispy bites, cheesecake bites, mini brownies, and macarons

BEVERAGES

ICE TEA	$2
LEMONADE	$2
SODAS	$3

BAR PACKAGES

BEER AND WINE $16
A selection of domestic and local beer. 2 house red wines and 2 house white wines.

LIQUOR, BEER, & WINE $21
A selection of domestic and local beer. 2 house red wines and 2 house white wines. Vodka, Rum, Whiskey, Gin,, and Tequila with mixers and sodas

PREMIUM BAR $25
Local and domestic beer, red and white wine, premium liquor,, mixers, sodas, and fruit.

SIGNATURE COCKTAIL $8
Add a signature cocktail to any drink package

TERMS AND CONDITIONS

1. CONTRACT AND DEPOSIT:

A SIGNED CONTRACT AND NON-REFUNDABLE DEPOSIT ARE REQUIRED TO GUARANTEE SERVICES. THE DEPOSIT WILL BE USED AS A CREDIT TO THE FINAL BILL THE DAY OF THE EVENT. OFF-SITE CATERING DEPOSIT AMOUNT IS 25% OF THE FINAL BILL. PRIVATE DINING EVENTS REQUIRE A $100 DEPOSIT.

2. UNDER 21 POLICY:

PERSONS UNDER 21 ARE ONLY PERMITTED UNTIL 8 PM. VALID ID IS REQUIRED.

3. CANCELLATONS:

FOR ALL CANCELATIONS, THE DEPOSIT WILL BE FORFEITED. IF THE EVENT IS CANCELED SEVEN (7) BUSINESS DAYS OR LESS PRIOR TO THE EVENT, 50% OF THE NET FOOD AND BEVERAGE SALES MINIMUM IS REQUIRED.

4. GUEST GUARANTEE:

FOR ALL EVENTS, HOPSCOTCH MUST HAVE THE GUEST NUMBER CONFIRMED NO LESS THAN SEVEN (7) BUSINESS DAYS PRIOR TO THE EVENT. ALL FINAL GUEST 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 3-4 HOURS FOR ALL EVENTS.EACH ADDITIONAL HOUR WILL BE $50 PER HOUR PER SERVER.

5. DISPOSABLES AND RENTALS:

FOR OFF-SITE EVENTS HOPSCOTCH OFFERS CLEAR ACRYLIC PLATES, CUPS, FLATWARE, AND NAPKINS FOR $2 A PERSON. REAL PLATES, FLATWARE, AND GLASSWARE ARE AVAILABLE FOR $10 A PERSON. REAL PLATES AND FLATWARE WILL BE PROVIDED AT NO CHARGE FOR PRIVATE DINING EVENTS.

6. 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.

7. TAXES AND FEES:

OKLAHOMA SALES TAX AT 8.625% WILL BE ADDED TO THE NET TOTAL OF ALL EVENTS. FOR EVENTS WITH ALCOHOL 13.5% STATE LIQUOR TAX WILL BE ADDED. A 20% SERVICE FEE WILL BE ADDED AND DISTRIBUTED TO SERVICE STAFF. AND A 5% ADMIN FEE WILL BE ADDED TO ALL EVENTS. TAX EXEMPTION WILL BE APPLIED WITH PROPER DOCUMENTATION FROM THE STATE OF OKLAHOMA. GUESTS MUST EMAIL OKLAHOMA TAX EXEMPTION PERMIT TO COORDINATOR FOR SALES RECORD.

8. FINAL PAYMENTS:

CATERING AND PRIVATE DINING CLIENTS AGREE TO PAY THE FINAL PAYMENT AT THE COMPLETION OF THE EVENT.