



CONFERENCE CENTER
BANQUET MENU



BREAKFAST
EXPERIENCE

BREAKFAST BUFFET

Each selection includes Freshly Brewed Regular and Decaffeinated Coffee, Orange Juice, Cranberry Juice and an array of Artisanal Teas.

Southwestern

Assorted Breakfast Breads | Pastries

Honey | Assorted Jams | Butter

Fresh Sliced Fruit

Seasonal Melon | Pineapple

Denver Scrambles

Bell Peppers | Onions | Ham | Cheddar Cheese

Cheesy Grits

Biscuits with Country Gravy

Applewood Smoked Bacon

\$34 Per Person

The Choctaw Ultimate

Assorted Breakfast Breads | Pastries

Honey | Assorted Jams | Butter

Fresh Sliced Fruit

Seasonal Melon | Pineapple

Fluffy Scrambled Eggs

French Toast

Hash Brown Potatoes

Applewood Smoked Bacon

Sausage Patties

\$36 Per Person

Classic Continental

Assorted Breakfast Pastries

Assorted Cold Cereals with Milk

Honey | Assorted Jams | Butter

Seasonal Sliced Fruit

Seasonal Melon | Pineapple

\$28 Per Person

Continental Express

Assorted Breakfast Pastries

Assorted Cold Cereals with Milk

Honey | Assorted Jams | Butter

Whole Bananas | Grapes

\$21 Per Person

Tax and service charge not included. Menus are subject to change.



BREAKFAST BUFFET ENHANCEMENTS

Add some variety to your selected breakfast buffet.

Made-to-Order Omelets

\$150 per attendant per 25 Guests.

Fresh Eggs | Egg Whites | Bell Peppers

Onions | Bacon | Sausage | Ham

Sautéed Mushrooms | Spinach | Cheddar Cheese

\$18 Per Person

Yogurt Bar

Vanilla Yogurt | Strawberry Yogurt | Mixed Berries

Granola | Dried Fruit

\$15 Per Person

Oatmeal

Raisins | Brown Sugar | Cinnamon | Toasted Pecans

Butter | Honey

\$10 Per Person

Assorted Breads & Pastries

\$32 Per Dozen

Assorted Bagels

Plain Cream Cheese | Flavored Cream Cheese

\$28 Per Dozen

Tax and service charge not included. Menus are subject to change.

Build-Your-Own Breakfast Taco Bar

Scrambled Eggs | Chorizo | Refried Beans

Salsa Verde | Salsa Rojo | Roasted Bell Peppers

Cheddar Jack Cheese | Flour Tortillas

\$20 Per Person





BREAKS

BREAKS

Maximum service is 30 minutes.

Chips & Dips

Tortilla Chips | Guacamole | Salsa Rojo | Queso Dip

\$15 Per Person

Crudité

Assorted Seasonal Vegetables | Ranch Dip

\$14 Per Person

Charcuterie

Imported & Domestic Meats & Cheeses
Assorted Crackers | Fruit | Dried Fruits | Nuts
Fruit Compote

\$25 Per Person



Ferris Wheel

Sweet & Salty Choctaw Pecans | Popcorn | Soft Pretzel
Cheese Sauce | Funnel Cake Fries | Strawberry Compote

\$22 Per Person

Milk & Cookies

2% Milk | Chocolate Milk | Assortment of Chef's Cookies

\$20 Per Person

Warm Pretzel

Beer Cheese Sauce | Grain Mustard

\$12 Per Person

Beverages

Freshly Brewed Coffee | \$55 per gallon

Sweet & Unsweet Tea | \$45 per gallon

Lemonade | \$45 per gallon

Bottled Water | \$5 each

Assorted Sodas | \$5 each

Assorted Energy Drinks | \$8 each

Snacks

Seasonal Whole Fruit | \$4 per person

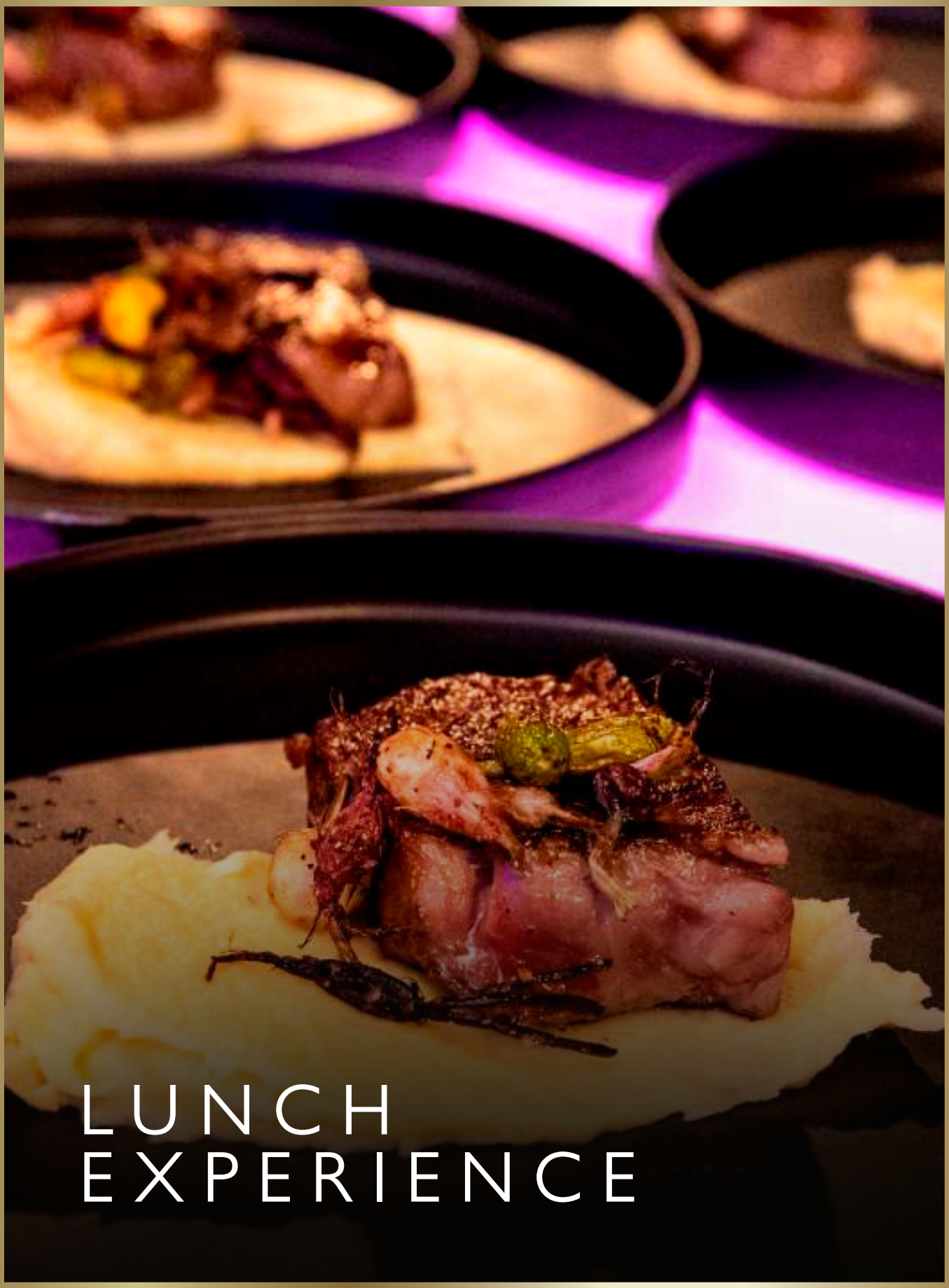
Candy Bars | \$4 each

Choctaw Mixed Nuts | \$47 per pound

Assorted Cookies | \$30 per dozen

Assorted Brownies | \$34 per dozen

Tax and service charge not included. Menus are subject to change.



LUNCH
EXPERIENCE



BOXED LUNCH

Each box includes a bag of Potato Chips,
a Chocolate Chip Cookie, and a Bottled Water.

SANDWICHES

Ham & Cheese

Leaf Lettuce | Tomato | Cheddar Cheese | Croissant
\$28 Per Person

Roast Beef

Swiss Cheese | Caramelized Onions
Horseradish Aioli | Pretzel Bun
\$28 Per Person

Turkey Club

Lettuce | Tomato | American Cheese | Bacon
Mayo | Sourdough Bread
\$28 Per Person

WRAPS

Chicken Caesar Wrap

Grilled Chicken Breast | Romaine Lettuce
Shaved Parmesan | Caesar Dressing | Spinach Tortilla
\$28 Per Person

Grilled Vegetable Wrap

Portobello Mushrooms | Bell Peppers | Squash | Onions
Spinach | Hummus | Flour Tortilla
\$28 Per Person

Boxed Lunch Enhancements

Potato Salad | \$5 per person

Pasta Salad | \$5 per person

Tax and service charge not included. Menus are subject to change.



PLATED LUNCH

Entrees are served with a choice of soup or salad and a dessert selection.
Each selection includes Freshly Brewed Regular and Decaffeinated Coffee,
Sweet and Unsweet Tea.

MAIN COURSE

Roasted Chicken Breast (GF)

Glazed Baby Carrots | Sugar Snap Peas | Fingerling Potatoes
Chicken Jus

\$42 Per Person

Grilled Hanger Steak (GF)

Whipped Potatoes | Seasonal Squash
Garlic Herb Butter

Market Price Per Person

Citrus Scented Salmon (GF)

Rice Pilaf | Crispy Brussel Sprouts | Orange Buerre Blanc

Market Price Per Person

SOUPS & SALADS

Soup Du Jour

Brioche Croutons | Herb Oil

Caesar Salad

Romaine Lettuce | Parmesan Cheese | Croutons
Caesar Dressing

Greek Salad

Romaine Lettuce | Tomato | Cucumber | Red Onion
Feta Cheese | Red Wine Vinaigrette

Garden Salad

Mixed Greens | Tomatoes | Cucumbers
Shredded Carrots | Croutons
Balsamic or Ranch Dressing

(GF) Gluten Free

DESSERT

New York Cheesecake

Mixed Berries

Chocolate Cake

Milk Chocolate Mousse | White Chocolate Mousse

Carrot Cake

Citrus Cream Cheese Frosting | Chopped Pecans

Tax and service charge not included. Menus are subject to change.



LUNCH BUFFET

Each selection includes Freshly Brewed Regular and Decaffeinated Coffee, Sweet and Unsweet Tea.

TEX MEX

Chicken Tortilla Soup

Tortilla Strips | Sour Cream

Southwest Chopped Salad *(GF) (V)*

Iceberg Lettuce | Black Beans | Roasted Corn | Tomatoes
Onions | Cheddar Cheese | Chipotle Ranch

Beef Fajitas

Carne Asada | Bell Peppers | Onions

Chicken Fajitas

Grilled Chicken | Bell Peppers | Onions | Flour Tortillas |
Refried Beans *(GF)* | Spanish Rice *(GF)* *(V)*
Squash Medley *(GF)* *(V)*

Dulce de Leche Cheesecake

Churros

Caramel Sauce

\$58 Per Person

(V) Vegan

(GF) Gluten Free

Tax and service charge not included.

Menus are subject to change.



LUNCH BUFFET-CONT.

Each selection includes Freshly Brewed Regular and Decaffeinated Coffee, Sweet and Unsweet Tea.

DELI BUFFET

Soup Du Jour

Mixed Green Salad

Spring Mix | Cucumbers | Cherry Tomatoes | Shredded Carrots | Croutons | Ranch Dressing | Balsamic Dressing

Pasta Salad

Rotini Pasta | Cherry Tomatoes | Black Olives | Pepperoncini Peppers | Salami | Parmesan Cheese | Red Wine Vinaigrette

Deli Tray

Turkey | Ham | Roast Beef | Chicken Salad

Bread Tray

White | Wheat | Sourdough
(Gluten Free Bread available upon request)

Cheese Tray

American | Cheddar | Swiss | Provolone

Condiments

Mayo | Mustard | Sliced Pickles | Lettuce | Tomato
Red Onions

Potato Chips

Dessert

Assorted Cookies | Assorted Brownies

\$45 Per Person

(GF) Gluten Free

(V) Vegan



TEXAS BBQ

Macaroni Salad

Hard Boiled Eggs | Bell Peppers | Onions | Celery

Loaded Potato Salad *(GF)*

Sour Cream | Bacon | Green Onions | Cheddar Cheese

Pulled Pork *(GF)*

Bourbon BBQ Chicken *(GF)*

Steamed Corn *(GF)*

Ranchero Beans *(GF)*

Buttermilk Biscuits

Butter

Banana Pudding

Peach Cobbler

Whipped Topping

\$48 Per Person

Tax and service charge not included. Menus are subject to change.



RECEPTION



HORS D'OEUVRES

Minimum of 25 pieces per choice.

Four (4) pieces per Guest recommended.

COLD HORS D'OEUVRES

Deviled Eggs with Bacon	\$3 Each
Cranberry Apple Chicken Salad on Pretzel Crostini	\$5 Each
Bacon Onion Jam on Herb Crostini	\$5 Each
Antipasti Skewer	\$5 Each
Caprese Skewer with Balsamic Drizzle (GF)	\$5 Each

HOT HORS D'OEUVRES

Arancini with Marinara Sauce	\$5 Each
Chicken Cashew Spring Roll with Thai Sweet Chili Sauce	\$5 Each
Beef Satay with Peanut Sauce	\$6 Each
Chicken Tandoori Satay (GF)	\$5 Each
Pretzel Bites with Beer Cheese Sauce	\$4 Each

(GF) Gluten Free

MARKET PRICE HORS D'OEUVRES

Tuna Poke Wonton Chip
Bacon Wrapped Scallop Lollipop (GF)
Crab Cake with Remoulade Sauce
Coconut Shrimp with Mango Coulis
Shrimp Cocktail Cup (GF)

Tax and service charge not included. Menus are subject to change.

RECEPTION DISPLAY

Maximum service is 90 minutes.

Cheese Platter

Imported & Domestic Cheeses | Dried Fruit
Assorted Nuts | Crackers | Fruit Compote
\$18 Per Person

Sliced Seasonal Fruit Display

Assorted Melons | Pineapples | Berries
\$16 Per Person

Crudité Display

Carrots | Celery | Broccoli | Cauliflower | Bell Peppers
Tomatoes | Radishes | Ranch Dip | Hummus
\$15 Per Person

Charcuterie Display

Imported & Domestic Cured Meats
Grilled Seasonal Vegetables | Olives | Sweet Cherry Peppers
Assorted Crackers
\$24 Per Person

Shrimp Cocktail Display

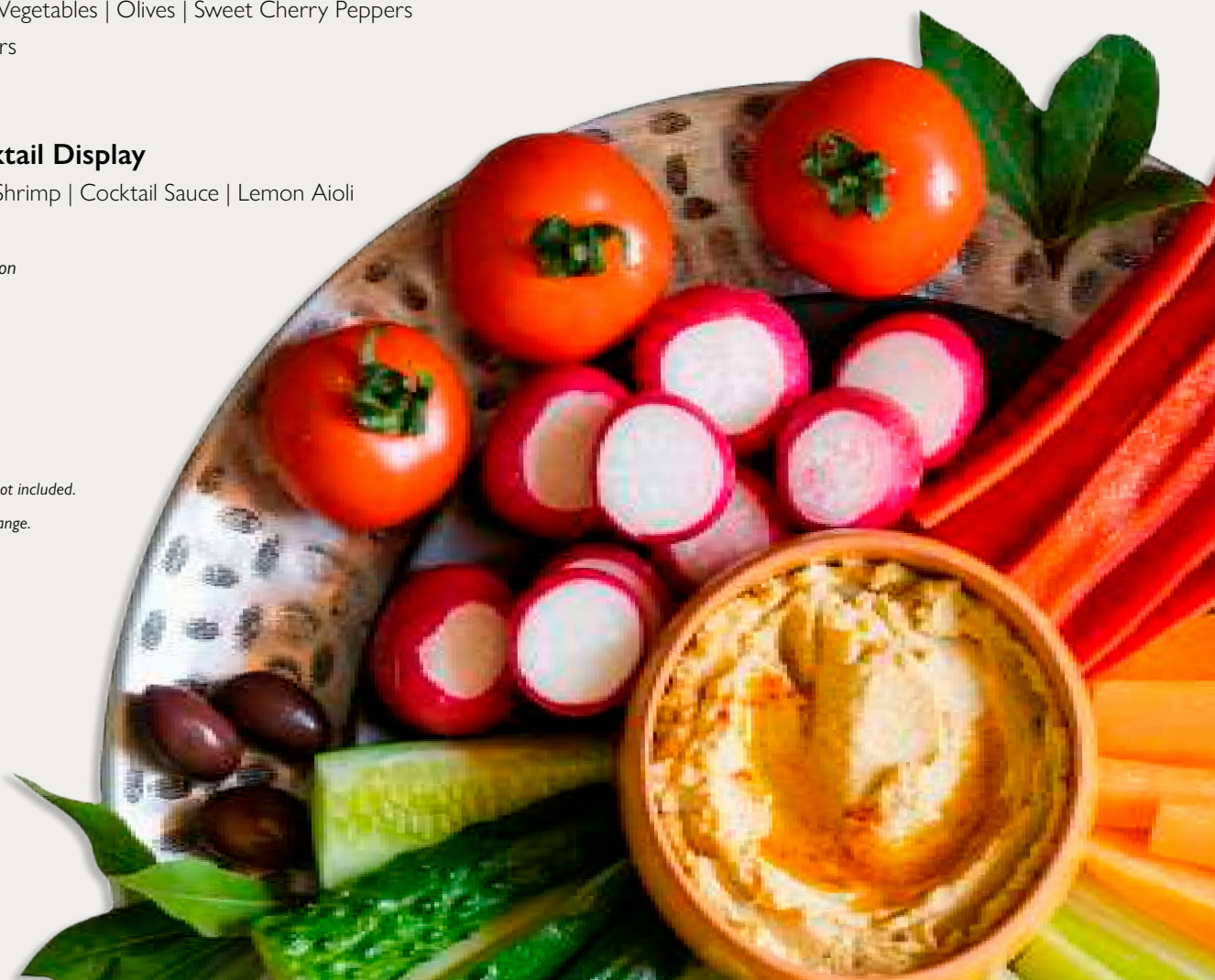
Jumbo Poached Shrimp | Cocktail Sauce | Lemon Aioli
Lemon Wedges
Market Price Per Person

(V) Vegan

(GF) Gluten Free

Tax and service charge not included.

Menus are subject to change.





RECEPTION STATIONS

Maximum service is 90 minutes.

**One attendant required per 50 Guests at \$150 per attendant.*

Slider Station

Beef Brisket | Pulled Pork | Slider Buns | Cole Slaw
Pickles | BBQ Sauce

\$26 Per Person

Wing Station*

Buffalo Sauce | BBQ Sauce | Garlic Parmesan | Celery
Carrots | Blue Cheese Dressing | Ranch Dressing

\$28 Per Person

Pasta Station*

Choose Two Pastas:

Penne | Orecchiette | Tortellini | Cavatappi
Alfredo | Marinara
Grilled Chicken | Italian Sausage
Tomato | Bell Peppers | Spinach | Mushrooms
Artichoke Hearts

\$30 Per Person

Choctaw Taco Station

Fry Bread | Taco Meat | Pinto Beans | Shredded Lettuce
Diced Tomatoes | Shredded Cheddar Cheese
Diced Onions | Sour Cream

\$25 Per Person

Tax and service charge not included. Menus are subject to change.

CARVING STATIONS

Maximum service is 90 minutes.

**One attendant required per 50 Guests at \$150 per attendant.*

Prime Rib

Horseradish Cream | Au Jus | Dinner Rolls | Butter

Market Price Per Person

Beef Tenderloin

Red Wine Demi | Bearnaise Sauce | Dinner Rolls | Butter

Market Price Per Person

Smoked Brisket

Bourbon BBQ Sauce | Buttermilk Biscuits | Butter

Apple Butter

Market Price Per Person

Roasted Turkey

Gravy | Cranberry Sauce | Cornbread Muffins | Butter

\$28 Per Person

Glazed Ham

Bourbon Brown Sugar Glaze | Dinner Rolls | Butter

\$28 Per Person

Tax and service charge not included. Menus are subject to change.





DINNER

DINNER BUFFET

The maximum service time is two hours.

Each selection includes Freshly Brewed Regular and Decaffeinated Coffee, Sweet and Unsweet Tea.

TEX MEX

Southwest Caesar Salad

Romaine Lettuce | Parmesan Cheese
Cornbread Croutons | Chipotle Caesar Dressing

Roasted Corn Salad *(GF)*

Roasted Corn | Red Onion | Bell Peppers | Jalapenos
Cilantro Lime Vinaigrette

Mesquite Grilled Flank Steak *(GF)*

Chicken Enchilada

Pepitas | Roasted Tomatoes

Charro Beans *(GF)*

Slow Cooked Pinto Beans | Bacon | Chorizo
Peppers | Onions

Cilantro Steamed Rice *(GF) (V)*

Capirotada (Mexican Bread Pudding)

Cinnamon Cream Cheese

Mango Cheesecake

Peach Cobbler

\$58 Per Person

(V) Vegan

(GF) Gluten Free

LONE STAR BBQ

Loaded Potato Salad

Sour Cream | Bacon | Shredded Cheddar Cheese
Green Onions

Texas Chopped Salad

Iceberg Lettuce | Cherry Tomatoes | Cucumber
Roasted Corn | Bacon | Roasted Jalapenos
Ranch Dressing | Balsamic Dressing

Baked *(GF)* or Fried Chicken

Fried Catfish

Tartar Sauce | Lemons

Smoked Brisket *(GF)*

Mac & Cheese

Fried Okra

Creamed Corn *(GF)*

Buttermilk Biscuits with Butter

Banana Pudding

Oreo Cream Tart

Brownie Mousse Cake

\$68 Per Person

Tax and service charge not included. Menus are subject to change.



DINNER BUFFET - CONT.

The maximum service time is two hours.

Each selection includes Freshly Brewed Regular and Decaffeinated Coffee, Sweet and Unsweet Tea.

ITALIAN

Caesar Salad

Gem Luttuce | Shaved Parmesan | Anchovies
Caesar Dressing | Garlic Croutons

Antipasti Salad (GF)

Cavatappi Pasta | Salami | Tomatoes | Pepperoncini
Peppers | Cucumber | Red Onions | Olives
Italian Vinaigrette

Caprese Salad (GF)

Bocconcini Mozzarella | Cherry Tomatoes | Basil
Balsamic Reduction | Extra Virgin Olive Oil

Beef Lasagna

Chicken Parmesan

Marinara | Parmesan Cheese | Mozzarella Cheese

Penne Pasta

Marinara Sauce

Caponata (GF) (V)

Eggplant | Squash | Zucchini | Tomatoes | Yellow Onion

Garlic Bread

Tiramisu

Cannoli

Italian Fruit Tart

\$59 Per Person

Add Shrimp Scampi

Market Price Per Person

CHOCTAW DINNER

Pinto Bean Soup (GF)

Cornbread

Choctaw Garden Salad

Seasonal Greens | Tomatoes | Cucumbers | Shredded
Carrots | Roasted Choctaw Pecans | Ranch Dressing
Balsamic Vinaigrette

Akanka (Chicken) Strips

Country Gravy

Pashofa

Pulled Pork | Hominy

Choctaw Squash (GF) (V)

Steamed Buttered Corn (GF)

Baked Sweet Potato (GF)

Butter | Brown Sugar

Wild Rice (V)

Grape Dumplings

Whipped Topping | Vanilla Ice Cream

\$65 Per Person

(V) Vegan

(GF) Gluten Free

Tax and service charge not included. Menus are subject to change.





PLATED DINNER

Each selection includes Freshly Brewed Regular and Decaffeinated Coffee, Sweet and Unsweet Tea. Includes a Choice of 1 Starter, 1 Entree and 1 Dessert.

STARTERS

Coconut Corn Chowder

Cornbread Croutons | Chives

Loaded Potato Soup

Sour Cream | Bacon | Cheddar Cheese | Chives

Wedge Salad (GF)

Iceberg Lettuce | Bacon Bits | Cherry Tomatoes
Blue Cheese | Chives | Ranch Dressing

Caprese Salad (GF)

Seasonal Greens | Buffalo Mozzarella | Vine Ripe
Tomatoes | Basil | Balsamic Reduction
Extra Virgin Olive Oil

Beet Salad (GF)

Red & Golden Beets | Pumpkin Seeds | Sunflower Seeds
Dried Cranberries | Goat Cheese | Poppyseed Dressing

Choctaw Chopped Salad

Iceberg Lettuce | Sweet Potatoes | Roasted Corn
Tomatoes | Pecans
Choice of Ranch Dressing or Balsamic

(GF) Gluten Free

OPTIONAL ENHANCEMENTS

Mushroom Ravioli

Sauté Spinach | Butternut Squash Puree | Micro Greens

\$10 Per Person

Shrimp Cocktail (GF)

Poached Shrimp | Lemons | Cocktail Sauce

Market Price Per Person

Antipasto Plate

Salami | Prosciutto | Assorted Imported &
Domestic Cheeses | Olives | Roasted Tomatoes
Crostini

Market Price Per Person

Crab Cake

Mango Slaw | Crispy Cabbage | Red Pepper Remoulade

Market Price Per Person

Tax and service charge not included. Menus are subject to change.

PLATED DINNER

Each selection includes Freshly Brewed Regular and Decaffeinated Coffee, Sweet and Unsweet Tea.

ENTREES

Eggplant Cannelloni (V)

Spinach | Baby Vegetable Ragout
Roasted Red Pepper Sauce

\$34 Per Person

Roasted Chicken Breast (GF)

Garlic Mashed Potatoes | Asparagus | Parsnip Chips
Chicken Jus

\$52 Per Person

Apple Brined Pork Chop (GF)

Bacon Cheddar Grits | Caramelized Apples
Green Beans | Bourbon Glaze

\$52 Per Person

Center Cut of Filet (GF)

Potatoes Gratin | Roasted Heirloom Carrots
Mushroom Medley | Red Wine Demi

Market Price Per Person

Sea Bass

Tomato Basil Couscous | Roasted Asparagus
Tomato Vinaigrette

Market Price Per Person

(V) Vegan

(GF) Gluten Free

DESSERTS

Lemon Tart

Lemon Curd | Vanilla Meringue

Oreo Cheesecake

Oreo cookie pieces | Chocolate Sauce

S'mores Tart

Toasted Marshmallow | Milk Chocolate | Graham Cracker

Chocolate Flourless Cake

Raspberry Coulis | Whipped Topping

Strawberry Short Cake

Vanilla Cake | Vanilla Whipped Cream | Fresh Strawberries
Vanilla Mousse

Tax and service charge not included. Menus are subject to change.



CHOCTAW

CASINO & RESORT

DURANT