



TULSA



CATERING MENU AUDIOVISUAL

BREAKFAST PLATED

All breakfasts 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 rentals.

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 November 2024.
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 rentals.

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 rentals.

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 rentals.

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\$2.00 Each**
- Aluminum Aquafina® 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 rentals.

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 rentals.

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 rentals.

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

8 oz 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

10 oz 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

All lunch buffets are accompanied with regular and decaffeinated coffee, iced tea and 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 rentals.

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

Creamy Chicken Alfredo with Penne Pasta

Meatball Marinara with Bow Tie Pasta

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

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

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

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DISPLAY TRAYS

20% service charge plus 6% tribal transaction fee will be added to all food & beverage, audiovisual and meeting room rentals. \$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 rentals. Minimum order of 25 pieces per item.

HORS D'OEUVRE OPTIONS

COLD APPETIZERS

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

HOT APPETIZERS

Swedish Meatballs	\$2.50 ea
French Lamb Lollipops.....	\$12.95 ea
<i>(w/ Mango Chutney)</i>	
Chicken Fingers	\$2.95 ea
<i>(w/ Honey Mustard and Ranch Dressing)</i>	
Pot Stickers	\$2.50 ea
<i>(w/ Soy Sauce)</i>	
Coconut Shrimp.....	\$3.95 ea
<i>(w/ Horseradish Marmalade)</i>	
Mini Beef Wellington	\$7.50 ea
Italian Sausage Stuffed Mushrooms	\$3.25 ea

SWEETS

Chocolate Dipped Strawberries	\$2.25 ea
Chocolate Dipped Pineapples	\$1.95 ea
Petit Fours	\$2.95 ea

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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 rentals.

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 rentals.

FILET MIGNON AND CHICKEN OSCAR

4 oz 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

5 oz 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

5 oz 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	\$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 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	PIPE AND DRAPE	
DVD Player	\$60	4 Channel Mixer	\$35	Per Linear Length (Per Foot) 8' High	\$3.50
Wireless Handheld Mouse (replacement cost additional \$100)	\$40	8' Tall Truss with LED Can Lights	\$85	Per Linear Length (Per Foot) 16' High	\$6
SUPPORT ITEMS		MICROPHONE EQUIPMENT		Exhibit Booth Setup (includes 8' high pipe and drape, table with two chairs)	\$35
Portable Table Screen 100" Diagonal	\$105	Wired Handheld Microphone	\$35	Banners Hung (price is per banner)	\$15
Drop Down Screens	\$110	Wireless Handheld Microphone (up to two per Sequoyah Room, one for other meeting rooms)	\$125	TELEPHONE	
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	MEETING ACCESSORIES		Conference Phone	\$110
Easels, A-Frame Style	\$5	Extension Cord (replacement cost additional \$25)	\$10	DANCE FLOOR	
Flip Chart Stand	\$15	6' Power Strip (replacement cost additional \$25)	\$10	Small Dance Floor (up to 16'x16')	\$90
Flip Chart Pad Self Stick 25"x30" (refill)	\$35	Laser Pointer (replacement cost additional \$100)	\$40	Large Dance Floor (up to 20'x20')	\$150
Flip Chart Kit (includes easel, self-stick pad, markers)	\$50	Duct Tape (per roll)	\$14	MULTI-PURPOSE ROOM AV	
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 November 2024.
All menu items are subject to availability based on market conditions.

Hard Rock

HOTEL & CASINO



TULSA

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