

# Hard Rock Hotel & Casino Tulsa Meeting & Events Catering Menu

## Plated Breakfast

All plated breakfasts are accompanied by regular and decaffeinated coffee, hot tea, and water.

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage, audio-visual, and meeting room rental.

### **Steak and Eggs**

8oz Broiled New York Steak  
Fresh Scrambled Eggs  
Seasoned Breakfast Potatoes  
Fruit Garnish  
\$23.95++ per person

### **Traditional Breakfast**

Fresh Scrambled Eggs  
Smoked Bacon and Pork Sausage Links  
Seasoned Breakfast Potatoes  
Fruit Garnish  
\$18.95++ per person

### **Quiche Delight**

Eggs, Smoked Bacon, Cheddar Cheese, and Onions in a Flaky Crust  
Seasoned Breakfast Potatoes,  
Peaches and Roasted Asparagus  
\$20.95++ per person

### **Breakfast Burrito**

Fresh Scrambled Eggs with Sausage, Onion, and Peppers, Cheddar Cheese  
Seasoned Breakfast Potatoes  
Salsa  
Fruit Garnish  
\$12.95++ per person

### **Morning Melt**

Buttery Open-faced Biscuit Sandwich  
with Fresh Scrambled Eggs, Cheddar Cheese,  
Seasoned Breakfast Potatoes  
Fruit Garnish  
\$16.95++ person

## Breakfast Buffet

All breakfasts are accompanied by regular and decaffeinated coffee, hot tea, and water.

Minimum of 25 guests for buffets. One and a half hours maximum on buffet service.

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage, audiovisual, and meeting room rental.

### **All-American Breakfast**

Sliced Fresh Fruit  
Assorted Pastries  
Fresh Scrambled Eggs  
Smoked Bacon  
Sausage Links  
Buttermilk Biscuits  
Country Gravy  
Seasoned Breakfast Potatoes  
Jellies and Butter  
\$22.95++ per person

### **Express Breakfast**

Fresh Fruit Skewers  
Assorted Pastries  
Assorted Yogurt Cups  
Breakfast Wrap with  
(Sausage, Peppers, Onions, and Cheddar Cheese)  
Seasoned Breakfast Potatoes  
Smoked Bacon  
Jellies and Butter  
\$19.95++ per person

### **Santa Fe Breakfast**

Sliced Seasonal Fruits  
Assorted Pastries  
Santa Fe Scrambled Eggs  
Sour Cream and Salsa  
Smoked Bacon  
Pork Sausage Links  
Seasoned Breakfast Potatoes  
Flour Tortillas  
Jellies and Butter  
\$21.95++ per person

### **Morning Bliss (GF)**

Sliced Fresh Fruits  
Assorted Yogurt Cups  
Fresh Scrambled Eggs with Cheese  
Smoked Bacon and Sausage Links  
Assorted Muffins  
Jellies and Butter  
\$21.95++ per person

## Continental Breakfast

All breakfasts are accompanied by regular and decaffeinated coffee, hot tea, and water  
One and a half hours maximum on buffet service  
20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage

### **Continental Morning Bliss**

Sliced Fresh Fruits  
Assorted Yogurt Cups  
Assorted Pastries  
\$17.95++ per person

### **Continental Gluten Free**

Sliced Seasonal Fruits  
Assorted Yogurt Cups  
House-Made Granola  
Muffins  
\$22.95++ per person

## **Breakfast Enhancements**

Beverages are not included with Enhancements  
20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage

Sausage and Cheddar Burrito with Peppers and Onions \$10.95++ person  
Smoked Bacon \$3.95++ per person  
Pork Sausage Links \$3.95++ per person  
Biscuit and Gravy \$2.95++ per person  
Fruit Cups \$3.95++ per person

## Boxed Lunch

All boxed lunches are accompanied by a bottled water or assorted soda  
20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage, audio-visual, and meeting room rental.

Select up to 2 Boxed Lunch choices per event

### **Hard Rock Muffuletta**

Salami, Mortadella, Capicola, Provolone,  
and Olive Salad on Ciabatta Bread  
Potato Chips, Cookies, and Whole Fruit  
\$18.95++ per person

### **Submarine Sandwich**

Ham, Turkey, Roast Beef, Cheddar Cheese  
with Lettuce, Tomato, Mayonnaise and Mustard,  
Cheese served on Hoagie Bread  
Potato Chips, Cookies, Whole Fruit  
\$21.95++ per person

### **Cubano Chicken Wrap**

Grilled Chicken, sliced Ham, Swiss Cheese  
Pickle Slices, Lettuce and Mustard  
In a Flour Tortilla  
Potato Chips, Cookies, Whole Fruit  
\$19.95++ per person

### **Thai Steak Wrap**

Thinly sliced Flank Steak, Asian Slaw  
with Peanut Ginger Dressing,  
Lettuce in a Flour Tortilla,  
Potato Chips, Cookies, Whole Fruit  
\$22.95++ per person

### **Traditional Boxed Lunch**

Wheat Bread, Smoked Turkey, Swiss Cheese,  
with Lettuce and Tomato  
Mayonnaise and Mustard,  
Potato Chips, Cookies, Whole Fruit  
\$18.95++ per person

### **Cranberry Turkey Club**

Sliced Turkey with Cranberry Mayonnaise, Swiss  
Cheese, Lettuce, and Bacon on Ciabatta Bread,  
Potato Chips, Cookies, and Whole Fruit  
\$19.95++ per person

### **Grilled Chicken Wrap**

Grilled Chicken Breast with Herbs and Garlic,  
Pico De Gallo, Lettuce, Monterey Jack Cheese  
with Pesto Mayo on a Flour Tortilla,  
Potato Chips, Cookies, Whole Fruit  
\$20.95++ per person

### **Vegan Rainbow Wrap**

Shredded Carrots, Purple Cabbage, Avocado,  
Lettuce and Hummus on a Flour Tortilla,  
Whole Fruit and a Granola Bar  
\$17.95++ per person

### **Chicken Cobb Salad**

Grilled Chicken Breast with Herbs and Garlic,  
Grape Tomatoes, Hard-Boiled Eggs, Bacon Bits  
and Cheddar Cheese on a bed of Field Greens  
with Strawberries, with Crackers  
and Ranch Dressings  
\$21.95++ per person

### **Vegetarian Chef Salad**

Marinated Mushroom, Red Pepper,  
Onion, Asparagus, Zucchini, and Squash  
on a fresh bed of crisp Garden Greens.  
Strawberries, with Italian Dressing  
@17.95++ per person

## Cold Plated Lunch

All plated lunches are accompanied by potato salad, a choice of dessert,  
regular and decaffeinated coffee, iced tea, and water

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage, audio-visual, and meeting room rental.

### Select One

#### **Hero Sandwich**

Smoked Ham, Turkey, Capicola, Provolone Cheese on a Hoagie Bun,  
Tomato, Lettuce, Onion with Herbed Mayonnaise  
\$20.95++ per person

#### **Asian Steak Wrap**

Thinly Sliced Flank Steak, Asian Slaw with Peanut Ginger Dressing,  
Lettuce and Sweet Thai Chili Mayonnaise on a Flour Tortilla  
\$22.95++ per person

#### **Grilled Chicken Caesar Wrap**

Grilled Chicken Breast seasoned with Olive Oil, Herbs, and Garlic,  
mixed with Romaine Lettuce, Parmesan Cheese,  
and Caesar Dressing on a Flour Tortilla  
\$19.95++ per person

#### **Casino Club Sandwich**

Roasted Turkey and Bacon on a Ciabatta Bread  
with Lettuce, Tomato, American Cheese and Mayonnaise  
\$18.95++ per person

#### **Chef Salad**

Garden Greens, Smoked Ham, Turkey, Hard-boiled Egg,  
Swiss, and Cheddar Cheese, Tomato, Sliced Cucumbers, and Black Olives  
with Ranch Dressing and Crackers  
\$21.95++ per person

## Hot Plated Lunch

All entrees come with your choice of salad and dessert, dinner rolls, butter,  
regular and decaffeinated coffee, iced tea, and water.

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage, audio-visual, and meeting room rental.

### Select One

#### **Southern Chicken Fried Chicken**

Crisp and Tender Fried Chicken Breast  
With Country Gravy, Green Beans, and Carrots  
\$21.95++ per person

#### **Chicken Napoleon**

Lightly Sauteed Chicken topped with Spinach,  
Sundried Tomatoes and Mozzarella Cheese with Tomato Cream Sauce,  
Yukon Gold Mashed Potatoes and Green Beans  
\$23.95++ per person

#### **Chicken Dijonnaise**

Lightly Breaded Seared Chicken Breast with Dijon Mustard Sauce,  
Safron Rice and Garlic Green Beans  
\$21.95++ per person

#### **Smoked Beef Brisket**

Sliced Beef Brisket with a Horseradish Demi-Glace,  
Yukon Gold Mashed Potatoes, Green Beans, and Carrots  
\$26.95++ per person

#### **Grilled Strip Steak Royale**

8oz New York Strip Steak with a Red Wine Demi-Glace,  
Yukon Gold Mashed Potatoes, Roasted Asparagus, and Blistered Tomatoes  
\$32.95++ per person

#### **Prime Pork Ribeye**

Thyme and Garlic Marinated Prime Pork Ribeye with Mushroom Demi-Glace,  
Yukon Gold Mashed Potatoes, Roasted Asparagus, and Parmesan Tomatoes  
\$23.95++ per person

#### **Golden Baked Salmon**

Baked Salmon Fillet in a Lemon Caper Cream Sauce,  
Wild Rice Pilaf, Roasted Asparagus, and Blistered Tomato  
\$28.95++ per person

## Hot-Plated Lunch Salads and Desserts

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage, audio-visual, and meeting room rental.

### Hot-Plated Lunch Entrees

#### Salads – Select One

##### **Classic Caesar Salad**

Crisp Romaine, Lettuce, Parmesan Shavings, Garlic Croutons, and Creamy Caesar Dressing

##### **Dried Cranberry Pecan Greens**

Mixed Greens with Dried Cranberries, Candied Pecans, Cheddar Cheese with Raspberry Vinaigrette and Ranch Dressing

##### **Crisp Garden Delight**

Mixed Greens, Tomatoes, Cucumbers, Carrots, and croutons with Italian and Ranch Dressing

### Hot and Cold Plated Lunch Entrees

#### Desserts – Select One

##### **Pecan Pie**

with Caramel Sauce

##### **Cheesecake**

with Whipped Topping and Strawberry

##### **Fudge Brownies**

with Chocolate Sauce

##### **Fudge Devil Cake**

with Whipped Topping

##### **Cookie Luxe**

with Gold Dusted Blueberries and Raspberry Drizzle

##### **Key Lime Pie**

with Whipped Topping and sliced Lime

## Lunch Buffet

All lunches are accompanied by regular and decaffeinated coffee, iced tea, and water.

Minimum of 25 guests for buffets. One and a half hours maximum on buffet service.

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage, audio-visual, and meeting room rental.

### **On The Grill Buffet**

Potato Salad, Coleslaw

Hamburgers and Buns

Nathan's Hot Dogs and Buns

Cheddar and Swiss Cheese

Tomato, Onion, and Lettuce

Pickle Spears

Mustard, Mayonnaise, and Ketchup

Mac and Cheese

Cookies and Brownies

\$27.95++ per person

### **Sandwich Shop Buffet**

Potato Salad, Coleslaw

Smoked Turkey, Smoked Ham, and Roast Beef

Swiss, Provolone, and Cheddar Cheese

Wheat, White, and Ciabatta Breads

Mustard and Mayonnaise

Lettuce, Tomato, Onion

Pickle Spears

Cookies and Brownies

\$27.95++ per person

### **American Buffet**

Garden Salad

*Cucumbers, Tomatoes, Shredded Cheese with Italian and Ranch Dressing*

Potato Salad

Smothered Roast Beef with Brown Sauce

Chicken Forestier with Mushroom Cream Sauce

Garlic Mashed Potatoes and Cream Gravy,

Green Beans

Fruit Cobbler and Bread Pudding with Vanilla Sauce

\$28.95++ per person

### **Italian Cucina Buffet**

Caesar Salad,

Cheesy Mozzarella Meatball Bow Tie Bake

(Savory Meatballs and Bow Tie Pasta in a rich Tomato Sauce, Layered with Mozzarella)

Baked Chicken Alfredo Penne

(Tender Penne Pasta with Creamy Alfredo Sauce, Roasted Chicken)

Zucchini Squash Casserole

Garlic Bread

Tiramisu Trifle and Banana Pudding

\$29.95 ++ per person

## Lunch Buffet

All lunches are accompanied by regular and decaffeinated coffee, iced tea, and water.

Minimum of 25 guests for buffets. One and a half hours maximum on buffet service.

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage, audio-visual, and meeting room rental.

### **BBQ Buffet**

Potato Salad, Coleslaw

Mixed Green Salad

*(Cucumbers, Tomatoes, Cheddar Cheese),*

Italian and Ranch Dressing

Baked Chicken

BBQ Smoked Beef Brisket

BBQ Sauce

Mac and Cheese

Yukon Gold Mashed Potatoes and Creamy Gravy

Fruit Cobbler and Banana Pudding

\$32.95++ per person

### **Tex-Mex Buffet**

Tri-Color Tortilla Chips,

Pico De Gallo, Salsa, Guacamole, Sour Cream, and Cheddar Cheese

Mixed Green Salad

Cucumbers, Tomatoes, Cheddar Cheese, with Italian and Ranch Dressing

Flour Tortillas

Grilled Chicken Fajita with Onions and Bell Peppers

Beef Fajita with Onions and Bell Peppers

Refried Beans with Melted Cheddar Cheese

Mexican Rice with Fresh Cilantro

Fiesta Chocolate Trifle and Flan

\$30.95++ per person

### **The Comfort Spread**

Garden Salad

*(Cucumbers, Tomatoes, Shredded Cheese), with Italian and Ranch Dressing*

Beef Bourguignon

Baked Chicken Alfredo with Penne Pasta

Rice Pilaf and Green Beans

Fruit Cobbler and Vanilla Ice Cream

\$27.95++ per person

### **Wrap It Up Buffet**

Potato Salad

Thai Steak Wrap

*(Thinly Sliced Flank Steak, Lettuce, Asian Slaw with Peanut Ginger Dressing on a Flour Tortilla),*

Grilled Chicken Wrap

*(Sliced Breast of Chicken, Pico De Gallo, Lettuce, Monterey Jack Cheese, Pesto Mayonnaise on a Flour Tortilla)*

Rainbow Wrap

*(Roasted Red Peppers, Shredded Carrots, Purple Cabbage, Avocado, Lettuce, Hummus on a Flour Tortilla)*

Cookies

\$28.95++ per person

## Meeting Break

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage, audio-visual, and meeting room rental.

### **Treats By The Dozen**

|                                                                                      |         |
|--------------------------------------------------------------------------------------|---------|
| Assorted Muffins<br>(Blueberry, Banana Nut, Chocolate Chip)                          | \$28.95 |
| Assorted Danishes<br>(Cinnamon, Apple, Cherry & Cheese)                              | \$28.95 |
| Assorted Scones<br>(Blueberry, Apple & Cinnamon, Raspberry White Chocolate)          | \$28.95 |
| Breakfast Breads<br>(Cinnamon Nut, Chocolate Swirl, Poppy Seed Orange & Lemon Glaze) | \$28.95 |
| Blondies                                                                             | \$38.95 |
| Brownies                                                                             | \$37.95 |
| Cookies                                                                              | \$36.95 |

### **By The Pound**

|              |         |
|--------------|---------|
| Trail Mix    | \$20.50 |
| Mixed Nuts   | \$22.95 |
| Mini Pretzel | \$16.95 |
| Popcorn      | \$5.50  |

### **Individual Priced Items**

|                               |        |
|-------------------------------|--------|
| *Assorted Candy Bars          | \$2.95 |
| *Assorted Granola Bars        | \$3.95 |
| Assorted Yogurt Cups          | \$2.95 |
| Chocolate-Dipped Strawberries | \$2.95 |
| Fresh Fruit Cup               | \$3.95 |
| *Individual Assorted Chips    | \$1.95 |
| Whole Fresh Fruit             | \$3.25 |

\*Items are based on Consumption

### **Individual Priced Beverages**

|                         |        |
|-------------------------|--------|
| Assorted Soda           | \$2.00 |
| Aluminum Aquafina Water | \$2.75 |
| Chilled Bottled Juice   | \$3.00 |
| Bottled Gatorade        | \$3.00 |
| Assorted Energy Drink   | \$3.95 |

### **By The Gallon**

|                                       |         |
|---------------------------------------|---------|
| Regular Coffee                        | \$32.95 |
| Decaffeinated Coffee                  | \$32.95 |
| Iced Tea                              | \$32.95 |
| Punch                                 | \$25.00 |
| Lemonade                              | \$25.00 |
| Juice                                 | \$32.95 |
| Infused Water                         | \$19.95 |
| Cucumber & Lime or Strawberry & Lemon |         |

## Chips and Dips

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage

### Cold Dips

#### **Classic Hummus**

Creamy Tahini,  
Served with Pita Chips  
\$4.95++ per person

#### **Garden Ranch Dip**

Herbs, Sour Cream, Garlic, and Onions  
Served with Potato Chips  
\$5.95++ per person

#### **Fiesta Flavors**

Salsa and Guacamole Dips  
Served with Tortilla Chips  
\$14.95++ per person

#### **French Onion Dip**

Caramelized Onions and Sour Cream  
Served with Potato Chips  
\$5.95++ per person

#### **Classic Guacamole**

Creamy Avocado blender with Lime,  
Cilantro and Garlic  
Served with Tortilla Chips  
\$8.95++ per person

#### **Chips & Salsa**

Tri- Colored Chips and House-Made Salsa  
\$6.95++ per person

### Hot Dips

#### **Spinach Artichoke Dip**

Spinach, Artichokes, Garlic,  
and Parmesan Cheese  
Served with Pita Chips and Cracker Medley  
\$7.25++ per person

#### **Fiery Queso Dip**

Cheese Dip infused with Jalapenos  
and Chili Powder  
Served with Tortilla Chips  
\$7.95++ per person

#### **Muffuletta Dip**

Cream Cheese, Mild Giardiniera, Italian Meats,  
Celery, Red Bell Peppers, chopped Parsley,  
shredded Parmesan,  
and Mozzarella Cheeses  
Served with Pita Chips and Cracker medley  
\$8.95++ per person

## Platters and Carving Stations

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage, audio-visual, and meeting room rental.

### Platters

#### **Farmer's Market Medley**

Broccoli Florets, Cauliflower Florets, Tomatoes, Carrots, Gherkin Pickles,  
Cherry Peppers, Celery, and Olives with Ranch Dressing

|        |                  |            |
|--------|------------------|------------|
| Small  | Serves 25 people | \$175.00++ |
| Medium | Serves 50 people | \$300.00++ |

#### **Charcuterie Platter**

Capicola, Mortadella, and Salami Meats  
Cheddar, Colby Jack, and Pepper Jack Cheeses  
Olives and Sweet Dried Fruits  
Strawberry and Apricot Jams  
with Crisp Baguette Slices

|        |                  |            |
|--------|------------------|------------|
| Small  | Serves 25 people | \$375.00++ |
| Medium | Serves 50 people | \$675.00++ |

#### **Seasonal Fruit Delight**

Fresh Sliced Seasonal Fruits and Berries  
With Honey Walnut Cream Cheese Dip

|        |                  |            |
|--------|------------------|------------|
| Small  | Serves 25 people | \$200.00++ |
| Medium | Serves 50 people | \$350.00++ |

#### **Artisan's Board**

Assortment of Gourmet Cheeses  
Boursin, Cheddar, Colby Jack, Pepper Jack, Smoked Gouda  
Dried Fruits and a Cracker Medley

|        |                  |            |
|--------|------------------|------------|
| Small  | Serves 25 people | \$225.00++ |
| Medium | Serves 50 people | \$400.00++ |

### Craving Stations

#### **Roasted Prime Rib of Beef**

With Horseradish Cream and  
Mustard  
Dinner Rolls  
Serves 40 people - \$395.00++

#### **Roasted Brisket of Beef**

BBQ Sauce and Mustard  
Dinner Rolls  
Serves 30 people - \$295.00++

#### **Roasted Turkey Breast**

Cranberry Sauce and Mustard  
Dinner Rolls  
Serves 25 people - \$195.00++

Chef Attendant fee for Craving \$80.00 per hour

## Hors d'oeuvres

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage, audio-visual, and meeting room rental.  
Minimum order of 25 pieces per Item.

### Cold Selections

|                                     |          |
|-------------------------------------|----------|
| Fruit Kabob                         | \$2.85ea |
| Deviled Egg                         | \$2.95ea |
| Shrimp Cocktail w/ Sauce            | \$3.75ea |
| Caprese Bite                        | \$3.80ea |
| Potato Caviar                       | \$3.95ea |
| Shrimp Ceviche Shooter              | \$4.25ea |
| Cheese Kabob                        | \$4.50ea |
| Turkey Sandwich w/Cranberry Chutney | \$4.50ea |
| Gazpacho Shooter                    | \$4.95ea |
| Antipasto Kabob                     | \$5.50ea |
| Mini Shrimp Salad Roll              | \$8.95ea |

### Hot Selections

|                                      |          |
|--------------------------------------|----------|
| Swedish Meatball                     | \$2.95ea |
| Sausage-Stuffed Mushroom             | \$3.25ea |
| Coconut Shrimp                       | \$3.95ea |
| Chicken Tenders                      | \$3.95ea |
| Spinach & Artichoke Stuffed Mushroom | \$4.50ea |
| Buffalo Cauliflower Bite             | \$4.95ea |
| Chicken Satay                        | \$5.50ea |
| Bourbon Glazed Pork Belly            | \$5.50ea |
| Shrimp Stuffed Mushroom              | \$6.75ea |
| Habanero Shrimp Kabob                | \$6.95ea |
| Mini Beef Wellington                 | \$7.95ea |
| Mini Shrimp Mac & Cheese Medallion   | \$7.95ea |

## Plated Dinner

All entrees come with your choice of salad and dessert, dinner rolls, butter,  
regular and decaffeinated coffee, iced tea, and water.

20% Service charge plus 6% Tribal Transaction Fee will be added to all food & beverage, audio-visual, and meeting room rental.

### Single Entrees Options

#### **Chateau Crusted Steak**

10oz Strip Steak coated in a herb Dijon Crust  
with a Bordelaise Sauce,  
Roasted Carrots and asparagus  
Yukon Gold Mashed Potatoes  
\$37.95++ per person

#### **Frenched Chicken Marsala**

Chicken Breast with Mushroom  
with a Marsala Wine Sauce  
Roasted Asparagus and Tomato  
Parmesan Rice Pilaf  
\$32.95++ per person

#### **Lattice Chicken Breast**

Bacon-Wrapped Chicken Breast  
topped with Creamy White Wine Sauce  
Green Beans and Baby Carrots  
Yukon Gold Mashed Potatoes  
\$32.95++ per person

#### **Bourbon Glazed Salmon**

Baked Salmon with a Bourbon Glaze  
Roasted Asparagus and Carrots  
Wild Rice Pilaf  
\$35.95++ per person

#### **Golden Teriyaki Chicken**

Ginger and Soy Sauce Chicken Breast  
Asparagus and Carrots  
Jasmine Rice  
Topped with Teriyaki Glaze  
\$33.95++ per person

#### **Spicy Cajun Tilapia**

Cajun-Spiced Filet of Tilapia  
topped with a Lobster Sauce  
Roasted Asparagus and Carrots  
Dirty Rice  
\$27.95++ per person

#### **Filet Mignon**

6oz Beef Steak with a Charred Crust  
and a Red Wine Reduction  
Roasted Asparagus and Stuffed Tomato Florentine  
Yukon Gold Mashed Potatoes  
\$57.95++ per person

## Plated Dinner Dual Entree Selections

All entrees come with your choice of salad and dessert. Entrees are accompanied by dinner rolls, butter, regular and decaffeinated coffee, iced tea, and water.  
20% Service charge plus 6% Tribal Transaction Fee will be added to all food & beverage, audio-visual, and meeting room rental.

### **Filet Mignon and Jumbo Shrimp**

4oz Filet Mignon  
with a Red Wine Demi-Glace  
Two Cajun Butter Grilled Jumbo Shrimp  
Roasted Carrots and Asparagus  
Yukon Gold Mashed Potatoes  
\$55.95++ per person

### **Bacon-Wrapped Chicken and Jumbo Shrimp**

Roasted Chicken Breast  
with a White Wine Cream Sauce  
Two Cajun Butter Grilled Jumbo Shrimp  
Roasted Asparagus and Tomato Florentine  
Yukon Gold Mashed Potatoes  
\$44.95++ per person

### **Filet Mignon and Crab Cake**

4oz Filet Mignon  
with a Red Wine Demi-Glace  
Two Crispy Crab Cakes with Lobster Sauce  
Roasted Asparagus and Stuffed Tomato Florentine  
Yukon Gold Mashed Potatoes  
\$56.95++ per person

### **Smoked Beef Brisket and Shrimp**

4oz Beef Brisket  
with a Chipotle Demi-Glace  
Two Grilled Jumbo Shrimp  
Black Bean Stuffed Tomato and Asparagus  
Green Chile Mashed Potato  
\$41.95++ per person

### **Chicken and Crab Cake**

Roasted Chicken Breast  
with a White Wine Cream Sauce  
Two Crispy Crab Cakes with Lobster Sauce  
Roasted Asparagus and Tomato Florentine  
Yukon Gold Mashed Potatoes  
\$47.95++ per person

### **Chicken and Sliced Beef Brisket**

Herb Roasted Chicken Breast  
with White Wine Cream Sauce  
4oz Sliced Beef Brisket in Red Wine Demi-Glace  
Roasted Asparagus and Stuffed Tomato Florentine  
Yukon Gold Mashed Potatoes  
\$42.50++ per person

## Plated Dinner Salads and Desserts

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage, audio-visual, and meeting room rental.

### Salads – Select One

#### **Classic Caesar Salad**

Crisp Romaine Lettuce, Parmesan Shavings, Garlic Croutons, and Creamy Caesar Dressing

#### **Crisp Garden Delight**

Mixed Greens, Tomatoes, Cucumber, Carrots, Croutons, and Italian and Ranch Dressing

#### **Royale Romaine**

Romaine Hearts, with Olive Salad, Tomatoes, Shaved Parmesan Cheese with Balsamic Vinaigrette

#### **Cucumber Cascade**

English Cucumber wrapped Spring Mix with Sundried Tomato and Olive Balsamic Base and Goat Cheese

### Desserts – Select One

#### **Creme Brule Cheesecake**

with Whipped Cream and Strawberry

#### **Chocolate Ganache Brownie Cheesecake**

with Raspberry Sauce

#### **Flourless Chocolate Cake**

with Raspberry Sauce and Whipped Cream

#### **Big Apple Pie**

with Cinnamon, Granola Crumbs, and Caramel Sauce

#### **Lemon Berry Mascarpone Cake**

with Blueberries and Whipped Topping

## Dinner Buffet

All dinners are accompanied by regular and decaffeinated coffee, iced tea, and water.

Minimum of 25 guests for buffets. One and a half hours maximum on buffet service.

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage, audio-visual, and meeting room rental.

### **Ultimate Buffet**

House Salad

Mixed Green Lettuce, Tomatoes, Cucumbers, and Cheddar Cheese with Ranch and Italian Dressing

Beef Bourguignon

Roasted Salmon with a Lobster Sauce

Breast of Chicken with White Cream Sauce

Yukon Gold Mashed Potato and Rice Pilaf

Roasted Asparagus and Bourbon Glazed Carrots

Brownie Trifle and Fruit Cobbler with Vanilla Ice Cream

\$42.95 per person

### **American Buffet**

House Salad

Mixed Green Lettuce, Tomatoes, Cucumbers, and Cheddar Cheese with Ranch and Italian Dressing

Fried Chicken

Beef Tips with Mushroom Whiskey Peppercorn Sauce

Baked Tilapia with Lobster Cream Sauce

Green Beans with Bacon and Onions

Honey Glazed Carrots

Rice Pilaf and Yukon Gold Mashed Potatoes and Cream Gravy

Pecan Pie and Cheesecake

Fruit Cobbler and Vanilla Ice Cream

\$35.95++ per person

### **Fiesta del Sabor**

Caesar Salad with Chipotle Caesar Dressing

Papas Encantada's Potato Salad

Tri-Color Tortilla Chips

Pico De Gallo, Salsa, Guacamole, Sour Cream, and Cheddar Cheese

Flour Tortillas

Grilled Chicken Fajita with Onions and Bell Peppers

Beef Fajita with Onions and Bell Peppers

Grilled Shrimp

Refried Beans with Melted Cheese

Mexican Rice with Fresh Cilantro

Flan and Tres Leches Cake

\$46.95++ per person

## Dinner Buffet

All dinners are accompanied by regular and decaffeinated coffee, iced tea, and water.

Minimum of 25 guests for buffets. One and a half hours maximum on buffet service.

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage, audio-visual, and meeting room rental.

### **Cajun Comfort Spread**

Cajun Potato Salad and Creole Coleslaw

Fried Catfish and Tartar Sauce

Blackened Chicken

Bayou Beef Brisket with a Brown Sauce

Golden Spiced Okra

Creole Green Beans

Red Beans and Dirty Rice

Fruit Cobbler, Banana Pudding Trifle, Praline Pecan Pie

\$34.95++ per person

### **Caribbean Breeze**

Pineapple Slaw

Cucumber Bliss

Jamaican Rum Chicken Breast

Coconut Shrimp

Tropical Beef Stew

Pigeon Pea Rice

Spice Okra

Yukon Gold Mashed Potatoes and Cream Gravy

Rum Cake Trifle

Coconut Bread Pudding with Rum Caramel Sauce

\$42.95++ per person

### **A Taste of Venice**

Caesar Salad with Creamy Caesar Dressing

Antipasto Salad

Shrimp Scampi

Chicken Marsala

Penne Pasta

Herb Rice Pilaf

Garlic Green Beans

Zucchini and Squash Casserole

Garlic Bread

Assorted Cheesecake

Tiramisu Trifle

\$44.95 per person

## Dinner Buffet

All dinners are accompanied by regular and decaffeinated coffee, iced tea, and water.

Minimum of 25 guests for buffets. One and a half hours maximum on buffet service.

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage, audio-visual, and meeting room rental.

### **Southern Comfort**

Coleslaw and Potato Salad

Smoked Beef Brisket with Horseradish Demi-Glace

Chicken Fried Chicken

Macaroni and Cheese

Yukon Gold Mashed Potatoes and Country Gravy

Green Bean Almondine and Honey Glazed Carrots

Banana Pudding and Fruit Cobbler with Vanilla Ice Cream

\$34.95++ per person

### **Taco Bar**

Flour Tortillas

Tri-Color Tortilla Chips

Shredded Lettuce, Diced Tomatoes, Diced Onions, Sliced Jalapenos

Mild Tomato Salsa

Sour Cream and Guacamole

Seasoned Ground Beef

Grilled Chipotle Chicken

Tres Leches

\$24.95++ per person

## Vegan and Vegetarian Selections

All entrees come with your choice of salad and dessert provided. Entrees are accompanied by regular and decaffeinated coffee, iced tea and water.

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage

### Entrees – Select One

#### **Roasted Cauliflower Steak**

Tender Cauliflower Steak with Zesty Marinara, Basil, and Garlic Sauce  
With Roasted Asparagus and Roasted Potatoes  
\$26.95++ per person

#### **Stuffed Bell Peppers**

Roasted Bell Peppers filled with Quinoa, Sun Dried Tomatoes, and Vegetables  
With Blistered Tomato and Roasted Potatoes  
\$26.95++ per person

### Salad – Select One

#### **Quinoa Kale Salad**

Mix of Kale, Quinoa, Tomatoes, and Roasted Chickpeas  
Tossed in Lemon Tahini Dressing

#### **Mediterranean Chickpea Salad**

Chickpeas, Cucumber, Tomatoes, and Olives  
With an Olive Oil Parsley Dressing

### Desserts – Select One

#### **Vegan Tiramisu**

Plant-Based Classic Italian Dessert, layers of Espresso-Soaked Ladyfingers with Creamy Cashews, Dusted with Cocoa Powder

#### **Vegan Lime Mango**

Sweet, Tangy Frozen Treat with Mango, Lime Juice, Coconut Milk, and a hint of Chili Spice

## Beverages

20% Service charge plus 6% Tribal Transaction Fee will be added to all food and beverage, audio-visual, and meeting room rental.

|                         |          |
|-------------------------|----------|
| <b>Host Bar</b>         |          |
| Top Shelf               | \$8.50   |
| Premium                 | \$8.00   |
| Call                    | \$7.50   |
| House Wine              | \$6.00   |
| Domestic Beer           | \$5.25   |
| Imported Beer           | \$6.00   |
| Soft Drinks             | \$2.00   |
| Aluminum Aquafina Water | \$2.75   |
| <b>Cash Bar</b>         |          |
| Top Shelf               | \$9.00   |
| Premium                 | \$8.50   |
| Call                    | \$8.00   |
| House Wine              | \$6.50   |
| Domestic Beer           | \$5.75   |
| Imported Beer           | \$6.50   |
| Soft Drinks             | \$2.00   |
| Aluminum Aquafina Water | \$2.75   |
| <b>Keg Beer</b>         |          |
| 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 1:00 am

Above pricing is inclusive of State and Alcohol taxes.

### Call Brands

Skyy – Vodka  
Bacardi 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  
Kahlua – 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

## Audio, Visual, and Support Equipment Rental

20% service charge plus 6% tribal transaction fee will be added to all food and beverage, audio-visual, and meeting room rental.

|                                                     |             |                                                    |
|-----------------------------------------------------|-------------|----------------------------------------------------|
| <b>Video – Subject to Availability</b>              | <b>Cost</b> |                                                    |
| LCD Video Projector                                 | \$550.00    |                                                    |
| LED Pixel Wall                                      | \$550.00    | Available only in MPR and Salons                   |
| 75" Monitor                                         | \$120.00    | Wall-mounted in the MPR                            |
| Portable Table Screen                               | \$120.00    |                                                    |
| Drop Down Screen                                    | \$110.00    |                                                    |
| Portable Monitor                                    | \$130.00    |                                                    |
| <b>Audio – Subject to Availability</b>              |             |                                                    |
| Portable Sound System                               | \$200.00    | (includes 1 wired Mic, 1 Speaker, 1 Mixer)         |
| Sound Patch                                         | \$30.00     | (for use with w/Client's Phone, Tablet, or Laptop) |
| 4 Channel Mixer                                     | \$40.00     |                                                    |
| Wired Handheld Microphone                           | \$45.00     |                                                    |
| Wireless Handheld Microphone                        | \$135.00    |                                                    |
| Wireless Lavalier Microphone                        | \$135.00    |                                                    |
| Hard Line Internet Patch                            | \$30.00     |                                                    |
| Conference Phone                                    | \$150.00    |                                                    |
| <b>Pipe &amp; Drape – Subject to Availability</b>   |             |                                                    |
| Exhibit Table with Electricity 6' x 30"             | \$50.00     |                                                    |
| Electrical Patch Fee                                | \$30.00     |                                                    |
| Per Linear Length per section 8' High x 10' Wide    | \$20.00     |                                                    |
| Per Linear Length per section 16' High x 10' Wide   | \$35.00     |                                                    |
| Exhibit Booth Setup                                 | \$35.00     | (8' high pipe & drape, table w/ 2 chairs)          |
| Exhibit Booth Setup w/ power                        | \$60.00     | (8' high pipe & drape, table w/ 2 chairs)          |
| Banners Hung (per banner)                           | \$20.00     |                                                    |
| <b>Support Items – Subject to Availability</b>      |             |                                                    |
| Up lights – each                                    | \$35.00     |                                                    |
| Presentation Remote                                 | \$45.00     |                                                    |
| White Board (dry-erase markers)                     | \$30.00     |                                                    |
| Easels (A-Frame Style)                              | \$6.00      |                                                    |
| Flip Chart Stand                                    | \$15.00     |                                                    |
| Flip Chart Pad Self Stick 25" x 30" refill          | \$40.00     |                                                    |
| Flip Chart Kit                                      | \$55.00     | (easel, self-stick pad, Markers)                   |
| Podium                                              | n/c         |                                                    |
| Staging 6' x 8'                                     | \$30.00     |                                                    |
| Duct Tape (per roll)                                | \$16.00     |                                                    |
| <b>Power &amp; Cables – Subject to Availability</b> |             |                                                    |
| 50' HDMI Cable                                      | \$45.00     |                                                    |
| 100 HDMI Cable                                      | \$75.00     |                                                    |
| Extension Cord                                      | \$15.00     | (replacement cost \$25.00)                         |
| 6' Power Strip                                      | \$15.00     | (replacement cost \$25.00)                         |
| Show Power                                          | \$150.00    | (provides up to 200 amps)                          |
| <b>Dance Floors – Subject to Availability</b>       |             |                                                    |
| <b>MPR Weathered Dance Floor</b>                    |             |                                                    |
| <b>Salons Black Marble Dance Floor</b>              |             |                                                    |
| <b>Sky Room White Matte Dance Floor</b>             |             |                                                    |
| <b>Sequoyah Dance Floor</b>                         |             |                                                    |
| Small Dance Floor 15' x 15'                         | \$120.00    |                                                    |
| Large Dance Floor 21' x 21'                         | \$200.00    |                                                    |

## Audio, Visual, and Support Equipment Rental

20% service charge plus 6% tribal transaction fee will be added to all food and beverage, audio-visual, and meeting room rental.

|                                   |          |                                              |
|-----------------------------------|----------|----------------------------------------------|
| Extra Large Dance Floor 30' x 30' | \$300.00 |                                              |
| Multi-Purpose Room                |          |                                              |
| 2 – Stadium Speakers              | \$500.00 | Production Tech is not included but required |
| 1 – Stadium Moving Lights         | \$650.00 | Production Tech is not included but required |