



**CHOCTAW
CULTURAL CENTER**

CATERING MENU

CONTINENTAL BREAKFAST

BREAKFAST OPTION 1

Fresh-Cut Fruit

Assorted Pastries: Mini Muffins, Cinnamon Rolls, Danishes and Scones

\$10.00 per Person

(Minimum of 20 ppl)

BREAKFAST OPTION 2

Breakfast Sandwiches on a Fresh Buttery Croissant or
Burritos with Flour Tortillas with Eggs, American Cheese,
and Choice of Bacon or Sausage

\$11.00 per Person

(Minimum of 20 ppl)

BREAKFAST BUFFET

Fresh-Cut Fruit, Assorted Danishes,
Biscuits with Butter, Jam or Jelly,
Scrambled Eggs, Potatoes,
Bacon and Sausage

\$20.00 per Person

(Minimum of 20 ppl)

THEMED BUFFETS

All buffets 20 person minimum

BBQ BUFFET

Dry Rub Ribs, BBQ Chicken, Smoked Rope Sausage,
BBQ Baked Beans, Potato Salad, Dinner Rolls and Peach Cobbler

\$28.00 per Person

INDIAN TACO BUFFET

Fry Bread, Seasoned Ground Beef, Savory Pinto Beans,
Shredded Lettuce, Shredded Cheese, Diced Tomatoes, Diced Onions,
Sour Cream, Salsa and Grape Dumplings

\$20.00 per Person

PASTA BUFFET

Chicken Alfredo Pasta, Sautéed Broccoli Florets, Garlic Bread,
Tossed Salad
(*Spring Mix, Tomatoes, Cucumbers, Red Onions and Croutons tossed in Italian Dressing*)
and Mini Cheesecakes

\$18.00 per Person

OKLAHOMA BUFFET

Fried Chicken, Savory Beef Roast, Mashed Potatoes and Gravy,
Buttery Steamed Corn, Garlic Sautéed Green Beans,
Dinner Rolls and Mini Apple Pies

\$25.00 per Person

CHAHTA BUFFET

Seared Pork, Pinto Beans, Mini Banaha,
Mini Fry Bread, Tanchi Labona and Grape Dumplings

\$22.00 per Person

MEXICAN BUFFET

Steak and Chicken Fajitas with Sautéed Peppers and Onions,
Flour and Corn Tortillas, Spanish Rice, Refried Beans, Sour Cream,
Salsa, Guacamole, Shredded Cheese and Tres Leches Cake

\$25.00 per Person

BEVERAGE STATIONS

Priced per Person

Coffee - \$2.00

Tea (Sweet or Unsweet) - \$2.00

Water - \$1.00

Fruit Punch - \$2.00

Lemonade - \$2.00

Bottled Water - \$1.50

Bottled Orange Juice - \$2.00

MEETING PLATTERS

Small (Feeds 10) - \$20.00

Medium (Feeds 25) - \$40.00

Large (Feeds 50) - \$60.00

Choice of:

Fresh-Cut Fruit and Seasonal Berries
Danishes, Muffins and Scones with Fruit Garnish
Fresh Vegetables with Ranch Dressing
Deli Meat and Cheese with Crackers
Fresh-Baked Assorted Cookies

*Check with Champuli's Chef de Cuisine for: specialty items, custom buffets,
desserts and cakes, plated lunches or plated dinners.
Please provide at least one week notice for all catering.
There will be a fee for cancellations less than 24 hours prior to event.*