



CATERING MENU

BREAKFAST BUFFETS

All breakfast buffets include coffee and water.

Continental

Assorted Danish Pastries and Muffins
Seasonal Fruit | Orange Juice and Apple Juice

Next-Level Continental

Assorted Danish Pastries and Muffins
Yogurt | Granola
Bagels | Croissants | Whipped Butter | Cream Cheese
Seasonal Fruit | Orange Juice and Apple Juice

Southern Buffet

Biscuits and Sausage Gravy
Fluffy Scrambled Eggs | Seasoned Breakfast Potatoes
Applewood-Smoked Bacon | Sausage Patties
Assorted Danish Pastries and Muffins
Seasonal Fruit | Orange Juice and Apple Juice

Southwestern Buffet

Scrambled Eggs with Chorizo and Bell Peppers
Potatoes O'Brien | Refried Beans | Cotija Cheese,
Warm Flour Tortillas
Fresh Salsa | Pico De Gallo | Guacamole
Seasonal Fruit | Orange Juice and Apple Juice

All-American Buffet

Brioche Vanilla French Toast | Maple Syrup | Whipped Butter
Fluffy Scrambled Eggs | Seasoned Breakfast Potatoes
Applewood-Smoked Bacon | Sausage Patties
Assorted Danish Pastries and Muffins
Seasonal Fruit | Orange Juice and Apple Juice

On the Healthy Side

Seasonal Fruit | Steel-Cut Oats | Raisins | Brown Sugar
Assorted Berries | Bagels | Cream Cheese
Fruit Preserves | Assorted Yogurts | Granola

ENHANCEMENTS

Omelet Station

Made-to-Order Omelets with choice of:
Fresh Eggs | Egg Whites
Diced Ham | Sausage | Bacon
Cheddar Cheese
Tomatoes | Onions | Sliced Mushrooms | Baby Spinach

Breakfast Burritos

Eggs
Choice of Meat: Chorizo | Bacon | Sausage
Breakfast Potatoes | Cheddar Cheese
Wrapped in a Flour Tortilla
Served with Fresh Salsa and Sour Cream on the Side

Parfaits

Greek Yogurt | Fresh Berries | Granola

Assorted Muffins

Assorted Bagels

Served with Plain and Herbed Cream Cheese

BREAKS

Minimum of 25 people.

THEMED BREAKS

Carnival

Soft Pretzel | Beer Cheese Dipping Sauce
Popcorn | Mixed Salted Nuts | Funnel Cake Fries
Marshmallow Cream | Raspberry Compote

Crudité

Assorted Fresh Vegetables
Ranch Dip | Garlic Hummus

Lighter Side

Seasonal Fruit | Greek Yogurt | Granola

The Sweet Spot

Assorted Cookies | Rockslide Brownies
Chocolate-Dipped Strawberries

South of the Border

White Corn Tortilla Chips
Fresh Salsa | Guacamole | Queso
Churros

Fresh Whole Fruit

Apples | Oranges | Bananas

BEVERAGES

Regular or Decaf Coffee
Fruit Punch or Lemonade
Assorted Bottled Soft Drinks
Bottled Water
Milk
Assorted Chilled Juices
Assorted Bottled Juices
Agua Frescas



LUNCH

HOT PLATED LUNCHES

All hot plated lunches are served with fresh garden salad or soup, seasonal vegetables, Chef's choice of dessert, iced tea, water and coffee.

6oz Grilled Atlantic Salmon

Lemon Dill Sauce | Rice Pilaf
Artisanal Rolls | Whipped Butter

10oz Center-Cut Pork Chop

Fireball® Apple Jam
Whipped Yukon Gold Potatoes with Herbs
Artisanal Rolls | Whipped Butter

Smoked Beef Brisket

Natural Jus
Roasted Red Potatoes with Rosemary and Parmesan
Yeast Rolls | Whipped Butter

10oz Strip Steak

Sautéed Mushrooms | Loaded Baked Potato
Yeast Rolls | Whipped Butter

Marinated Airline Chicken

Parmesan Risotto | Chicken Velouté
Chef's Seasonal Veggies

COLD PLATED LUNCHES

All cold plated lunches are served with Chef's choice of dessert, iced tea, water and coffee.

Chicken Caesar Salad

Chopped Crisp Romaine | Parmesan Cheese | Croutons
Grilled Chicken | House Caesar Dressing
Served with Garlic Bread Sticks

Blackened Salmon Salad

Mixed Field Greens | Bleu Cheese Crumbles
Toasted Pine Nuts | Heirloom Cherry Tomatoes
White Balsamic Garlic Vinaigrette

LUNCH BUFFETS

All lunch buffets include iced tea, water and coffee. Minimum of 25 people.

Taste of Italy

Tossed Caesar Salad
Penne and Fettuccine Pastas
Alfredo (Regular or Cajun) | Zesty Marinara
Grilled Chicken | Meatballs
Garlic Bread Sticks
Tiramisu

South of the Border

Chicken Tortilla Soup with Tortilla Strip Garnish
Tortilla Chips | Fresh Salsa | Queso Blanco | Guacamole
Chicken and Beef Fajitas | Chicken or Cheese Enchiladas
Fiesta Rice | Refried Beans
Cinnamon Churros

The Backyard Grill

Angus Beef Patties | All-Beef Franks
American Cheese | Cheddar Cheese
Sliced Pickles | Sliced Tomatoes | Sliced Red Onions
Shredded Iceberg Lettuce
Mayonnaise | Ketchup | Mustard
Potato Chips | Coleslaw | Baked Beans
Mac & Cheese | Apple Cobbler

The Smoky

Smoked St. Louis Ribs | Smoked Brisket
Loaded Potato Salad | Coleslaw
Whipped Yukon Gold Potatoes with Cream Gravy
Smoked Mac & Cheese | Mini Corn on the Cob
Sweet Cornbread | Fruit Cobbler | Banana Pudding

And That's a Wrap

Pasta Salad | Tomato Cucumber Salad
Assorted Wraps:
Chicken | Roast Beef | Turkey | Vegetable | BLT
Potato Chips | Assorted Cookies | Brownies

COLD HORS D'OEUVRES

Minimum order of 25 pieces per item.

Assorted Finger Sandwiches

Caprese Skewers

Fruit Skewers

Bruschetta Crostini

Seared Ahi Tuna Spoons

Antipasto Skewers

Deviled Eggs

with Candied Bacon and Chives

Roasted Garlic Hummus

with Pita Chips

Shrimp Cocktail Shooters

Prosciutto-Wrapped Melon

with Manchego

HOT HORS D'OEUVRES

Minimum order of 25 pieces per item.

BBQ Meatballs

Coconut Shrimp

Lamb Lollipops

Pulled Pork Sliders

Cajun Pork Wings

Grilled Chicken Skewers

Smoked Ribs

Jamaican Chicken Wings

with Mango Dip

Pork Dumplings

with Ponzu Sauce

Jalapeño Poppers

Sweet & Sour Meatballs

Prime Steak Crostini

with Caramelized Onions and Chimichurri

Vegetable Spring Rolls

with Spicy Honey Mustard

Polenta Cakes

with Caramelized Onions and Mushrooms



RAW BAR

Shrimp

Peeled and deveined

Oysters on the Half Shell

Stone Crab Claws

Crab Cocktail Claws

Split King Crab Legs

Snow Crab Legs

CHEF-ATTENDED CARVING STATIONS

An additional Chef carving fee of \$60 per hour will be applied.

Serves up to 50 people.

Honey-Glazed Ham

Assorted Rolls

Honey Mustard | Mayonnaise

Roasted Turkey Breast

Assorted Rolls

Orange Cranberry Relish

Roasted Prime Rib

Assorted Rolls

Au Jus | Creamy Horseradish

Smoked Brisket

Assorted Rolls

Smokey BBQ Sauce | Spicy BBQ Sauce | Honey Mustard

Roasted Beef Tenderloin

Mini Rolls

Caramelized Shallots

Horseradish Cream



SPECIALTY TRAYS

Small serves 25 people. Large serves 50 people.

Cheese Board Presentation

Domestic and Imported Cheeses

Dried and Fresh Fruits | Nuts | Crackers

Fresh Vegetable Crudité's

Fresh Seasonal Vegetables

Dipping Sauces | Ranch Dressing

Antipasto Platter

Domestic and Imported Cheeses

Cured Italian Meats

Grilled Vegetables:

Portabella Mushrooms | Zucchini | Yellow Squash

Artichoke Hearts | Roasted Red Peppers | Asparagus

Tomato Basil Bruschetta | Roma Tomatoes

Fresh Mozzarella | Basil | Assorted Olives

Valley Lahvosh® Crackers

DINNER

PLATED DINNERS

All plated dinners are served with fresh garden salad, seasonal vegetables, fresh baked rolls, Chef's choice of dessert, iced tea, water and coffee.

Pan-Seared Salmon

Garlic Dill Sauce | Saffron Rice

Chilean Sea Bass

Miso Soy Glaze | Jasmine Rice

New York Strip Steak

Sautéed Burgundy Mushrooms

Whipped Cheesy Potatoes with Herbs

Prime Rib

Au Jus | Creamy Horseradish

Roasted Fingerling Potatoes with Garlic and Rosemary

Stuffed Chicken Breast

Baby Spinach | Cremini Mushrooms | Parmesan Cheese

Dijon Cream Sauce | Parmesan Risotto

Italian Herb-Crusted Pork Loin

Natural Jus | Chargrilled Polenta

Surf & Turf

Petit Filet | Lobster Tail | Drawn Butter

Whipped Potatoes with Herbs

DINNER BUFFETS

All dinner buffets include iced tea, water and coffee.

Minimum of 25 people.

Smokehouse

Choice of three meats:

Pulled Pork | Smoked Brisket | Smoked St. Louis Ribs

BBQ Chicken | Smoked Turkey Breast

Smoked Kielbasa Sausage

Loaded Potato Salad | Coleslaw | Smoked Mac & Cheese

Mixed Greens with Dressing | Baked Beans

Corn Cobettes | Assorted Cobblers

Country-Style Buffet

Fried Chicken | Pot Roast | Chicken Fried Steak

Coleslaw | Potato Salad | Baked Mac & Cheese

Fresh Green Beans | Whipped Yukon Gold Potatoes

Country Gravy | Sweet Corn Bread

Assorted Rolls | Assorted Desserts

Surf & Turf Buffet

Tomato Mozzarella Salad

Whole Roasted Beef Tenderloin with

Wild Mushrooms and Chimichurri Sauce

Salmon with Garlic Herb Sauce

Roasted Asparagus | Fingerling Potato Confit

Artisanal Rolls | Whipped Butter

Assorted Desserts



BOOK YOUR EVENT TODAY

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