

PRIVATE EVENTS

Roadhouse Bar & Grill

About Us

Welcome to Roadhouse Bar & Grill! We are a trendy and comfortable venue within Market Square in downtown Durant, OK. We are home to the original Roadhouse Bar & Grill, a legacy destination in our community for the last 25 years. Our welcoming atmosphere and diverse menu options are ideal for corporate luncheons, rehearsal dinners, cocktail receptions, as well as business meetings. We invite you to come and get a taste of what makes the Roadhouse different. Make your event memorable and successful by calling us today!

Contact Us

116 N. 1st Avenue, Durant, OK 74701
580-916-6516
Events@mrg-ok.com



What you feel like eating at any given moment is what you should have - F. Adria

www.roadhouseok.com

XO ROOM

Roadhouse Bar & Grill

Rental Rates

4 Hour Rental with \$500 food and beverage minimum

Monday through Thursday \$150

Friday & Saturday \$300

Sunday \$750

Seating

Capacity

Plated Lunch or Dinner – 80 person

Lunch or Dinner Buffet – 100 person

Cocktail Reception – 120

Amenities

Tables, Chairs, Black Table Cloths

*Dinnerware, Flatware & Glassware available

Audio / Video / Screen Projection media available

Free Parking, Private Entry,

Close to I-75, HWY70, Choctaw Casino, Ball Park & Bell Tower



SELMA ROOM

Roadhouse Bar & Grill

Rental Rates

4 Hour Rental with \$250 food and beverage minimum

Monday through Thursday \$100

Friday & Saturday \$250

Sunday \$550

Seating

Capacity

Plated Lunch or Dinner – 30 person

Lunch or Dinner Buffet – 30 person

Cocktail Reception – 40

Amenities

Tables, Chairs, Black Table Cloths

*Dinnerware, Flatware & Glassware available

Free Parking.

Close to I-75, HWY70, Choctaw Casino, Downtown Durant, Ball Park & Bell Tower



Starters

**APPETIZERS &
HORS D'OEUVRES**
All bites are 2 pieces per person

ROADHOUSE SIGNATURE CRAB CAKE

Served on a bed of fresh Arugula & topped with Cajun Remoulade & local grown micro-greens. These are legendary!

PLATTERS

Domestic Cheese & Fruit \$3

Berries, Table Grapes & Assorted Crackers

Artisan Cheese Board \$4.75

Berries, Grapes, Crackers, Nuts & Dried Fruit

Crudite' \$1.75

Raw & Blanched Seasonal Vegetable Assortment with Dill and Garlic Tzatziki

Roasted & Chilled Vegetables \$2

Seasonal Vegetables, Roasted with Balsamic Glaze and Danish Bleu Cheese

Charcuterie \$5

Assorted cured meats, cheeses, Terrasoul organic dried fruits, olives, whole grain mustard, locally made jams, and garlic crostinis

Alaskan Cold Smoked Salmon \$7.25

Cucumber, Compound Cheese, Red Onions, Italian Capers, Hard Boiled Egg, and Garlic Crostinis (25 person minimum / 3.5 oz per guest)

Beef Tenderloin MKT

Horseradish Aioli, Maple Dijon, Chevre, Pickled Red Onion, and Assorted Crostinis (20 person minimum / 4 oz per guest)

DIPS & SPREADS

Spinach Artichoke \$2.25

Tri-Colored Tortilla Chips

Hummus \$2

Red Pepper or Classic. Pita Chips

Bruschetta Spread \$2

Tomatoes & Fresh Basil with Garlic Crostinis

French Onion Dip \$1.50

with House made Potato Chips

Chipotle Chicken Dip \$3

Tortilla Chips & Celery

Hot Bacon Cheese Dip \$3

Salted Pretzel Bites

Pimento Cheese Spread \$2.25

Artisan Crackers

Gigi's Trio \$4.25

Guacamole, Salsa & Queso. Tortilla Chips

Hot Crab Dip \$6.00

Crostinis

CROSTINI MORSELS

\$3.25

**Pecan Smoked
Pork Loin**

with Kayterra's Blackberry Chutney and Arugula

D' Anjou Pear & Balsamic

Danish Bleu Cheese with Sliced Pear & Aged Balsamic Drizzle

Salmon Cake

Capers, Horseradish Cream & Red Onion

We are pleased to accommodate any guest-inspired creations.

SANDWICHES & MINIS

BBQ Brisket with Cabbage Slaw & Sweet Pickle Chips \$5.25

Chicken Club with baby greens \$4.50

French Dip with Horseradish Aioli \$5.25

Cucumber with Dill Tzatziki \$2.00

Chicken Salad Buffalo, Lemon Basil, Pesto, or Classic \$4.50

Turkey Pinwheel \$3.00

Hot Crab Pinwheel \$4.50

Hawaiian Pulled Pork Garlic, Pineapple, Red Cabbage \$4.50

Roadhouse Bar & Grill

Hors D' Oeuvres

SKEWERS

(3" SKEWERS: 1 PER PERSON)

Chilled Tortellini & Shrimp	\$3
With Sundried Tomato Sauce	
Asian Glazed Tuna	\$4.75
Ginger & Teriyaki	
Chilled Caprese	\$1.75
Mozzarella, Balsamic Reduction, Basil. Tomato or Blackberry Cucumber	
Antipasto	\$2.75
Olives, Mozzarella, Basil, Tomatoes & Tortellini	
Bowtie & Meatball	\$2.75
Smoky Marinara, Basil & Pasta.	
Pesto Chicken	\$2.25
Grilled. Basil Pesto & Cherry Tomatoes	
Bacon Wrapped Jalapeno	\$2.25
Smoked Chicken, Cheddar & Jack.	
Buffalo Chicken	\$2.25
Vidalia Onions, Yellow & Red Bell Pepper	
Garlic Butter Steak	\$4.00
Layered with Red Onion	

SAVORIES

(2 PER PERSON)

Deviled Eggs	\$2.25
Classic: Dijonnaise, Gherkins, Onion Avocado: Lime, Jalapeno & Cilantro +\$1	
Cucumber Rolls	\$1.50
Dill & Cream Cheese. Smoked Salmon, Chicken, Tuna, Bacon or Prosciutto	
Sweet Potato Slices	\$1.50
Goat Cheese, Watercress & Cranberry	
Tartlets	\$4.00
Puff Pastry, Goat Cheese, Black Pepper. Onion, Tomato or Bacon	
Spanakopita	\$4.00
Greek Spinach Pie with Cheese & Phyllo. Served with Fresh Tzatziki	
Mini Pizzas	\$3.00
Basil, Marinara & Mozzarella Spinach, Alfredo & Parmesan	
Baked Brie Bites	\$4.00
Phyllo Shell. Strawberry Jalapeno, Sandplum & Spiced Pecan, or Bacon Fig	
Beef Wellington Bites	\$5.50
Certified Angus. Horseradish Dipping Sauce	
Buffalo Wings	\$4.00
Bourbon, Garlic Parmesan, Chipotle BBQ, Lemon Pepper, Sweet Chili or Buffalo Sauce	

HORS D'OEUVRES

\$3.25 - 2 per person

Potato Minis
Spinach Artichoke Stuffed
Smacked Garlic & Rosemary
Crispy Loaded Hasselback +\$!

Cocktail Meatballs
Garlic Sesame, Bourbon &
Brown Sugar, Swedish, Sweet
Chili, or Cheeseburger

Stuffed Mushrooms
Tuscan: Creamy Sun-dried
Tomato, Garlic & Herb, or
Crab Stuffed +\$1.00

We are pleased to accommodate any guest-inspired creations.

CRUSTACEANS

Shrimp Cocktail 3 per person	\$5.25	Oysters Rockefeller	\$3.50
Lobster Rolls 1 per person	\$4.50	1 per person	
Bacon Wrapped Scallops	\$4.50	Raw Oysters 1 per person	\$3.00
1.5 per person		Shrimp Taco Bites	\$3.50
Coconut Shrimp 1.5 per person	\$5.25	2 per person	

Roachhouse Bar & Grill

produce menu

ROADHOUSE
BAR &
GRILL

Salads

Farm \$3 Mixed Greens, Cucumber, Tomatoes, and Radish served with Ranch Dressing & Balsamic Vinaigrette	Chef \$4 Ham, Gouda & Turkey Pinwheels over Mixed Greens with Cucumber, Chopped Egg, Tomatoes, Bacon & Ranch	Blue Zones Cobb \$5.50 Avocado, Artichoke, Ancient Grains, Piquant Sweet Peppers, Radish, Pumpkin Seeds, Vinaigrette
Three Bean Salad \$3 Wax, Green, Kidney, ACV, Garlic	Broccoli Salad \$3 Raisins, Sunflower Seeds & Shallots	Greek Pasta Salad \$3 Olives, Peppers, Spinach
Classic Caesar \$4 Romaine lettuce with Caesar dressing, Shaved Parmesan & House-made Garlic Croutons	Strawberry \$4 Baby Spinach, Red Onion, Bleu Cheese, Spiced Pecans and Balsamic or Champagne Vinaigrette	Harvest Bowl \$6 Chili Glazed Sweet Potatoes, Sage Quinoa, Pearl Barley, Farro, Mushroom, Grilled Onion, Sugar Snap Peas, Cilantro Pesto

Starches

Cheesy Casserole \$4 Broccoli, Cauliflower, Idaho Potato, Asparagus or Green Beans	Manicotti or Shells \$8 Ricotta, Mozzarella, Parmesan, Spinach, Garlic & Vodka Sauce	Potatoes Au Gratin \$4
Roasted Potatoes \$3 Yukon Gold & Garlic, Hasselback +\$0.75 Thai Chili Sweets +\$0.50 Bell Pepper, Onion & Garlic +\$1.00	Stuffed Peppers \$8 Poblano or Sweet Red. Ancient Grains, Tomatoes, and Roasted Vegetables	Scampi Pasta \$5
Loaded Potatoes \$5 Choose Idaho or Sweet & Bacon, Cheddar, Sour Cream, & Chives or Cinnamon & Brown Sugar	Mashed Potatoes \$3 Peppered, Beef or Poultry Gravy Gouda & Bacon +\$1 Rosemary Garlic +\$1	Wild Rice or Rice Pilaf \$3
		Mushroom Risotto \$8
		Smoked Gouda Mac \$5
		Parmesan Spinach Orzo \$3
		Mushroom Stuffing \$5

Vegetable Dishes

Brussel Sprouts \$2.50 Roasted, Steamed or Fried Bacon Jam +\$1 Lemon Parmesan +\$0.50	Fall Harvest \$4 Roasted. Garlic & Herb. Butternut Squash, Spaghetti Squash, or Acorn Squash	Zucchini Noodles \$4 Garlic Herb, Marinara, Alfredo, Thai Peanut, Basil Pesto, or Cilantro Lime & Avocado
Broccoli \$2.50 Steamed or Roasted Garlic Herb	Greens & Garlic \$4 Spinach or Kale Sauteed, Creamed or Au Gratin +\$1	Fresh Corn \$2 On the Cob or Creamed. Mexican Street Corn +\$1 Fritters +\$2
Summer Range \$2.50 Yellow Squash, Zucchini, Green Beans, Eggplant, Okra, Snap Peas, Ratatouille +\$1.50	Asparagus \$5.50 Steamed, Grilled, Roasted or Fried Lemon Pepper +\$0.50 Bearnaise +\$1	Carrots \$2.50 Roasted. Garlic Bourbon Glaze

proteins *menu*

ROADHOUSE BAR & GRILL

Whites

<p>Chicken Roulade \$10 Seafood, Wild Mushroom, Proscuitto & Parmesan, Cornbread & Sage</p> <p>Grilled Chicken \$8 Choose Sauce: Mushroom Madeira, Reisling, Florentine, Barbecue, Teriyaki, Jerk or Cajun</p> <p>Chicken Kabobs \$7 Traditional, Mandarin, Jambalaya, Smoky Barbecue, or Veracruz Fajita</p>	<p>Chicken & Pasta \$7 Blackened with Shrimp Fettuccini Alfredo, Jerk with Asparagus Farfalle, Bowtie Piccata, Tortellini & Sundried Pesto, Marinara & Parmesan, Fettuccine Cacciadore, Buffalo & Bowtie, Southwest</p> <p>Turkey Breast \$8 Herb Roasted or Smoked. Choose Turkey Gravy, Cranberry Chutney or Chipotle Barbecue</p>	<p>Pork Chop \$8 Hawaiian, Cinnamon Apple, Creamy Mushroom, Red Wine Demi-glace, Country Fried with Peppered Gravy, Herb Roasted with Brandy Reduction, Smoked with Barbecue Sauce</p> <p>Smothered Chicken \$9 Monterey - Onion, Mushroom, Parmesan & Avocado, Margarita - Lime & Cilantro, Italian - Artichoke & Mozzarella</p>
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Reds

<p>Steak & Pasta \$10 Sirloin Steak Stroganoff Filet Mignon with Marsala Wine</p> <p>Steak Kabobs \$11 Classic with Summer Harvest, Fajita, Chimichurri +\$0.50, or Demi-glace +\$1,</p> <p>Prime Rib \$15 Herb Roasted, 8 oz per person. Horseradish & Au Jus</p>	<p>Chicken Fried Steak \$11 Buttermilk battered Certified Angus Sirloin with Peppered Gravy</p> <p>Lamb Chops MKT Rosemary & Garlic Butter, Merlot Sauce, Pesto Crusted, Smoked, Honey Glazed</p> <p>Beef Tips \$11 Au Poivre, Diane Style, Classic Roast or Bergundy-Braised</p>	<p>Certified Angus Beef MKT Sirloin, Ribeye, Strip, or Filet Mignon topped with Herb Compound Butter, Cognac Mushroom Sauce +\$1, Au Poivre +\$1.50, Chimichurri, Red Wine Demi-glace +\$1, Oscar Sauce \$3</p> <p>Veal Parmesan \$14 Classic Marinara or Romano Sauce</p>
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Seafood

<p>Redfish, 8 oz \$14 Parmesan Panko Crusted, Classic Blackened, Almandine, Alexander Sauce, Picatta, Mexican</p> <p>Rainbow Trout, 6 oz \$16 Pecan Crusted, Beurre Blanc, Maple Balsamic, Soy-Citrus</p> <p>Sea Scallops, 5 oz \$18 Lemon Butter, Basil Garlic Butter, Capers, Cajun Seasoned, Creamy Tuscan, Pesto Pasta, Orange Rum Sauce</p>	<p>Grilled Salmon, 6 oz \$16 Bourbon Glazed, Blackened, Herb Compound Butter, Lemon, Herb Crusted or Ginger Miso Glazed</p> <p>Shrimp \$16 Scampi, Blackened Skewers, Chipotle Glazed, or Sweet Thai Chili</p> <p>Swordfish, 6 oz \$17 Lemon Garlic, Mango Salsa, Tomato & Olive Tapenade, Kebabs with Citrus Herb Salsa, Crispy Parmesan Bites</p>	<p>Red Snapper, 8 oz \$20 Blackened with Peach Salsa, Barbados (lime, thyme & shallot), Chimichurri, Coconut with Cilantro Lime Butter</p> <p>Lobster Tails, 6 oz \$45 Lemon Garlic, Rosemary, Cajun, or Beurre Blanc</p> <p>Snow Crab, 8 oz \$50 Lemon, Garlic, Pepper, Smoked Spices, Butter, & Sea Salt</p>
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Dessert

Options

Cheesecake	\$4
German Chocolate, New York Style with Berry Coulis, Turtle, Salted Caramel, Pumpkin or Blackberry	
Cakes	\$5
Lemon, Chocolate, Carrot, Hummingbird, Red Velvet, Butter, Angel Food, Cupcakes, Fruit Cake, Strawberry	
Pies	\$5.50
Peanut Butter, Buttermilk, Shortbread Pecan, Blueberry Lemon, Key Lime, Pumpkin, Deep Dish Apple, Lemon, Coconut or Chocolate Cream, and Fried Pies	
Layers	\$6
Italian Tiramisu, Boston Cream, Creme Brûlée'	
Cups	\$4
Seasonal Mousse: Key Lime, Pumpkin, Caramel, Hazelnut, Champagne Citrus, S'mores, & Cherry Puddings: Banana, Chocolate, Vanilla, & Apricot	
Tortes	\$6.50
Flourless Chocolate, Spumoni, Blackberry Opera, Strawberry, German Black Forrest, and Pecan Praline Pumpkin	
Cookies & Bars	\$2.50
Cookies: Peanut Butter, Shortbread, Classic Chocolate Chip, Lemon, Sugar, Oatmeal Raisin, or Thumbprint Bars: Lemon, Pecan, 7 Layer, S'mores & Brownies	
Heritage	\$8
Bananas Foster, Peach Cobbler ala mode, Lava Cake, Baked Alaska, Strawberry Shortcake, Hot Fudge Sundae, Pistachio or Hazelnut Entremet	

We are pleased to accommodate any guest-inspired creations.



AMERICAN

Heritage Breakfast **\$14**

Egg Souffle', Choose Bacon or Sausage,
Breakfast Potatoes, Biscuits with Gravy &
Seasonal Fruit Charcuterie

Continental **\$8**

Seasonal Fruit Charcuterie
Assorted Muffins, Croissants, Bagels with
Assorted Cream Cheeses

Bagel Service **\$5.50**

Assorted Bagels with Plain &
Flavored Cream Cheeses

Yogurt Parfaits **\$5**

Seasonal Berries, Dairy Free Yogurt,
Natural Peanut Butter, and Hemp Seed
Granola

Baked or Overnight Oats **\$4.50**

Seasonal Berries, Natural Sweeteners &
Local Nuts

Avocado Toast **\$5**

Tomato Halves, Arugula, Balsamic
Drizzle & Seasonings

FRENCH

French Toast **\$10**

Served with Hot Pure Maple Syrup or
Berry Coulis
Choose Bacon or Country Sausage
Seasonal Fruit Charcuterie

Quiche **\$12**

Ham & Smoked Gouda or
Spinach & Parmesan
Choose Bacon or Sausage
Breakfast Potatoes
Seasonal Fruit Charcuterie

BEVERAGES

Hot Beverages **12**

Regular and Decaffeinated Coffee, Apple
Cider, or Herbal Hot Tea

House-made Juice by the Gallon **\$12**

Budget 15 persons per Gallon. Apple, Orange,
Grapefruit, Pineapple or Green Juice

Assorted **\$6**

Orange Juice, Apple Juice, Bottled Spring
Water, Coffee, Hot Tea and Hot Cocoa

We are pleased to accommodate any guest-inspired creations.
Plant-based and allergen sensitive options are available on request.



PROTEINS

Applewood Smoked Bacon **\$3**

thick cut, 3 per person

Breakfast Sausage **\$3**

Country or Smoked, 2 per person

Turkey Bacon **\$4**

2 per person

Beyond Sausage **\$5**

Plant-based Option, 2 per person

Chicken & Waffles **\$4**

Pure Maple Syrup. 1 per person
Blackberry Coulis +\$1

Smoked Ham, 4 oz per person **\$4**

Country Fried **\$4**

Pork Chop with Peppered Gravy
Sirloin Steak with Gravy +\$1.50

STARCHES

Roasted Potatoes **\$3**

Seasoned Savory with Onion
and Mild Peppers

Ancient Grains Blend **\$4**

Fresh Berries and Natural Sweeteners

Grits **\$4**

Roasted Poblanos & Parmesan

Hashbrown Casserole **\$4**

Bacon, Onions, Smoked Gouda Cheese

SEASONAL HARVEST

Waldorf Salad **\$3**

Apple, Celery, Pecan, Grape, Lemon & Mayo.

Seasonal Fruits & Berries **\$2.50**

Fruit Skewers **\$3.75**

with maple cashew dipping sauce

Melon Options **\$3.00**

Seasonal Melons: Watermelon,
Cantaloupe, Honey Dew, Christmas and
More

We are pleased to accommodate any guest-inspired creations.
Plant-based and allergen sensitive options are available on request.



bar

SERVICE

CASH COUNTER

\$150 Fee

Guests pay for their own Spirits

ENTERTAINER BAR

Bar tab paid by the host at the close
of the event

LIMITED BAR

Host established spend limit set &
remaining drinks are paid by guests

BEVERAGE VOUCHER

\$16 per person

for select beers and vintage wines.

\$20 per person for

House liquor, premium beer and notable wines

***Licensed bartender(s) will be provided in the event to a bar is
used. For cash bar, a 20% gratuity is applied to all tickets.***

POLICIES

Roadhouse Bar & Grill

Venue Rental

We reserve our venue for 4 hours with an hour to set up before and an hour to break down after your event. Our venue closes at 9:30 pm and we expect to be completely cleared out by 11:00 pm. If your event runs over these hours, there will be a \$200 per hour fee for every additional hour you use, as well as a \$25 per hour fee for each staff member that is required to stay.

Any damage done to the property, furniture, dishware, or glassware will be assessed and charged to the host, depending on the severity of the damage.

Dishware

We can provide white dishes, with flatware, glassware, and black napkins for your event. If this option is chosen, we do require a utility team member to be contracted for the event for the fee of \$150.

We would be happy to provide disposable clear acrylic dishes, cups, and flatware for a fee of \$2 per person.

Staff

Our team is dedicated to making your event a success. They will take care of set up, maintaining the facility, clearing plates, replenishing drinks, buffet items, trash removal, and clean up. We take pride in having well-trained and professional staff to help take care of your event.

The number of staff needed will differ based on the type of event and level of service, as decided by the catering coordinator.

Labor Fees are as follows:

Servers / Bartenders \$150 (4 hours +\$25 per hour thereafter)

Additional gratuities are appreciated and are shared amongst hospitality and culinary teams.

ROADHOUSE

— BAR & GRILL —

STEAKS • SEAFOOD • FRIENDS



Guest Count

We understand that things can come up last minute, which is why we only require a final guest count one week before the event. We'll do our best to accommodate any increase in numbers. However, in order to efficiently plan for purchasing and staff scheduling, we need to know the final count at least one week in advance. Once the final count has been submitted, that will be the charge on the invoice.

Menu Selections

Notice: Menu selections must be made at least one week in advance for our ordering and production team's schedule. If you choose menu options with late notice, we may have to substitute menu items based on purchasing limitations. We do not allow outside food or alcohol.

Deposit & Cancellations

Roadhouse Bar & Grill requires a 25% deposit in order to reserve the event date and time slot. We accept payment via check or credit card. The deposit will be applied to the final balance of the bill.

We're so excited to have you as our guest! The final payment is due on the day of the event. If you need to cancel within two weeks of the scheduled date, we'll just need a 25% fee for any food and beverage special orders as well as labor guarantees, plus rentals, as applicable.

Every bill will incur an administrative fee of 3% of the total before taxes. This administrative fee is for administration overhead, software, documentation and printing requirements, preparation, and other management of the event.