

4205 Goddard Youth Camp rd | Sulphur, oK | 580-993-2327 | ChiCKaSaWretreat.Com



CHICKASAW
RETREAT & CONFERENCE CENTER

BANQUET AND CATERING MENU

4205 GOODARD YOUTH CAMP RD. | SULPHUR OK |
580-993-2327 | CHICKASAWRETREAT.COM

BREAKFAST SERVICES

All breakfast services include freshly brewed regular and decaffeinated coffee and hot tea service
Minimum 20 guests

PLATED BREAKFAST

Light Breakfast

Fruit, Yogurt, Muffin with Butter, and Orange Juice.
\$10

The Traditional

Choice of applewood smoked bacon or sausage links served with fresh sliced fruit, scrambled eggs, roasted breakfast potatoes and white or wheat toast. Includes orange juice.
\$12

The French Connection

Vanilla-infused Brioche French toast and warm maple syrup served with choice of applewood smoked bacon or sausage links and fresh sliced fruit. Includes orange juice.
\$13

The Crown

Traditional Eggs Benedict: Toasted english muffins topped with ham and poached eggs and smothered in a rich hollandaise sauce served with roasted breakfast potatoes. Includes orange juice.
\$14

AUDIO VISUAL

Projector and screen.....\$150
Podium\$50
Handheld cordless microphone.....\$55/ea

Conference Phone \$50
Flip chart with markers \$25/ea
Large white board with markers..... \$50/ea

A LA CARTE REFRESHMENT

BEVERAGES

By the serving

Assorted international teas	\$1.25
Bottled water	\$2.50
Canned soft drinks	\$2.50
Bottled juices	\$2.25
Sparkling water	\$3
Gatorade	\$3
Bottled tea.....	\$3

SPECIALTY ITEMS

By the serving

Seasonal sliced fresh fruit.....	\$3.50
Seasonal whole fruit	\$2.50
Individual yogurts	\$2.75
Side Salad.....	\$4
Red Potato Salad.....	\$3
Rotini Salad.....	\$3

MORNING AND AFTERNOON ADDITIONS

By the dozen

Individual granola bars	\$12
Assorted candy bars.....	\$20
Assorted pastries.....	\$24
Assorted muffins	\$24

BOXED LUNCHES

Each boxed lunch is accompanied by whole fruit, bag of chips, chef's choice of dessert, bottled water and assorted soft drinks

Chef's Chicken Salad

Served on a fresh baked croissant with bibb lettuce and sliced red tomatoes.

\$17

Smoked Turkey

Served on wheat berry bread with cheddar cheese, bibb lettuce and sliced red tomatoes.

\$17

Cobb-Smoked Ham

Served on wheat berry bread with Swiss cheese, bibb lettuce and sliced red tomatoes.

\$17

Roast Beef

Served on a white hoagie roll with provolone cheese, horseradish cream, bibb lettuce and sliced red tomatoes.

\$17

Club Wrap

Turkey breast and crisp bacon served on a honey wheat tortilla with Swiss cheese, bibb lettuce, and sliced red tomatoes.

\$17

SALADS AND SANDWICHES

All sandwiches, salads and wraps include freshly brewed regular and decaffeinated coffee and iced tea service

SALADS

Chicken Caesar Salad

Choice of grilled or blackened chicken breast sliced and served on crisp romaine lettuce with garlic croutons, shredded Parmesan, and creamy Caesar dressing. Includes chef's dessert selection.

\$16

Southern Fried Chicken Salad

Crispy fried chicken tenders served on crisp field greens with black bean and corn relish, diced tomato, shredded cheddar cheese, sliced red onions and BBQ ranch dressing. Includes chef's dessert selection.

\$17

Beef Fajita Salad

Tender slices of marinated skirt steak served on crisp greens with pico de gallo, shredded cheddar cheese, sautéed onions and sweet peppers, served with warm flour tortillas. Includes chef's dessert selection.

\$18

SANDWICHES AND WRAPS

Classic Club

Oven-roasted turkey breast, cobb-smoked ham, and crispy bacon served on Pullman white bread with Swiss cheese, lettuce, red tomato and mayonnaise. Includes potato chips and chef's dessert selection.

\$13

Grilled Vegetarian Wrap

Balsamic marinated peppers, asparagus, yellow squash, grape tomatoes, and portobello mushrooms wrapped in a honey wheat tortilla with balsamic vinaigrette. Served with herb rotini pasta salad and chef's dessert selection.

\$14

PLATED LUNCHES

All luncheon entrées include warm yeast rolls with butter, chef's dessert selection, freshly brewed regular and decaffeinated coffee and iced tea service.

Marinated Grilled Chicken

Grilled chicken breast marinated in herb-infused olive oil, served with fresh seasonal vegetables, blended wild rice and a tossed green salad with diced eggs, grape tomatoes, red onions and choice of two dressings.

\$18

Chicken Pasta Primavera

Penne pasta tossed with roasted peppers, julienned carrots, zucchini, portobello mushrooms and diced roma tomatoes, then topped with herb-seared chicken breast in light garlic chardonnay sauce. Served with traditional Caesar salad with shaved Reggiano Parmesan.

\$19

Chicken Parmesan

Italian-breaded boneless chicken breast covered with a light pomodoro sauce and melted mozzarella cheese, served on a bed of linguine with pomodoro sauce. Includes assorted baby field greens and choice of two dressings.

\$20

Chicken Monterey

Lightly seasoned and sautéed boneless chicken breast smothered with grilled onions and peppers, sautéed button mushrooms, and melted Monterey Jack cheese. Served with green chile mashed potatoes and crisp salad greens with bermuda onion confetti and choice of two dressings.

\$20

Plated Traditional Indian Taco

Handmade fry bread with seasoned ground beef and slow-cooked pinto beans. Served with shredded lettuce, diced red tomato, diced red onion, sour cream and shredded cheddar cheese. Includes traditional pashofa, consisting of cracked white hominy cooked slowly with fresh pork, as well as rolled grape dumplings with a sweet grape reduction and Three Sister salad, composed of corn, black beans, red onion, cilantro, arugula, purple cabbage and butternut squash.

\$22

Rosemary and Black Pepper-Crusted Pork Loin

Rosemary and black pepper-crusted pork loin with light au jus, served with fresh seasonal vegetables, rosemary roasted potatoes and crisp field greens topped with grape tomatoes and red onion with choice of two dressings.

\$24

Grilled Fillet of Salmon

Grilled salmon fillet with dijon cream sauce, served with fresh seasonal vegetables in an aromatic broth, blended wild rice and baby field greens with candied walnuts and choice of two dressings.

\$25

Roasted Strip Loin of Beef

Expertly carved and seasoned strip loin with a rich burgundy sauce, served with horseradish mashed potatoes, chef's choice of vegetable and a tossed green salad with sliced tomatoes, cucumber and a julienne of carrots with choice of two dressings.

\$35

Petite Filet Mignon

Petite filet mignon with merlot demi-glace, served with fresh seasonal vegetables, sour cream and chive mashed potatoes and crisp field green salad with choice of two dressings.

\$38

Available Dressings: Ranch, Italian Vinaigrette, Crumbled Bleu Cheese, Creamy Thousand Island, Balsamic Vinaigrette

BEVERAGE SERVICE

A \$75 fee per bartender applies. We recommend one bartender per 75 guests.

HOUSE PACKAGE

Beer **\$5/domestic, \$6/imported**

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Heineken, Corona

Wine **\$6/glass, \$20/bottle**

Tisdale: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel

Liquors **\$6/drink**

SKYY, Bacardi, Dewar's, Tanqueray, Cuervo Gold, Jack Daniel's, Crown Royal, Peach Schnapps, Amaretto

PREMIUM PACKAGE

Beer **\$5/domestic, \$6/imported**

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Heineken, Corona

Wine **\$7/glass, \$30/bottle**

Sterling Vintner's Collection: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Pinot Noir, Sauvignon Blanc

Liquors **\$7/drink**

Ketel One, Cuervo 1800, Tanqueray, Hennessy VS, Malibu, Captain Morgan, Gentleman Jack, Johnny Walker Black, Crown Royal, Disaronno Amaretto, Peachtree

TOP SHELF PACKAGE

Beer **\$5/domestic, \$6/imported**

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Dos XX, Stella Artois, Sam Adams Boston Lager

Wine **\$8.50/glass, \$40/bottle**

Clos du Bois: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Pinot Noir, Sauvignon Blanc

Liquors **\$8.50/drink**

Grey Goose, Patrón Silver, Bacardi Select, Tanqueray 10, Malibu, Maker's Mark, Glenlivet Single Malt, Crown Royal Reserve, Courvoisier VSOP, Disaronno Amaretto, Peachtree

Domestic keg **\$300**

Import keg **\$350**

Bottled water **\$2.50**

Bottled soft drink **\$2.50**

HAND PASSED HORS D'OEUVRES

COLD SELECTIONS (minimum of 50 servings)

Deviled eggs	
.....	\$2.
00 Assorted canapés	
.....	\$2.
25	
Smoked honey salmon crostini.....	\$2.25
Fruit and cheese kabobs.....	\$2.50
Caprese kabobs.....	\$2.50
Shrimp cocktail shooter.....	\$2.50
Cherry tomatoes stuffed with crab salad.....	\$2.50
Prosciutto melon canapés.....	\$3.00
Asparagus wrapped in prosciutto di parma.....	\$3.25

HOT SELECTIONS (minimum of 50 servings)

Vegetable spring rolls with sweet chili drizzle	\$1.75
Assorted mini quiches	\$1.75
Boursin stuffed mushrooms in sherry cream sauce	\$2.00
Puff pastry tartlet filled with sun-dried tomatoes and boursin cheese	\$2.00
Spanakopita: spinach and feta cheese wrapped in crisp Phyllo pastry.....	\$2.25
Crisp crab rangoon with sweet chili sauce	\$2.50
Mini meatballs with choice of marinara, sweet chili or BBQ sauce	\$2.50
Mini beef wellingtons: bite size tenderloins wrapped in puff pastry	\$2.75
Coconut shrimp in orange marmalade sauce	\$3.00
Chicken rumaki: chicken and jalapeno wrapped in bacon and glazed with teriyaki sauce	\$3.00
Pulled pork sliders with crispy onions and coleslaw served on warm yeast rolls	\$3.50
Mini crab cakes with remoulade sauce	\$3.50

PLATED DINNERS

All dinner entrées include warm yeast rolls with butter, chef's dessert selection, choice of two dressings, freshly brewed regular and decaffeinated coffee and iced tea service

Chicken Rosemary

Grilled chicken breast infused with rosemary and dijon mustard, served with fresh seasonal vegetables, garlic roasted potatoes and summer mix farmer's salad.

\$25

Chicken Wellington

Baked boneless chicken breast wrapped in puff pastry with mushroom duxelle, served with blistered asparagus, thyme roasted potatoes and field greens with grape tomatoes, red onions and cucumbers.

\$38

Roasted Pork Loin

Mustard-crusting pork loin served with garlic mashed potatoes, fresh seasonal vegetables and summer field greens salad.

\$28

Atlantic Salmon Fillet

Grilled Atlantic salmon fillet with dill cream sauce, served with whipped potatoes with boursin cheese, blistered asparagus, roasted red peppers, wedge of hydro bibb lettuce with tomato concassé and crisp bacon.

\$38

Roast Beef Prime Rib

Ten ounce slow-roasted beef prime rib with natural au jus, served with oven-roasted fingerling potatoes, fresh seasonal vegetables and traditional Caesar salad with shaved Reggiano Parmesan and Parmesan garlic croutons.

\$42

New York Strip Steak

Ten ounce New York strip steak topped with maitre d'hôtel butter, onion fritts, garlic mashed potatoes, fresh seasonal vegetables and spinach salad with candied walnuts and bleu cheese crumbles.

\$44

Filet Mignon

Eight ounce center cut filet mignon with red wine reduction, served with blistered asparagus, rosemary potatoes and baby field greens with candied walnuts.

\$48

Beef Tenderloin and Chicken

Five ounce grilled beef tenderloin filet and marinated chicken breast with a creamed roasted tomato sauce, served with garlic mashed potatoes, fresh seasonal vegetables and a field greens salad.

\$45

Chicken and Grilled Shrimp

Roasted chicken breast with grilled shrimp, served with mushroom risotto and caramelized garlic, seasonal vegetables and a traditional Caesar salad with shaved Reggiano Parmesan and Parmesan garlic croutons.

\$39

VEGETARIAN SELECTIONS

Eggplant Roulade

Grilled rolled eggplant served with boursin cheese with spinach, roasted peppers, polenta cake with a parsley oil and balsamic reduction and summer mix farmers' salad.

\$24

Grilled Vegetable Napoleon

A napoleon of garlic and balsamic marinated portabello mushroom, eggplant, yellow squash and roasted red pepper with a pomodoro sauce, served with garlic mashed potatoes, and tossed green salad with diced eggs, grape tomatoes and red onions.

\$24

Available Dressings: Ranch, Italian Vinaigrette, Crumbled Bleu Cheese, Creamy Thousand Island, Balsamic Vinaigrette