

## CONTENTS

BREAKFAST

REFRESHMENT BREAK

APPETIZERS

LUNCH BUFFETS

BOX LUNCHES

DINNER BUFFETS

RECEPTION SPECIALTIES

SPECIALTY STATIONS

ALCOHOLIC BEVERAGES





# BREAKFAST

## CONTINENTAL

Minimum 25 guests

Assorted Chilled Fruit Juices

Fresh Sliced Seasonal Fruit

Assorted Pastries, Muffins, and Breakfast Breads with Butter and Fruit Preserves

Freshly Brewed Regular and Decaffeinated Coffee

**\$12.99 per guest**

## EXECUTIVE CONTINENTAL

Minimum 25 guests

Assorted Chilled Fruit Juices

Fresh Sliced Seasonal Fruit

Assorted Yogurts

Assorted Dry Cereals and Granola

Assorted Pastries, Muffins, and Breakfast Breads with Butter and Preserves

Freshly Brewed Regular and Decaffeinated Coffee

**\$14.99 per guest**

## CHEROKEE BREAKFAST BUFFET

Minimum 25 guests

Assorted Chilled Fruit Juices

Country Fresh Scrambled Eggs

Smoked Bacon

Sausage Patties

Breakfast Potatoes

Assorted Pastries, Muffins, and Breakfast Breads with Butter and Fruit Preserves

Freshly Brewed Regular and Decaffeinated Coffee

**\$17.99 per guest**

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# BREAKFAST BUFFET

## BREAKFAST ENHANCEMENTS

Sliced Country Ham

Turkey Sausage

Turkey Bacon

Country Fresh Scrambled Eggs

Cholesterol-Free Eggs

Breakfast Potatoes

Biscuits with Country Gravy

**\$2.49 per guest**

Smoked Salmon with Traditional Accompaniments

**\$4.99 per guest**

Assorted Muffins

**\$2.99 per guest**

Oatmeal or Grits

**\$.99 per guest**

Assorted Mini Quiche

**\$4.99 per guest**

Smoked Bacon

Sausage Patty

Cheese Blintzes with Blueberry Sauce

French Toast with Warm Syrup

Pancakes with Warm Syrup

Country Potato Casserole

Bagels and Cream Cheese

Yogurt, Fruit, and Granola Parfait

**\$2.99 per guest**

Cereals and Granola served with Milk

Assorted Breakfast Pastries

**\$3.49 per guest**

Country Fried Steak and Gravy

**\$4.99 per guest**

Croissant Sandwich with Scrambled Egg, Country Ham, and Swiss Cheese

Biscuit Sandwich with Scrambled Egg and Canadian Bacon

**\$5.99 per guest**

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# REFRESHMENT BREAKS

## EXECUTIVE MEETING PACKAGE

### EARLY MORNING

Chilled Fruit Juices

Seasonal Fresh Fruit

A Selection of Bagels and Assorted Pastries

Regular and Decaffeinated Coffee

### AFTERNOON BREAK

Selection of Whole Fruits

Freshly Baked Cookies or Fudge Brownies

Selection of Soft Drinks

Bottled Water

**\$18.99 per guest**

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# REFRESHMENT BREAKS

## THE CORPORATE PACKAGE

### **BREAKFAST**

Chilled Fruit Juices

Seasonal Fresh Fruit

Variety Cereals and Milk

Bagels and Flavored Cream Cheeses

Regular and Decaffeinated Coffee

### **AFTERNOON BREAK**

Assorted Cookies & Fudge Brownies

Individual Bags of Chips & Pretzels

Selection of Whole Fruits

Selection of Soft Drinks

Bottled Water

Regular and Decaffeinated Coffee

**\$20.99 per guest**

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# REFRESHMENT BREAKS

## AFTERNOON BREAKS

### THE ULTIMATE BAKERY

Chocolate Chip, Peanut Butter, and Oatmeal Cookies

Chocolate Brownies

Assorted Whole Fresh Fruit

Whole and Chocolate Milk

**\$11.99 per guest**

### SWEET & SALTY

Assorted Candy Bars, Individual Bags of Chips, Fresh Popped Popcorn,

Peanuts, Pretzels, and Salted Caramel Pecan Truffles

Assorted Soft Drinks and Bottled Waters

**\$11.99 per guest**

### HEALTH NUT

Sliced Fresh Fruit, Whole Grain Granola Bars, Trail Mix, Banana Bread, and Assorted Fruit Yogurt

Assorted Juices and Flavored Water

**\$11.99 per guest**

### THE BALLPARK

Soft Pretzels with Warm Cheese Sauce, Cracker Jacks, and Individual Bags of Peanuts

Nachos With Salsa, Queso Sauce, and Jalapeño Peppers

Assorted Soft Drinks and Bottled Waters

**\$11.99 per guest**

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# REFRESHMENT BREAKS

## ALL DAY BEVERAGE BREAK

Includes: Morning Beverages, Midmorning Refresh, and Afternoon Beverages

Regular and Decaffeinated Coffee, Tea, Assorted Soft Drinks, and Bottled Spring Water

**\$9.99 per guest**

## PASTRIES & DAINSH

Assorted Danish

Assorted Muffins

Assorted Old Fashion Donuts

Cinnamon Rolls

**\$22.99 per dozen**

## AFTERNOON SWEET TREATS

Fresh Baked Cookies  
(Chocolate Chip, Snickerdoodle, Peanut Butter, Oatmeal Raisin, White Chocolate & Macadamia Nut, Sugar, or Assorted)

**\$18.99 per dozen**

Chocolate Brownies

**\$19.99 per dozen**

Candy Bars

**\$21.99 per dozen**

Rice Krispies Treats

**\$18.99 per dozen**

Assorted Granola Bars

**\$16.99 per dozen**

## BEVERAGES

Regular or Decaffeinated Coffee

**\$24.99 per gallon**

Fruit Punch or Lemonade

**\$21.99 per gallon**

Assorted Soft Drinks

**\$2.49 per can**

Assorted Hot Teas

**\$1.99 per bag**

Bottled Water

**\$2.49 per bottle**

Milk (whole, 2%, or skim)

**\$11.99 per carafe**

Assorted Chilled Juices

**\$12.99 per carafe**

Hot Chocolate

**\$2.49 per packet**

Assorted Energy Drinks

**\$4.99 per bottle**

Iced Tea

**\$24.99 per gallon**

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# APPETIZERS FOR PLATED LUNCH OR DINNER

## HOT APPETIZERS

Minimum 25 guests

Crab Stuffed Mushrooms

\$21.99 per dozen

Spicy Buffalo Chicken Wings with Ranch Dip

\$20.99 per dozen

Spinach and Feta Cheese wrapped in Phyllo Dough

\$20.99 per dozen

Baked Brie with Raspberry Coulis

\$20.99 per dozen

Meatballs (Barbecued, Sweet Chili, Swedish, or Marinara)

\$18.99 per dozen

Seared Pot Stickers with Soy Sauce

\$16.99 per dozen

Bacon Wrapped Shrimp, Grilled or Baked

market price per dozen

Chicken or Beef Satays

\$23.99 per dozen

Mini Beef Wellingtons with Demi Glace

\$24.99 per dozen

Miniature Crab Cakes

\$27.99 per dozen

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)





# APPETIZERS FOR PLATED LUNCH OR DINNER

## COLD APPETIZERS

Minimum 25 guests

Assorted Finger Sandwiches

\$16.99 per dozen

Puff Pastry with Chicken or Tuna Salad

\$23.99 per dozen

Assorted Crostini –Bruschetta, Smoked Chicken, and Roasted Garlic

\$21.99 per dozen

Assorted Deviled Eggs

\$12.99 per dozen

Spicy Grilled & Chilled Shrimp with Chipotle Aioli (Mayonnaise)

\$19.99 per dozen

Salami Coronet

\$19.99 per dozen

Bacon Jam, Spiced Arugula, Tomato, and Toasted Crostini

\$19.99 per dozen

Prosciutto and Fresh Mozzarella

\$23.99 per dozen

Oysters on a Half-shell

market price per dozen

Fruit & Cheese Kabob

\$23.99 per dozen

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# LUNCH BUFFETS

## COLD DELI LUNCH BUFFET

Minimum 25 guests

### SOUP OF THE DAY

### SIDE ITEMS

*Choose 3*

Potato Salad, Coleslaw, Fruit Salad, Tomato Cucumber Salad, or Potato Chips

### MEATS, CHEESES, AND CONDIMENTS

Delicatessen Meats Including Ham, Roast Beef, Oven-roasted

Turkey Breast, Salami, Swiss and American Cheese, Lettuce, Tomato,

Sliced Red Onions, Pickle Spears, Mustard, Mayonnaise, and Creamy Horseradish

### BREADS

Fresh Sliced Breads and Rolls Including White, Wheat, Marble Rye, and Sourdough

### DESSERTS

Chef's Choice of Dessert

**\$19.99 per guest**

### ENHANCEMENTS

Italian Pasta Salad

**\$3.49 per guest**

Chicken Salad

**\$3.99 per guest**

Tuna Salad

**\$5.49 per guest**

Shrimp Salad

**\$5.99 per guest**

Grilled Vegetable Display

**\$3.99 per guest**

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# LUNCH BUFFETS

## HOT LUNCH BUFFET

Minimum 25 guests

### BAJA ESPECIALIDADES

Mexican Tortilla Soup

**BUILD YOUR OWN STREET TACOS STATION**

Flour Tortillas, Crunchy Taco Shells, Fajita Chicken with Peppers & Onions, Taco Meat, Shredded Lettuce, Tomatoes, Monterey Jack and Cheddar Cheeses, Sour Cream, and Salsa

Tropical Fruit Salad

Cilantro Lime Rice

Chef's Selection of Dessert

**\$19.99 per guest**

### LITTLE ITALY BUFFET

Italian Wedding Soup

Caesar Salad with Fresh Cut Romaine, Croutons, Parmesan Cheese, and Traditional Dressing  
Roma Tomatoes with Fresh Mozzarella & Basil and Balsamic Glaze

Cheese Tortellini Carbonara or Italian Sausage with Peppers & Onions

Chicken Cacciatore

Penne Pasta with Marinara Sauce

Italian Vegetable Medley

Freshly Baked Breads

Chef's Selection of Dessert

**\$21.99 per guest**

### PASTA BUFFET

Italian Salad (Artichokes, Red Onion, Parmesan, Prosciutto, Sun-Dried Tomato, and Italian Vinaigrette)

Tortellini Carbonara

Penne Marinara with Meatballs

Cheese Stuffed Breadsticks

Chef's Selection of Dessert

**\$19.99 per guest**

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# LUNCH BUFFETS

## HOT LUNCH BUFFET

Minimum 25 guests

### PICNIC LUNCH BUFFET

Tomato Cucumber Salad  
Potato Salad  
Fried Chicken  
Grilled Pork Chops  
Country Green Beans  
Mashed Potatoes  
Pepper Gravy  
Warm Corn Bread  
Chef's Selection of Dessert

**\$19.99 per guest**

### OKLAHOMA BBQ BUFFET

Apple, Cabbage, and Cider Slaw  
Potato Salad  
Smoked Pulled Pork and Beef Brisket  
Slider Rolls  
BBQ Baked Beans  
Country Green Beans  
Corn Cobbetts  
Home Fries  
Chef's Selection of Dessert

**\$22.99 per guest**

### GREEN COUNTRY BUFFET

Tossed Garden Greens with Choice of Dressing  
Chicken Fried Steak and Gravy  
Meatloaf with Onion Gravy  
Macaroni & Cheese  
Green Bean Casserole  
Biscuits and Honey  
Chef's Selection of Dessert

**\$21.99 per guest**

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# BUILD YOUR BUFFET

## BUILD YOUR OWN BUFFET

Minimum 25 guests

Served with Freshly Baked Rolls with Butter

**\$24.99 per guest**

**Additional hot entree selection \$5.00 per guest**

### COLD SELECTIONS

*Choose 1*

- Potato Salad
- Fresh Fruit Salad
- Traditional Caesar Salad
- Tossed Salad with Dressings
- Tomato & Cucumber Salad
- Greek Salad
- Creamy Macaroni Salad

### ACCOMPANIMENTS

*Choose 2*

- Macaroni & Cheese
- Oven-Roasted Potatoes
- Au Gratin Potatoes
- Mashed Potatoes
- Rice Pilaf
- Layonnaise Potatoes

### VEGETABLE

*Choose 1*

- Chef's Selection of Fresh Seasonal Vegetables
- Home Style Green Beans
- Honey Glazed Carrots

### DESSERTS

*Choose 2*

- Fruit Pie, Chocolate Cake, Cobbler, Bread Pudding,  
or Cheesecake

### HOT SELECTIONS

*Choose 2*

- Bacon Wrapped & Smoked Pork Loin
- Glazed Baked Chicken Thighs
- Smoked Beef Brisket
- Chicken Piccata
- Chicken Marsala
- Italian Sausage with Sautéed Peppers
- Grilled Salmon with White Wine Lemon Butter Sauce
- Southern Fried Chicken
- London Broil With Mushroom Demi-Glace

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# BOXED LUNCHES

## BOXED LUNCHES

Minimum 25 guests

Served with Whole Fresh Fruit, Potato Chips, Cookie, and a Soft Drink

### COLD SELECTIONS

Oven-roasted Turkey on a Croissant

Smoked Chicken Breast with Lettuce, Tomato, Onion, and Basil Pesto on a Sourdough Roll

Tuna Salad Croissant Sandwich

Roast Beef with Swiss Cheese, Lettuce, Tomato, Onion, and Horseradish Mayonnaise on a Hoagie

Ham with American Cheese, Lettuce, Tomato, Onion, and Dijonnaise on a Hoagie

Smoked BBQ Chicken Wrap with Avocado Ranch

Grilled Portobello Mushroom Wrap with Roasted Red Pepper, Tomatoes, Red Onion, and Herb Mayonnaise

Grilled Chicken Caesar Wrap

**\$15.99 per guest**

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# DINNER BUFFETS

## DINNER BUFFETS

Minimum 25 guests

### THE COMFORT BUFFET

#### *Choose 2 Cold*

Coleslaw, Potato Salad, Fresh Fruit Salad, or Pasta Salad

#### *Choose 2 Hot*

Southern Fried Chicken, Slow Cooked Pot Roast, Fried Catfish, Chicken Fried Steak, or Smoked Pork Loin

#### *Choose 3 Accompaniments*

Mashed Potatoes with Creamy Pepper Gravy, Home Style Green Beans, Macaroni & Cheese, Oven-roasted Potatoes, or Chef's Selection of Fresh Seasonal Vegetables

Served with Jalapeño Corn Bread, Cheddar Biscuits, or Dinner Rolls

Chef's Selection of Dessert

**\$24.99 per guest**

### SOUTH OF THE BORDER

Tossed Salad Greens with Tomatoes, Olives, Cucumbers, and Cheddar Cheese with Chipotle Ranch Dressing

Roasted Corn & Black Bean Salad

Tortilla Chips with Queso and Fire Roasted Salsa

Tortilla Soup with Frizzled Tortilla Strips

Cheese Enchiladas

Spanish Rice

#### *Build Your Own Street Tacos and Fajitas*

Grilled Flour Tortillas, Crunchy Taco Shells, Fajita Chicken with Peppers & Onions,

Taco Meat, Refried Beans, Shredded Lettuce, Tomatoes, Monterey Jack

& Cheddar Cheeses, Pico De Gallo, Guacamole, Sour Cream, and Salsa

Chef's Selection of Dessert

**\$25.99 per guest**

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# DINNER BUFFETS

## DINNER BUFFETS

Minimum 25 guests

### BRAGGING RIGHTS BBQ BUFFET

*Choose 2 Cold*

Apple Cabbage Slaw, Potato Salad, Fresh Fruit Salad, or Creamy Macaroni Salad

*Choose 2 Hot*

Slow Smoked Pork Ribs, Smoked Chicken Thighs, Tender Beef Brisket, or Pulled Pork

*Choose 3 Accompaniments*

Slow Cooked Baked Beans, Home Style Green Beans, Buttery Corn Cobbett, Crispy Okra, Creamed Corn, or Home Fries

Served with Jalapeño Corn Bread, Cheddar Biscuits, or Dinner Rolls

Chef's Selection of Dessert

**\$25.99 per guest**

### TASTE OF ITALY

Italian Wedding Soup

*Choose 2 Cold*

Caesar Style Salad, Pesto Pasta Salad with Roasted Vegetables, Tossed Salad with Italian Dressing, or Roma Tomatoes with Fresh Mozzarella & Basil and Balsamic Glaze

*Choose 3 Accompaniments*

Baked Penne Marinara, Tortellini Carbonara, Parmesan Potatoes, Mashed Potatoes, Orzo Pesto Pasta, Saffron Rice, or Chef's Selection of Fresh Seasonal Vegetables

*Choose 2 Hot*

Grilled Chicken Marsala, Italian Sausage with Peppers & Onions, Chicken Parmesan, Red Wine Braised Beef Tips, Herb-encrusted Tilapia with White Wine Lemon Butter Sauce

Served with Breadsticks and Dinner Rolls

Chef's Selection of Dessert

**\$24.99 per guest**

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)





# RECEPTION SPECIALTIES

## RECEPTION SPECIALTIES

### **ASSORTED CHEESE DISPLAY**

Assorted Cheeses, Garnished with Fruits and served with Assorted Crackers

25 guests \$199

50 guests \$299

### **VEGETABLE CRUDITÉS DISPLAY**

Assortment of Fresh Cut Seasonal Vegetables served with Ranch and Dill Dips

25 guests \$199

50 guests \$299

### **FRESH SEASONAL FRUIT DISPLAY**

Sliced Seasonal Fresh Fruit served with Tropical Dip

25 guests \$199

50 guests \$299

### **ANTIPASTO DISPLAY**

Attractive Display of Charcuterie Meats and Cheeses

25 guests \$259

50 guests \$399

### **SHRIMP COCKTAIL**

Served On Ice with Cocktail Sauce and Lemons

market price per guest

### **FRESH CHIP DISPLAY**

Corn Tortillas and Pitas Chips Prepared Fresh, Salsa, Queso Sauce, and Spinach & Artichoke Dip

25 guests \$149

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# SPECIALTY STATIONS

## SPECIALTY STATIONS

Minimum 25 guests

### PIZZA STATION

Vegetarian, Roasted Chicken, Spinach, and Mushroom, BBQ Chicken, and/or Traditional Toppings

\$9.99 per person

### NACHO STATION

Make Your Own Nachos served with Tortilla Chips, Refried Beans, Chili Con Queso, Jalapeño Slices, Sour Cream, and Guacamole

\$6.99 per person

### HAMBURGER & HOT DOG STATION

Hamburgers served with Lettuce, Sliced Tomato, Sliced Onions, Pickles, American and Swiss Cheese, and All Beef Hot Dogs served with Ketchup, Mustard, Mayonnaise, Pickle Relish, and Chopped Onions

\$12.99 per person

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# SPECIALTY STATIONS

## CARVING STATION

Bone-in Ham served with Slider Rolls  
Serves Up To 40 Guests

**\$319**

Roasted Turkey served with Slider Rolls and Orange-cranberry Relish  
Serves Up To 30 Guests

**\$299**

Roasted Prime Rib served with Slider Rolls, Au Jus, and Horseradish  
Serves Up To 30 Guests

**\$399**

BBQ Brisket of Beef served with Slider Rolls and BBQ Sauce  
Serves Up To 25 Guests

**\$299**

Roasted Salmon Fillet served with Rémoulade Sauce, Sliced Lemons, and Capers  
Serves Up To 10 Guests

**\$199**

Grilled Beef Tenderloin served with Creamy Horseradish, Mustard, Mayonnaise,  
and Slider Rolls

Serves Up To 18 Guests

**\$315**

Smoked Bacon Wrapped Pork Loin served with Slider Rolls and Apple Chutney  
Serves Up To 20 Guests

**\$169**

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# DINNER PLATED

*Dinner selections include choice of Salad or Soup, Entrée and Dessert, Choice of Starch, Chef's Choice of Fresh Seasonal Vegetables, Fresh Artisan Baked Rolls and Butter, Freshly Brewed Regular or Decaffeinated Coffee, and Iced Tea*

## SALADS & SOUPS

*Choose 1*

- Mixed Field Greens with a Medley of Tomatoes, Marinated Vegetables, and Champagne Vinaigrette
- Tender Leaf Spinach Salad with Crispy Bacon, Red Onions, Chopped Egg, and Raspberry Vinaigrette
- Caesar Salad with Herbed Croutons, Shredded Parmesan Cheese, and Traditional Caesar Dressing
- Heirloom Tomato with Field Greens, Goat Cheese, Toasted Brioche, and Citrus Vinaigrette
- Cream of Broccoli & Cheddar Soup, Parmesan Breadstick, and Oyster Crackers

## STARCH OPTIONS

*Choose 1*

Baked Potato, Roasted Fingerling Potatoes, Boursin & Herb Whipped Potatoes, Wild Rice, Smashed Yukon Gold Potatoes, or Rice Pilaf

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# DINNER PLATED

## DINNER ENTREES

*Choose 1*

Herb Roasted Chicken with a Madeira Butter Sauce

**\$28.99 per guest**

Stuffed Chicken Florentine

**\$31.99 per guest**

Grilled Salmon with Moscato d'Asti Cream Reduction

**\$34.99 per guest**

Sea Bass with Herbed Butter

**\$43.99 per guest**

Roasted Pork Tenderloin with Port Wine & Fig Reduction

**\$38.99 per guest**

Ol' Forester Pork Chop with Apple Bourbon Reduction Sauce

**\$34.99 per guest**

Braised Beef Short Rib with Crimini Mushrooms and Shallots

**\$44.99 per guest**

Grilled New York Sirloin Steak with Rosemary & Shallot Merlot Sauce

**\$44.99 per guest**

Grilled Petite Filet Mignon with Cabernet Sauvignon Sauce

**\$48.99 per guest**

Roasted Prime Rib of Beef with Au Jus and Horseradish Cream

**\$38.99 per guest**

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# HOLIDAY PACKAGE

## SPECIALTY HOLIDAY BUFFETS

Minimum 25 guests

### TRADITIONAL

Salad with Assorted Dressings

Cranberry Relish

Roasted Turkey and Gravy

Glazed Sliced Ham

Cornbread Dressing

Mashed Potatoes

Candied Sweet Potatoes

Home Style Green Beans

Dinner Rolls and Butter

Pumpkin Pie and Pecan Pie

**\$25.99 per person**

### DELUXE TRADITIONAL

Salad with Assorted Dressings

Fruit Salad

Prime Rib

Sliced Turkey with Giblet Gravy

Cornbread Dressing

Au Gratin Potatoes

Candied Sweet Potatoes

Green Bean Casserole

Dinner Rolls and Butter

Pumpkin Pie and Pecan Pie

**\$32.99 per person**

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# DINNER PLATED

## DESSERT OPTIONS

*Choose 1*

### **Chocolate Mousse Cake**

Rich Layers of Chocolate Cake and Chocolate Mousse coated with Chocolate Ganache

### **New York Cheesecake**

Fresh Raspberry Compote

### **Tiramisú**

Italian Cheese and Espresso-soaked Lady Fingers with a Cappuccino Sauce

### **Raspberry Parisian Parfait**

Drizzled with Fruit Coulis

### **Crown Apple Cobbler**

Old Fashion Cobbler with Apples and Streusel Crust, Chantilly Crème

20% service charge plus 6% tribal transaction fee will be added to all food and beverage  
(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all food & beverage)



# ALCOHOLIC BEVERAGES

## WELLS

Whiskey  
 Bourbon  
 Scotch  
 Vodka  
 Gin  
 Rum  
 Tequila  
**\$5**

## CALLS

Jack Daniels  
 Jim Beam  
 Dewars  
 Skyy  
 Bombay  
 Bacardi  
 Jose Cuervo Gold  
**\$8**

## PREMIUMS

Crown  
 Makers Mark  
 Johnnie Red  
 Tito's  
 Tanqueray  
 Captain Morgan  
 Hornitos Silver  
**\$9**

## TOP SHELF

Crown Reserve  
 Knob Creek  
 Johnnie Black  
 Grey Goose  
 Hendricks's  
 Captain Morgan Private  
 1800 Silver  
**\$11**

## CORDIALS

Boston Melon  
 Blue Curaco  
 Apple Schnapps  
 Peach Schnapps  
 Amaretto  
**\$5**

## PREMIUM CORDIALS

Bailey's  
 Kahlua  
 Grand Mariner  
 Disarrona  
 Courvosier VS  
**\$9**

## BOTTLED BEER

Budweiser  
 Bud Light  
 Mich Ultra  
 Coors Light  
 Miller Lite  
**\$5**

Corona  
 Dos Equis  
 Blue Moon  
**\$8**

## WINES

Cabernet  
 Merlot  
 Chardonnay  
 White Zinfandel  
**\$6**

## KEG BEER

Budweiser  
 Bud Light  
 Coors Light  
 Miller Lite  
 Mich Ultra  
**\$350**

Above pricing is inclusive of State and Alcohol taxes

20% service charge plus 6% tribal transaction fee will be added to all Hosted Bars

(Will Rogers Downs ONLY is 20% service charge plus 6.333% sales tax will be added to all Hosted Bars)

We suggest (1) bartender per 100 guests

### Additional Charges

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.

There is a TWO (2) Hour Minimum on all Bar Times...No bar will exceed 5 hours...

All bars will close by 1am

Additional Stocked Products Available on Request.