



TULSA

HARD ROCK
**SAFE +
SOUND**



CATERING MENU AUDIOVISUAL

BREAKFAST PLATED

All breakfast entrées are accompanied with regular and decaffeinated coffee, hot tea, juice, and ice water. 20% service charge plus 6% tribal transaction fee will be added to all food & beverage, audiovisual, and meeting room rental.

TONY RED'S BREAKFAST SPECIAL

8oz Broiled New York Steak, Farm Fresh Scrambled Eggs, Breakfast Potatoes, Fruit Garnish

\$22.95 Per Person

EGGS BENEDICT

Two Poached Eggs on a Toasted English Muffin, Canadian Bacon, Hollandaise Sauce, Breakfast Potatoes, Fruit Garnish

\$20.95 Per Person

TRADITIONAL BREAKFAST

Farm Fresh Scrambled Eggs, Smoked Bacon and Sausage Links, Seasoned Breakfast Potatoes, Southern Style Biscuits, Fruit Garnish

\$17.95 Per Person

MAMA RAE'S FRENCH TOAST CASSEROLE

French Toast Casserole, Maple Praline Pecan Sauce, Farm Fresh Scrambled Eggs, Crisp Bacon and Sausage Links, Fruit Garnish

\$19.95 Per Person

BREAKFAST WRAP

Scrambled Eggs, Sausage, Onions, Peppers, Cheddar Cheese, Flour Tortilla, Breakfast Potatoes, Fruit Garnish

\$16.95 Per Person

BREAKFAST BISCUIT SANDWICH

Biscuits with Scrambled Eggs, Sausage, Cheddar Cheese, Breakfast Potatoes, Fruit Garnish

\$16.95 Per Person



BREAK

20% service charge plus 6% tribal transaction fee will be added to all food & beverage, audiovisual, and meeting room rental. \$35 server attendant fee for one hour, one per 50 guests.

EXPRESS BREAKFAST (BY THE DOZEN)

- Assorted Muffins \$26.95**
(Blueberry, Banana, Chocolate Chip)
- Assorted Danishes \$26.95**
(Apple, Cinnamon, Cheese)
- Assorted Scones \$29.95**
(Blueberry, Apple, Cinnamon)
- Breakfast Breads \$26.95**
(Zucchini, Banana Nut)

AFTERNOON TREATS

- Assorted Cookies \$28.95 a Dozen**
(Chocolate Chip, White Chocolate Macadamia Nut, Peanut Butter, Snickerdoodle)

INDIVIDUAL PRICED ITEMS

- Whole Fresh Fruit \$3.25**
- Assorted Fruit Yogurt \$2.95**
- Assorted Granola Bars \$3.95**
- Trail Mix \$2.45**
- Mixed Nuts \$2.95**
- Mini Pretzels \$1.95**
- Popcorn \$2.95**
- Power Bar/Protein Bar \$3.95**
- Individual Assorted Chips \$1.95**
- Chocolate Fudge Brownie \$3.95**
- Assorted Candy Bars \$2.95**
- Fresh Fruit Cup \$3.95**

BEVERAGES

- Assorted Soda \$2.75 Each**
- Bottled Water \$2.75 Each**
- Chilled Bottled Juices \$2.95 Each**
- Sparkling Water \$2.90 Each**
- Bottled Gatorade \$3.00 Each**
- Assorted Energy Drinks \$3.95 Each**
(Red Bull®, Rockstar®)
- Bottled Ice Tea \$2.75 Each**
- Regular or Decaffeinated Coffee**
\$32.95 Per Gal



BOXED LUNCH

All boxed meals include a bottle of water or a soda. 20% service charge plus 6% tribal transaction fee will be added to all food & beverage, audiovisual, and meeting room rental.

MUFFULETTA SANDWICH

Capicola, Ham and Pepperoni, Provolone Cheese, Ciabatta Roll with Olive Spread, Potato Chips, Cookie, Whole Fruit

\$17.95 Per Person

TRADITIONAL SANDWICH

CHOICE OF: Ham, Turkey, Roast Beef

CHOICE OF: American, Swiss, Cheddar

CHOICE OF: White, Wheat, Marble Rye, Sourdough Bread

Lettuce, Tomato, Mayonnaise and Mustard, Potato Chips, Cookie, Whole Fruit

\$16.95 Per Person

GRILLED CHICKEN WRAP

Sliced Breast of Chicken, Pico De Gallo, Lettuce, Monterey Jack Cheese, Mayonnaise, Flour Tortilla, Potato Chips, Cookie, Whole Fruit

\$17.95 Per Person

TURKEY CLUB

Roasted Turkey and Bacon, Fresh Croissant, Lettuce and Tomato, American Cheese, Mayonnaise and Mustard, Potato Chips, Cookie, Whole Fruit

\$17.95 Per Person

COBB SALAD

Grilled Chicken Breast, Diced Tomatoes, Boiled Egg, Bacon Bits, Cheddar Cheese, on a bed of Field Greens, Ranch Dressing, Crackers, Cookie

\$17.95 Per Person

ROASTED VEGETABLE WRAP

Marinated and Grilled Sweet Peppers, Portobello Mushrooms, Zucchini, Spinach Tortilla with Thai Mayonnaise

\$14.95 Per Person



COLD PLATED LUNCH

All lunch entrées are accompanied with regular and decaffeinated coffee, iced tea, and water.
Choice of one dessert. 20% service charge plus 6% tribal transaction fee will be added to all food & beverage, audiovisual, and meeting room rental.

HERO SANDWICH

Ham, Turkey, Salami, Provolone Cheese on a Hoagie, Tomatoes, Lettuce, Onions, Herbed Mayonnaise, Potato Chips

\$17.95 Per Person

RAINBOW PASTA ROTINI SALAD

Tri Color Rotini Salad Mixed with Vegetables, Italian Meats and Cheeses (Ham, Salami, Pepperoni, Provolone Cheese, Black Olives, Roasted Red Peppers and Pepperoncini Peppers), in a Vinaigrette Dressing with Ciabatta Slices

\$16.95 Per Person

THAI STEAK WRAP

Thinly Sliced Flank Steak, Asian Slaw with Peanut Ginger Dressing, Flour Tortilla, Potato Salad

\$18.95 Per Person

MANDARIN CHICKEN SALAD

Chicken Salad, Shredded Carrots and Red Cabbage, Romaine Lettuce, Mandarin Oranges, Almonds, Poppy Seed Dressing, Crackers

\$17.95 Per Person

CHICKEN CAESAR WRAP

Marinated Chicken Breast with Romaine Lettuce, Parmesan Cheese with Caesar Dressing, Flour Tortilla, Potato Salad

\$13.95 Per Person

TURKEY CLUB

Roasted Turkey and Bacon, Fresh Croissant, Lettuce and Tomato, American Cheese, Mayonnaise and Mustard, Potato Chips

\$17.95 Per Person

TURKEY RANCH WRAP

Roasted Turkey Breast and Bacon, Lettuce, Tomatoes, Onions, Swiss Cheese, Ranch Dressing, Flour Tortilla, Potato Chips

\$17.95 Per Person

CHEF SALAD

Garden Greens, Ham and Turkey, Swiss and Cheddar Cheeses, Grape Tomatoes, Sliced Cucumbers, Hard Boiled Eggs, Black Olives, Ranch Dressing, Crackers

\$17.95 Per Person

DESSERT (SELECT ONE)

- Flourless Chocolate Cake
- New York Cheesecake
- Pecan Pie with Caramel Sauce
- Lemon Cake

HOT PLATED LUNCH

All lunch entrées are accompanied with choice of garden salad, one choice of dessert, hot rolls and butter, regular and decaffeinated coffee, iced tea, and water. 20% service charge plus 6% tribal transaction fee will be added to all food & beverage, audiovisual, and meeting room rental.

SMOKED BEEF BRISKET

Roasted Beef Brisket with Horseradish Demi-Glace, Yukon Gold Mashed Potatoes, Green Beans

\$19.95 Per Person

POT ROAST

Slow Cooked Pot Roast with Brown Gravy, Oven Roasted Potatoes and Onions, Peas, Carrots, Celery

\$26.95 Per Person

NEW YORK STRIP STEAK

8oz New York Strip Steak with Mushroom Sauce, Yukon Gold Mashed Potatoes, Stuffed Tomato Florentine

\$29.95 Per Person

CHICKEN FRIED CHICKEN

Breaded and Fried Chicken Breast with Country Gravy, Yukon Gold Mashed Potatoes, Corn O'Brien

\$19.95 Per Person

CHICKEN CHASSEUR

Chicken Breast Lightly Breaded with Tomato Mushroom Demi-Glace, Mashed Potatoes, Green Beans

\$19.95 Per Person

CHICKEN SALTIMBOCCA

Sautéed Breast of Chicken topped with Prosciutto, Mozzarella, Mushroom Marsala Sauce, Rice Pilaf, Asparagus

\$24.95 Per Person

SMOTHERED PORK CHOP

10oz Bone-in Pork Chop with Onion Gravy, Yukon Gold Mashed Potatoes, Green Beans Almondine

\$28.95 Per Person

GRILLED ATLANTIC SALMON

Grilled Salmon with Lemon Caper Sauce, Rice Pilaf, Green Beans

\$22.95 Per Person

SALAD (SELECT ONE)

- House Salad with Carrots, Red Cabbage, Tomatoes, Cucumbers with Ranch or Italian Dressing
- Kale and Romaine Salad with Shredded Carrots, Dried Cranberries, Cheddar Cheese with Ranch or Honey Mustard Dressing

DESSERT (SELECT ONE)

- Flourless Chocolate Cake
- New York Cheesecake
- Pecan Pie with Caramel Sauce
- Lemon Cake

PLATED DINNER

All dinner entrées are accompanied with choice of garden salad, choice of one dessert, hot rolls and butter, regular and decaffeinated coffee, iced tea, and water. 20% service charge plus 6% tribal transaction fee will be added to all food & beverage, audiovisual, and meeting room rental.

FILET MIGNON

7oz Grilled Filet Mignon, Red Wine Demi-Glace, Yukon Gold Mashed Potatoes, Tomato Parmesan, Asparagus

\$42.95 Per Person

NEW YORK STEAK

10oz New York Steak, Mushroom Sauce, Yukon Gold Mashed Potatoes, Asparagus and Carrots

\$39.95 Per Person

CHICKEN MARSALA

Breast of Chicken, Mushroom Marsala Sauce, Twice Baked Potato, Stuffed Tomato Florentine

\$27.95 Per Person

CHICKEN DIJONNAISE

Breast of Chicken, Dijon Mustard Sauce, Sun-Dried Tomato Risotto, Fresh Asparagus, Carrots

\$27.95 Per Person

GRILLED SALMON

Salmon Filet with a Bourbon Glaze, Wild Rice Pilaf, Asparagus

\$29.95 Per Person

BLACKENED TILAPIA

Tilapia Filet, Crawfish Cream Sauce, Dirty Rice, Stewed Okra and Tomatoes

\$24.95 Per Person

SALAD (SELECT ONE)

- Kale and Romaine Salad with Shredded Carrots, Dried Cranberries, Cheddar Cheese with Ranch or Honey Mustard Dressing
- Mediterranean Salad, wrapped in Cucumber on top of Marinated Vegetables (Artichoke Hearts, Roasted Red Pepper, Kalamata Olives, Tomatoes) with Balsamic Vinaigrette
- Arugula and Spinach Salad with Blueberries, Red Bell Peppers, Candied Pecans, Shaved Parmesan Cheese with Ranch or Italian Dressing

DESSERT (SELECT ONE)

- Flourless Chocolate Cake
- Bourbon Pecan Pie
- Chocolate Toffee Mousse
- Cheesecake Brûlée

DUET PLATED DINNER

All dinner entrées are accompanied with choice of garden salad, choice of one dessert, hot rolls and butter, regular and decaffeinated coffee, iced tea, and water. 20% service charge plus 6% tribal transaction fee will be added to all food & beverage, audiovisual, and meeting room rental.

FILET MIGNON AND CHICKEN OSCAR

4oz Filet of Beef with Mushroom Demi-Glace, Chicken Breast with Crab Meat, Asparagus with Béarnaise Sauce, Yukon Gold Mashed Potatoes, Honey Glazed Carrots

\$49.95 Per Person

SURF AND TURF

5oz Filet of Beef with Pinot Noir Reduction, Two Jumbo Grilled Herb Shrimp, Asparagus and Carrots, Twice Baked Potato

\$52.95 Per Person

FILET MIGNON AND SALMON

5oz Filet of Beef with Red Wine Demi-Glace, Bourbon Glazed Salmon, Tomato Parmesan and Asparagus, Yukon Gold Mashed Potatoes

\$49.95 Per Person

LAND AND SEA

Chipotle Braised Beef Short Rib, Tequila Honey Lime Shrimp, Sweet Potato Mash, Tomato Stuffed with Cream Corn

\$38.95 Per Person

MARY ANN'S SPECIAL

Adobo Beef Short Ribs, Chicken Mole, Fresca Green Beans, Green Chile Mashed Potatoes

\$38.95 Per Person

SALAD (SELECT ONE)

- Kale and Romaine Salad with Shredded Carrots, Dried Cranberries, Cheddar Cheese with Ranch or Honey Mustard Dressing
- Mediterranean Salad with Marinated Salad Greens, wrapped in Cucumber on top of a Marinated Vegetable Salad (Artichoke Hearts, Roasted Red Pepper, Kalamata Olives, Tomatoes) with Balsamic Vinaigrette
- Arugula and Spinach Salad with Blueberries, Red Bell Peppers, Candied Pecans, Shaved Parmesan Cheese with Ranch or Italian Dressing

DESSERT (SELECT ONE)

- Flourless Chocolate Cake
- Bourbon Pecan Pie
- Chocolate Toffee Mousse
- Cheesecake Brûlée

BEVERAGE

HOST BAR

Top Shelf	\$8.50
Premium	\$8.00
Call.....	\$7.50
House Wine	\$6.00
Domestic Beer	\$5.25
Imported Beer.....	\$6.00
Soft Drinks.....	\$2.75
Bottled Water	\$2.75

CASH BAR

Top Shelf	\$9.00
Premium	\$8.50
Call.....	\$8.00
House Wine	\$6.50
Domestic Beer	\$5.75
Imported Beer.....	\$6.50
Soft Drinks.....	\$3.25
Bottled Water	\$3.25

KEG BEER

Domestic Beer	\$500.00
Import Beer	\$625.00

Bottled wine list available upon request.

We suggest one (1) bartender per 100 guests.

Additional Charges:
A bartender fee of \$35.00 per hour, per bar will be charged.
(The bartender fee shall be waived if each bar exceeds \$300.00 in revenue.)

There will be a \$25.00 setup fee on each bar requested.

All bars will close by 1AM.

20% Service Charge plus 6% tribal transaction fee will be added to all Hosted Bars. Above pricing is inclusive of State and Alcohol taxes.

20% Service Charge plus 6% tribal transaction fee will be added to all food & beverage, audiovisual, and meeting room rentals.

CALL BRANDS

SKYY – Vodka
BACARDÍ Silver – Rum
Sauza Silver – Tequila
Beefeater – Gin
Jim Beam – Bourbon
Dewar's – Scotch
Canadian Club – Canadian Whiskey
Seagram's 7 – Blended Whiskey
Captain Morgan – Spiced Rum
Malibu – Coconut Rum

PREMIUM BRANDS

Tito's – Vodka
Captain Morgan Private Stock – Rum
Jose Cuervo – Tequila
Tanqueray – Gin
Maker's Mark – Bourbon
Johnnie Walker Red Label – Scotch
Crown Royal – Canadian Whiskey
Jack Daniel's – Tennessee Whiskey
Baileys – Cordial
Kahlúa – Cordial

TOP SHELF BRANDS

GREY GOOSE – Vodka
Pyrat XO – Rum
Cuervo 1800 Silver – Tequila
Tanqueray No. Ten – Gin
Knob Creek – Bourbon
Chivas Regal – Scotch
Crown Royal Reserve – Canadian Whiskey
Jameson – Irish Whiskey
Chambord – Cordial
Disaronno Amaretto – Cordial

AUDIOVISUAL & SUPPORT EQUIPMENT RENTAL

20% service charge plus 6% tribal transaction fee will be added to all audiovisual requests. \$45 technician fee (per hour, one hour minimum) for all groups using their own equipment.

COMPUTER VIDEO		SUPPORT ITEMS (CONT.)		EXHIBIT ITEMS	
LCD Video Data Projector with Screen (includes sound patch for laptop)	\$400	Show Power (provides up to 200 amps)	\$125	Exhibit Table 5'x30"	\$25
LCD Video Data Projector with Screen (does not include sound patch for laptop)	\$375	50' VGA Cable	\$40	Exhibit Table with Electricity 5'x30"	\$50
Sound Patch for Laptop (small rooms)	\$25	100' VGA Cable	\$60	Electrical Patch in Fee	\$25
42" Portable Monitors (not available for Sequoyah Rooms)	\$125	Audio/MP3 Patch	\$10	PIPE AND DRAPE	
DVD Player	\$60	4 Channel Mixer	\$35	Per Linear Length (Per Foot) 8' High	\$3.50
Wireless Handheld Mouse (replacement cost additional \$100)	\$40	8' Tall Truss with LED Can Lights	\$85	Per Linear Length (Per Foot) 16' High	\$6
SUPPORT ITEMS		MICROPHONE EQUIPMENT		Exhibit Booth Setup (includes 8' high pipe and drape, table with two chairs)	\$35
Portable Table Screen 100" Diagonal	\$105	Wired Handheld Microphone	\$35	Banners Hung (price is per banner)	\$15
Drop Down Screens	\$110	Wireless Handheld Microphone (up to two per Sequoyah Room, one only for other meeting rooms)	\$125	TELEPHONE	
Portable Sound System	\$150	Wireless Lavalier Microphone (up to two per Sequoyah Room, one only for other meeting rooms)	\$125	Speaker Phone	\$50
White Board (dry erase markers)	\$30	MEETING ACCESSORIES		Conference Phone	\$110
Easels, A-Frame Style	\$5	Extension Cord (replacement cost additional \$25)	\$10	DANCE FLOOR	
Flip Chart Stand	\$15	6' Power Strip (replacement cost additional \$25)	\$10	Small Dance Floor (up to 16'x16')	\$90
Flip Chart Pad Self Stick 25"x30" (refill)	\$35	Laser Pointer (replacement cost additional \$100)	\$40	Large Dance Floor (up to 20'x20')	\$150
Flip Chart Kit (includes easel, self-stick pad, markers)	\$50	Duct Tape (per roll)	\$14		
Podium (free standing)	No Charge				
Staging 6'x8' (price is per section)	\$25				

Prices subject to change without notice. Updated May 2021.



HOTEL & CASINO



TULSA

SALES & CATERING 918.384.7814

800.760.6700 | 777 W Cherokee St. | Catoosa, OK 74015 | HARDROCKCASINOTULSA.COM