

D. Allen Wint operated the Dining Room and Banquet facility at 925 West Broadway of the Tom Cooper Dairy Restaurant, Ardmore, Oklahoma.

COOPER RESTAURANT

PARTY ROOM

Dining Facilities

Phone For Reservations  
CA3-9026

1960

GUARANTEE

DELUXE SUGGESTIONS

STEAKS

\$2.25

\$2.00

\$1.75

\$1.50

Spinach and Orange Slice

SALADS AND GARNISHES

POTATOES AND VEGETABLES

DESSERTS

MENU VARIATIONS

Reservations should be made as early as possible. This will enable us to procure menu items desired for the success of your function. Preferably three (3) days in advance of service.

A guarantee number must be given to us not later than noon of the day preceding your banquet. You will be held responsible for 95% of your guarantee and we will be prepared to serve 5% over your guarantee.

It is our continuing desire to serve you promptly at the hour selected by you. Your cooperation will be appreciated.

GUARANTEE

DELUXE SUGGESTIONS

STEAKS

\$2.25

\$2.00

\$1.75

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Spinach and Orange Slice

SALADS AND GARNISHES

POTATOES AND VEGETABLES

DESSERTS

MENU VARIATIONS

Our Finest Steaks are Cut from Choice  
Aged Beef.

**ENTREE**

Broiled Rock Lobster with Drawn Butter

Cornish Game Hen with Wild Rice

Breast of Young Pheasant with Almond Sauce

Baked Individual Red Snapper Steaks

Fresh Individual Rainbow Trout with  
Lemon Wedge and Tartar Sauce

Please consult Catering Manager as  
to pricing.

**DELUXE SUGGESTIONS**

**STEAKS**

\$2.25

\$2.00

\$1.75

\$1.50

Spinach and Orange Slice

**SALADS AND GARNISHES**

**POTATOES AND VEGETABLES**

**DESSERTS**

**MENU VARIATIONS**

ENTREE

Our Banquet Steaks are Cut from Choice Aged Beef.

8 oz. Chopped Sirloin Steak with Mushrooms .....	2.25
5 oz. Veal T-Bone .....	2.00
4 oz. Tenderloin Steak .....	2.25
6 oz. Tenderloin Steak .....	2.85
*8 oz. Tenderloin Steak .....	3.50
*8 oz. Filet Mignon and Mushroom Sauce .....	3.50
*12 oz. T-Bone Steak .....	3.50
*10 oz. Sirloin Strip Steak .....	4.00
*12 oz. Sirloin Strip Steak .....	4.75
* 8 oz. Loin Butt Club .....	3.25

PRICE INCLUDES 25¢ COCKTAIL, SALAD, POTATO,  
GARNISH AND DESSERT

HOT ROLLS BUTTER CHOICE OF BEVERAGE  
\*Seafood Cocktail and Relish Course included  
STEAKS

\$2.25

\$2.00

\$1.75

\$1.50

Spinach and Orange Slice

SALADS AND GARNISHES

POTATOES AND VEGETABLES

DESSERTS

MENU VARIATIONS

ENTREE

Baked Top Sirloin Butt Steak (6oz.) with  
Mushroom Sauce

Broiled Lamb Chops with Mint Jelly

Roast Leg of Lamb with Mint Jelly

Broiled Breast of Young Fryer with Supreme  
Sauce

Filet of Turkey with Almond Sauce

Broiled Chopped Sirloin Steak with  
Mushrooms

SERVED WITH POTATO, VEGETABLE, SALAD,  
AND DESSERT

HOT ROLLS                      BUTTER                      CHOICE OF BEVERAGE

\$2.25

\$2.00

\$1.75

\$1.50

Spinach and Orange Slice

SALADS AND GARNISHES

POTATOES AND VEGETABLES

DESSERTS

MENU VARIATIONS

ENTREE

Roast Prime Rib of Beef au Jus... 3 oz...2.00  
5 oz...2.50  
7 oz...3.00

Broiled Ham Steak (5oz.) with Broiled  
Pineapple Ring

Stuffed Baked Ham Surprise with Hongroise  
Gravy

Broiled Pork Tenderloin with Candied Apple

Stuffed Baked Pork Chop with Sage Dressing

SERVED WITH POTATO, VEGETABLE, SALAD,  
AND DESSERT

HOT ROLLS

BUTTER

CHOICE OF BEVERAGE

\$2.00

\$1.75

\$1.50

Spinach and Orange Slice

SALADS AND GARNISHES

POTATOES AND VEGETABLES

DESSERTS

MENU VARIATIONS

$\frac{1}{2}$  Charcoal Broiled Chicken

ENTREE

Roast Leg of Veal with Sage Dressing

Broiled Ham Steak (4oz.) with Pineapple Ring

Breaded Veal Cutlet with Parsley Sauce

Baked Sirloin Butt Steak (4oz.) with  
Mushroom Sauce

Grilled Pork Chop (4oz.) with Apple Sauce

Roast Young Turkey (3oz.) with Dressing

SERVED WITH POTATO, VEGETABLE, SALAD,  
AND DESSERT

HOT ROLLS

BUTTER

CHOICE OF BEVERAGE

\$1.75

\$1.50

Spinach and Orange Slice

SALADS AND GARNISHES

POTATOES AND VEGETABLES

DESSERTS

MENU VARIATIONS

ENTREE

Chicken and Dressing Supreme

Southern Fried Chicken ( $\frac{1}{4}$ ) with Giblet Gravy

Roast Round of Beef with Brown Gravy

Chicken Fried Steak with Mushroom Sauce

Roast Veal with Dressing

Swiss Steak with Tomato Gravy

Baked Ham with Fruit Sauce

Roast Turkey with Sage Dressing

Roast Pork with Cinnamon Applesauce

Baked Halibut Steak with Drawn Butter

OR

Any \$1.25 Luncheon Plus 25¢ First Course

SERVED WITH POTATO, VEGETABLE, SALAD,  
AND DESSERT

HOT ROLLS

BUTTER

CHOICE OF BEVERAGE

\$1.50

Spinach and Orange Slice

SALADS AND GARNISHES

POTATOES AND VEGETABLES

DESSERTS

MENU VARIATIONS



## SALADS

Cole Slaw  
Combination Salad  
Cooked Vegetable  
Cottage Cheese and Gelatin Salad  
Fresh Fruit Salad Cup  
Fruit and Cottage Cheese Salad  
Fruit Gelatin Salad  
Head Lettuce Salad  
Lettuce and Tomato Slices  
Relish Plate  
Tossed Green Salad

## SALAD DRESSING

French  
Garlic  
Mayonnaise  
Roquefort  
Thousand Island

## GARNISHES

Crabapple  
Lettuce and Cranberry Sauce  
Parsley  
Spinach and Lemon Wedge  
Spinach and Orange Slice

## SALADS AND GARNISHES

## POTATOES AND VEGETABLES

## DESSERTS

## MENU VARIATIONS

## POTATOES

Au Gratin Potatoes  
Baked Potatoes  
\*Baked Sweet Potatoes  
Browned Potatoes  
Candied Yams  
Creamed Potatoes  
Duchess Potatoes  
French Fried Potatoes  
Parsley Buttered Potatoes  
Snowflake Potatoes  
\*Stuffed Baked Potato with Cheese Sauce  
~~\*Stuffed~~ Potato Puffs  
Whipped Potatoes

## VEGETABLES

\*Asparagus Spears  
Beets  
Broccoli  
Brussel Sprouts  
Carrots  
Cauliflower  
Cut Green Beans  
Whole Green Beans  
Green Peas  
Peas and Carrots  
Y.W.K. Corn

Potatoes and Vegetables will be prepared to compliment the Entree unless otherwise specified.

\*Select for meals priced at \$2.00 or more

POTATOES AND VEGETABLES

DESSERTS

MENU VARIATIONS.

SHERBETS

- Raspberry
- Lime
- Orange
- Pineapple

ICE CREAM

- Vanilla
- Strawberry
- Chocolate
- Ice Cream of the Month

PIE

- Cherry
- Apple With Cheese - add 15¢
- Blueberry
- Peach
- Apricot
- Lemon Meringue
- Lemon Bisque
- Banana
- Fruit Cobblers and Tarts

CAKE

- White
- Chocolate
- Marble
- Pie or Cake with Ice Cream - add 15¢

SPECIAL DESSERTS

- Angel Food Cake with Whipped Cream and Fresh Fruit ..... .25
- Chocolate Ice Box Pie ..... .20

DESSERTS

MENU VARIATIONS

## FIRST COURSE

	Per Plate
Shrimp Cocktail .....	.35
Shrimp Cocktail Supreme .....	.65
Oyster Cocktail .....	.75
Fruit Compote .....	.35
Fruit Compote Supreme .....	.65
Fresh Fruit Cup .....	.25
Tomato Juice .....	.25
Pineapple Juice .....	.25
Apple Juice .....	.25
Half Grapefruit .....	.25
Orange Juice .....	.25
Apricot Nectar .....	.25
Soup-tureen .....	.25

## RELISH COURSE

Relish plates Placed at Intervals on the Table, per Person .....	.15
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MENU VARIATIONS