

CATERING MENU

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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

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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
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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

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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

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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

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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

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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

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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

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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

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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

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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

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

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

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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

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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

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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

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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

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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

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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 Rémoûlade 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
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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

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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

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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

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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

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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

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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.