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# PLATED BREAKFAST

All Breakfast are accompanied with Freshly Baked Breakfast Breads, Regular & Decaffeinated Coffee, Hot Tea, and Ice Water.

## STEAK & EGGS

8 oz. Broiled New York Steak with  
Mushroom Caps, Seasonal Melon Slice,  
Fresh Scrambled Eggs with Chives,  
and Chef's Seasoned Breakfast Potatoes \$18.95 per person

## EGGS BENEDICT

Fresh Fruit Cup, Classic Eggs Benedict  
and Chef's Seasoned Breakfast Potatoes  
(Maximum of 200 people) \$12.95 per person

## O'LEANS BREAKFAST

Strawberries with Fresh Cream & Brown Sugar,  
Fresh Scrambled Eggs with Andouille Sausage  
and Sweet Peppers, and Chef's Seasoned  
Breakfast Potatoes \$12.95 per person

## APPLE DELIGHT

Chilled Fresh Orange Juice, Apple and Raisin  
Crepes with Warm Vanilla Sauce,  
and Grilled Sausage Patties \$10.95 per person

## TRADITIONAL

Chilled Fresh Orange Juice, Fresh Scrambled  
Eggs, Bacon and Sausage Links,  
and Chef's Seasoned Breakfast Potatoes \$11.95 per person

## BRIOCHE FRENCH TOAST

Sliced Fresh Fruit Plate, Challah Bread with  
Powdered Sugar and Maple Syrup,  
and Chef's Seasoned Breakfast Potatoes \$11.95 per person

20% service charge plus 6% tribal transaction fee will be added to all food & beverage, audio visual and meeting room rentals.  
Pricing subject to change without notice. Updated October 2018.



# CONTINENTAL BREAKFAST BUFFET

All Continental Breakfast Buffets are accompanied with Regular & Decaffeinated Coffee, and Hot Tea.

## MEETING CONTINENTAL

Assorted Juices, Sliced Fresh Fruit,  
Freshly Baked Assorted Bakeries,  
Creamery Butter and Jellies \$10.95 per person

## SPA CONTINENTAL

Assorted Juices, Bran Muffins, Sliced Fresh Fruit,  
Low Fat Yogurt, Special House Made Granola,  
Creamery Butter and Jellies \$10.95 per person

## OKLAHOMA CONTINENTAL

Assorted Juices, Fresh Biscuits, Country Fried  
Sausage Patties and Pepper Gravy \$8.95 per person

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# BRUNCH BUFFET

Minimum of 25 people.

All Brunch Buffets are accompanied with Regular & Decaffeinated Coffee, Hot Tea, Chilled Juice, and Ice Water.

## BREAKFAST BUFFET

Sliced Fresh Fruit, Individual Cold Cereals, Cheese Blintz with Fruit Topping, Traditional Style Farm Fresh Scrambled Eggs, Crisp Bacon Strips and Sausage Links, Chef's Seasoned Breakfast Potatoes with Green Peppers, Red Peppers and Onions, House Made Biscuits and Creamy Gravy

Chef's Bakery Selection to include:

Assorted Danishes, Muffins and Croissants, Butter or Margarine, and Fruit Preserves

\$15.95 per person

Add Omelet Station

\$4.00 per person

## SUNDAY BRUNCH

### COLD SELECTIONS

Smoked Salmon Platter, Chilled Fruit Display, Fresh Field Greens with Assorted Dressings, Pasta Salad, Grilled Vegetable Salad

### HOT SELECTIONS

Fluffy Scrambled Eggs, Crisp Bacon Strips and Sausage Links, O'Brien Potatoes, Eggs Benedict, Broiled Sirloin Steaks with Red Wine Mushroom Sauce, Chicken Piccata, Saffron Rice, Chef's Choice of Vegetable

Assortment of Fresh Breads, Bagels, Danishes, Muffins and Croissants, Jellies and Preserves

\$26.95 per person

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# REFRESHMENT BREAKS

## MORNING PASTRIES

(By the Dozen)

Assorted Breakfast Bakeries	\$23.95
Assorted Danish	25.95
Assorted Muffins	25.95
Assorted Doughnuts	25.95
Bagels with Flavored Cream Cheese	25.95
Cinnamon Rolls	25.95
Croissants with Butter & Jelly (Individual)	25.95
Assorted Yogurt (per cup)	2.95
Sliced Fruit (per person up to 40 pp)	5.95

## AFTERNOON TREATS

(By the Dozen)

Assorted Cookies	\$26.95
Chocolate Chunk Cookies	28.95
Macadamia Nut Cookies	28.95
Snickerdoodles	28.95
M & M Cookies	28.95
Cranberry Walnut Cookies	28.95
Heath Cookies	28.95
Chocolate Fudge Brownies	28.95
Assorted Granola Bars	28.95
Candy Bars	28.95
Assorted Whole Fruit	28.95

## DRY SNACKS

(By the Pound)

Snack Mix or Trail Mix	\$12.95
Mixed Nuts	14.95
Mini Pretzels	10.95
Tortilla Chips & Salsa	13.95
Potato Chips & Ranch Dip	13.95
Popcorn	11.95

## BEVERAGES

Regular or Decaffeinated Coffee	(per gallon) \$30.95
Freshly Brewed Starbucks Coffee	(per gallon) 37.95
Non-Alcoholic Fruit Punch or Lemonade	(per gallon) 30.95
Assorted Soft Drinks (Diet & Regular)	(per bottle) 2.75
Assorted International Teas	(per bag) 1.25
Bottled Water	(per bottle) 2.75
Milk (Regular or Skim)	(per carafe) 15.95
Assorted Chilled Juices	
(Apple, Tomato, Cranberry, Grapefruit or Orange)	(per carafe) 15.95
Assorted Individual Juices	(each) 2.25
Hot Chocolate	(per packet) 1.95
Low Fat Chocolate Milk	(per ½ pint) 2.95
Skim Milk	(per ½ pint) 2.95
Assorted Energy Drinks	(per bottle) 3.95
Apple Cider	(per bottle) 24.95
Iced Tea	(per gallon) 30.95

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# SPECIALTY BREAKS

## MEETING BREAK

### MORNING BREAK

Assorted Danishes (1½ per person), Regular & Decaffeinated Coffee, and Hot Tea

### AFTERNOON BREAK

Assorted Cookies (1½ per person) and Assorted Sodas

\$11.95 per person

## TIME FOR TIJUANA

White and Blue Corn Tortilla Chips, Guacamole, Salsa and Chili Con Queso

\$6.95 per person

## BEVERAGE BREAK

### MORNING BREAK

Regular and Decaffeinated Coffee, Hot Tea, and Assorted Sodas

### AFTERNOON BREAK

Regular and Decaffeinated Coffee, Hot Tea, and Assorted Sodas

\$9.95 per person

## SUNDAE BAR

Vanilla Ice Cream with Hot Fudge, Strawberry, Butterscotch, and Pineapple Sauces

Condiments feature:

M&Ms, Crushed Oreo Cookies,

Rainbow Sprinkles, Sliced Bananas,

Maraschino Cherries, Chopped Nuts,

Cracked Candy Bars and Whipped Cream

\$9.95 per person

## CHOCOLATE DELIGHT

An elegant addition to your special event!

Aromatic Dark Chocolate Fondue with

Strawberries and Pineapples (Skewered for Dipping),

Chocolate Chip Cookies, Chocolate Fudge Brownies,

Marshmallows and Ladyfingers

\$10.95 per person

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# LUNCH HOT PLATED

All Hot Plated Lunches are accompanied with Chef's Garden Salad, Fresh Seasonal Vegetable, Dessert, Iced Tea and Coffee.

## STRIP STEAK

Grilled 8 oz. Strip Steak with Sautéed  
Mushrooms, Stuffed Potato, and  
Hot Rolls and Butter \$20.95 per person

## LONDON BROIL

Marinated Charbroiled London Broil,  
Garlic Mashed Potatoes, and  
Hot Rolls and Butter \$17.95 per person

## PORK CHOP

Pork Chop with Onion Pepper Gravy,  
Mashed Potatoes, and Hot Rolls and Butter \$17.95 per person

## CHICKEN CALIFORNIA

Boneless Breast of Chicken California  
topped with Tomato, Avocado and Monterey  
Jack Cheese, with Twice Baked Potatoes,  
and Hot Rolls and Butter \$17.95 per person

## GRILLED ATLANTIC SALMON

Lemon-Caper Butter Sauce, Rice Pilaf,  
and Hot Rolls and Butter \$21.95 per person

## BAKED LASAGNA ROLL

Baked Lasagna and Garlic Bread \$15.95 per person

## CHICKEN MILANESE

Breast of Chicken Milanese topped  
with Tomato Concasse Basil and  
Provolone Cheese, with Grilled Polenta,  
and Hot Rolls and Butter \$16.95 per person

## BRISKET OF BEEF

Smoked Brisket of Beef with Natural Sauce,  
Yukon Gold Whipped Potatoes,  
and Hot Rolls and Butter \$16.95 per person

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# LUNCH COLD PLATED

All Cold Plated Lunches are accompanied with Chef's Choice of Dessert, Regular & Decaffeinated Coffee, Iced Tea and Ice Water.

## CHEF'S SALAD

California Greens with Roast Beef, Ham, Turkey, Cheddar and Swiss Cheese with Dressing on the Side, Assorted Breads and Deli Rolls, and Condiments

\$14.95 per person

## TRIO SALAD

Fruit Compote or Soup of the Day, Trio Salad Plate featuring Mediterranean Tuna, Southwest Chicken, Seafood Served on Bed of Field Greens, and Rolls and Butter

\$14.95 per person

## CAESAR SALAD

Crisp Romaine Lettuce in Traditional Caesar Dressing with Croutons and Parmesan Cheese, Grilled Chicken Strips, and Garlic Bread Sticks

\$14.95 per person

## SOUP & SANDWICH

Chef's Soup of the Day, Deli Platter Includes Roast Beef, Ham, Turkey, Cheddar and Swiss Cheese, Homestyle Potato Salad, Cole Slaw, Assorted Breads and Deli Rolls, and Condiments

\$15.95 per person

## SPA PLATE

Choice of Garden Salad or Soup of the Day, Vegetarian Wrap Stuffed with Red Pepper Hummus, Grilled Vegetables, Artichoke Hearts and Baby Greens, and Tabouli Salad

\$14.95 per person

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# LUNCH BUFFET

Minimum of 25 people.

All Lunch Buffets are accompanied with Regular & Decaffeinated Coffee, Iced Tea and Ice Water.

## THE INDOOR GRILL

Potato Chips, Cole Slaw, Hamburger Patties,  
Grilled Hot Dogs, Condiments Bar to include  
Swiss and American Cheese, Pickles,  
Sliced Tomatoes, Onions and Lettuce,  
Baked Beans, and Apple Cobbler \$15.95 per person

## CAESAR SALAD BUFFET

Cream of Potato Soup, Crisp Romaine Lettuce,  
Sliced Roma Tomatoes, Parmesan Cheese,  
Crisp Bacon Bits, Chopped Eggs,  
Herb Croutons and Chopped Green Onions,  
Antipasto Tray, Blackened Shrimp,  
Grilled Chicken, Garlic Bread, and Tiramisu \$18.95 per person

## SOUTH OF THE BORDER

Chicken Tortilla Soup with Fried Tortilla Chips,  
Tortilla Chips with Salsa and Queso,  
Garden Salad with Dressing, Chicken and Beef Fajitas,  
Chicken Enchiladas, Fiesta Rice, Refried Beans,  
and Chef's Choice of Desserts \$17.95 per person

## ITALY

Traditional Caesar Salad  
Pastas: Penne, Fettuccini, Tortellini and Bow Tie  
Sauces: Alfredo and Basil  
Grilled Chicken Strips, Grilled Shrimp,  
Vegetables Provençal, Garlic Bread and  
Chef's Dessert \$16.95 per person

## PORTABLE DELI BUFFET

Pasta Salad, Ambrosia Salad, Variety of Deli Meats  
(to include Roast Beef, Ham, Genoa Salami and  
Smoked Turkey), Swiss and American Cheese,  
Sliced Tomatoes, Onion, Lettuce, Dill Pickles,  
Breads and Deli Rolls, Condiments,  
and Cookies and Brownies \$17.95 per person

## SANDWICH WRAP BUFFET

Pasta Salad, Ambrosia Salad,  
Assorted Wraps (Chicken, Beef, Vegetable),  
and Cookies and Brownies \$15.95 per person

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# BOX LUNCHES

All Box Lunches are accompanied with Whole Fruit, Individual Bag of Chips, Cookie, One Bottled Soft Drink or Bottled Water.

## THE SUB

Hero Sub Sandwich on a Hoagie Bun with Creamy Italian Dressing, Ham, Pepperoni and Salami, Provolone Cheese, Red Onion, Tomato and Lettuce

\$15.95 per person

## GRILLED MARINATED CHICKEN SANDWICH

Grilled Marinated Breast of Chicken on a Sourdough Roll, Lettuce and Tomatoes, and Honey Mustard

\$14.95 per person

## THE ALL AMERICAN

Choice of: Roast Beef, Ham or Turkey  
Choice of: Swiss, American or Cheddar Cheese  
Choice of: White, Wheat or Rye Bread

\$13.95 per person

## ROASTED VEGETABLE WRAP

Marinated and Grilled Sweet Peppers, Portobello Mushrooms, Zucchini and Basil Leaves Rolled in a Tomato Tortilla with Thai Mayonnaise

\$14.95 per person

## GOLF COURSE CLUB

Fresh Croissant with Ham, Turkey and Bacon, Lettuce and Tomato, American Cheese, Mayonnaise and Mustard

\$14.95 per person

## ROAST BEEF HOAGIE

Roast Beef and Cheddar Cheese, Lettuce, Tomato, Onion, and Horseradish Mayonnaise on a Hoagie Roll

\$15.95 per person

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# HORS D'OEUVRES

Minimum Order of 25 pieces per Item.

## COLD APPETIZERS

Cucumber Rondelles with Shrimp Mousse	\$1.75
Mozzarella with Sun-Dried Tomatoes	2.00
Assorted Finger Sandwiches	2.25
Smoked Turkey Mousse on Black Bread	1.75
Coronet of Salami	1.75
Deviled Eggs	2.00
Wonton with Chicken Salad	2.25
Assorted Canapés	2.25
Fruit and Cheese Kabob	2.50
New Potatoes with Caviar & Sour Cream	2.25
Smoked Salmon Mousse on Rye	2.50
Won Ton Cup with Thai Beef Salad	2.25

## RAW BAR – SEASONAL

Oysters on the Half Shell	\$3.25
Shrimp (16/20) Peeled & Deveined	3.25

## ACTION STATION

Scampi Station, Chicken & Shrimp (Sautéed to order)  
with Fresh Garlic, Fresh Basil, White Wine, and Lemon Juice served  
over Bow Tie Pasta with Garlic Bread Sticks     \$13.95 per person

## HOT APPETIZERS

Swedish Meatballs	\$1.50
Battered Onion Rings with Ranch	1.50
Breaded Zucchini Sticks with Ranch	1.50
Breaded Mushrooms with Ranch	1.50
Chicken Drumsticks with Honey Mustard	2.25
Barbecue Ribettes	2.50
Vegetable Spring Rolls with Honey Mustard	1.75
Seared Pot Stickers with Soy Sauce	1.75
Breaded Chicken Tenders with 3 Dipping Sauces	2.25
Jalapeno Poppers	1.75
Fried Catfish Strips with Tarter Sauce	1.75
Mozzarella Cheesesticks with Marinara	1.75
Assorted Petite Quiche	1.75
Crab Stuffed Mushrooms	2.50
Thai Beef Sate	2.50
Beef Empanadas	2.00
Mini Crab Cakes with Cocktail Sauce	2.50
Fried Shrimp with Cocktail Sauce & Lemons	3.00
Spanakopita	2.25
Mini Beef Wellingtons with Demi-Glace	2.75
Oysters Rockefeller	2.75
Fried Frog Legs with Scampi Butter	2.75

## SWEETS

Chocolate Dipped Strawberries	\$2.00
Chocolate Dipped Pineapples	2.00
Petit Fours	2.50
Half Sheet Cake (24 ppl)	\$60.00
Full Sheet Cake (48 ppl)	115.00

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# HORS D'OEUVRES

## CARVING STATIONS

(Chef Carving Fee \$60.00 per hour)

### HONEY GLAZED HAM

Assorted Rolls, Honey Mustard, Mayonnaise

Serves up to 50 people \$250.00 each

### ROASTED TURKEY

Assorted Rolls, Orange-Cranberry Relish

Serves up to 30 people \$200.00 each

### ROASTED PRIME RIB

Assorted Rolls, Au Jus, Horseradish

Serves up to 30 people \$285.00 each

### BARON OF BEEF

Assorted Rolls, Herbed Horseradish

Serves up to 30 people \$225.00 each

### BBQ BRISKET OF BEEF

Assorted Rolls, Honey Mustard Sauce

Serves up to 30 people \$200.00 each

## SPECIALTY DISPLAY TRAYS

### CHEESE BOARD PRESENTATION

Assortment of International Cheeses  
with Fruit Garnishment and Crackers

Small serves up to 25 people \$160.00

Medium serves up to 50 people \$300.00

### FRESH VEGETABLE CRUDITÉS

A Presentation of Seasonal Vegetables  
and Relishes with Ranch Dressing

Small serves up to 25 people \$125.00

Medium serves up to 50 people \$240.00

### TROPICAL OASIS

Seasonal Sliced Fresh Fruit and Berries

Small serves up to 25 people \$150.00

Medium serves up to 50 people \$290.00

### ANTIPASTO PLATTER

Imported & Domestic Cheese, Italian Meats,  
Grilled Vegetables (Portobello Mushrooms,  
Zucchini, Roasted Red Peppers & Asparagus),  
Assorted Bruschetta, Grilled and Chilled Shrimp,  
Roma Tomatoes and Fresh Mozzarella with Fresh Basil

Small serves up to 25 people \$200.00

Medium serves up to 50 people \$380.00

### BREAD BOWL FILLED WITH SPINACH AND ARTICHOKE DIP

Served with Pita Chips

Serves up to 25 people \$125.00

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# DINNER PLATED

All Dinner Entrées are accompanied with Fresh Garden Salad, Chef's Vegetable, Chef's Dessert, Freshly Baked Bread, Regular & Decaffeinated Coffee, Iced Tea and Ice Water.

## GRILLED SALMON

Grilled Salmon with Citrus Glaze  
and Saffron Rice \$29.95 per person

## THE NEW YORKER

10 oz. New York Steak with Sautéed Mushrooms  
and Grilled Baby Red Potatoes \$30.95 per person

## CHICKEN SALTIMBOCCA

Sautéed Breast of Chicken topped with Prosciutto Ham,  
Roasted Red Peppers & Provolone Cheese  
Served on Angel Hair Pasta Tossed with Mushrooms,  
Garlic, Olive Oil and Fresh Herbs \$27.95 per person

## CHICKEN MARSALA

Breast of Chicken with Wild Mushroom-Marsala  
Sauce and Risotto Milanese \$23.95 per person

## CHICKEN TUSCANY

Chicken Tuscany stuffed with Goat Cheese,  
Sun Dried Tomatoes, Pine Nuts and Fresh Herbs,  
Angel Hair Pasta Tossed with Roasted Red Peppers,  
Baby Spinach and Asparagus Tips in a  
Lemon Capers Butter Sauce with Fresh Herbs \$25.95 per person

## SURF & TURF

5 oz. Filet Mignon with Pinot Noir Sauce,  
Four Grilled Herb Shrimp and Twice  
Baked Potato \$40.95 per person

## RED SNAPPER

Grilled Red Snapper with a Citrus Capers Butter Sauce,  
Sautéed Gulf Shrimp and Rice Pilaf \$32.95 per person

## THE PRIME

Roast Prime Rib of Beef, Au Jus, Horseradish  
and Twice Baked Potato \$32.95 per person

## NATIVE FARE

Grilled Tenderloin of Venison Wrapped in Bacon,  
Marinated in Rosemary, Port Wine and Juniper Berries,  
with Roasted Yukon Potatoes \$42.95 per person

## FRENCH CHOP

10 oz. Frenched Pork Chop  
and Almond Rice \$26.95 per person

## GRILLED MARINATED PORTOBELLO MUSHROOM STEAK

Filled with Fire Roasted Red Peppers,  
Grilled Zucchini and Grilled Asparagus, topped  
with Provolone Cheese, drizzled with Balsamic Glaze,  
served with White Truffle Oil-Infused  
Mashed Yukon Gold Potatoes \$19.95 per person

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# DINNER BUFFET

Minimum of 25 people.

All Dinner Buffets are accompanied with Regular & Decaffeinated Coffee, Ice Tea and Ice Water.

## TEX MEX FIESTA

Chicken Tortilla Soup with Fried Tortilla Chips,  
Southwest Tortellini Salad (Cheddar Cheese,  
Diced Roma Tomato, Red Onions, Black Olives  
with Salsa), Con Queso and Chips, Cheese Enchiladas,  
Chimichanga, Chicken and Beef Fajitas  
(Salsa, Guacamole, Seared Peppers, Onions,  
Shredded Cheese & Sour Cream), Spanish Rice,  
Refried Beans and Apple Enchiladas \$25.95 per person

## TASTE OF THE ISLANDS

Romaine Lettuce & Hearts of Palm Salad with  
a Mango Vinaigrette Dressing, Tropical Fruit Display,  
Crab and Shrimp Salad, Jamaican Grilled Shrimp  
(Marinated in Pineapple Juice, Brown Sugar and Rum),  
Roast Jerk Pork Calypso, Caribbean Jerk Chicken,  
Pigeon Pea Rice with Red and Green Peppers,  
Sweet Potato and Apple Gratin, Mango Mousse,  
Key Lime Pie and Rum Cake \$29.95 per person

## ITALIAN TASTE

Caesar Style Salad, Roasted Marinated  
Vegetable Pasta Salad, Italian Tomato Salad,  
Penne Marinara, Shrimp Risotto, Chicken  
Marsala, Vegetable Medley, Garlic Bread  
and Chef's Choice of Dessert \$26.95 per person

## CHUCKWAGON BARBECUE

Country Potato Salad, Cole Slaw, Chilled Fruit Display  
and Mixed Greens with Dressings

Choice of Three Entrées:

BBQ Chicken, Smoked Sliced Beef Brisket,  
BBQ Spare Ribs, Hot Links, Pulled Smoked Pork

Also Includes:

Slow Cooked Baked Beans, Farmer Style  
Green Beans, Buttery Corn on the Cob  
and Assorted Cobblers \$31.95 per person

## TASTE OF NEW ORLEANS

Shrimp and Andouille Gumbo, Field Greens  
with Assorted Dressing, Ambrosia Salad,  
Roasted Herbed Corn Salad, Southern Fried Catfish,  
Chicken Creole, Shrimp Etouffe, Sweet Potato  
Casserole, Red Beans and Rice, Hush Puppies,  
Bread Pudding with Caramel Sauce, Pecan Pie  
and Fresh Bread Rolls with Butter \$27.95 per person

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# DINNER BUFFET

Minimum of 25 people.

All Dinner Buffets are accompanied with Regular & Decaffeinated Coffee, Iced Tea and Ice Water.

## THE EXECUTIVE

Caesar Salad with Artichoke Hearts and Roasted Peppers,  
Pasta Salad (Roasted Italian Vegetables, Italian Meats  
and Provolone Cheese)

Choice of Three Entrées:

Slow Roasted Pork Loin with Cornbread Dressing and  
Cranberry Relish

Marinated Margarita Chicken with a Margarita Glaze

Seared Supreme Chicken in Roasted Pepper Cream  
with Crispy Basil Confetti

Broiled Salmon, Dijon Beurre Blanc

Lobster, Scallop and Shrimp Newburg over Jasmine Rice

Tournedos of Beef with Green Pepper Demi-Glace

Blackened NY Strip Steak  
with Oven Roasted Mushroom and Leek Compote

Portobello Mushroom Steaks (Vegetarian)  
with Balsamic Vinegar Syrup and Mixed Pepper Chutney

Choice of Two Vegetables: Green Beans Almondine,  
Fresh Asparagus, Vegetable Medley

Also Includes: Twice Baked Potato,  
Almond & Raisin Wild Rice and Assorted Rolls

Chef's Dessert Table \$41.95 per person

## THE PANHANDLE BUFFET

Mixed Green Salad Bowl with Dressings and  
Condiments, Pea Salad, Charred London Broil  
with a Mushroom Demi-Glace, Herb Crusted Salmon  
with Sautéed Leek and Spinach, Grilled Honey  
Almond Chicken, Oven Roasted Yukon Potatoes,  
Pasta Primavera, Fresh Baked Rolls with Butter,  
and Chef's Dessert \$29.95 per person

## GREEN COUNTRY BUFFET

Cole Slaw, Potato Salad, Southern Fried Chicken,  
Slow Cooked Pot Roast, Chicken Fried Steak,  
Yukon Whipped Potatoes, Cream Gravy,  
Fresh Green Beans, Jalapeño Corn Bread Muffins  
and Assorted Rolls, and Chef's Dessert \$25.95 per person

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# BEVERAGE RECEPTION

## HOSTED BAR PRICING

Top Shelf Brands	\$7.75
Premium Brands	7.25
Call Brands	6.75
House Wine	5.50
Domestic Beer, per bottle	4.50
Imported Beer, per bottle	5.25
Soft Drinks, per bottle	2.75
Bottled Water, per bottle	2.75

## CASH BAR PRICING

Top Shelf Brands	\$8.25
Premium Brands	7.75
Call Brands	7.25
House Wine	6.00
Domestic Beer, per bottle	5.00
Imported Beer, per bottle	5.75
Soft Drinks, per bottle	3.25
Bottled Water, per bottle	3.25

## 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

Bottled Wine list available upon request

## KEG BEER

Domestic Beer	\$350.00
Import Beer	450.00

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. There is a two (2) hour minimum on all bar times.

All bars will close by 1:00 am.

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

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# AUDIO VISUAL & SUPPORT EQUIPMENT RENTAL

## COMPUTER VIDEO EQUIPMENT

LCD Video Data Projector with Screen (includes sound patch for laptop)	\$315.00
LCD Video Data Projector with Screen (does not include sound patch for laptop)	300.00
Sound Patch for Laptop (small rooms)	25.00
Overhead Projector	35.00
42" Plasma Screens (not available for Sequoyah Rooms)	100.00
DVD/CD/VHS Black Box	60.00
Wireless Handheld Mouse Replacement cost additional \$100.00	40.00

## SUPPORT ITEMS

Small Portable Tri-Pod Screen (6' x 6')	\$ 95.00
Small Portable Table Screen (5' x 7')	105.00
Large Portable Screen (10' x 10')	110.00
Drop Down Screens	110.00
Portable Sound System	150.00
White Board (dry-erase markers)	30.00
Easels, A-Frame Style	5.00
Flip Chart Kit (includes easel, pad, markers)	40.00
Flip Chart Stand	15.00
Flip Chart Pad (refill)	20.00
Flip Chart Post It (refill)	30.00
Podium (free standing)	No Charge
Staging (6' x 8') price is per section	25.00
Show Power (provides up to 200 amps)	125.00
50-ft. VGA cable	40.00
100-ft. VGA cable	60.00
Audio/MP3 patch	10.00
4-Channel Mixer	35.00
8-ft. Tall Truss with LED Can Lights	85.00

## MICROPHONE EQUIPMENT

Wired Handheld Microphone	\$35.00
Wireless Handheld Microphone (up to 2 per Sequoyah Room, 1 only for other meeting rooms)	110.00
Wireless Lavalier Microphone (up to 2 per Sequoyah Room, 1 only for other meeting rooms)	110.00

## MEETING ACCESSORIES

Extension Cord Replacement cost additional \$25.00	\$10.00
6' Power Strip Replacement cost additional \$25.00	10.00
Laser Pointer Replacement cost additional \$100.00	40.00
Duct Tape (per roll)	14.00

## EXHIBIT ITEMS

Exhibit Table (5' x 30")	\$25.00
Exhibit Table with Electricity (5' x 30")	50.00
Electrical Patch-in Fee	25.00

## PIPE & DRAPE

Per linear length (per foot) – 8-ft. high	\$3.50
Per linear length (per foot) – 16-ft. high	6.00
Exhibit Booth Setup (includes 8-ft. high pipe & drape, table with 2 chairs)	35.00
Banners hung (price is per banner)	10.00

## TELEPHONE

Speaker phone	\$50.00
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## DANCE FLOOR PRICING

Small Dance Floor (up to 16' x 16')	\$90.00
Large Dance Floor (20' x 20' and larger)	150.00

\$25.00 Technician Fee (per hour, one-hour minimum) for all groups using their own equipment.

20% service charge plus 6% tribal transaction fee will be added to all food & beverage, audio visual and meeting room rentals. Pricing subject to change without notice. Updated October 2018.