

CONTINENTAL BREAKFASTS

Traditional Continental

Assorted Breakfast Breads
Fruit Preserves & Butter
Whole Fruit
Assorted Chilled Juices
Coffee, Decaffeinated Coffee & Hot Tea
\$8 Per Person

Deluxe Continental

Assorted Breakfast Breads, Pastries & Muffins
Fruit Preserves & Butter
Sliced Seasonal Melon
Assorted Chilled Juices
Coffee, Decaffeinated Coffee & Hot Tea
\$10 Per Person

Hilton Continental

Assorted Bagels & Scones
Fruit Preserves, Cream Cheese & Butter
Seasonal Fresh Fruit
Assorted Chilled Juices
Coffee, Decaffeinated Coffee & Hot Tea
\$12 Per Person

Energy Continental

Assorted Muffins
Fruit Preserves & Butter
Assorted Low Fat Yogurts
Seasonal Fresh Fruits
Low Fat Granola w/ Nonfat & Skim Milk
Assorted Chilled Juices
Coffee, Decaffeinated Coffee & Hot Tea
\$15 Per Person

Hilton Executive Continental

Assorted Breakfast Breads, Pastries & Bagels
Fruit Preserves, Cream Cheese & Butter
Assorted Low Fat Yogurts
Seasonal Fresh Fruit
Assorted Cereals & Low Fat Granola
Nonfat & Skim Milk
Assorted Chilled Juices
Coffee, Decaffeinated Coffee & Hot Tea
\$18 Per Person

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BREAKFAST BUFFETS

All breakfast buffets come with Assorted Chilled Juice, Coffee & Water Service

Oklahoma Sunrise Buffet

Fluffy Scrambled Eggs
Cottage Potatoes
Choice of Hickory Bacon or Maple Sausage
Biscuits & Gravy
Fruit Preserves & Butter
\$14 Per Person

Santa Fe Buffet

Southwestern Fluffy Scrambled Eggs
Cottage Potatoes
Hickory Bacon & Maple Sausage
Sautéed Onions & Peppers
Warm Tortillas
Bowls of (Fresh Salsa, Pico de Gallo, Shredded Cheese & Jalapenos)
\$15 Per Person

All American Buffet

Seasonal Fresh Fruit
Fluffy Scrambled Eggs
French Toast
Cottage Potatoes
Hickory Bacon & Maple Sausage
Biscuits & Gravy
Fruit Preserves & Butter
\$16 Per Person

Executive Buffet

Seasonal Fresh Fruit
Assorted Breakfast Breads & Bagels
Assorted Cold Cereals with Nonfat & Skim Milk
Assorted Low Fat Yogurts
Fluffy Scrambled Eggs
French Toast
Cottage Potatoes
Hickory Bacon & Maple Sausage
Biscuits & Gravy
Fruit Preserves & Butter
\$18 Per Person

New Yorker Buffet

Seasonal Fresh Fruits & Berries
Assorted Breakfast Breads, Pastries & Bagels
Smoke Salmon Tray w/ Cream Cheese, Chopped (Eggs, Onions, Tomatoes & Capers)
Fluffy Scrambled Eggs
Cottage Potatoes
Hickory Bacon & Maple Sausage
Fruit Preserves & Butter
\$20 Per Person

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PLATED BREAKFASTS

All Plated Breakfasts come with a Basket of Biscuits with Butter & Preserves,
Coffee, Orange Juice & Water Service

Day Break

Fluffy Scrambled Eggs with
Cottage potatoes
Choice of Hickory Bacon or Maple Sausage
\$11 Per Plate

Energy Breakfast

Seasonal Fresh Fruit
Low Fat Vanilla Yogurt Banana Split Parfaits
Topped with Granola & Fresh Strawberries
\$13 Per Plate

Eggs Bruschetta

Grilled French Bread topped with
Fluffy Scrambled Eggs
Sliced Tomatoes
Fresh Basil & Diced Mozzarella
Served with Cottage Potatoes
\$13 Per Plate

Okie Benedict

Sliced & Grilled Southern Biscuits with
Shaved Country Ham
Poached Eggs & Hollandaise Sauce
Served with Cottage Potatoes
\$13 Per Plate

Swirl French Toast

Cinnamon Swirl French Toast
Fresh Strawberries with Whipped Cream
Choice of Hickory Bacon or Maple Sausage
\$14 Per Plate

Smoke Salmon

Toasted Bagel with Herb Cream Cheese
Smoked Salmon
Chopped Eggs, Capers, Diced Onions & Tomatoes
\$14 Per Plate

BREAKFAST ENHANCEMENTS

Fruit Parfaits	\$35	Per Dozen
Biscuits & Gravy	\$15	Per Dozen
Assorted Yogurts	\$28	Per Dozen
Assorted Pastries	\$25	Per Dozen
Breakfast Burritos	\$28	Per Dozen
Sliced Seasonal Fresh Fruit	\$5	Per Person
Assorted Yeast Donuts	\$26	Per Dozen
Bagels & Cream Cheese	\$28	Per Dozen
Jumbo Ham & Cheese Croissant	\$60	Per Dozen
Assorted Breads or Muffins	\$13	Per Dozen
Assorted Cold Cereals with Milk	\$25	Per Dozen
Omelet Station Add On (Chef Attended)	\$6	Per Person
Griddle Station Add On (Chef Attended)	\$8	Per Person
STARBUCKS COFFEE with Flavored Syrups	\$35	Per Gallon

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A LA CARTE MENU

BEVERAGES

Assorted Soft Drinks (Pepsi Products)	\$2.5	Each
Ice Tea, Lemonade, or Fruit Punch	\$15	Per Gallon
Assorted Chilled Juices	\$10	Per Pitcher
Assorted Bottled Chilled Juices	\$3	Each
Bottled Water	\$2	Each
Voss Bottled Water	\$5	Each
Gatorade	\$3	Each
Starbucks Bottled Frappacino	\$5	Each
Milk (Whole, 2%, Skim, or Chocolate)	\$6	Per Pitcher
Hot Chocolate	\$2	Each
Red Bull	\$5	Each
Starbucks Coffee, or Decaffeinated	\$32	Per Gallon
Tazo Hot Tea	\$2	Each
House Hot Tea	\$1	Each
Ice Tea	\$18	Per Gallon
Coffee or Decaffeinated Coffee	\$27	Per Gallon

SNACKS

Whole Fruit	\$12	Per Dozen
Biscotti	\$36	Per Dozen
Granola Bars & Nutri Grain Bars	\$16	Per Dozen
Assorted Fresh Baked Cookies	\$24	Per Dozen
Chocolate Brownies	\$18	Per Dozen
Popcorn	\$9	Per Pound
Tortilla Chips & Salsa	\$20	Per Bag
Potato Chips & Onion Dip	\$20	Per Bag
Spinach Artichoke Dip	\$35	Per Dozen
Sweet Potato Chips & Orange Dip	\$25	Per Dozen
Snack Mix, Mini Pretzels, Gold Fish	\$12	Per Pound
Mixed Nuts	\$25	Per Pound
Assorted Frozen Fruit Bars	\$15	Per Dozen
Häagen-Dazs Bars	\$60	Per Dozen
Assorted Candy Bars	\$26	Per Dozen
Pecan Bars & Lemon Bars	\$25	Per Dozen
Cracker Jacks	\$30	Per Dozen
Rice Crispy Treats	\$18	Per Dozen

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BREAKS

MID MORNING BREAKS

Simply Irresistible

Breakfast Breads
Fruit Salad
Assorted Chilled Juices
Coffee, Decaffeinated Coffee & Hot Tea
\$8 Per Person

The Health Nut

Fruit Kabobs
Yogurt Parfaits
Nutri Grain Bars
Assorted Chilled Juice
Coffee, Decaffeinated Coffee & Hot Tea
\$11 Per Person

The Coffee Shoppe

Assorted Donuts
Seasonal Sliced Fruit
Hot Chocolate, Coffee & Decaffeinated Coffee
\$9 Per Person

A Pep in your Step

Lemon Bars
Pecan Bars
Starbucks Frappuccinos
Fruit Smoothies
\$14 Per Person

AFTERNOON BREAKS

The "Time Out"

Popcorn & Gold Fish
Mini Pretzels
Assorted Sodas & Bottle Water
Ice Tea
\$7 Per Person

The Chocolate Lover

Assorted Fresh Baked Cookies
Chocolate Fudge Brownies
Milk (Nonfat, Skim, 2%)
Chocolate Milk & Bottled Water
\$8 Per Person

The Melting Pot

Fresh Strawberries & Pineapple
Marshmallows & Brownie Cubes
Chocolate Fondue
Milk (Nonfat, Skim, 2%)
Bottled Water
\$10 Per Person

The Energy Boost

Trail Mix with Dried Fruit
Granola Bars & Whole Fruit
Crudités with Ranch Dip
Bottled Water & Ice Tea
\$11 Per Person

THEME BREAKS

Cupcake Delight

Vanilla & Choc Cup Cakes
Three Types of Frosting
Assorted Toppings & Sprinkles
Assorted Sodas
Bottled Water
\$7 Per Person

The Fiesta

Tortilla Chips
Salsa Fresco & Guacamole
Queso Dip
Bottled Water & Assorted Sodas
Ice Tea
\$8 Per Person

The Ball Park

Cracker Jacks
Assorted Candy Bars
Popcorn
Assorted Sodas & Bottle Water
\$9 Per Person

Sweet Tooth

Lemon Bars & Pecan Bars
Assorted Fresh Baked Cookies
Milk & Assorted Sodas
Ice Tea
\$9 Per Person

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LUNCH BUFFET

Soup & Salad Buffet

Spring Greens Salad w/ Choice of Dressings
Chicken Noodle Soup
Bread Sticks
Crudites Tray w/ Ranch Dip
Assorted Yogurt Parfaits & Sliced Fresh Fruit
Coffee, Decaffeinated Coffee Ice Tea & Water
\$16 Per Person

“Spud”tacular Buffet

Garden Salad w/ Choice of Dressings
Foil Wrapped Bake Potatoes
Beef Vegetable Soup
Bowls of Toppings:
Shredded Cheddar & Parmesan, Cheese Sauce
Sour Cream, Whipped Butter, Salsa
Grilled Chicken, Ham, Broccoli, Bacon
Chopped Eggs, Onions, Mushrooms
Croutons, Cucumbers, Carrots
Chef's Choice Assorted Cakes & Pies
Coffee, Decaffeinated Coffee Ice Tea & Water
\$18 Per Person

Deli Buffet

Garden Salad w/ Choice of Dressings
Grilled Veg Tray & Cheddar Broccoli Soup
Shaved Deli Meats & Sliced Cheeses
Fresh Relish Tray w/ Assorted Condiments
Potato Chips & Sweet Potato Chips
Assorted Breads, Rolls, Croissants & Tortillas
Assorted Fresh Baked Cookies & Brownies
Coffee, Decaffeinated Coffee Ice Tea & Water
\$19 Per Person

Southern Picnic Buffet

Garden Salad w/ Choice of Dressings
Tomato & Cucumber Salad
Smothered Pork Chops
Southern Style Fried Chicken
Velvet Whipped Mashed Yukon Potatoes
Onion & Mushroom Pan Gravy
Chef's Choose Vegetables
Fresh Baked Rolls
Peach Cobbler
Coffee, Decaffeinated Coffee Ice Tea & Water
\$20 Per Person

Classic American Buffet

Spinach Salad w/ Hot Bacon Dressing
Garden Salad w/ Choice of Dressings
Herb Crusted Chicken Breast Topped with
Sautéed Portobello's & Balsamic Reduction
Roast Baron of Beef Topped with a
Caramelized Onion & Demi Glaze
Roasted New Potatoes
Chef's Choose Vegetables
Fresh Baked Rolls
Chef's Choice Assorted Cakes & Pies
Coffee, Decaffeinated Coffee Ice Tea & Water
\$21 Per Person

Pacific Island Buffet

Spring Greens Salad w/ Choice of Dressings
Fresh Fruit Salad
Seared Asian Mahi Mahi Drizzled
With Cilantro Aioli
Pecan Crusted Chicken Breast
Lightly Sauced with a Sweet Orange Glaze
Rice Pilaf & Chef's Choice Vegetables
Fresh Baked Rolls
Cheese Cake with Assorted Toppings & Sauces
Coffee, Decaffeinated Coffee Ice Tea & Water
\$26 Per Person

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THEMED LUNCH BUFFETS

Backyard Cookout Buffet

Citrus Cole Slaw & Potato Salad
Grilled Hamburgers & Hot Dogs
Hamburger & Hot Dog Buns
Fresh Relish Tray w/ Assorted Condiments
Baked Beans & Tater Tots
Peach Cobbler
Coffee, Decaffeinated Coffee Ice Tea & Water
\$18 Per Person

The Italian Bistro Buffet

Caesar Salad with Herb Croutons,
Parmesan Cheese & Tomato Wedges
Bruschetta w/ Crostini
Homemade Lasagna
Penne with Basil Chicken Creamy Pomodoro
Sautéed Italian Vegetable & Bread Sticks
New York Cheese Cake w/ Assorted Toppings
Coffee, Decaffeinated Coffee Ice Tea & Water
\$19 Per Person

Asian Stir Fry Buffet

Oriental Salad w/ Sesame Dressing
Peppered Beef & Broccoli Stir Fry
Bourbon Chicken
Stir Fried Veggies & Fried Rice
Fortune Cookies & Seasonal Fresh Fruit
Coffee, Decaffeinated Coffee Ice Tea & Water
\$19 Per Person

Southern Comfort Buffet

Garden Salad w/ Choice of Dressings
Tomato Soup
Assorted Grilled Cheese Sandwiches
Baked Meatloaf
Mashed New Potatoes w/ Pan Gravy
Steamed Broccoli & Cauliflower
Baked Macaroni & Cheese
Fresh Baked Rolls
Apple Pie, Cherry Pie & Pecan Pie
Coffee, Decaffeinated Coffee Ice Tea & Water
\$20 Per Person

Great Plains BBQ Buffet

Garden Salad w/ Choice of Dressings
Citrus Cole Slaw & Potato Salad
Choice of Two Entrees:
Smoke Beef Brisket w/ BBQ Sauce
BBQ Baked Chicken
Smoked Sausage Links
Grilled BBQ Bologna
BBQ Pulled Pork
Mashed New Potatoes w/ Pan Gravy
Grilled Corn on the Cob
Cornbread Muffins
Blackberry Cobbler
Coffee, Decaffeinated Coffee Ice Tea & Water
\$21 Per Person

Santa Fe Buffet

Tortilla Salad w/ Choice of Dressings
Garden Salad, Pico de Gallo, Tortilla Strips
Choice of Two: Grilled Fajita Style
Beef, Chicken, Shrimp, or Portobello's
Fajita Seasoned Onions & Peppers
Steamed Flour Tortillas
Bowls of accompaniments
Spanish Rice
Refried Beans
Sopapillas with Honey Drizzle
Coffee, Decaffeinated Coffee Ice Tea & Water

\$21 Per Person

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PLATED LUNCH SALADS & SANDWICHES

All Salads are served with Fresh Baked Rolls, Butter, Coffee, Ice Tea & Water

Salad Trio

Tuna, Chicken & Pasta Salad
On a bed of Fresh Spring Greens
Choice of Two Dressings
Fruit Salad for Dessert
\$11 Per Person

Rio Grande Salad

Field Greens, Pico de Gallo, Corn Salsa
Grilled Chicken Breast, Shredded
Monterey Jack Cheese & Tortilla Strips
Salsa Ranch Dressing
Snicker doodle Cookies
\$11 Per Person

Chop House Salad

Fresh Spring Greens, Smoked Chicken
Bacon, Avocado, Chopped Eggs,
Tomatoes, Green Onions,
Shredded Cheese
Choice of Two Dressings
Chef's Choice Sliced Cake
\$14 Per Person

Seared Ahi Salad

Field Greens, Sliced Almonds
Cranberries, Chow Mein Noodles
Tomatoes, Shredded Cabbage
4 oz Seared Ahi Tuna
Sesame Dressing
Fruit Salad for Dessert
\$15 Per Person

Grilled Chicken Club

Grilled Chicken Breast, Bacon,
Provolone Cheese, Lettuce,
Tomatoes, Sliced Onions
Served on a Flaky Croissant
Chef's Choice Sliced Cake
\$15 Per Person

Grilled Fish Taco

Two soft tortillas filled with
Grilled Mahi Mahi, Citrus Slaw
Diced Tomatoes & Avocados
Drizzled with Cilantro Aioli
Warm Sopapillas & Honey
\$13 Per Person

California Wrap

Grilled Chicken Breast, Avocado
Baby Spinach, Dice Tomatoes
Sliced Almonds, Roasted Garlic Aioli
Brown Sugar Grilled Pineapple
\$12 Per Person

Croissant Club

Smoked Turkey, Ham, Bacon
Swiss Cheese, Lettuce, Tomato
on a Flaky Grilled Croissant
Fruit Salad
\$13 Per Person

BBQ Chicken Burger

Grilled Chicken Breast, BBQ Sauce
Onion Strings, Swiss Cheese
Lettuce, Tomatoes, Sourdough Bun
Apple Pie
\$11 Per Person

Grilled Tuscan

Open Face on Grilled French Bread
Fresh Spinach, Grilled Tomatoes
Mozzarella, Fresh Basil,
Olive Oil & Balsamic Reduction
New York Cheese Cake w/ Raspberry Sauce
\$13 Per Person

All Sandwiches are served with Chips, Assorted Condiments, Coffee, Ice Tea & Water

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PLATED HOT LUNCH

All Entree's are served with House Tossed Salad, Choice of Starch & Dessert,
Chef's Choice of Vegetables, Coffee, Ice Tea & Water

Sautéed Chicken

(Marsala, Piccata, or Tuscan)

\$19 Per Person

Pecan Crusted Pork Chop

Topped with Sweet Apple Compote

\$22 Per Person

Marinated London Broil

Served with a Balsamic Port Reduction

\$20 Per Person

Smoked Chicken Pasta Bake

Served with a Sundried Tomato Alfredo

Green Onions, Parmesan Cheese & Pesto

** Not Served with an Additional Starch

\$19 Per Person

Petite Southwestern Salmon

Accompanied by Fresh Greens & Corn Salsa

\$21 Per Person

Marinated Seared Sirloin Steak

Topped with Sautéed Mushrooms

\$24 Per Person

CHOICE OF STARCHES

Yukon Whipped Potatoes

Herb Roasted New Potatoes

Whipped Sweet Potatoes

Twice Baked Sweet Potatoes

Rice Pilaf

Garlic Whipped New Potatoes

Wild Rice

CHOICE OF DESSERTS

Bread Pudding w/ Bourbon Sauce

Key Lime Pie

German Chocolate Cake

N.Y. Cheese Cake w/ Caramel Sauce

Pecan Pie

Chocolate Layer Cake

Carrot Cake

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DINNER BUFFETS

Home Style Buffet

Garden Salad with Choice of Dressings, Potato Salad & Citrus Cole Slaw
Fried or Herb Baked Chicken & Baked Meatloaf
Mashed New Potatoes with Pan Gravy, Baked Macaroni & Cheese,
& Southern Style Green Beans
Fresh Baked Rolls & Peach Cobbler
Coffee, Decaffeinated Coffee Ice Tea & Water

\$26 Per Person

Western Round Up Buffet

Garden Salad with Choice of Dressings, Grilled Veg Tray with
Balsamic Vinaigrette Dip & Tomato & Cucumber Salad
Smoked Beef Brisket with BBQ Sauce, Grilled Chicken Breast with
Cilantro Chimichurri & Chipotle Grilled Pork Spare Ribs
Bake Potatoes with Assorted Toppings, Grilled Corn on the Cob,
& Jalapeño Cornbread
Apple Pie, Cherry Pie & Pecan Pie
Coffee, Decaffeinated Coffee Ice Tea & Water

\$28 Per Person

Taste of Italy Buffet

Caesar Salad with Herb Croutons Parmesan Cheese & Tomato Wedges
Marinated Artichokes, Tomatoes & Cucumbers & Bruschetta with Crostinis
Ricotta Stuffed Shells with Smoked Sundried Tomato Cream Sauce
Choice of Chicken Marsala or Piccata & Italian Pot Roast
Angel Hair Pomodoro, Roasted Italian Vegetables & Bread Sticks
New York Cheese Cake w/ Assorted Toppings
Coffee, Decaffeinated Coffee Ice Tea & Water

\$30 Per Person

California Coastal Buffet

Spring Greens Salad with Assorted Toppings w/ choice of Dressings
Crudités with Ranch Dip
Mahi Mahi Fish Tacos with Assorted Condiments
Ginger Shrimp Brochettes with Citrus-Avocado Salsa
Pecan Crusted Chicken Breast with Cinnamon Apple Compote
Pacific Rice Pilaf & Browned Baby White Potatoes with Herb Seasonings
Chef's choice of Seasonal Vegetables & Fresh Baked Rolls
Seasonal Fresh Fruit Display
Coffee, Decaffeinated Coffee Ice Tea & Water

\$36 Per Person

Grand Hilton Buffet

Tomato, Cucumber & Mozzarella Display & Spring Greens Salad w/ Choice of Dressings
Pepper Seared Salmon with Pineapple Salsa,
House Seasoning Crusted Pork Chop with Balsamic Reduction &
Cabernet Beef Braised Short Ribs
Whipped Sweet Potatoes & Velvet Whipped Yukon Potatoes
Chef's choice of Seasonal Vegetables & Fresh Baked Rolls
Chocolate Layer Cake, Carrot Cake & Cheese Cake with Assorted Toppings
Coffee, Decaffeinated Coffee Ice Tea & Water

\$38 Per Person

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PLATED DINNERS

**All Entree's are served with House Tossed Salad, Choice of Starch & Dessert,
Chef's Choice of Vegetables, Coffee, Ice Tea & Water**

Seared Chicken Breast

(Herb Crusted with Green Onion Cream Sauce)
(Pecan Crusted Accented with Sweet Potato Puree)
(Caribbean Seared with Avocado & Tomato Compote)

\$23 Per Person

Stuffed Pork Chop

Filled with Cinnamon Apple Stuffing & Accented with Brandy Glaze

\$25 Per Person

Garlic Pierced Prime Rib

Accompanied by Horseradish Cream Sauce

\$29 Per Person

Boursin Stuffed Petite Filet

Accented with a Dill Cream Sauce

\$33 Per Person

Spice Rubbed Salmon

Accompanied with Cilantro Chimichurri

\$28 Per Person

Cowboy Cut Ribeye Steak

Topped with Onion Strings

\$38 Per Person

Smoked Pork loin

Glazed with a Orange BBQ Sauce

\$24 Per Person

Sweet & Spicy Snapper

Chili Seared Topped with Orange Ginger Salsa

\$29 Per Person

CHOICE OF STARCHES

Yukon Whipped Potatoes

Herb Roasted New Potatoes

Whipped Sweet Potatoes

Twice Baked Sweet Potatoes

Rice Pilaf

Garlic Whipped New Potatoes

Wild Rice

CHOICE OF DESSERTS

Bread Pudding w/ Bourbon Sauce

Key Lime Pie

German Chocolate Cake

N.Y. Cheese Cake w/ Caramel Sauce

Pecan Pie

Chocolate Layer Cake

Carrot Cake

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COMBINATION DINNER PLATES

All Entree's are served with Choice of Salad, Choice of Dessert,
Coffee, Ice Tea & Water

Surf & Turf Dinner

Ginger Shrimp with Citrus Salsa
Petite Filet Accented with Fresh Herb Duxelle
Smoked Cheddar Whipped Yukon Potatoes
Grilled Asparagus
\$40 Per Person

Smoked Pork Chop & Seared Salmon

Pork Finished with Apple Brandy Compote
Seared Salmon Finished with Pineapple Pico de Gallo
Twice Baked Sweet Potato
Sautéed Parisian Vegetables
\$35 Per Person

Cowboy Ribeye & Southwestern Chicken

Both Meats Rubbed with Smoky Spices & Seared
Balanced with Pineapple/Mango Chutney
Cheesy Spanish Rice
Jalapeno Corn
\$49 Per Person

BBQ Shrimp & Chicken

Lightly Seasoned & Glazed with BBQ Sauce
Grilled Zucchini & Squash
Bake Potato with Assorted Toppings
\$33 Per Person

Sliced Beef Tenderloin & Chicken Wellington

Tenderloin Drizzled with Béarnaise Sauce
Chicken Wellington Accented with Port Reduction
Rosemary Roasted New Potatoes
Roasted Baby Carrots
\$42 Per Person

CHOICE OF SALADS

Garden Salad, Tomatoes, Cucumbers & Carrots
Spring Greens with Strawberries, Pecans &
Dried Cranberries
Spinach Salad, Eggs, Mushrooms, Onions &
Hot Bacon Vinaigrette
Iceberg Wedge with Crumbled Bleu Cheese
Marinated Grilled Veggies
(Artichokes, Tomatoes & Asparagus)
Tomato & Mozzarella Salad with Fresh Basil
& Balsamic Reduction

CHOICE OF DESSERTS

Chocolate Lava Cake
Individual White Chocolate Cheese Cake
Chocolate Bread Pudding
Crème Brulee
Raspberry-Lemon Mousse Shooter
Chocolate-Coffee Mousse Shooter
Crème Caramel Mousse Shooter

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BUILD A RECEPTION

CARVING STATIONS

Steamship of Beef

Heavily Seasoned & Slow Roasted. Served with Silver Dollar Rolls, Dijon Mustard & Horseradish Sauce

\$575

(4oz portions for 160pp)

Citrus Glazed Black Forest Ham

Boneless Ham Glazed & Slowly Heated Served with Southern Style Biscuits, Honey Mustard & Mayonnaise

\$110

(4oz portions for 35pp)

Roasted Whole Tom Turkey

Served with Southern Style Biscuits, Whole Grain Mustard & Cranberry Mayo

\$125

(4oz portions for 45pp)

Spicy Jerk Seared Beef Tenderloin

Served with Silver Dollar Rolls, Roma Tomato Guacamole & Béarnaise Sauce

\$195

(3oz portions for 25pp)

Baron of Beef

Herb Rubbed & Slow Roasted. Served with Caramelized Onion Cream Sauce & Dijon Mustard

\$225

(4oz portions for 75pp)

Salmon En Croûte

Salmon with Spinach, Onions & Capers Wrapped in Puff Pastry & Baked Served with a Creamy Dill Cream

\$125

(2oz portions for 25pp)

Smoked Pork Tenderloin

Served with Orange BBQ Sauce & Silver Dollar Rolls

\$95

(3oz portions for 22pp)

Garlic Pierced Prime Rib

Served with Horseradish Sauce Au Jus & Rolls

\$325

(6oz portions for 30pp)

ACTION STATIONS ADD ON'S

Chef Attended Pasta Bar

Tri Color Tortellini, Penne & Angle Hair Marinara Sauce & Parmesan Cheese Sauce Onions, Peppers, Green Onions, Capers Spinach, Garlic, Parmesan Cheese, Olives Mushrooms, Basil, Diced Chicken, Meatballs, Tomatoes, Zucchini & Broccoli Bread Sticks

\$7 Per Person

Chef Attended Stir Fry Bar

Soy Sauce, Teriyaki Sauce, Housin Sauce, Diced Chicken, Sliced Beef, Green Onions, Onions, Peppers, Broccoli, Celery, Carrots, Cabbage, Pineapples, Peas, Garlic, peanuts, Red Pepper Flacks Noodles & Steamed Rice

\$6 Per Person

Chef Attended Flambé Ice Cream Bar

Bananas Foster Compound Butter & Fresh Bananas Sweet Lemon Compound Butter & Pitted Cherries Kirsch, Banana Liqueur & Dark Rum Vanilla Ice Cream & Whipped Cream

\$6 Per Person

Chef Attended Whipped Potato Bar

Velvet Whipped Yukon Potatoes Whipped Sweet Potatoes Roasted Garlic New Potatoes Caramelized Onions, Sautéed Mushrooms, Green Onions, Shredded Cheese, Bacon Sour Cream, Butter & Cinnamon-Sugar

\$4 Per Person

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ADDITIONAL ACCOMPANIMENTS

Fajita Bar

Chicken, Beef, Shrimp & Onions/Peppers
Flour Tortillas, Sour Cream, Salsa, Guacamole
Lettuce, Tomatoes, Jalapenos, Beans,
Pico de Gallo, Shredded Cheese & Chili Con Queso
\$9 Per Person

Taco Bar

Spiced Ground Beef, Spiced Diced Chicken, Salsa,
Lettuce, Tomatoes, Onions, Jalapenos, Beans,
Pico de Gallo, Sour Cream, Shredded Cheese
Flour Tortilla & Hard Taco Shells
\$8 Per Person

Cheese Fondue Bar

Cheddar Cheese, Beer, Onions & Garlic
Apples, Bread Cubes, Cherry Tomatoes,
Broccoli & Roasted Button Mushrooms
\$5 Per Person

Pizza Bar

Choice of 4 Types of Custom Made Pizzas
Mozzarella Cheese, Jalapenos, Pepperoni,
Sausage, Onions, Peppers, Mushrooms,
Portobello's, Spinach, Pineapple, Ham, Artichokes,
Sliced Tomatoes, Pesto, Olives, Diced Chicken,
Meatballs & Provolone Cheese
\$5 Per Person

Mini Dessert Bar

Cheesecake Tasters, Pecan Bars, Lemon Bars,
Cream Puffs, Strawberry Shortcake & Biscotti
\$12 Per Person

Chocolate Fountain Bar

Pineapple, Strawberries, Pound Cake
Pretzels, Marshmallows, Rice Crispy Squares,
Brownie Squares & Bananas
\$9 Per Person

DISPLAYS

Cheese Display

Imported & Domestic Cheeses to include:
Smoked Cheddar, Sharp Cheddar, Provolone
Swiss, Mozzarella, Boursin, Gorgonzola
Served with French Bread & Assorted Crackers
\$6 Per Person

Grilled Vegetable Display

Marinated & Grilled Vegetables to include:
Onions, Zucchini, Squash, Portobello's,
Artichokes, Carrots, Asparagus & Red Peppers
Served with Sundried Tomato Vinaigrette
\$5 Per Person

Antipasto Display

Grilled Asparagus, Marinated Artichokes,
Kalamata Olives, Grilled Zucchini, Pepper Crusted
Goat Cheese, Provolone, Swiss
Cubed (Ham, Salami, Smoked Turkey)
Served with Crostini & French Bread
\$8 Per Person

Bruschetta Display

Diced Roma Tomatoes, Fresh Basil,
Light Seasoning & Crostini
\$3 Per Person

Smoked Salmon Display

Chilean Smoked Salmon Served with
Chopped Eggs, Diced Onions, Capers
\$35
(1.5oz portion for 25pp)

Seasonal Fruit Display

Assorted Fresh Cut Fruit (When Available):
Honey Dew, Cantaloupe, Pineapple, Grapes,
Strawberries, Watermelon & Oranges
Served with Yogurt Dip
\$5 Per Person

Crudité Display

Assorted Fresh Raw Vegetables to include:
Broccoli, Zucchini, Mushrooms, Carrots,
Celery, Tomatoes & Kalamata Olives
Served with Ranch Dressing
\$4 Per Person

En Croûte Brie

Two Pound Wheel of Brie Filled with
Either Strawberries & Candied Pecans or
Honey, Almonds & Brown Sugar
Served with French Bread & Assorted Crackers
\$35
(1.5oz portion for 25pp)

(Buffets of less than 25 people are subject to a \$50.00 fee)

For Quality and Presentation, all buffets are designed to last a maximum of one hour.

All food and beverage items are subject to a 20% service charge and applicable sales tax

Prices are subject to change without notice

HOT HORS D' OEUVRES

Smoked Chicken Quesadillas Served with Salsa, Guacamole & Sour Cream	\$26	Per Dozen
Chicken Tenders Served Buffalo Style with Ranch Dressing Served Lightly Seasoned with Honey Mustard Dressing Served Fajita Seasoned with Black Bean-Corn Salsa	\$22	Per Dozen
Stuffed Mushrooms Filled with Sage Sausage or Smoked Chicken Stuffing	\$20	Per Dozen
Fried Macaroni & Cheese Wedges Served with Southwestern Ranch Dip	\$18	Per Dozen
Southwest Chicken Eggroll Served with Black-Bean-Corn Salsa	\$36	Per Dozen
Chicken Pot stickers Served with Ginger Orange Soy Sauce	\$ 25	Per Dozen
Crispy Cheese Raviolis Served with Pesto Infused Marinara	\$16	Per Dozen
Vegetable Eggrolls Served with Sweet & Sour Sauce	\$26	Per Dozen
Mini Beef Wellington	\$45	Per Dozen
Shrimp Quesadillas Served with Salsa, Guacamole & Sour Cream	\$32	Per Dozen
Buffalo Wings Served with Blue Cheese or Ranch Dressing	\$20	Per Dozen
Assorted Miniature Quiche	\$24	Per Dozen
Pigs in a Blanket Served with Yellow Mustard	\$18	Per Dozen
Coconut Fried Shrimp Served with Cocktail Sauce	\$30	Per Dozen
Parmesan Breaded Artichoke Quarters Served with a Spicy Marinara Sauce	\$20	Per Dozen
Chipotle BBQ Chicken Drumetts Served with a Salsa Ranch Dressing	\$22	Per Dozen

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All food and beverage items are subject to a 20% service charge and applicable sales tax.
Prices are subject to change without notice*

COLD HORS D' OEUVRES

Smoked Chicken Pinwheel Served with Pico de Galo, Guacamole & Cream Cheese	\$18	Per Dozen
Seared Ahi Tuna Crostini Rare, Spicy Seared, with Wasabi Dressing	\$25	Per Dozen
Chilled Shrimp Cocktail Served with Vodka Cocktail Sauce	\$32	Per Dozen
Creole Spiced Peel N' Eat Shrimp Served with Tangy Cocktail Sauce	\$22	Per Dozen
Gorgonzola Stuffed Celery Sticks	\$20	Per Dozen
Herb Seared Goat Cheese on Crostini Drizzled with Sundried Tomato Coli	\$28	Per Dozen
Stuffed Cherry Tomatoes Garlic Herb Cream Cheese, Crumbled Bleu Cheese, or Gorgonzola	\$12	Per Dozen
Provençal Tapenade Crostini	\$12	Per Dozen
Dill - Cucumber Spread Flavored Spread Piped on Herb Flatbread	\$14	Per Dozen
Smoke Salmon Crisp Herb Flatbread with Caper Cream Cheese	\$20	Per Dozen
Salad Bouchee Pastry Puffs filled with Chicken Salad, Tuna Salad & Egg Salad	\$18	Per Dozen

*(Buffets of less than 25 people are subject to a \$50.00 fee)
For Quality and Presentation, all buffets are designed to last a maximum of one hour.
All food and beverage items are subject to a 20% service charge and applicable sales tax
Prices are subject to change without notice*

ALL DAY PACKAGES

PACKAGE #1

Santa Fe Breakfast Buffet
Deli, Italian Bistro, "Spud"tacular or Asian Stir Fry Lunch Buffet
Afternoon Ballpark Break
A.V. Package
(Podium, Microphone, Flip Chart & Markers, LCD Projector & Screen, 1 Wireless Internet Service)
\$ 44.00 Per Person

PACKAGE #2

Hilton Continental Breakfast
Santa Fe Buffet, Great Plains BBQ, or Classic American Lunch Buffet
Afternoon Cupcake Delight Break
A.V. Package
(Podium, Microphone, Flip Chart & Markers, 1 Wireless Internet Service)
\$39.00 Per Person

PACKAGE #3

Deluxe Continental Breakfast
Backyard Cookout or Soup & Salad Buffet
Afternoon Sweet Tooth Break
A.V. Package
(Podium, Microphone, Flip Chart & Markers, 1 Wireless Internet Service)
\$35.00 Per Person

PACKAGE #4

Oklahoma Sunrise Breakfast Buffet
Grilled Fish Taco, Croissant Club, or California Wrap Sandwich
Afternoon Chocolate Lover Break
A.V. Package
(Podium, Microphone, 1 Wireless Internet Service)
\$33.00 Per Person

PACKAGE #5

All Day Beverage Break (Coffee, Ice Tea, Bottled Water & Assorted Sodas)
Deluxe Continental Breakfast
Afternoon Fiesta Break
A.V. Package
(Podium, Microphone, 1 Wireless Internet Service)
\$24.00 Per Person

(Packages are for groups of 50 people or more)

*For Quality and Presentation, all buffets are designed to last a maximum of one hour.
All food and beverage items are subject to a 20% service charge and applicable sales tax
Prices are subject to change without notice*

WINE LIST

WHITE WINE

	Glass	Bottle
Leaping Horse, Chardonnay, CA	\$6.00	\$28.00
Beringer White Zinfandel, CA	\$6.00	\$28.00
R. Mondavi "Woodridge" Chardonnay, CA	\$8.00	\$35.00
Sonoma Creek Chardonnay Sonoma County, CA	\$8.50	\$40.00
Echelon Pinot Grigio Napa Valley	\$9.50	\$45.00
Coppola Bianco Pinot Grigio Napa Valley	\$10.00	\$48.00
Murphy Goode Savignon Blanc Sonoma County, CA	\$10.00	\$48.00
Kendal-Jackson "Vintner's Reserve"	\$11.00	\$50.00

RED WINE

	Glass	Bottle
Leaping Horse Cabernet, CA	\$6.00	\$28.00
Black Opal Cab Merlot Blend, South Eastern, Australia	\$8.00	\$35.00
Rosemont Shiraz Cabernet, Australia	\$9.50	\$40.00
Black Stone Merlot, CA	\$10.50	\$45.00
Sonoma Creek Cabernet Dry Creek Valley, CA	\$10.50	\$45.00
B.V. Coastal Pinot Noir, Central Coast	\$11.50	\$48.00
Sterling Zinfandel "Vintner's Reserve" Central Coast, CA	\$12.00	\$50.00

BEVERAGE SERVICE

CASH BAR (Per Drink)

Soft Drinks	\$2.25
Domestic Beer	\$3.75
House Wines	\$5.50
Import & Micro Brew	\$5.75
House Liquor	\$5.25
Call Liquor	\$5.75
Premium Liquor	\$6.25
Cordials	\$8.00

HOST BAR (Per Drink)

Soft Drinks	\$2.05
Domestic Beer	\$3.50
House Wines	\$5.00
Import & Micro Brew	\$4.75
House Liquor	\$4.50
Call Liquor	\$5.00
Premium Liquor	\$5.50
Cordials	\$7.25

\$50.00 Bartender Fee (Per Bar)

\$40.00 Cashier Fee (Per Bar)

Minimum Two Hour Shift

Bartender Fee is Waived if Beverage Sales Exceed
\$350.00 (Not Including Taxes & Service Charges)

Host Bars are Subject to Taxes & Service Charges

\$50.00 Bartender Fee (Per Bar)

Minimum Two Hour Shift

Bartender Fee is Waived if Beverage Sales Exceed
\$350.00 (Not Including Taxes & Service Charges)

Domestic Keg of Beer \$250.00

Import Keg of Beer \$375.00

HOUSE LIQUOR

Gordon Vodka
Gordon Gin
Gordon Rum
Heaven Hill Bourbon
Montezuma Tequila
Inverhouse Scotch

CALL LIQUOR

Smirnoff
Beefeaters
Bacardi Silver
Jim Beam
Cuervo Gold
Dewars

PREMIUM LIQUOR

Stoli
Tanqueray
Bacardi Select
Jack Daniels
Cuervo 1800
Chivas

SUPER PREMIUM

Grey Goose
Bombay Sapphire
Captain Morgan's
Gentleman Jack
Patron Silver
Johnny Walker Red
Crown Royal
Grand Marnier
Bailey's
Kaluha

DOMESTIC BEER

Budweiser
Bud Light
Miller Lite
MGD
Michelob Ultra
Coors Light

IMPORT & MICRO BREW

Heineken
Sam Adams
Fosters
Corona
Amstel Light

HOUSE WINE

Copperidge Chardonnay
Copperidge Zinfandel
Copperidge Merlot
Copperidge Cabernet

SOFT DRINKS

Pepsi Products
&
Coke Products