

BANQUET MENU

MEETING AND ENTERTAINMENT SERVICES



 CHOCTAW

CASINO & RESORT
POCOLA

P.O. BOX 429
POCOLA, OK 74902
1.800.590 LUCK

BREAKFAST

*BREAKFAST INCLUDES
REGULAR COFFEE,
DECAFFEINATED COFFEE
AND ICED WATER.*

QUICK CONTINENTAL

\$12.00

Assorted Pastries and Buttery Croissants
with Butter and Jellies

Whole Fruit

Fresh-Squeezed Orange Juice

CONTINENTAL

\$14.00

Assorted Pastries and Buttery Croissants
with Butter and Jellies

Sliced Fresh Fruit

Yogurt with Granola

Fresh-Squeezed Orange Juice

SUNRISE BUFFET

\$17.00

Fresh Scrambled Eggs

Crisp Bacon and Breakfast Sausage

Seasoned Home Fries

Choice of Buttery Croissants
or Biscuits & Gravy
with Butter and Jellies

Fresh-Squeezed Orange Juice

SWEET START BUFFET

\$19.00

Fresh Scrambled Eggs

Crisp Bacon and Breakfast Sausage

Seasoned Home Fries

Choice of Buttery Croissants or Biscuits
with Butter and Jellies

Choice of Fluffy Pancakes or Waffle

Fresh-Squeezed Orange Juice

BREAKFAST BY THE DOZEN

Assorted Pastries **\$23.00**

Cinnamon Rolls **\$29.00**

Mini Croissant Breakfast Sandwiches **\$49.00**
Choice of Bacon or Sausage

Breakfast Burritos **\$60.00**
Choice of Bacon or Sausage

BREAKFAST ENHANCEMENTS

Priced per Guest

Yogurt with Granola **\$7.00**

Made-to-Order Omelet Station **\$9.00**
*See Additional Services Page**

BREAKFAST BEVERAGES

Fresh-Brewed Gallon of Coffee **\$22.00**
Regular or Decaffeinated

Bottled Juices **\$3.25**
Apple & Orange

Bottled Water **\$2.00**

Soft Drinks **\$2.00**

Assorted Hot Teas **\$2.00**

Energy Drinks **\$4.50**
Red Bull® or Monster®

All-Day Beverage Package **\$20.00**
*Coffee, Tea, Soda and Bottled Water,
Priced per Guest*



20 persons minimum on all Buffets. 18% service fee and applicable taxes will be charged to all Food & Beverage services.
Contact our sales department for additional information at 1-800-590-LUCK.

MEETING PACKAGE 1

\$43.00

QUICK CONTINENTAL

Assorted Pastries and Buttery Croissants
with Butter and Jellies

Whole Fruit

Fresh-Squeezed Orange Juice

Fresh-Brewed Regular and
Decaffeinated Coffee



LUNCH OPTIONS

CHOOSE ONE

Served with Iced Tea and Water

SANDWICH BUFFET

Choice of White or Wheat Bread

Turkey and Cheddar

Ham and Swiss

Choice of Potato or Pasta Salad

Assorted Chips

Assorted Cookies

OR

ITALIAN BUFFET

Fresh Garden Salad

Ranch and Italian Dressing

Spaghetti and Meatballs

Roasted Seasonal Vegetables

Garlic Bread

Tiramisu

AFTERNOON BREAK

CHOOSE TWO

Assorted Cookies

Brownies

House Rice Krispies® Treats

Trail Mix with M&M's® Minis



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MEETING PACKAGE 2

\$48.00

SUNRISE BUFFET

Fresh Scrambled Eggs
Crisp Bacon and Breakfast Sausage
Seasoned Home Fries
Choice of Buttery Croissants or
Biscuits & Gravy
with Butter and Jellies
Fresh-Squeezed Orange Juice
Fresh-Brewed Regular and
Decaffeinated Coffee



LUNCH OPTIONS

CHOOSE ONE

Served with Iced Tea and Water

GRILLED CHICKEN

Fresh Garden Salad
Ranch and Italian Dressing
Grilled Marinated Chicken Breast
Roasted Potatoes
Fresh Seasonal Vegetables
Warm Dinner Rolls
with Butter
Chef's Choice of Dessert

OR

SANDWICH BUFFET

Choice of White or Wheat Bread
Turkey and Cheddar
Ham and Swiss
Choice of Potato or Pasta Salad
Assorted Chips
Assorted Cookies

AFTERNOON BREAK

CHOOSE TWO

Assorted Cookies
Brownies
House Rice Krispies® Treats
Trail Mix with M&M's® Minis



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LUNCH BUFFET

SANDWICH BUFFET

\$25.00

Choice of White or Wheat Bread
Turkey and Cheddar
Ham and Swiss
Choice of Potato or Pasta Salad
Assorted Chips
Assorted Cookies

CREATE-YOUR-OWN DELI BUFFET

\$32.00

Roast Beef, Turkey and Ham
American, Swiss and Cheddar Cheeses
Lettuce, Tomato, Red Onion and Pickles
Assorted Fresh Breads and Rolls
Assorted Chips
Assorted Cookies and Brownies

BARBECUE

\$31.00

BBQ Chicken
Pulled Pork
Choice of Potato or Pasta Salad
Grilled Corn on the Cob
with Jalapeño Butter
Sweet Cornbread
Brownies

ITALIAN

\$23.00

Garden Salad
Choice of Dressing
Spaghetti and Meatballs
Roasted Seasonal Vegetables
Garlic Breadsticks
Tiramisu

HOMESTYLE

\$24.00

Garden Salad
Choice of Dressing
Old-Fashioned Meatloaf
Fried Chicken
Sweet Buttered Corn
Creamy Mashed Potatoes
Warm Dinner Rolls
with Butter
Pecan Pie

FIESTA

\$23.00

Taco Beef
Marinated Chicken
Tortilla Chips
with Salsa
Mexican Street-Style Corn
Spanish Rice
Corn and Flour Tortillas
Lettuce, Tomato and Diced Onion
Shredded Cheese and Sour Cream
Chef's Choice of Dessert

HEALTHY CHOICE

\$21.00

Garden Salad
Choice of Dressing
Marinated Grilled Chicken Breast
Roasted Potatoes
Fresh Seasonal Vegetables
Warm Dinner Rolls
with Butter
Chocolate Cake

**ADD SOUP TO ANY
LUNCH BUFFET FOR
\$3.00**

Choice of Tomato,
Chicken Noodle or
Loaded Potato

*Vegetarian Options
Available Upon Request.*

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all Buffets. 18% service fee and
applicable taxes will be charged
to all Food & Beverage services.
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BOX LUNCHES

HAM & SWISS

\$17.00

Ham on Wheatberry Bread with Lettuce, Tomato and Swiss Cheese

SMOKED TURKEY

\$17.00

Smoked Turkey on a Buttery Croissant with Lettuce, Tomato and American Cheese

BLT WRAP

\$15.00

Crisp Bacon in a Whole Wheat Tortilla with Lettuce and Tomato



BREAK TIME

SNACKS

Priced per Guest

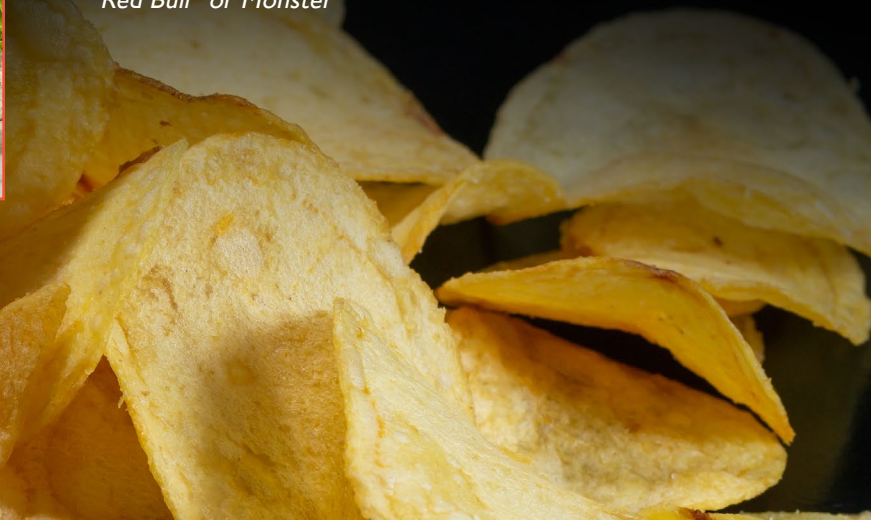
Assorted Chips	\$2.00
Pita Chips <i>with Hummus</i>	\$6.50
Tortilla Chips <i>with Salsa and Guacamole</i>	\$5.00
Individual Vegetable Crudités <i>with Ranch Dip</i>	\$3.15
Bags of Assorted Trail Mix	\$2.50

SNACKS BY THE DOZEN

Double Fudge Brownies	\$25.00
Specialty Cookies	\$50.00

BEVERAGES

Fresh-Brewed Gallon of Coffee <i>Regular or Decaffeinated</i>	\$22.00
Fresh-Brewed Gallon of Tea <i>Sweet or Unsweet</i>	\$22.00
Bottled Juices <i>Apple & Orange</i>	\$3.25
Bottled Water	\$2.00
Soft Drinks	\$2.00
Assorted Hot Teas	\$2.00
Energy Drinks <i>Red Bull® or Monster®</i>	\$4.50



APPETIZERS

*PRICED PER DOZEN. FOUR DOZEN
MINIMUM. FEEDS 16 GUESTS.*

BBQ Meatballs	\$12.00
Buffalo Chicken Wings <i>with Ranch Dip</i>	\$15.00
Arancini <i>with Marinara</i>	\$48.00
Mac & Cheese Bites	\$15.00
Pork Pot Stickers <i>with Dipping Sauce</i>	\$28.00
Cocktail Shrimp	\$21.00
Bacon and Cheese Potato Skins <i>with Sour Cream</i>	\$34.00
Grilled Steak Satay <i>with Dipping Sauce</i>	\$62.00

Coconut-Crusted Shrimp <i>with Dipping Sauce</i>	\$25.00
Pork Egg Rolls <i>with Dipping Sauce</i>	\$24.00
Assorted Mini Quiches	\$60.00
Beef Empanadas	\$24.00
Grilled Chicken Satay <i>with Peanut Sauce</i>	\$76.00
Bacon-Wrapped Scallops	\$50.00
Mini Beef Wellingtons	\$65.00



PLATED DINNERS

INCLUDES WARM
DINNER ROLLS
WITH BUTTER.

SALADS

Served with Choice of Dressing.

CHOOSE ONE

Field Salad

Baby Field Greens, Shaved Vegetables and Pear Tomatoes

Classic Caesar

Romaine, Parmesan and Garlic Croutons

Harvest Salad

Baby Spinach, Roasted Sweet Potatoes, Dried Cranberries and Pecans

Chopped Salad

Romaine, Salami, Roasted Turkey, Hearts of Palm, Provolone, Kalamata Olives and Fried Chickpeas

Wedge Salad

Peppered Bacon Lardon, Pickled Onions and Pear Tomatoes

ENTRÉES

CHOOSE ONE

Grilled Herb-Rubbed Chicken Breast \$31.00

Pork Chop \$50.00
with Bourbon Cream

Grilled Ribeye \$59.00
with Chimichurri

Grilled New York Strip \$47.00
with Peppercorn Sauce

Braised Short Ribs \$62.00
with Natural Au Jus

Butter-Poached Lobster Tail MKT

Grilled Garlic Prawns MKT
with Fine Herbs

Grilled Salmon \$45.00
with Dill Hollandaise

STARCHES

CHOOSE ONE

Mashed Potatoes

with Sour Cream and Chives

Herb-Roasted Tri-Color Potatoes

Scalloped Potatoes

Loaded Baked Potato

Wild Rice Pilaf

Parmesan Risotto

Twice-Baked Potato

Macaroni & Cheese

VEGETABLES

CHOOSE ONE

Grilled Asparagus

Broccolini

Glazed Baby Carrots

Haricots Verts

Roasted Cauliflower

DESSERTS

CHOOSE ONE

New York Cheesecake
with Berry Compote

Seasonal Fruit Cobbler

Chocolate Cake

Red Velvet Cake

Tiramisu

Chocolate Peanut Butter Pie



20 persons minimum on all Buffets. 18% service fee and applicable taxes will be charged to all Food & Beverage services.
Contact our sales department for additional information at 1-800-590-LUCK.

DINNER BUFFET

DINNER BUFFETS, EXCEPT FOR BBQ AND FIESTA, INCLUDE FRESH GARDEN SALAD WITH CHOICE OF DRESSING.

ITALIAN

\$34.00

CHOOSE TWO

Chicken Saltimbocca

Classic Lasagna

Spaghetti and Meatballs

Broccolini

Fresh Garlic Breadsticks

Tiramisu

NEW ENGLAND

\$32.00

Chicken Pot Pie

Yankee Pot Roast

Green Bean Casserole
with Crispy Shallots

Tri-Color Potatoes
with Chive Butter

Warm Dinner Rolls
with Butter

Warm Apple Cobbler
with Vanilla Whipped Cream

FIESTA

\$32.00

CHOOSE TWO

Marinated Carne Asada

Citrus Grilled Chicken

Pork Carnitas

Tortilla Chips
and Salsa

Mexican-Style Creamed Corn
with Cotija

Refried Beans

Sour Cream, Guacamole
and Diced Onion

Flour and Corn Tortillas

Chocolate Cake

CAJUN

\$38.00

Blackened Catfish with Crawfish
and Spicy Cream Sauce

Grilled Old Bay® Corn on the Cob

Herb-Buttered Pee-Wee Potatoes

Warm Dinner Rolls
with Butter

Strawberry Cheesecake

SOUTHERN

\$42.00

CHOOSE TWO

Fried Chicken

Old-Fashioned Meat Loaf

Fried Catfish

Collard Greens
with Ham Hock

Mashed Potatoes

Sweet Cornbread
with Butter

Pecan Pie
with Whipped Cream

THAI

\$25.00

CHOOSE TWO

Beef or Chicken Thai Red Curry

Shrimp and Chicken Pad Thai

Garlic and Pepper Pork Chops

Stir-Fried Vegetables
with Ginger

Garlic and Basil Jasmine Rice

Rice Pudding
with Fresh Mango

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DINNER BUFFET

DINNER BUFFETS, EXCEPT FOR
BBQ AND FIESTA, INCLUDE
FRESH GARDEN SALAD WITH
CHOICE OF DRESSING.

ASIAN

\$33.00

CHOOSE TWO

Beef and Broccoli

Kung Pao Chicken

Black Bean Shrimp

*Baby Bok Choy
with Oyster Sauce and Garlic Chips*

*Vegetable Lo Mein
with Steamed White Rice*

Chef's Choice of Dessert

BBQ

\$38.00

CHOOSE TWO

House Smoked Ribs

House Smoked Brisket

BBQ Chicken

*Grilled Corn on the Cob
with Jalapeño Butter*

Potato Salad and Baked Beans

*Sweet Cornbread
with Butter*

Chef's Choice of Dessert

HOLIDAY SPECIAL

\$40.00

Sliced Turkey Breast

Sliced Ham

Green Bean Casserole

*Candied Yams
with Marshmallows*

Cornbread Stuffing

*Mashed Potatoes
with Turkey Gravy*

*Warm Dinner Rolls
with Butter*

Pumpkin Pie

Cheesecake

STEAKHOUSE BUFFET

\$65.00

CHOOSE ONE

Rib Eye

Grilled New York Strip

Tenderloin Filet

Prime Rib

CHOOSE ONE

Roasted Cauliflower

Grilled Asparagus

Creamed Spinach

*Creamed Corn
with Poblano Peppers*

CHOOSE ONE

Loaded Baked Potato

Twice-Baked Potato

Roasted Sweet Potato

Garlic Mashed Potatoes

CHOOSE ONE

*Herb-Roasted Chicken
with Corn Relish*

*Smoked Pork Loin
with Bourbon-Spiked Apples*

*Warm Dinner Rolls
with Butter*

*New York Cheesecake
with Berry Compote*

*Vegetarian Options
Available Upon Request.*

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and applicable taxes will be charged to all Food &
Beverage services. Contact our sales department for
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COCKTAILS

CALL TIER

\$6.00

16OZ ALUMINUM BOTTLES

Bud Light®
Budweiser®
Coors Light®
Miller Lite®

WELL DRINKS

Vodka
Whiskey
Gin
Rum
Tequila

HOUSE WINE

Cabernet
Merlot
Chardonnay
White Zinfandel
Pinot Grigio

12OZ BOTTLES

Blue Moon® Belgian White
Michelob ULTRA®
Corona® Extra
Heineken®
O'Doul's® Non-Alcoholic Beer

CALL LIQUOR

Absolut® Vodka
BACARDÍ® Rum
Captain Morgan® Spiced Rum
Maker's Mark® Bourbon
Johnnie Walker® Red Label
Scotch Whiskey
Jose Cuervo® Gold Tequila
Seagram's 7® Crown Whiskey
Jack Daniel's® Tennessee Whiskey

WINE

Beringer Main & Vine®
White Zinfandel
Sutter Home® Moscato

PREMIUM TIER

\$8.00

PREMIUM LIQUOR

Grey Goose® Vodka
Bombay Sapphire® Gin
Chivas Regal® Scotch Whiskey
Crown Royal® Canadian Whiskey
Baileys® Irish Cream
Kahlúa® Coffee Liqueur

CHOICE OF THREE

Blue Moon
Corona Extra
Heineken
Old Rasputin® Russian Imperial Stout
Rogue® Hazelnut Brown Nectar
PranQster® Belgian Style Golden Ale



HOSTED OR CASH BAR

ONE BARTENDER REQUIRED PER
100 GUESTS.



WELL DRINKS

\$5.00

Vodka
Whiskey
Gin
Rum
Tequila

CALL LIQUOR

\$6.00

Absolut Vodka
BACARDÍ Rum
Captain Morgan Spiced Rum
Maker's Mark® Bourbon
Johnnie Walker® Red Label
ScotchWhiskey
Jose Cuervo® Gold Tequila
Seagram's 7® Crown Whiskey
Jack Daniel's® Tennessee Whiskey

PREMIUM LIQUOR

\$8.00

Grey Goose Vodka
Bombay Sapphire Gin
Chivas Regal Scotch Whiskey
Crown Royal Canadian Whiskey
Baileys Irish Cream
Kahlúa Coffee Liqueur

BEER

\$5.00

160Z BOTTLES

Bud Light
Budweiser
Coors Light
Miller Lite

120Z BOTTLES

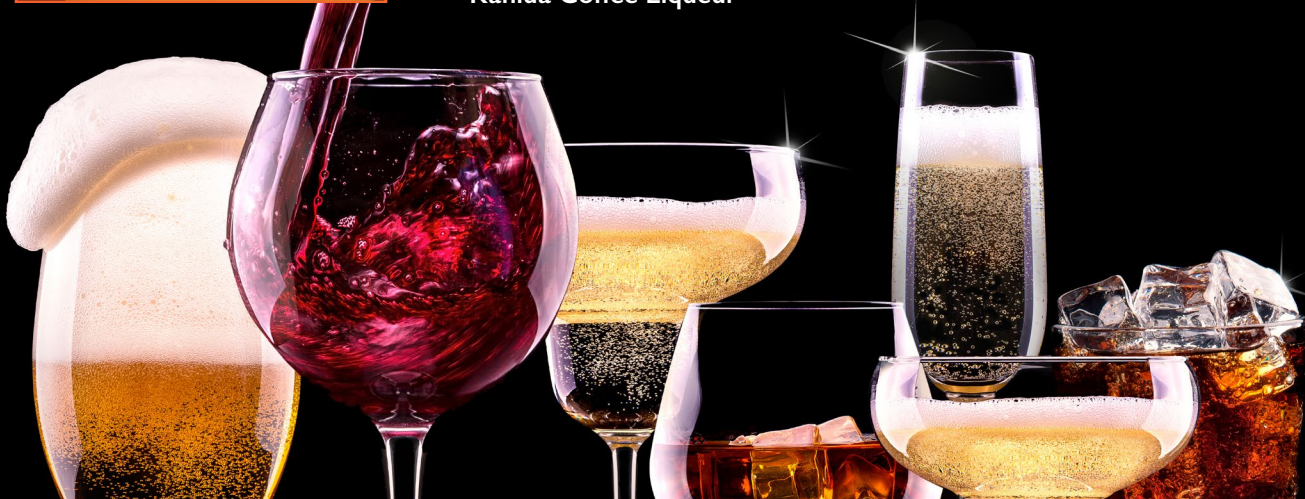
Craft Beer Available Upon Request.

Michelob ULTRA	\$6.00
Corona Extra	\$6.00
Blue Moon	\$6.00
Heineken	\$6.00
Dos Equis® Lager Especial	\$6.00
O'Doul's Non-Alcoholic Beer	\$5.00

HOUSE WINE

\$6.00

Cabernet
White Zinfandel
Pinot Grigio
Merlot
Chardonnay
Beringer Main & Vine White Zinfandel
Sutter Home Moscato



ADDITIONAL SERVICES

LINEN & CHARGERS

Chair Covers	\$2.00 Each
Chair Bands	\$1.00 Each
Chair Bows	\$2.00 Each
Table Runners:	
<i>Satin</i>	\$2.00 Each
<i>Sequin</i>	\$5.00 Each
Table Overlays	\$8.00 Each
Plate Chargers	\$1.00 Each
Pipe & Drape	
<i>White or Black Only</i>	
<i>Full Room</i>	\$1,000.00
<i>West Wall</i>	\$450.00
<i>Food Area</i>	
<i>West Wall & OTB</i>	\$700.00
<i>Partition Wall</i>	\$20.00
<i>Priced per 10-ft. Panel</i>	
<i>Sequin Backdrop</i>	\$75.00

AUDIOVISUAL

Additional Microphones	\$25.00 Each
Additional TVs or Screens	\$25.00 Each
Flip Charts	\$10.00 Each
Presentation Remote	\$10.00 Each
Uplighting	\$250.00
<i>Standard 16 Cans Around Room</i>	
Disco Ball	\$75.00
Live Band	\$650.00
<i>Each Additional Band</i>	\$250.00
Any Stage Use Requiring Sound Board or Lighting	\$250.00

CAKE CUTTING FEE

\$50.00

*ATTENDANT FEE

\$50.00

Required for Any Action Station and Priced per 50 Guests

SERVICE HOURS

Breakfast: One (1) Hour

Lunch: One (1) Hour

Dinner: Two (2) Hours

Reception: One (1) Hour

Bar: Four (4) Hours



Guests are not permitted to enter room before event start time without prior authorization. Guests are not allowed to enter or exit using loading area one (1) hour before or after event start time.

Client is responsible for inquiring about compatibility of media devices with our system. Only basic hookups will be provided. All additional help will be charged at \$25.00 per hour. If specific connections or equipment is needed, Client is responsible for providing such items. Rental of adapters and cords may be available for \$15.00 per item. If Client fails to return any equipment provided or rented, they will be charged market-rate replacement.

ROOM RENTALS

SEVEN PONIES CONFERENCE ROOM

\$200.00

Meeting Rental 8 Hours

Banquet Rental 4 Hours

Room Rental Waived with \$500 Food and Beverage Package.

EVENT CENTER

\$800.00

Meeting Rental 8 Hours

Banquet Rental 4 Hours

Room Rental Waived with \$2,000 Food and Beverage Package.

EVENT CENTER – HALF ROOM

\$400.00

Meeting Rental 8 Hours

Banquet Rental 4 Hours

Room Rental Waived with \$1,000 Food and Beverage Package.

ADDITIONAL TABLES

Includes Linen and Skirting

6ft. \$8.00

8ft. \$10.00

70-in. Round \$10.00



All meeting rentals include standard meeting setup, linen, one (1) registration table (space permitting), one (1) microphone and podium.
All banquet rentals include standard centerpieces, linen and dining table Ten (10) chairs.

Any changes made to setup within 24 hours of event start time will incur a \$250 fee. Special requests will be charged according to difficulty and product availability. Additional setup needs will be assessed on an individual basis.