



TULSA

HARD ROCK  
**SAFE +  
SOUND**



# CATERING MENU AUDIOVISUAL

# BREAKFAST PLATED

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

## TONY RED'S BREAKFAST SPECIAL

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

**\$22.95 Per Person**

## EGGS BENEDICT

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

**\$20.95 Per Person**

## TRADITIONAL BREAKFAST

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

**\$17.95 Per Person**

## MAMA RAE'S FRENCH TOAST CASSEROLE

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

**\$19.95 Per Person**

## BREAKFAST WRAP

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

**\$16.95 Per Person**

## BREAKFAST BISCUIT SANDWICH

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

**\$16.95 Per Person**



*Prices subject to change without notice. Updated September 2021.  
All menu items are subject to availability based on market conditions.*

# BREAKFAST BUFFET

All breakfast buffets are accompanied with regular and decaffeinated coffee, hot tea, juice and ice water. Minimum of 25 guests. One and a half hour maximum on buffet service. 20% service charge plus 6% tribal transaction fee will be added to all food & beverage, audiovisual, and meeting room rental. \$35 server attendant fee per attendant per hour. Number of attendants will vary based on buffet size.

## ALL AMERICAN BREAKFAST

Seasonal Fresh Fruit  
Assorted Pastries  
Fresh Scrambled Eggs  
Smoked Bacon  
Pork Sausage Links  
Buttermilk Biscuits  
Country Gravy  
Breakfast Potatoes  
Jellies and Butter

**\$17.95 Per Person**

## OKLAHOMA BREAKFAST

Seasonal Fresh Fruit  
Assorted Pastries,  
Fresh Scrambled Eggs  
Chicken Fried Steak  
Smoked Bacon  
Cheddar Grits  
Breakfast Potatoes  
Buttermilk Biscuits  
Country Gravy  
Jellies and Butter

**\$19.95 Per Person**

## SOUTHWEST BREAKFAST

Seasonal Fresh Fruit  
Assorted Pastries  
Flour Tortillas  
Santa Fe Scrambled Eggs  
With Green Chilies, Cilantro, Onions  
Salsa  
Cheddar Cheese  
Sour Cream  
Smoked Bacon  
Pork Sausage Links  
Breakfast Potatoes  
Jellies and Butter

**\$17.95 Per Person**

# CONTINENTAL BREAKFAST

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

## CONTINENTAL

Seasonal Fresh Fruit  
Assorted Yogurts  
Breakfast Pastries and Breads  
Jellies and Butter

**\$10.95 Per Person**

## GLUTEN FREE

Seasonal Fresh Fruit  
Assorted Yogurts  
Bran and Gluten Free Muffins  
Jellies and Butter

**\$10.95 Per Person**



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# BREAK

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

## EXPRESS BREAKFAST (BY THE DOZEN)

**Assorted Muffins ..... \$26.95**

*(Blueberry, Banana, Chocolate Chip)*

**Assorted Danish..... \$26.95**

*(Apple, Cinnamon, Cheese)*

**Assorted Scone..... \$29.95**

*(Blueberry, Apple, Cinnamon)*

**Breakfast Breads ..... \$26.95**

*(Zucchini, Banana Nut)*

## AFTERNOON TREATS

**Assorted Cookies ..... \$28.95 a Dozen**

*(Chocolate Chip, White Chocolate Macadamia Nut, Peanut Butter, Snickerdoodle)*

## INDIVIDUAL PRICED ITEMS

**Whole Fresh Fruit..... \$3.25**

**Assorted Regular Fruit Yogurt..... \$2.95**

**Assorted Granola Bars..... \$3.95**

**Trail Mix..... \$2.45**

**Mixed Nuts ..... \$2.95**

**Mini Pretzels ..... \$1.95**

**Popcorn ..... \$2.95**

**Power Bar/Protein Bar..... \$3.95**

**Individual Assorted Chips ..... \$1.95**

**Chocolate Fudge Brownie..... \$3.95**

**Assorted Candy Bars ..... \$2.95**

**Fresh Fruit Cup ..... \$3.95**

## BEVERAGES

**Assorted Soda ..... \$2.75 Each**

**Bottled Water ..... \$2.75 Each**

**Chilled Bottled Juices ..... \$2.95 Each**

**Sparkling Water ..... \$2.90 Each**

**Bottled Gatorade ..... \$3.00 Each**

**Assorted Energy Drinks..... \$3.95 Each**

*(Red Bull®, Rockstar®)*

**Bottled Ice Tea..... \$2.75 Each**

**Regular or Decaffeinated Coffee**

**\$32.95 Per Gal**



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# BOXED LUNCH

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

## MUFFULETTA SANDWICH

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

**\$17.95 Per Person**

## TRADITIONAL LUNCH

**CHOICE OF:** Ham, Turkey, Roast Beef

**CHOICE OF:** American, Swiss, Cheddar

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

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

**\$16.95 Per Person**

## GRILLED CHICKEN WRAP

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

**\$17.95 Per Person**

## TURKEY CLUB

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

**\$17.95 Per Person**

## COBB SALAD

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

**\$17.95 Per Person**

## VEGAN/VEGETARIAN SALAD

Three Bean Salad, Tabbouleh Salad with Pita Points, Celery and Carrot Sticks with Hummus Dip, Whole Fruit

**\$14.95 Per Person**



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# COLD PLATED LUNCH

All lunch entrées are accompanied with Chef's 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 & beverage, audiovisual, and meeting room rental.

## HERO SANDWICH

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

**\$17.95 Per Person**

## RAINBOW PASTA ROTINI SALAD

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

**\$16.95 Per Person**

## THAI STEAK WRAP

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

**\$18.95 Per Person**

## MANDARIN CHICKEN SALAD

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

**\$17.95 Per Person**

## CHICKEN CAESAR WRAP

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

**\$13.95 Per Person**

## TURKEY CLUB

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

**\$17.95 Per Person**

## TURKEY RANCH WRAP

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

**\$17.95 Per Person**

## CHEF SALAD

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

**\$17.95 Per Person**

# HOT PLATED LUNCH

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

## SMOKED BEEF BRISKET

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

**\$19.95 Per Person**

## POT ROAST

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

**\$26.95 Per Person**

## NEW YORK STRIP STEAK

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

**\$24.95 Per Person**

## CHICKEN FRIED CHICKEN

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

**\$19.95 Per Person**

## CHICKEN CHASSEUR

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

**\$19.95 Per Person**

## CHICKEN SALTIMBOCCA

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

**\$29.95 Per Person**

## SMOTHERED PORK CHOP

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

**\$28.95 Per Person**

## GRILLED ATLANTIC SALMON

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

**\$22.95 Per Person**

## SALAD (SELECT ONE)

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

# LUNCH BUFFET

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## ON THE GRILL BUFFET

### Choice of Two Sides

- Coleslaw
- Potato Salad
- Mushroom Salad
- Assorted Chips

Hamburgers and Buns

Hot Dogs and Buns

American, Cheddar and Swiss Cheese,

Pickles, Tomatoes, Onions, Lettuce,

Mustard, Mayonnaise and Ketchup,

Baked Beans

Assorted Cookies and Brownies

**\$18.95 Per Person**

## TASTE OF ITALY BUFFET

Caesar Salad

Tri-Color Pasta Salad

Penne Pasta

Bow Tie Pasta

Alfredo Sauce

Marinara Sauce

Grilled Marinated Chicken Breast

Meatballs with Marinara Sauce

Roasted Vegetables with Garlic, Herbs and  
extra Virgin Olive Oil

Garlic Bread

Chef's Choice of Dessert

**\$19.95 Per Person**

## SANDWICH SHOP BUFFET

### Choice of Three Sides

- Potato Salad
- Pasta Salad
- Coleslaw
- Mushroom Salad
- Assorted Chips

Sliced Roast Beef, Ham and Turkey

Swiss, American, Cheddar and

Provolone Cheese

Assorted Breads and Rolls

Lettuce, Tomatoes, Onions and Dill Pickles

Mustard and Mayonnaise

Assorted Cookies and Brownies

**\$17.95 Per Person**

# LUNCH BUFFET

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## TEX-MEX BUFFET

Chicken Tortilla Soup  
Tri-Color Tortilla Chips  
Pico De Gallo  
Black Bean, Corn and Jalapeño Salad  
Fresh Fruit with Lime Zest  
Guacamole, Shredded Cheddar Cheese  
and Sour Cream  
Chicken Fajitas  
Beef Fajitas  
Flour Tortillas  
Cheese Enchiladas with Salsa Verde  
Refried Beans  
Fiesta Rice  
Chef's Choice of Dessert

**\$25.95 Per Person**

## OKLAHOMA BBQ BUFFET

Coleslaw  
Potato Salad  
**Choice of Two Meats**

- BBQ Beef Brisket
- BBQ Chicken
- Oklahoma BBQ Ribs

BBQ Sauce  
Yukon Gold Mashed Potatoes  
With Cream Gravy  
Baked Beans  
Corn Cobettes  
Cornbread Muffins  
Fruit Cobbler  
Bread Pudding with Caramel Sauce

**\$29.95 Per Person**

## CHIANTI BUFFET

House Salad with Ranch and Italian  
Dressing  
Chianti Beef Tips  
Baked Chicken Alfredo  
Rice Pilaf  
Fresh Green Beans  
Bread Pudding with Vanilla Sauce

**\$19.95 Per Person**

# DISPLAY TRAYS

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

## DISPLAY TRAYS

### VEGETABLE CRUDITÉ

Broccoli, Cauliflower, Celery, Carrots, Grape Tomatoes, Cucumbers, Pepperoncini, Cherry Peppers, Olives and Ranch Dressing

Small	Serves 25ppl	\$150.00
Medium	Serves 50ppl	\$250.00
Large	Serves 75ppl	\$350.00

### CHEESE DISPLAY

Imported and Domestic Cheeses, Garnished with Fruit and Nuts, Served with French Baguettes and Cracker Medley

Small	Serves 25ppl	\$200.00
Medium	Serves 50ppl	\$300.00
Large	Serves 75ppl	\$400.00

### FRESH FRUIT DISPLAY

Seasonal Sliced Fresh Fruit and Berries  
Served with Honey-Walnut Cream Cheese

Small	Serves 25ppl	\$175.00
Medium	Serves 50ppl	\$275.00
Large	Serves 75ppl	\$375.00

### ANTIPASTO TRAY

Italian Meats (Capicola, Mortadella, Salami) Grilled Vegetables: Portabella Mushrooms, Zucchini, Roasted Red Peppers, Asparagus, Roma Tomatoes and Mozzarella with Basil

Small	Serves 25ppl	\$250.00
Medium	Serves 50ppl	\$350.00
Large	Serves 75ppl	\$450.00

# HORS D'OEUVRES AND SWEETS

20% service charge plus 6% tribal transaction fee will be added to all food & beverage, audiovisual, and meeting room rental. \$35 server attendant fee per hour, one per 50 guests. Minimum order of 25 pieces per item.

## HORS D'OEUVRE OPTIONS

### COLD APPETIZERS

Deviled Eggs ..... <i>(w/ Black Olives)</i>	<b>\$2.50 ea</b>
Fruit Kabobs .....	<b>\$2.95 ea</b>
Cheese Kabobs .....	<b>\$2.95 ea</b>
Oyster Half Shell ..... <i>(w/ Spicy Cocktail Sauce and Lemon Wedge)</i>	<b>\$3.95 ea</b>
Shrimp Cocktail..... <i>(w/ Lemon Wedge)</i>	<b>\$3.95 ea</b>
Antipasto Kabobs.....	<b>\$2.50 ea</b>
Veggie Shooter.....	<b>\$3.95 ea</b>
Chicken Salad Croissant Bite.....	<b>\$3.50 ea</b>
Egg Salad Croissant Bite.....	<b>\$3.50 ea</b>
Ham Salad Croissant Bite .....	<b>\$3.50 ea</b>

### HOT APPETIZERS

Swedish Meatballs .....	<b>\$2.50 ea</b>
French Lamb Lollipops..... <i>(w/ Mango Chutney)</i>	<b>\$6.50 ea</b>
Chicken Fingers .....	<b>\$2.95 ea</b>
<i>(w/ Honey Mustard and Ranch Dressing)</i>	
Pot Stickers .....	<b>\$2.50 ea</b>
<i>(w/ Soy Sauce)</i>	
Coconut Shrimp.....	<b>\$3.95 ea</b>
<i>(w/ Horseradish Marmalade)</i>	
Mini Beef Wellington .....	<b>\$7.50 ea</b>
Italian Sausage Stuffed Mushrooms .....	<b>\$3.25 ea</b>

### SWEETS

Chocolate Dipped Strawberries .....	<b>\$2.25 ea</b>
Chocolate Dipped Pineapples .....	<b>\$1.95 ea</b>
Petit Fours .....	<b>\$2.95 ea</b>
Half Sheet Cake (24 ppl) .....	<b>\$59.95</b>
Full Sheet Cake (48 ppl).....	<b>\$119.95</b>

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# PLATED DINNER

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

## FILET MIGNON

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

**\$42.95 Per Person**

## NEW YORK STEAK

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

**\$39.95 Per Person**

## CHICKEN MARSALA

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

**\$27.95 Per Person**

## CHICKEN DIJONNAISE

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

**\$27.95 Per Person**

## GRILLED SALMON

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

**\$29.95 Per Person**

## BLACKENED TILAPIA

Tilapia Filet or White Fish, Crawfish Cream Sauce, Dirty Rice, Stewed Okra and Tomatoes with Andouille

**\$24.95 Per Person**

## SALAD (SELECT ONE)

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

# DUET PLATED DINNER

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

## FILET MIGNON AND CHICKEN OSCAR

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

**\$49.95 Per Person**

## SURF AND TURF

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

**\$52.95 Per Person**

## FILET MIGNON AND SALMON

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

**\$49.95 Per Person**

## LAND AND SEA

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

**\$38.95 Per Person**

## THE HOUSE SPECIAL DUET

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

**\$38.95 Per Person**

## SALAD (SELECT ONE)

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

# DINNER BUFFET

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## COUNTRY BUFFET

Coleslaw  
Potato Salad  
Southern Fried Chicken  
Slow Cooked Pot Roast  
Chicken Fried Steak  
Buttered Mashed Potatoes  
With Cream Gravy  
Fresh Green Beans  
Jalapeño Cornbread  
Dinner Rolls and Butter  
Assorted Fruit Cobbler  
With Vanilla Ice Cream

**\$28.95 Per Person**

## CARIBBEAN BREEZE BUFFET

Cucumber and Tomato Salad  
Fresh Romaine Salad: Mandarin  
Oranges, Dried Cranberries with  
Mango Vinaigrette Dressing  
Shrimp Salad  
Jerk Chicken with Rum Marinade  
Chili Braised Pork Loin with Pork Gravy  
Grilled Tilapia or White Fish  
with Lemon Caper Sauce  
Pigeon Pea Rice  
Rasta Pasta (Penne, Jerk Seasoning,  
Peppers, Garlic, Cream  
and Parmesan Cheese)  
Caribbean Succotash (Lima Beans,  
Carrots, Onions, Zucchini, Red Bell  
Peppers and Corn)  
Dinner Rolls and Butter  
Assorted Cakes and Pies

**\$45.95 Per Person**

## CAJUN/CREOLE BUFFET

Tossed Green Salad: Cucumbers, Grape  
Tomatoes, Black Olives, Cheddar Cheese,  
Croutons and Assorted Dressings  
Coleslaw  
Potato Salad  
Shrimp and Andouille Gumbo  
Blackened Catfish or White Fish  
with Crawfish Sauce  
New Orleans Beef Brisket With Au Jus  
Steamed New Potatoes With Butter and  
Parsley  
Red Beans and Rice  
Corn and Maque Choux  
Stewed Okra and Tomatoes  
Dinner Rolls and Butter  
Assorted Cakes and Pies

**\$42.95 Per Person**

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# DINNER BUFFET

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## ULTIMATE BUFFET

House Salad: Romaine Lettuce, Grape Tomatoes, Cucumbers, Chopped Bacon, Shredded Cheddar Cheese With Ranch and Italian Dressing  
Boneless Beef Short Ribs With Bourguignon  
Roasted Salmon with Orange Beurre Blanc  
Chicken Breast Piccata Topped with Lemon Caper Butter Cream Sauce  
Roasted Garlic Mashed Potatoes  
Wilted Spinach Orzo  
Asparagus  
Bourbon Glazed Carrots  
Dinner Rolls and Butter  
Assorted Cakes and Pies

**\$45.95 Per Person**

## AMERICAN BUFFET

Garden Salad: Romaine Lettuce, Grape Tomatoes, Cucumbers, Cheddar Cheese with Ranch and Italian Dressing  
Grilled Sirloin Tips with Mushroom Whiskey Peppercorn Sauce  
Baked Tilapia with Lemon Caper Butter Cream Sauce  
Fresh Green Beans with Bacon  
Glazed Carrots  
Rice Pilaf  
Buttered Mashed Potatoes With Cream Gravy  
Dinner Rolls and Butter  
Assorted Cakes and Pies

**\$39.95 Per Person**

## SICILIAN BUFFET

Classic Caesar Salad: Romaine Lettuce, Roasted Red Peppers, Shaved Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing  
Tri-Color Pasta Salad  
Shrimp Carbonara with Garlic, Bacon, Cream and Cheeses  
Chicken Marsala: Topped With Mushroom Marsala Sauce  
Meat Lasagna with Ricotta and Marinara Sauce  
Mixed Squash Provençal  
Broccoli Alfredo  
Roasted Parmesan Potatoes  
Garlic Bread  
Chef's choice of desserts

**\$38.95 Per Person**

# BEVERAGE

## HOST BAR

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

## CASH BAR

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

## KEG BEER

Domestic Beer .....	<b>\$500.00</b>
Import Beer .....	<b>\$625.00</b>

Bottled wine list available upon request.

We suggest one (1) bartender per 100 guests.

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

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

All bars will close by 1AM.

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

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## CALL BRANDS

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

## PREMIUM BRANDS

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

## TOP SHELF BRANDS

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

# AUDIOVISUAL & SUPPORT EQUIPMENT RENTAL

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

COMPUTER VIDEO		SUPPORT ITEMS (CONT.)		EXHIBIT ITEMS	
LCD Video Data Projector with Screen (includes sound patch for laptop)	\$400	Show Power (provides up to 200 amps)	\$125	Exhibit Table 6'x30"	\$25
LCD Video Data Projector with Screen (does not include sound patch for laptop)	\$375	50' VGA Cable	\$40	Exhibit Table with Electricity 6'x30"	\$50
		Technician Fee	\$45		
Sound Patch for Laptop	\$25	100' VGA Cable	\$60	Electrical Patch in Fee	\$25
42" Portable Monitors	\$125	Uplighting	\$25	<b>PIPE AND DRAPE</b>	
DVD Player	\$60	4 Channel Mixer	\$35	Per Linear Length (Per Foot) 8' High	\$3.50
Wireless Handheld Mouse (replacement cost additional \$100)	\$40	8' Tall Truss with LED Can Lights	\$85	Per Linear Length (Per Foot) 16' High	\$6
<b>SUPPORT ITEMS</b>		<b>MICROPHONE EQUIPMENT</b>		Exhibit Booth Setup (includes 8' high pipe and drape, table with two chairs)	\$35
Portable Table Screen 100" Diagonal	\$105	Wired Handheld Microphone	\$35	Banners Hung (price is per banner)	\$15
Drop Down Screens	\$110	Wireless Handheld Microphone (up to two per Sequoyah Room, one for other meeting rooms)	\$125	<b>TELEPHONE</b>	
Portable Sound System	\$150	Wireless Lavalier Microphone (up to two per Sequoyah Room, one for other meeting rooms)	\$125	Speaker Phone	\$50
White Board (dry erase markers)	\$30	<b>MEETING ACCESSORIES</b>		Conference Phone	\$110
Easels, A-Frame Style	\$5	Extension Cord (replacement cost additional \$25)	\$10	<b>DANCE FLOOR</b>	
Flip Chart Stand	\$15	6' Power Strip (replacement cost additional \$25)	\$10	Small Dance Floor (up to 16'x16')	\$90
Flip Chart Pad Self Stick 25"x30" (refill)	\$35	Laser Pointer (replacement cost additional \$100)	\$40	Large Dance Floor (up to 20'x20')	\$150
Flip Chart Kit (includes easel, self-stick pad, markers)	\$50	Duct Tape (per roll)	\$14	<b>MULTI-PURPOSE ROOM AV</b>	
Podium (free standing)	No Charge			LED Pixel Wall	\$400
Staging 6'x8' (price is per section)	\$25			75" Monitor	\$100

Prices subject to change without notice. Updated September 2021.  
All menu items are subject to availability based on market conditions.



HOTEL & CASINO



**TULSA**

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