



Dear Meeting Planner:

Thank you for choosing Oklahoma Parks and Resorts for your event. Enclosed are our menus, which are representative of Oklahoma favorites. Should your group have a special meal request, we will be happy to accommodate you with a custom menu and price quotation.

For a truly special event, please review our unique theme banquets listed under "Special Menu Ideas." These buffets will provide your group with a great meal and a memorable event.

Our chefs pride themselves in helping planners achieve their goals for memorable dining. We are available to help you, please call on us.

GUARANTEE:

A 48-hour advance guarantee is required on all food and beverage functions. If our office receives no guarantee, we will consider the estimate to be the guarantee. We cannot ensure availability of menu items if we do not receive a guarantee. If we do not receive a guarantee, your billing will be based upon your estimate or actual attendance, whichever is higher.

MINIMUMS:

A minimum of 25 people is required for most buffet meals. No changes may be made without prior approval of the Food and Beverage Director.

Applicable taxes and service charges will be added to your bill. All food and beverage prices are subject to change without notice and will be confirmed 30 days prior to arrival date.





BEVERAGES

Coffee (per gallon)	\$12.95
Iced Tea or Hot Tea (per gallon)	12.95
Fruit Punch/Lemonade (per gallon).....	9.95
Soft Drinks - 12 oz. Cans.....	1.00
Fruit Juices (per gallon).....	12.95
Hot Chocolate/Hot Apple Cider	12.95
Bottled Water	1.00

RECEPTIONS

For an hour-long reception prior to a meal,
5 to 8 items per person are normally consumed

HOT HORS D'OEUVRES

Price based on 100 pieces unless otherwise noted.
Half orders available, but an extra charge may be required for small orders.

Fried Shrimp	Market Price
Swedish Meatballs	\$45.00
Barbecue Little Smokies	30.00
Cheese Sticks.....	65.00
Mini Egg Rolls	75.00
Breaded Mushrooms.....	45.00
Pigs in a Blanket	65.00
Buffalo Wings.....	55.00
Chicken Wings.....	55.00
Breaded Chicken Strips (50 pieces)	65.00
Jalapeno Poppers (50 pieces)	55.00

COLD HORS D'OEUVRES

Shrimp on ice.....	Market Price
Vegetable Tray (300 pieces).....	\$50.00
COLD CUT TRAY	
Beef, Turkey, American & Swiss Cheese (100 slices total) with Assorted Breads	65.00
Deviled Eggs (50 eggs halved).....	35.00
Cheddar or Swiss Cheese Bite-Size Cubes (200 pieces).....	45.00
Block (per lb.).....	10.00
Fruit Tray with Dip (in season).....	50.00

SNACKS & DIPS

Assorted Finger Sandwiches	\$ 6.50/dozen
Assorted Chips & Dip.....	10.00 one pound/one pint
Mixed Nuts	10.00/pound
Peanuts	6.50/pound
Pretzels	5.00/pound
Popcorn	8.00 per 25 persons
Cheese Ball 3 lb. (mixed nut topping served w/crackers)	40.00/ 3 lb. ball
Danish/Cinnamon Roll/Bagel (served whole or halved).....	1.25 each
Brownies	1.50 each
Cookies	6.95/dozen
Muffins	9.00/dozen
Assorted Whole Fresh Fruit	1.00/each



BUFFET BREAKFAST

Groups of 25 or more

- Variety of Chilled Juices
- Scrambled Eggs
- Bacon and Sausage
- Hash Brown Potatoes
- Biscuits & Gravy
- Fruit
- Cereal
- Coffee or Milk..... \$5.95

- Variety of Chilled Juices
- Scrambled Eggs
- Biscuits & Gravy
- or*
- French Toast with Syrup
- Bacon
- Fruit Compote, add .50
- Coffee or Milk..... \$5.25

CONTINENTAL BREAKFAST

- Juice
- Sweet Roll
- or*
- Muffin
- Coffee or Milk \$3.50

- Juice
- Cereal
- with*
- Pastries
- Coffee or Milk \$3.95

Add fruit for an additional charge.
Plated breakfast available upon request.
We also prepare custom brunches.





LIGHT LUNCH BANQUET

Chicken, Ham or Tuna Salad Plate
Served with Croissant
Tomato Wedges & Pickle Spear
Tea/Coffee \$6.25

Fruit Plate
Fresh Fruit (in season) Served with
Sherbet or Cottage Cheese
Fruit Bread
Tea/Coffee \$6.95

Soup & Salad
Homemade Soup with
Fresh Garden Salad
Rolls & Butter
Tea/Coffee..... \$5.25

Cold Cut Plate
Assorted Meats, Cheeses & Croissant
Served with Potato Salad or
Homemade Soup
Tea/Coffee \$6.95

Shaved Turkey & Swiss on a Croissant.
Served with Chips or Potato Salad
Tea/Coffee..... \$5.50

Sliced Barbecue Beef Sandwich
Baked Beans
Potato Salad or Cole Slaw
Tea/Coffee \$5.95

Chicken Alfredo Served with
Dinner Salad & Garlic Bread
Tea/Coffee \$7.95

LUNCHEON BANQUETS

Served with Rolls & Butter, Coffee or Tea and Choice of Salad or Dessert (add \$1.00 for both)

Chicken Fried Steak with Country Gravy Served with
Green Beans & Mashed Potatoes \$7.95
Sautéed Beef Tips on Noodles with Garden Peas \$7.50
Chopped Sirloin with Peppers, Onions, & Mushrooms
with Oven-Browned Potatoes \$7.50
Baked Ham with Raisin Sauce, Broccoli &
Potatoes Au Gratin \$7.95
Fried Fish Filet with Tartar Sauce, Rice Pilaf &
Buttered Carrots \$8.50
Charbroiled or Baked Boneless Breast of Chicken,
Corn O'Brien & Mashed Potatoes \$7.50

Carrot Cake
Sheet Cake — White or Chocolate
Banana or Chocolate Pudding
Fruit Cobbler

Boxed lunches available.



LUNCHEON BUFFET

Minimum of 25 people

Includes Tea & Coffee, Hot Rolls, Condiments

ENTRÉES (Choose Two)

Meat Loaf
Charbroiled, Fried or Baked Chicken
Sautéed Beef Tips
Chopped Sirloin with Mushroom Gravy
Filet of Fish with Tarter Sauce
Sliced Roast Beef
Spaghetti with Meat Sauce

SIDE ITEMS (Choose Two)

Savory Green Beans	Mashed Potatoes
Buttered Carrots	New Potato with Parsley & Butter
Whole Kernel Corn	Au Gratin Potatoes
Fried Okra	Rice Pilaf
Western Pinto Beans	Fried Potatoes with Peppers & Onions

Tossed Green Salad
Choice of Dressing

Price..... \$9.95

COMBO MEALS

Hamburger/Hot Dog Buffet
Baked Beans/Potato Salad
Chip Varieties
Garnishes \$7.95

Special Croissant Luncheon Buffet
Turkey, Ham & Roast Beef
Assorted Cheeses
Served with Croissants & Garnishes
Potato Salad or Cole Slaw..... \$7.95

Baked Potato Bar
With Assorted Toppings
Choice of Soup or Salad \$6.95

DESSERT SUGGESTIONS (Choose One)

Apple, Peach or Cherry Cobbler
Banana or Chocolate Pudding
Sheet Cake — White or Chocolate

A one-entrée buffet is available.





DINNER BANQUETS

Includes Rolls & Butter and Garden Salad with Choice of Dressing

Roast Beef with Mushroom Sauce	\$10.95
Roast Prime Rib of Beef Au Jus	16.95
New York Strip Steak	16.95
Rib Eye Steak.....	15.95
OK Kabob with Rice Pilaf (beef or chicken)	11.95
Baked Ham with Hawaiian Sauce	8.95
Charbroiled Chicken Breast	8.95
Filet Mignon with Mushroom Cap	16.95
Roast Tom Turkey with Sage Dressing & Cranberry Sauce...	9.95
Fried Catfish Filets	10.95
Chicken Parmesan or Alfredo on Fettuccini.....	9.95
Chicken Fried Steak Dinner	8.95
Bacon Wrapped Chopped Sirloin	9.95
Chicken Monterey or Santa Fe with Rice Pilaf.....	10.95

SIDE ITEMS (Choose Two)

- Green Beans Almondine – Buttered Carrots
- Black-eyed Peas – Corn Cobettes
- Fried Okra – Broccoli with Cheese Sauce
- Corn O'Brien – Sauteed Squash Medley
- Mashed Potatoes with Gravy
- Au Gratin Potatoes
- New Potatoes with Parsley & Butter
- Oven Roast Potatoes – Rice Pilaf
- Baked Potato – Fettuccini Alfredo
- Twice Baked Potato (\$1.00 extra)

Coffee or Tea

DESSERT SUGGESTIONS

- Cake – White or Chocolate
- Carrot Cake with Cream Cheese Frosting
- Cheesecake with Topping (\$1.00 extra)
- Fruit Cobblers
- Chocolate Mousse (.50 extra)
- Apple Dumpling with Cinnamon Sauce (\$1.00 extra)

Gourmet desserts available upon request.





DINNER BUFFET

Minimum of 25 people

Includes Coffee, Tea, Hot Bread & Condiments

Tossed Green Salad with Choice of Dressing and an Assortment of Potato, Bean or Macaroni Salads, Fruit, Jello, Cole Slaw and Relishes selected by our Chef to complement your selection of entrées..... \$12.95

ENTRÉES (Choose Two)

- Peppered Steak
- Chicken Fried Steak
- Sliced Roast Beef with Horseradish Sauce
- Charbroiled, Fried, Baked or BBQ Chicken
- Baked Ham with Raisin Sauce
- Barbecue Spare Ribs or Brisket
- Turkey with Dressing & Cranberry Sauce
- Baked or Deep Fried Filet of Fish with Tartar Sauce

SIDE ITEMS (Choose Three)

- Whole Kernel Corn
- Green Beans Almondine
- Buttered Carrots
- Black-eyed Peas
- Corn Cobbettes
- Oven Roast Potatoes
- Fettuccini Alfredo
- Rice Pilaf
- Mashed Potatoes with Gravy
- Au Gratin Potatoes
- New Potatoes with Parsley
- Fried Okra
- Sautéed Squash Medley
- Baked Potato (.50 extra)

DESSERT SUGGESTIONS

- Carrot Cake with Cream Cheese Frosting
- Cake — White or Chocolate
- Cheesecake with Topping (\$1.00 extra)
- Banana or Chocolate Pudding
- Fruit Cobbler
- Chocolate Mousse (.50 extra)
- Apple Dumpling (.50 extra) with Cinnamon Sauce





SPECIAL MENU IDEAS

Minimum of 25 people

Coffee and Tea included with all buffets.

Indoors or outdoors, our themed dining events are always a hit! These suggestions are a few of our most popular requests. Should you have other ideas or if you'd like to make changes, our Food and Beverage Director will work with you to create a customized menu for your group.

*These menus are subject to seasonal availability.

WESTERN ROUND UP

- Relish Tray
- Cole Slaw & Potato Salad
- Barbecue Chicken/Barbecue Spare
 Ribs or Brisket
- Baked Beans & Corn on the Cob
- Fruit Cobbler \$15.95

OK KABOB COOKOUT

- Relish Tray
- Beef & Chicken Kabob
- Choice of Rice or Baked Potato
- Corn Cobbettes
- Cake or Cobbler \$13.95

RAGIN' CAJUN BUFFET

- Peel & Eat Shrimp on Ice
 with Red Sauce
- Cole Slaw
- Fried Catfish
- 6 oz. Sirloin Steak
- Corn on Cob Cajun Style, Hushpuppies
- Mixed Green Salad
- Cajun Seafood Gumbo
- Red Beans and Rice
- Bread Pudding \$17.95

CHUCKWAGON COOKOUT

- Watermelon Boat
- Rib Eye Steak
- Tossed Salad
- Baked Potato
- Apple Cobbler/Marshmallows
 to Toast \$15.95

ITALIAN BUFFET

- Antipasto
- Spaghetti with Meat Sauce
- Green Bean Italiano
- Chicken Parmesan or Lasagna
- Garlic Bread
- Italian Pastry..... \$10.95

MEXICAN FIESTA

- Hard & Soft Tacos
- Enchiladas/Burritos
- Refried Beans/Mexican Rice
- Chips & Picante Sauce
- Chili Sauce
- Crispedos..... \$10.95

MEXICAN FIESTA SUPREME

- Includes all items above, adding
Beef & Chicken Fajitas..... \$15.95





SPECIAL THEME BREAKS

10 or more people

These specialty breaks are priced per person and will be a refreshing perk for your meeting participants.

CORPORATE DELUXE

Assorted Danish

Regular & Decaf Coffee

Hot Tea Service \$2.95

HEALTHY AND HEARTY

Chunky Chocolate Chip Cookies

or

Assorted Fruit & Nut Muffins

Selection of Juices

Regular & Decaf Coffee \$3.25

ENERGY BREAK

(In Season)

Fresh Fruit Tray

Assorted Cheese & Crackers

Regular & Decaf Coffee

Iced Tea \$3.95

LIGHT AND LIVELY

Whole Fresh Fruit

Seasoned Popcorn or Pretzels

Bottled Water

Iced Tea or Regular & Decaf Coffee \$3.95

OKLAHOMA BREAK

Fresh Fruit Kabob with Dip

Assorted Juice

Regular & Decaf Coffee \$3.50

INTERMISSION

Seasoned Popcorn or Pretzels

Fresh Baked Cookies

Assorted Diet & Regular Sodas \$3.50



ALCOHOLIC BEVERAGES

We are pleased to offer alcoholic beverage service at our properties holding liquor licenses. Liquor service is available at Western Hills, Lake Murray, Lake Texoma and Roman Nose Resorts. The rules for serving liquor in Oklahoma are complex. Hopefully, the following will assist you in making plans for your group.

LODGE MUST PROVIDE AND SERVE ALL LIQUOR

Most public areas of the lodge have been licensed by the ABLE Commission. Only liquor purchased from and served by our licensed employees is allowed in these areas.

As we are in the business of serving food and beverages and our employees depend on this work for their livelihood, we do not allow guests to bring food or beverage into our restaurants or banquet facilities.

HOST OR CASH BAR

Hosted bar: A tally is kept of the number of drinks served and the organization or group pays for the drinks at the end of the function.

Cash bar: The individuals pay for the drinks as served.

BARTENDERS

One bartender can normally serve up to one hundred people for a hosted bar. An additional bartender or cashier may be required for a cash bar of over 50.

GRATUITIES

A gratuity of 15% is added to all hosted bars. Cash bartenders are allowed to have a tip jar. All tips and gratuities are distributed to the employees.

AGE LIMIT

No one under 21 may be in the serving (bar) area. Bartenders are subject to fines up to \$5,000, imprisonment and loss of license and job for serving any person under 21 or anyone who is intoxicated.





PRICE LIST HOST BAR & CASH BAR

House Brand Liquors	\$3.00
Call Brand Liquors	3.50
Premium Brand Liquors	4.00
Domestic (3.2) Beer	2.00
Imported (6.2) Beer.....	2.75
House Wine, 6 oz.	2.75

*A minimum of \$100.00 per hour is required for all private bars. If this \$100.00 minimum sales requirement is not met, the additional charges will be posted to the master account. A 15% gratuity will be added to the total bill of all hosted bars.

WINES AND PUNCHES

House Dinner Wine	\$18.00 per .75 liter
House Punch (Champagne or Wine).....	\$20.00 per gallon

Select wines or special punches are market priced.

BRANDS OF LIQUOR AVAILABLE

With sufficient notice, almost any brand of liquor may be obtained and special drinks are available to accompany theme food menus or special holidays. Consult with our Food and Beverage Director if you have special requests or want additional suggestions. The following list is an example of liquors used.

	<u>CALL</u>	<u>PREMIUM</u>
Bourbon	Old Charter	Jack Daniels Black
Whiskey	Canadian Club	Crown Royal
Scotch	J&B	Chivas Regal
Vodka	Smirnoff	Stolichnaya
Gin	Beefeaters	Tanqueray
Rum	Bacardi Silver	Bacardi Gold
Tequila	Montezuma Gold	Jose Cuervo Gold

Bar brands available.