

Hard Rock Hotel & Casino Tulsa Meeting & Events Catering Menu

Plated Breakfast

All plated breakfasts are accompanied by regular and decaffeinated coffee, hot tea, juice, 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, Sausage, Cheddar Cheese,
Seasoned Breakfast Potatoes
Fruit Garnish
\$16.95++ person

Breakfast Buffet

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

Minimum of 25 guests for buffets. Maximum of 1.5 hours on buffet service.

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

Classic Breakfast

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

Continental Breakfast

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

Maximum of 1.5 hours on buffet service

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

Morning Continental

Sliced Seasonal Fresh Fruits

Assorted Yogurt Cups

Assorted Pastries

\$17.95++ per person

Gluten Free Continental

Sliced Seasonal Fresh Fruits

Assorted Yogurt Cups

House-Made Granola – Gluten Free

Muffins – Gluten Free

\$22.95++ per person

Breakfast Enhancements

Available with Breakfast Menus Only

Beverages are not included with Enhancements

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

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 an assorted soda – Pepsi Products
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, 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 Sesame 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, Cheddar 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, Roasted Red Peppers, 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, 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 bed of crisp Garden Greens.
Strawberries, with Italian Dressing
@17.95++ per person

Cold Plated Lunch

All plated lunches are accompanied 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

Potato Salad

Smoked Ham, Turkey, Capicola, Provolone Cheese on a Hoagie Bun,
Tomato, Lettuce, and Onion with Herbed Mayonnaise

Choice of Dessert

\$20.95++ per person

Asian Steak Wrap

Potato Salad

Thinly Sliced Flank Steak, Asian Slaw with Sesame Ginger Dressing,
Lettuce and Sweet Thai Chili Mayonnaise on a Flour Tortilla

Choice of Dessert

\$22.95++ per person

Grilled Chicken Caesar Wrap

Potato Salad

Grilled Chicken Breast seasoned with Herbs and Garlic,
Romaine Lettuce, Parmesan Cheese,
and Caesar Dressing on a Flour Tortilla

Choice of Dessert

\$19.95++ per person

Casino Club Sandwich

Potato Salad

Roasted Turkey and Bacon on a Ciabatta Bread
with Lettuce, Tomato, American Cheese, and Mayonnaise

Choice of Dessert

\$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

Choice of Dessert

\$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 Breaded Sauteed Chicken Breast 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 Roasted 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 Roasted 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

Caramel Sauce

Cheesecake

Whipped Topping and Strawberry

Fudge Brownies

Chocolate Sauce

Fudge Devil Cake

Whipped Topping

Cookie Luxe

Gold Dusted Blueberries and Raspberry Drizzle

Key Lime Pie

Whipped Topping and Lime Garnish

Lunch Buffet

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

Minimum of 25 guests for buffets. Maximum of 1.5 hours 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, Assorted Chips
Hamburgers and Buns
Nathan's Hot Dogs and Buns
Cheddar and Swiss Cheese
Tomato, Onion, and Lettuce
Pickle Spears
Mustard, Mayonnaise, and Ketchup
Cookies and Brownies
\$27.95++ per person

Sandwich Shop Buffet

Coleslaw, Assorted Chips
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,
Grilled Marinated Flank Steak *w/ Chimichurri Demi-Glace*
Baked Chicken Alfredo Penne - *Tender Penne Pasta with Creamy Alfredo Sauce, Roasted Chicken*
Roasted Yukon Gold Potatoes – Italian Seasonal
Zucchini Squash Casserole
Garlic Bread
Tiramisu Trifle and Banana Pudding
\$34.95 ++ per person

Lunch Buffet

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

Minimum of 25 guests for buffets. Maximum of 1.5 hours 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.

A Taste of Italy Buffet

Vegetable Antipasto Salad w/ Marinated Red Peppers, Artichoke Hearts, Asparagus, Zucchini, Sun Dried Tomatoes & Mango w/ Pineapple Vinaigrette
Italian Chopped Salad
Gluten-Free Penne Pasta
Pomodoro Sauce
Alfredo Sauce
Roasted Italian Chicken
Meatballs w/ Pomodoro Sauce
Roasted Yukon Gold Potatoes Italian Seasoning
Roasted Asparagus, Mushrooms & Onions
Gluten-Free Bread and Butter
Mixed Berry Compote, Fresh Seasonal Berries
Chocolate Mousse Parfait
\$32.95 per person

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
Brownie Trifle and Cheesecake
\$30.95++ per person

Prices subject to change without notice. All menu items are subject to availability based on market conditions.

March 2026

Lunch Buffet

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

Minimum of 25 guests for buffets. Maximum of 1.5 hours 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.

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 Sesame 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 and Brownies

\$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 (Blueberry, Banana Nut, Chocolate Chip)	\$28.95
Assorted Danishes (Cinnamon, Apple, Cherry & Cheese)	\$28.95
Assorted Scones (Blueberry, Apple & Cinnamon, Raspberry White Chocolate)	\$28.95
Breakfast Breads (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	\$13.95

Individual Priced Items

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

*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 Cranberry or Orange	\$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

Garden Ranch Dip

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

Fiesta Flavors

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

French Onion Dip

Caramelized Onions and Sour Cream
Served with Pita Chips
\$5.95++ 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
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, Radish, 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++

Carving 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 Carving \$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/ Cocktail Sauce	\$3.75ea
Caprese Bite w/ Balsamic Drizzle	\$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 w/ Horseradish Marmalade	\$3.95ea
Chicken Tenders w/ Honey Mustard	\$3.95ea
Spinach & Artichoke Stuffed Mushroom	\$4.50ea
Chicken Satay w/ Sweet Chili Sauce	\$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

New York Strip à la Bordelaise

10oz Strip Steak with a Bordelaise Sauce infused with Dijon Mustard
Twice-Baked Potatoes
Baby Carrots and Haricots
\$37.95++ per person

Chicken ala 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
Jasmine Rice
\$35.95++ per person

Golden Teriyaki Chicken

Ginger and Soy Sauce Chicken Breast
Asparagus and Carrots
Jasmine Rice
Topped with Teriyaki Glaze and Pineapple Ring
\$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
One 4 oz 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
One 4 oz 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
Roasted 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

Cucumber Cascade

Spring Mix wrapped with a Thin-Sliced Cucumber with Parmesan Shavings
Served Atop of Artichoke Hearts, Sun-Dried Tomatoes and Olives Marinated
in Balsamic Vinaigrette

Sunshine Romaine

Crisp Romaine Lettuce with Grape Tomatoes, Shredded Carrots, Purple Cabbage, and Cucumber Ribbons
with Italian and Ranch Dressings

Desserts – Select One

Creme Brule Cheesecake

Whipped Cream and Strawberry

Chocolate Ganache Brownie Cheesecake

Raspberry Sauce

Flourless Chocolate Cake

Raspberry Sauce and Whipped Cream

Big Apple Pie

Cinnamon, Granola Crumbs, and Caramel Sauce

Lemon Berry Mascarpone Cake

Blueberries and Whipped Cream

Dinner Buffet

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

Minimum of 25 guests for buffets. Maximum of 1.5 hours 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

Rice Pilaf, Yukon Gold Mashed Potato, and Cream Gravy

Roasted Asparagus and Bourbon Glazed Carrots

Dinner Rolls and Butter

Brownie Trifle and Fruit Cobbler with Vanilla Ice Cream

\$42.95 per person

Homestead Buffet

House Salad

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

Fried Chicken

Savory Beef Tips

Blackened Tilapia

Green Beans with Bacon and Onions

Honey Glazed Carrots

Rice Pilaf and Yukon Gold Mashed Potatoes and Cream Gravy

Dinner Rolls and Butter

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

Dinner Rolls and Butter

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. Maximum of 1.5 hours 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 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
Dinner Rolls and Butter
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
Dinner Rolls and Butter
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
Cauliflower Au Gratin
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. Maximum of 1.5 hours 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.

Country Buffet

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

Dinner Rolls and Butter

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

Cheddar Cheese

Seasoned Ground Beef

Grilled Chipotle Chicken

Refried Beans with Melted Cheese

Mexican Rice with Fresh Cilantro

Tres Leches

\$29.95++ 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

Herb Crusted Cauliflower Steak

Roasted Cauliflower Steak with Herb Crust served with Asparagus,
Roasted Yukon Gold Potatoes and Red Pepper Cauli
\$26.95++ per person

Stuffed Portobello Mushroom Cap

Portobello Filled with Spinach and Artichoke,
served with Roasted Yukon Gold Potatoes and Balsamic Drizzle
\$26.95++ per person

Salad – Select One

Cucumber Cascade

Spring Mix wrapped with a Thin-Sliced Cucumber with Parmesan Shavings
Served atop Artichoke Hearts, Sun-Dried Tomatoes, and Olives Marinated
in Balsamic Vinaigrette

Sunshine Romaine

Crisp Romaine Lettuce with Grape Tomatoes, Shredded Carrots, Purple Cabbage,
and Cucumber Ribbons with Balsamic Vinaigrette

Desserts – Select One

Seasonal Fruit Plate

Chocolate Covered Strawberries

Strawberry Mousse Cup

Beverages

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

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	\$2.00
Aluminum Aquafina 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	\$2.00
Aluminum Aquafina Water	\$2.75
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 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 – Vidka
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.

Please Do Not Attach Anything to Walls

Video – Subject to Availability	Cost	
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	
Audio – Subject to Availability		
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	
Pipe & Drape – Subject to Availability		
Exhibit Table with Electricity 6' x 30"	\$50.00	1 Table, 2 Chairs, Wastebasket
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	
Support Items – Subject to Availability		
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	
Power & Cables – Subject to Availability		
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)
Dance Floors – Subject to Availability		
MPR Weathered Dance Floor		
Salons Black Matte Dance Floor		
Sky Room White Matte Dance Floor		
Sequoyah Marble Dance Floor		
Small Dance Floor 15' x 15'	\$120.00	
Large Dance Floor 21' x 21'	\$200.00	

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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