

# Banquet Menu

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## About Okana

Welcome to OKANA. We invite you to discover the creative pulse that makes our city such a vibrant destination. A destination in its own right, OKANA Resort & Waterpark is nestled among an enclave of world-famous dining, high-street retail, and neighborhood shops conveniently located at our doorstep. Our menus are crafted to reflect the local seasonal harvest from our Oklahoma City backyard, paired with our service expertise and elevated culinary experiences to deliver cultivated elegance for your iconic event. From powerful meetings, victory parties, romantic experiences, inspired speeches, social soirees, or fashionable launches, we look forward to being a part of your next incredible occasion.

## Breakfast

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### Continental & Enhancements

#### CONTINENTAL BREAKFAST

Minimum of 20 people

##### Menus Includes:

Seattle's Best Coffee, Regular & Decaffeinated  
Upgrade to Starbucks Coffee +\$2  
Orange Juice and a Selection of Hot Teas

#### THE CLASSIC \$30

Sliced Seasonal Fruit *V, VE, DF, GF*  
Garden Berries, Honey Berry Coulis  
House Baked Sweet and Savory Pastries *V (may contain dairy or gluten, depends on specific ingredients)*  
Assorted Dry Cereals with Chilled Milks *V*

#### THE DAY BREAK \$32

Sliced Seasonal Fruit *VE, DF, GF*

Garden Berries, Honey Berry Coulis  
House Baked Sweet & Savory Pastries *V*  
Assorted Fruit Yogurts *V (contains dairy)*  
Steel Cut Oatmeal *V*  
Brown Sugar, Raisins, and Chilled Milks

#### THE GRAND \$42

**Sliced Seasonal Fruit *VE, DF, GF***  
Garden Berries, Honey Berry Coulis

**House Baked Sweet & Savory Pastries *V***  
with Butter, Jams, Preserves

#### Bagels and Cream Cheese

**Greek Yogurt Vanilla Granola Parfait**  
with House Granola

#### Hard-Boiled Eggs

**Steel Cut Oatmeal *V***  
Brown Sugar, Raisins, and Chilled Milks

#### BREAKFAST ENHANCEMENTS

Enhancements must accompany  
a Continental or Buffet Breakfast.  
Priced per item.

#### Fresh Fruit Smoothies *V, VE, DF* +\$8

**Individual Greek Yogurt Parfaits *V* +\$8**  
House Granola, Berries, and Honey

**Gourmet Fruit and Nut Bars *V, VE, DF, GF***  
+\$6

**Breakfast Burrito \$8**  
Farm Fresh Eggs, Green Chilis, Chorizo  
Pico de Gallo, Ancho, Sour Cream, Salsa

**Breakfast Sandwich \$8**  
English Muffin with Scrambled Egg, Applewood  
Bacon, Provolone Cheese

#### BREAKFAST BUFFETS

*Minimum of 25 people.*

**Menus includes:**

**Seattle's Best Coffee, Regular & Decaffeinated**

*Upgrade to Starbucks Coffee +\$2 per person*

**Orange Juice and a Selection of Hot Teas**

**THE COWBOY BREAKFAST \$42**

Seasonal Fresh Fruit Salad *V, VE, DF, GF*  
with Tajin and Chamoy

**Huevos Rancheros**

Black Beans, Corn Tortilla, Cotija Cheese,  
Chorizo, Chipotle Ranchero Salsa

**Applewood Smoked Bacon**

Southwest Breakfast Potatoes *V, VE, DF, GF*  
Peppers, Onions

**Cheddar Biscuits and Red Eye Gravy**

**House Baked Sweet and Savory Pastries *V***

**OKANA CLASSIC BREAKFAST \$38**

**Sliced Seasonal Fruit *V, VE, DF, GF***

Garden Berries, Honey Berry Coulis

**Greek Yogurt Vanilla Granola Parfait**

House Granola

**Farm Fresh Scrambled Eggs with Chives *V***

**Applewood Smoked Bacon**

**Hash Brown Casserole *V, GF***

**Steel-Cut Oatmeal *V***

Milk, Brown Sugar

**Assorted Dry Cereals with Chilled Milks *V***

**THE SUNRISE BREAKFAST \$44**

**Sliced Seasonal Fruit *V, VE, DF, GF***

Garden Berries, Honey Berry Coulis

**Assorted Fruit Yogurts *V, VE***

Dried Fruits and House Granola

**Egg White Frittata *V***

Roasted Tomatoes, Spinach, Artichokes, Feta

Cheese

**Chicken Apple Sausage *GF***

Sweet Potato Hash *V, VE, DF, GF*

Roasted Sweet Potatoes, Green and Red Peppers

**Flaky Butter Croissants and Pastries *V***

Sweet Butter and Fruit Preserves

**Belgian Style Waffles *V***

Whipped Cream, Tropical Fruit Compote, Butter,  
Warm Maple Syrup

**ACTION STATION ENHANCEMENTS**

Enhancements must accompany a Continental or  
Breakfast Buffet.

Chef Attendant Required: \$175 Per Attendant,  
One Attendant Per 35 Guests

**BELGIAN STYLE WAFFLE \$13**

***V***

Whipped Butter, Warm Maple Syrup, Whipped  
Cream, Powdered Sugar, Seasonal Berries,  
Pecans, Bananas

**OMELET STATION \$15**

***V, VF, DF, GF***

Fresh Eggs and Egg Whites, Choice of Diced  
Ham, Onions, Bacon, Scallions,  
Bell Peppers, Spinach, Tomatoes, Mushrooms,  
Cheddar, Swiss Cheese

**EGGS BENEDICT STATION \$19**

English Muffin, Poached Egg, Canadian Bacon,  
Hollandaise Sauce

**Proteins**

Black Forest Ham, Smoked Bacon, Breakfast  
Sausage

**Cheeses *V***

Aged Cheddar, Monterey Jack,  
Goat Cheese, Feta, Gruyere

**BUILD YOUR OWN BREAKFAST  
BUFFET \$46**

*Minimum of 25 people.*

**Menu includes:**

**Seattle's Best Coffee, Regular & Decaffeinated**

*Upgrade to Starbucks Coffee +\$2 per person*

**Orange Juice and a Selection of Hot Teas**

**Sliced Seasonal Fruit**

Garden Berries, Honey Berry Coulis

**House Baked Sweet and Savory Pastries**

**SELECT ONE:**

**Scrambled Farm Fresh V**

Eggs with Chives

**Frittata**

Roasted Seasonal Vegetables,  
Chicken Sausage

**Brisket Egg Scramble**

Smoked Brisket, Bell Peppers, Red Onions,  
Cheddar Cheese

**Scrambled Egg Whites V**

Sun Dried Tomatoes, Spinach

**SELECT ONE:**

Hash Brown Casserole V

Sweet Potato Hash *VE, DF, GF*

Roasted New Potatoes *VE, DF, GF*

Southwest Breakfast Potatoes *VE, DF, GF*  
Peppers, Onions

**SELECT TWO:**

Applewood Smoked Bacon

Canadian Style Bacon

Maple Sausage Links

Chicken Apple Sausage

**SELECT ONE**

**Assorted Dry Cereals with V**

Chilled Milks

**Tres Leches French Toast V**

Cinnamon Butter, Warm Maple Syrup

**Buttermilk Pancakes V**

Butter, Warm Maple Syrup

**Buttermilk Biscuits**

Red Eye Sausage Gravy

**Fruit Yogurts V**

House Granola

**Steel-Cut Oatmeal V**

Brown Sugar, Almonds, Dried Fruit, Butter

**OKANA BRUNCH BUFFET**

*Minimum of 30 people*

**\$72 Per Person**

*Choice of Salad, Breakfast Entrées, Breakfast Meats, Brunch Entrées, Potato and Vegetable*

**STARTERS INCLUDE:**

SEASONAL FRESH FRUIT & BERRIES *V, VF, DF, GF*

**ASSORTED BREADS & SWEETS V**

Cinnamon Rolls, Honey Glazed Donuts, Danish,  
Croissants, Muffins, Bagels  
Butter & Cream Cheese

**SALAD (Choice of One)**

**Baby Field Greens Salad (V, GF)**

Grape Tomato, English Cucumber, Shaved Carrots, Watermelon Radish, Balsamic Vinaigrette

**Crisp Caesar Salad (V)**

Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

**Baby Spinach Salad (V)**

Candied Walnuts, dried Cranberries, Gorgonzola, Herb Vinaigrette

**Mediterranean Cous Cous Salad (VE, GF)**

Diced Red Onion, Bell Peppers, Tomato, Arugula, Kalamata Olives, Feta, Herbed Vinaigrette

**BREAKFAST ENTRÉE (Choice of Two)**

**Brioche French Toast Casserole**

Butter, Warm Maple Syrup,

Garden Berries

**Buttermilk Pancakes**

Butter, Warm Maple Syrup,  
Fruit Berry Compote

**Belgian Style Waffle**

Rum Butter, Warm Maple Syrup, Whipped  
Cream, Tropical Fruit Compote

**Eggs Benedict +\$5**

English Muffin, Poached Egg, Canadian Bacon,  
Hollandaise Sauce

**Egg White Frittata**

Sun Dried Tomato, Spinach, Artichoke,  
Provolone Cheese

**Farm Fresh Scrambled Eggs**

Chives

**BREAKFAST MEAT (Choice of Two)**

Applewood Smoked Bacon

Turkey Bacon

Maple Sausage Link

Sage Sausage Patties

Chicken Fennel Sausage

**BRUNCH ENTREE (Choice of Two)**

**Parmesan Crusted Chicken**

Florentine Velouté Sauce

**Grilled Salmon**

Lemon Caper Butter Sauce

**Penne Arrabbiata**

Spicy Tomato Basil Sauce

**Beef Short Ribs**

Wild Mushrooms, Rosemary Demi

**Roasted Pork Tenderloin**

Chile Spiced Apple Compote

**Grilled Mahi-Mahi**

Dark Rum Glaze, Mango Pico

**BRUNCH POTATO (Choice of One)**

Hash Brown Casserole

Sweet Potato Hash]

Roasted New Potatoes

Southwest Breakfast Potatoes

Au Gratin Potatoes

**BRUNCH VEGETABLE (Choice of One)**

Rosted Asparagus

Hollandaise Sauce

Artichoke Bottoms

Garlic Sauteed Spinach

Whole Rosted Tomato Provelal

Sauteed Summer Squash and Zucchini

Crispy Brussel Sprouts

Balsamic and Honey Glaze

**DESSERT**

Assorted Miniature Desserts

**BEVERAGES**

Seattle's Best Coffee, Regular & Decaffeinated  
*Upgrade to Starbucks Coffee +\$2*

**ADD A CLASSIC BRUNCH BAR \$14**

**Mimosas** - orange, pineapple, and cranberry,  
*Prosecco or champagne*

**Bloody Mary** - tomato juice, vodka, array of  
*garnishes (celery, olives, pickles, and hot sauce)*

**Peach Bellinis** - peach puree and Prosecco

## Breaks

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**OKANA BEVERAGES**

**90 MINUTE BEVERAGE SERVICE \$12 PP**

**HALF-DAY BEVERAGE SERVICE \$18 PP**

*Refreshed up to Four Hours*

**ALL-DAY BEVERAGE SERVICE \$32 PP**

*Refreshed up to Eight Hours*

Seattle's Best Regular & Decaffeinated Coffee  
*Upgrade to Starbucks Coffee +\$2 per person*

Assorted Specialty Hot Teas

Regular and Diet Soft Drinks

Still and Sparkling Water

## ENHANCED BEVERAGE SERVICE

Half Day \$11 pp

All-Day \$18 pp

### **Select Three**

- CELSIUS® Energy Drinks
- Pure Leaf Iced Teas
- Gatorade | G Zero
- Starbucks® Frappuccino
- Red Bull Energy Drinks
- Assorted Naked Brand Smoothies
- Coconut Water
- Still and Sparkling

## A LA CARTE BEVERAGES

**FRESHLY BREWED SEATTLES BEST** \$90 Per Gallon

REGULAR & DECAFFEINATED COFFEE

**SPECIALTY HERBAL HOT TEAS** \$90 Per Gallon

**FRESHLY BREWED STARBUCKS** \$90 Per Gallon

REGULAR & DECAFFEINATED COFFEE

**FRESHLY BREWED ICED TEA** \$90 Per Gallon

**With Lemon**

**LEMONADE** \$65 Per Gallon

**ASSORTED JUICES** \$60 Per Quart  
Orange, Cranberry, Apple

**ASSORTED SMOOTHIES** \$8 Each  
Blueberry, Red Berry, Mango

**ASSORTED SODAS & BOTTLED WATER** \$5 Each

**SPARKLING WATER** \$7 Each

**ULTIMATE INFUSED WATER STATION** \$65  
Priced Per Gallon

Lemon & Lime  
Strawberry  
Mint & Lavender

## THEMED BREAKS

Based on 45 Minutes of Unlimited Service

**OKANA DONUT BAR** \$21 pp

Assorted Fresh Donuts, Donut Holes with Warm Chocolate Sauce, Caramel Sauce, Assorted Toppings. Includes Freshly Brewed Coffee and Bottled Water

**POWER SNACKS** \$19 pp

Assorted Smoothie and Juice Shooters, Granola Bars, Whole Fruit, Yogurt Parfaits. Includes Orange and Lemon-Infused Water

**COOKIE MONSTER** \$19 pp

Chef's Selection of Freshly Baked Cookies, Chocolate Brownies, Blondie Bars  
Includes Assorted Sodas and Bottled Waters

**OKANA SUGAR RUSH** \$21 pp

Candy, Including Smarties, Skittles, Starburst, Twizzlers, Saltwater Taffy, Tootsie Pops, Mini Snickers,  
Milky Way, Twix, Reese's Minis, Hershey Kisses  
Includes Assorted Sodas and Bottled Waters

**PRETZEL BAR** \$22 pp

Warm Jumbo Soft Pretzels and Warm Pretzel Bites  
with Warm Cheese Sauce, Assorted Mustards  
Includes Assorted Sodas and Bottled Waters

**BALLGAME** \$21pp

Roasted Almonds, Mini Corn Dogs, Warm Pretzel Bites with Mustard and Cheddar Sauce.  
Includes Assorted Soda and Bottled Water

## ALA CARTE SNACKS

Assorted Donuts \$48 per dozen

Assorted Muffins \$48 per dozen

Assorted Pastries \$48 per dozen

Greek Yogurt Parfaits \$8 each

Whole Fresh Fruit \$4 Each

Bagels & Cream Cheese \$50 per dozen

Chocolate Brownies \$50 per dozen

Blondie Bars \$50 per dozen

Clif Bars \$55 per dozen  
Granola Bars \$50 per dozen  
Candy Bars \$50 per dozen  
Novelty Ice Cream Bars \$60 per dozen  
Individual Bags of Chips \$5 each  
Assorted Candy Bars \$5 each

## Lunch

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### LUNCH PLATED SELECTIONS

All plated lunches are served with your choice of salad, entrée and dessert.

Freshly Baked Rolls, Seattle's Best Coffee, a Selection of Hot Teas, Freshly Brewed Iced Tea

#### FIRST COURSE

*Select One*

##### CAESAR SALAD

Hearts of Romaine, Parmesan Cheese, Brioche Croutons, Classic Caesar Dressing

##### BABY WEDGE SALAD

Baby Iceberg, Bleu Cheese, Roasted Grape Tomatoes, Bacon, Avocado Blue Cheese Vinaigrette, Crispy Onion Straws

##### GREEK SALAD

Artisan Greens, Kalamata Olives, Cucumbers, Feta Cheese, Red Onions, Roma Tomatoes, Artichokes, Roasted Peppers, Lemon Oregano Dressing

##### ROCKET SALAD

Arugula, Seasonal Apples, Spiced Pecans, Brie Cheese, Dried Cranberries, Balsamic Honey Vinaigrette

##### VINE-RIPENED TOMATO BASIL BISQUE

Pesto Oil

##### TORTILLA SOUP

Fire Roasted Tomatoes, Avocado Pico, Queso Fresco, Cilantro Oil

### WILD MUSHROOM BISQUE

Chicken Stock, Herbed mushrooms, sherried crema

#### DESSERT

*Select One*

Tiramisu

Key Lime Pie

Caramel Sea Salt Cheesecake

Triple Chocolate Ganache Cake

Fresh Berry Tart GF

Flourless Chocolate Cake

#### MAIN COURSE

*Select One*

#### Chilled Entrées

##### CAESAR SALAD WITH CHICKEN \$39

Romaine, Tomatoes, Red Onions, Chicken Breast,

Shaved Parmesan Cheese, Garlic Herb Crostini, Classic Caesar Dressing

##### FIELD GREEN & STEAK SALAD \$42

Sirloin Steak, Baby Field Greens, Smoky Bleu Cheese, Crispy Bacon, Grilled Corn, Grilled Tomatoes, Crispy Onion Straws, Avocado Vinaigrette

#### HOT ENTRÉES

##### EGGPLANT PARMESAN (V) \$46

Mozzarella, Marinara

Wild Rice Pilaf, Marinated Grilled Asparagus

##### BRAISED BEEF SHORT RIBS \$54

Balsamic Pinot Noir Demi-Glace

Boursin Mashed Potatoes, Garlic Herb Roasted Tri-color Baby Carrots

##### AIRLINE CHICKEN BREAST \$48

Creamy Lemon Dijon

Scalloped Potatoes, Sautéed Summer Squash and Zucchini

##### CHICKEN PICATTA \$47

Lemon Butter Caper Sauce

Roasted Garlic Parmesan Risotto, Braised Butter



Spinach

**GRILLED KING SALMON \$58**

Pineapple Mango Relish

Wild Rice Pilaf, Marinated Grilled Asparagus

**APPLE CURED PORK LOIN \$48**

Maple Bacon Velouté

Oven Roasted Fingerling Potatoes, French Green Beans

**LUNCH BUFFET SELECTIONS**

*Minimum of 25 Guests*

**Served with Seattle's Best Coffee, Iced Tea and a Selection of Hot Teas**

**OKANA FIESTA \$50 Per Person**

**Southwestern Field Green Salad**

Red Onions, Cucumbers, Bell Peppers, Scallions, Fire Roasted Peppers, Queso Fresco, Fried Tortilla Strips, Avocado Ranch Dressing

**Roasted Corn Salad**

With Red Onion, Cherry Tomatoes, Cilantro Vinaigrette

**Fajita Bar**

Cast Iron Chicken

Carne Asada

**Add additional entree for \$5 pp**

Pulled Pork, Beef Brisket or Impossible Beef (VE)

**Cheese Enchilada Casserole**

With Sour Cream, Salsa, Cheddar Cheese

**Toppings include:**

Charred Onions, Caramelized Peppers, Cilantro, Lime, Guacamole, Pico de Gallo, Shredded Lettuce, Chipotle Mexican Crema, Cotija & Colby Jack Cheese

**Sides:**

Mexican Rice

Charro Beans with Smoked Bacon

Red and Green Salsa, Marinated Carrots, Red Onions, Jalapenos

Warm Flour and Corn Tortillas

**Desserts:**

Dark Orange Chocolate Ganache Tarts

Tres Leches Cake with berries

Mexican Wedding Cookies

**Enhancement:**

Chips & Queso \$5 pp

**THE SMOKEHOUSE \$54 Per Person**

**Chef's Garden Salad**

Romaine, Iceberg Lettuce,

Red Onions, Carrots, Croutons

Choice of Ranch Dressing or Balsamic

Vinaigrette

**Signature Coleslaw**

Red and Shaved Cabbage, Shaved Organic Carrots

Cilantro, Red wine Vinegar, Lime Dressing

**Yukon Gold Potato Salad Mustard Seed**

with Bacon Aioli

**House Smoked Meats:**

BBQ Beef Brisket With House-made BBQ Sauce

Smoked Sausage

Grilled Spice Rubbed Chicken

**Add Vegan Option \$5 pp**

Pulled Jackfruit Sliders (VE)

**Accompaniments:**

Pickles, Onions, Jalapeños,

BBQ Sauce

**Sides:**

Pork Belly Brown Sugar Baked Beans

Classic Smoked Cheddar Mac & Cheese

BBQ Kettle Chips

Warm Jalapeno Corn Bread Muffins

**Desserts:**

Miniature Banana Puddings

Peach Cobbler

Pecan Tart

**MAMBO ITALIANO \$49 per person**

**Salads:**

**Sundried Tomato Caesar Salad**

With Romaine, Shaved Parmesan, Caesar Dressing

**Caprese Salad**

With Sliced Red and Yellow Tomatoes, Fresh Mozzarella, Micro Basil and Balsamic Glaze

**Entrées:**

**Chicken Marsala**

**Pesto Crusted Salmon**

With Lemon and Fennel Beurre Blanc

**Eggplant Parmesan**

With Pomodoro Sauce

**Add vegan option**

**Ravioli with Red Tomato Sauce +\$5**

**Sides:**

Broccolini

Warm Garlic Bread Sticks

**Dessert:**

Tiramisu

Ricotta Cheesecake with Berries

Chocolate Mousse Cake

**THE SANDWICH BOARD \$47 Per Person**

**Soup**

Tomato Bisque

**Salad**

**Tomato Cucumber Feta Salad**

Tomatoes, cucumbers, feta cheese, red onion, cilantro, Lemon Vinaigrette

**Classic Potato Salad**

**PRE-MADE SANDWICHES**

**(Choose Three)**

**Chilled Sliced Roast Beef Subs**

Boursin Cheese, Caramelized Sweet Onion, Baby Arugula on a Toasted Baguette

**Basil Pesto Grilled Chicken**

Lettuce, Tomato, Avocado, Ciabatta Bun

**Heirloom Tomato Grilled Ham & 3 Cheese**

Cheddar, Swiss, Provolone

**Turkey Club Subs**

White Cheddar, Bacon, Tomato, Butter Lettuce, Honey Mustard Aioli

**Grilled Vegetables on Focaccia**

With Zucchini, Squash, Portobello, Red Peppers and Olive Tapenade

**Accompaniments:**

Assorted Pickled Vegetables

House Made Chips

**Desserts:**

Assorted Fresh Baked Blondies, Brownies & Cookies

## Reception Menus

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**RECEPTION STATION PLATTER DISPLAY**

*Minimum of 25*

**ARTISANAL CHEESE DISPLAY \$18 pp**

Imported and Domestic Cheeses, Dried Fruits, Nuts, Garnished with Seasonal Fruit & Berries  
Assorted Crackers

**FRUIT DISPLAY \$15 pp**

Seasonal Fruits, Berries, Honey Yogurt Dipping Sauce

**ANTIPASTI DISPLAY \$20**

Grilled and Marinated Vegetables, Artichokes, Peppers, Cipollini, Broccolini, Olives  
Cured Meats and Select Cheeses  
Served with Artisanal Bread

**OKANA CHARCUTERIE BOARD \$21pp**

Chef Selection of Assorted Cured Meats, Cheeses, Fruits, Vegetables, Nuts, Crackers, Stone Ground Mustard, Lemon Basil Aioli, Mushroom Artichoke Salad, Cured Olives, Balsamic Cipollini Onions, Crackers, Breads,



Herb Garlic Crostini

**GARDEN VEGETABLE CRUDITE DISPLAY**  
**\$15 pp**

Garden Fresh Seasonal Vegetables, Lemon Basil Aioli, Garlic Buttermilk Dip, Traditional Hummus

**MEDITERRANEAN DIPS DISPLAY \$18 pp**  
Hummus, Baba Ghanoush, Tzatziki • Served with Warm Pita Bread

**Passed Hors d'oeuvres**

**COLD HORS D'OEUVRES**

Okana Resort suggests 6 – 8 items for light reception

and 10-12 items per person for heavy receptions

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**RED PEPPER HUMMUS \$5**  
Roasted Baby Heirloom Peppers

**GRILLED STEAK CROSTINI \$6**  
Horseradish Blue Cheese,  
Crispy Onions

**CAPRESE SKEWERS \$5**  
Cherry Tomato, Basil Pesto, Mozzarella Ball,  
Balsamic Glaze

**JUMBO SHRIMP SHOOTER \$9**  
Chipotle Cocktail Sauce, Fresh Citrus

**AHI TUNA TOSTADA \$8**  
Mango Salsa, Citrus Soy Glaze, Wonton Chip

**CRAB SALAD \$9**  
Cucumber Cup, Sliced Avocado,  
Wasabi Togarashi Aioli

**SMOKED SALMON MOUSSE CONES \$8**  
Tobiko, Chive, Waffle Cone

**TOMATO BRUSCHETTA \$5**  
Blood Orange Glaze

**PROVANCIAL SKEWER \$7**  
Rolled Prosciutto, Dehydrated Red Grapes,  
Marinated Mozzarella Balls

**CHICKEN SALAD ON ENDIVE \$6**  
Chicken Salad, Celery, Red Onion,  
Fresh Dill, Red Endive

**BOURSIN CHEESE CROSTINI \$5**  
Sun Dried Tomatoes, Balsamic Reduction  
Chopped Chives

**ANTIPASTO SKEWER \$6**  
Kalamata Olive, Salami, Tomato, Pepperoncini

**CEVICHE SHOOTER \$8**  
Blanco Tequila, Lime, Pickled Fresno, Avocado

**HOT HORS D'OEUVRES**

Okana Resort suggests 6 – 8 items for light reception

and 10-12 items per person for heavy receptions

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**ARTICHOKE BEIGNET \$6**  
Cajun Style Dipping Sauce

**CHICKEN POTSTICKER \$6**  
Sweet & Sour Soy Sauce

**MINI DUNGENESS CRAB CAKE \$8**  
Old Bay, Lemon Chive Aioli

**ROASTED LAMB LOLLIPOP \$8**  
Fresh Mint Chimichurri

**CHICKEN SATAY \$7**  
Jalapeno Peanut Sauce, Cilantro

**COCONUT CRUSTED CHICKEN TENDER \$7**  
Curry Aioli

**MINI CHEESEBURGER \$8**  
Brioche Bun, Angus Beef, American Cheese,  
Chipotle Ketchup, Sliced Tomato, Butter Lettuce

**COCONUT SHRIMP \$8**  
Orange Chile Marmalade

**SMOKED SALMON BITE \$10**  
Cucumber, Capers, Pickled Red Pearl Onion,

**MINI CORN FRITTER \$6**

Fire Roasted Pepper Cajun Remoulade

**BEEF SKEWER \$7**

Cracked Black Pepper, Demi

**SOUTHWEST EGG ROLL \$6**

Avocado Ranch

**VEGETABLE SPRING ROLL \$6**

Sweet Chili Sauce

**SPICY BEEF EMPANADA \$7**

Chipotle Sour Cream Sauce

**RISOTTO FRITTER \$6**

Tomato Fondue Sauce

**CREAMY BRIE EN CROUTE \$7**

Fig Compote, Puff Pastry, Brie

**MAC & CHEESE BITE \$6**

Smoked Tomato Marinara

**PETITE BEEF WELLINGTON \$7**

Tarragon Aioli

**BACON WRAPPED SCALLOP \$8**

Apricot Rosemary Glaze

**SPANAKOPITA \$6**

Spinach, Feta, Puff Pastry

**Action Stations**

*Minimum of 25 Guests*

Chef Attendant Required Per Station: \$175 Per Attendant, One Attendant Per 50 Guests

**PASTA ACTION STATION \$22**

Grilled Chicken, Braised Spinach, Roasted Wild Mushrooms, Roasted Red Peppers, Olives, Herbs, Toasted Pine Nuts, Parmesan Cheese, Crushed Red Chili Flakes, Garlic Bread Sticks

**PASTAS**

*Select two*

Three Cheese Tortellini, Cavatappi, Rigatoni, Gluten Free Penne

**SAUCES**

*Select Two*

Garlic Herb Butter, Basil Marinara, Pesto, Parmesan Alfredo

**ENHANCEMENTS**

\$6 Per Person, Per Enhancement

Grilled Shrimp

Spicy & Mild Italian

Sausage or Meatballs

Italian Chicken

**GOURMET SLIDER STATION \$23**

*(3 Per Person) (Select 3)*

**OKANA BURGER**

Wagyu Beef, American Cheese, Sliced Tomato, Butter Lettuce, Chipotle Ketchup

**BUFFALO CHICKEN**

Fried Chicken, Buffalo Sauce, Blue Cheese Aioli

**PULLED PORK**

BBQ Pulled Pork, Coleslaw, BBQ Glaze

**VEGETARIAN**

Tomato, Portobello Mushroom, Wild Arugula, Sun Dried Tomato Pesto

**WILD SALMON**

Grilled Salmon, Capers, Red Onion Slaw, Lemon Aioli

**GOURMET GRILLED CHEESE**

White Cheddar, Gruyere, Muenster, Caramelized Onions

**With House Made Chips**

**MARTINI MASHED POTATO STATION \$18**

**Yukon Gold Mashed Potatoes**

Cheddar Cheese, Gorgonzola Cheese, Sour Cream.

Chives, Crumbled Bacon

**Whipped Sweet Mashed Potatoes**

Brown Sugar, Honey Butter, Chopped Pecans, Mini Marshmallows

**ENHANCEMENTS:**

**\$6 pp**

Shredded Chicken or Chopped Brisket Pulled

Pork

**MINI STREET TACOS STATION \$24**

CHOICE OF TACO PROTEIN: (*Select 3*)

Carne Asada

Pollo Asado

Chili-Lime Shrimp

Pork Al Pastor

Mahi Mahi

Impossible Beef (VE)

Served with Mini Corn and Flour Tortilla,  
Chopped Onions, Cilantro, Cotija, Guacamole,  
Salsa Roja, Salsa Verde Ceviche: • Aquachile  
Ceviche with Shrimp

Served with Housemade Tostada Chips

**ASIAN ACTION STATION \$36**

*Select one*

**Pad Thai Station**

Chicken, Pork, Shrimp, Rice Noodles, Bean  
Sprouts,  
Carrots, Snap Peas, Green Onions, Peanuts,  
Chili Sauce, Cilantro, Lime Wedge

**Stir-Fried Rice Station**

Chicken, Shrimp, Peas, Carrots, Egg, Green  
Onions,  
Soy Sauce

**STATIONS INCLUDE:**

Vegetable Spring Rolls, Chicken Pot Stickers,  
Crab Rangoon, Fortune Cookies

**SAUCES:**

Peanut Sauce, Sweet Chili Sauce, Sweet and  
Sour Sauce

Served in a Traditional Paper Pail with  
Chopsticks

**CHEF ATTENDED CARVING STATIONS**

Chef Attendant Required Per Station

**HORSERADISH CRUSTED PRIME RIB OF BEEF \$375**

Slow Roasted Aged Prime Rib of Beef, Rosemary  
Jus,  
Stone Ground Mustard, Dijon Mustard,  
Horseradish Sauce,  
Garlic Aioli, Silver-Dollar Rolls

**Peppercorn Crusted TENDERLOIN OF BEEF \$395**

Slow Roasted Aged Beef Tenderloin,  
Green Peppercorn Creamed Demi-Glace, Stone  
Ground Mustard, Dijon Mustard, Garlic Aioli,  
Ciabatta Rolls

**HONEY BOURBON GLAZED HAM \$285**

Hardwood Smoked Ham, Bourbon Mustard,  
Dijon Mustard, Orange Honey Glaze, Kings  
Hawaiian Rolls

**BROWN SUGAR & DIJON PORK LOIN \$320**

Pork Reduction, Dijon Mustard, Silver Dollar  
Rolls

**SALMON EN CROÛTE \$350**

Ora King Salmon, Puff Pastry, Sautéed Spinach,  
Lemon Burre-Blanc

**SAGE RUBBED TURKEY BREAST \$310**

Giblet Sage Pan Gravy, Cranberry Sauce, Stone  
Ground Mustard,  
Pumpkin Seed Rolls

**SPECIALTY DESSERT STATIONS**

*Minimum of 30 Guests*

Chef Attendant Required Per Station

**ICE CREAM SUNDAE STATION \$18 pp**

Vanilla Ice Cream, Chocolate Ice Cream,  
Fresh Strawberries, Crushed Pineapples,  
Assorted Candies,  
Cookie Crumble, Whipped Cream, Hot Fudge,  
Caramel Syrup, Chopped Nuts, Maraschino  
Cherries

**ASSORTED DESSERT BITES STATION \$18 pp**

Brownie Bites, Mini Lemon Tart Bars, Mini  
Cookies, Truffles,  
Mini Cupcakes, Petit Fours, Assorted Macarons,  
Cake Pops,  
Donut Holes, Raspberry & Chocolate Dipping  
Sauce

**Banana Foster Station \$16 pp**

Sautéed Sweet Plantains, Bananas, Crème de  
Banana, Cinnamon, Rum Brown Sugar, Tahitian  
Vanilla Bean, Ice Cream, Peanuts, Pecans

## RECEPTION PACKAGE

Minimum of 25 Guests, Up to 90 Minutes

Chef Attendant Required Per Station: \$125 Per Attendant, One Attendant Per 50 Guests

### OKANA PACKAGE

\$89 Per Person

### ARTISANAL CHEESE DISPLAY

Imported and Domestic Cheeses, Dried Fruits, Nuts, Garnished with Seasonal Fruit & Berries, Assorted Crackers

### PASTA STATION

*(Choice of Two Pastas & Two Sauces)*

### PASTAS

Three Cheese Tortellini, Cavatappi, Rigatoni, Gluten Free Penne

### SAUCES

Basil Marinara, Vodka Sauce, Pesto, Parmesan Alfredo

### GOURMET SLIDER STATION

*(1 Per Person) (Choice of TWO)*

*Served with House Made Chips*

### OKANA BURGER

Angus Beef, American Cheese, Sliced Tomato, Butter Lettuce, Chipotle Ketchup

### BUFFALO CHICKEN

Fried Chicken, Buffalo Sauce, Blue Cheese Aioli

### PULLED PORK

BBQ Pulled Pork, Coleslaw, BBQ Glaze

### VEGETARIAN

Tomato, Portobello Mushroom, Wild Arugula, Sun Dried Tomato Pesto

### WILD SALMON

Grilled Salmon, Capers, Red Onion Slaw, Lemon Aioli

### GOURMET GRILLED CHEESE

White Cheddar, Gruyere, Muenster, Caramelized Onions

## PASSED HOR D'OEVURES

*Select Three*

### LAGOON PACKAGE

\$98 Per Person

### NACHO BAR DISPLAY

Fresh Guacamole, Sour Cream, Pico de Gallo, Jalapeños, Shredded Jack & Cheddar Cheese, House Made Chili, Blanco Cheese Sauce, Corn Tortilla Chips

### STREET TACO DISPLAY

*(3 Per Person)*

### Choice of Two Proteins:

Chicken Tinga, Carne Asada, Slow-Braised Beef  
Grilled Shrimp +\$MP  
Fried or Grilled Mahi Mahi +\$MP

### Toppings:

Salsa Verde, Chipotle Salsa, Pico de Gallo, Cotija Cheese, Fried Jalapeños, Onions, Cilantro  
*Mini Corn & Flour Tortillas*

### MARTINI MASHED POTATO STATION

#### Yukon Gold Mashed Potatoes

Cheddar Cheese, Gorgonzola Cheese, Sour Cream.  
Chives, Crumbled Bacon

#### Whipped Sweet Mashed Potatoes

Brown Sugar, Honey Butter, Chopped Pecans, Mini Marshmallows

### ENHANCEMENTS +\$12 Per Person

Shredded Chicken OR Chopped Brisket Pulled Pork

## PASSED HOR D'OEVURES

*Select Three*

### ADD Chef's Choice of Mini Desserts +\$15

### SUNSET PACKAGE

\$98 Per Person

### OKANA GRAZING BOARD

Chef Selection of Assorted Cured Meats, Cheeses, Fruits, Vegetables, Nuts, Crackers, Stone Ground Mustard, Lemon Basil Aioli,

Mushroom Artichoke Salad, Cured Olives,  
Balsamic Cipollini Onions, Crackers, Breads,  
Herb Garlic Crostini

### **CARVING STATION**

Slow Roasted Aged Beef Tenderloin, Peppercorn  
Crusted  
Green Peppercorn Creamed Demi-Glace, Stone  
Ground Mustard, Dijon Mustard, Garlic Aioli,  
Ciabatta Rolls

### **CHOICE OF ONE ACTION STATION**

MARTINI MASHED POTATO STATION or PASTA  
STATION

### **Choice of 3 PASSED HORS D'OEUVRES**

### **ADD Chef's Choice of Mini Desserts +\$15**

V = Vegetarian, DF = Dairy Free, VE = Vegan,  
GF = Gluten Free

## **Dinner**

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### **Three-Course Plated Dinner**

All plated dinners are served with your choice of  
salad, entrée and dessert.

Freshly Baked Rolls, Seattle's Best Coffee, a  
Selection of Hot Teas, Freshly Brewed Iced Tea

### **CHOICE OF SOUP or SALAD:**

#### **Soups:**

#### **BUTTERNUT SQUASH SOUP**

Crème Fraiche, Toasted Pumpkin Seeds

#### **LOBSTER BISQUE**

Sweet Lobster Chunks, Sherry Cream

#### **CREAMY ASPARAGUS SOUP**

Crème Fraiche

#### **VINE-RIPENED TOMATO BASIL**

Pesto Oil

### **TORTILLA SOUP**

Fire Roasted Tomatoes, Avocado Pico, Queso  
Fresco, Cilantro Oil

### **WILD MUSHROOM BISQUE**

Chicken Stock, Herbed mushrooms, sherried  
crema

#### **Salads:**

#### **SPINACH SALAD**

Mushrooms, Pickled Red Onions, Applewood  
Smoked Bacon, Dijon Wine Vinaigrette

#### **CLASSIC CAESAR SALAD**

Crisp Romaine Leaves, Parmesan Cheese,  
Focaccia Croutons, Classic Caesar Dressing

#### **BOSTON BIBB SALAD**

Triple Cream Brie, Strawberries, Toasted  
Almonds, Champagne Vinaigrette

#### **CAPRESE SALAD**

Fresh Buffalo Mozzarella, Heirloom Tomatoes,  
Arugula, Basil, Pesto, Balsamic Syrup, EVOO

#### **ORGANIC GREENS SALAD**

Field Greens, Cucumbers, Carrots, Cherry  
Tomatoes, Radish, Organic Herb Dressing

#### **BEET & APPLE STACK**

Red and Golden Beets, Seasonal Apple, Frisée,  
Feta, Champagne Vinaigrette

#### **ROCKET SALAD**

Arugula, Seasonal Apple, Spiced Pecans, Brie  
Cheese, Dried Cranberries, Prosecco Vinaigrette

#### **CLASSIC WEDGE SALAD**

Iceberg Lettuce, Applewood Smoked Bacon,  
Pickled Red Onion, Blue Cheese Crumbles,  
Cherry Tomatoes, Jalapeño Ranch Dressing

#### **ENTREES:**

*(Choice of One)*

### **FREE RANGE AIRLINE CHICKEN \$60**

Chanterelle Mushroom Sauce  
Roasted Garlic Whipped Potatoes, Roasted  
Seasonal Root Vegetables

**STUFFED CHICKEN BREAST \$66]**

Buffalo Burrata, Sundried Tomato, Baby Spinach,  
Roasted Tomato Pesto  
Wild Long Grain Rice, Garlic Herb Roasted Tri-Color Baby Carrots

**PARMESAN CRUSTED CHICKEN BREAST \$64**

Panko Parmesan Crust, Frisée,  
Pancetta Lemon Herb Vinaigrette  
Garlic Herb Fingerling Potatoes, Oven Roasted Parmesan Asparagus

**ORA KING SALMON \$68**

Lemon Beurre Blanc  
Wild Long Grain Rice, Garlic Sauteed Baby Spinach

**CHILEAN SEA BASS \$78**

Sundried Tomato, Lemon Beurre Blanc  
Parmesan Risotto, Roasted Seasonal Root Vegetables

**ROASTED PORK TENDERLOIN \$67**

Mango Chutney  
Sweet Potato Casserole, Caramelized Baby Carrots

**PORK CHOP \$65**

Smoked Red Pepper BBQ Sauce  
Au Gratin Gruyere Potatoes, French Green Beans

**BRAISED SHORT RIBS \$69**

Pinot Noir Demi-Glace  
Roasted Garlic Whipped Potatoes, Garlic Herb Roasted Tri-Color Baby Carrots

**GRILLED NEW YORK STRIP STEAK \$79**

Maître D' Butter  
Au Gratin Gruyere Potatoes, Oven Roasted Parmesan Asparagus

**PETITE FILET MIGNON \$82**

Black Currant Demi-Glace  
Garlic Herb Fingerling Potatoes, Roasted Seasonal Root Vegetables

**DUET ENTREES:**

**CLASSIC SURF & TURF DUET \$115**

Petit Filet Mignon, Black Currant Demi-Glace,  
Caribbean Lobster Tail

**BRAISED BEEF SHORT RIBS AND FREE RANGE**

**AIRLINE CHICKEN DUET \$86**

Braised Beef Short Ribs, Balsamic Pinot Noir Demi-Glace, Free Range Airline Chicken, Chanterelle Mushroom Sauce

**PETITE FILET MIGNON AND JUMBO SHRIMP DUET \$94\***

Petite Filet Mignon, Porcini-Truffle Demi-Glace, Jumbo Shrimp, Melted Leeks

***\*Substitute Shrimp for Scallops +\$15***

**FREE RANGE AIRLINE CHICKEN AND JUMBO**

**LUMP CRAB CAKE DUET \$93**

Free Range Airline Chicken, Honey Dijon, Jumbo Lump Crab Cake, Lemon Beurre Blanc Sauce

**CHILEAN SEA BASS & AMERICAN WAGYU**

**TENDERLOIN STEAK DUET \$MP**

Chilean Sea Bass, Sundried Tomato, Lemon Beurre Blanc,  
Mushroom Demi

**Desserts: (Choice of One)**

**RASPBERRY CHEESECAKE**

White Chocolate, Raspberry Coulis

**VANILLA BEAN Crème BRULEE**

Chantilly Cream, Garden Berry Compote

**TIRAMISU**

Coffee Liqueur, Mascarpone, Lady Fingers

**MARSCAPONE CHEESECAKE**

Seasonal Compote, Vanilla Bean Cream

**FLOURLESS CHOCOLATE TORTE (GF)**

Berry Coulis, Sweet Cream

**VEGETARIAN AND VEGAN SUBSTITUTIONS**



**EGGPLANT ROLLATINI (VG) \$65**

Roasted Eggplant Wrap, Ricotta Cheese, Mozzarella, House-Made Tomato Basil Sauce, Fresh Asparagus

**STUFFED SHELLS (V) \$65**

Large Stuffed Pasta Shells, Spinach, Ricotta Cheese, Pine Nuts, Blistered Heirloom Tomatoes, House-Made Tomato Basil Sauce

**ROASTED ACORN SQUASH QUINOA SALAD \$65**

**(V, VG, GF, DF)**

Roasted Baby Carrots

**GRILLED PORTOBELLO NAPOLEON (V, VG, GF, DF) \$65**

Balsamic Marinated Portobello Mushrooms, Grilled Endive, Crispy Artichokes, Fresh Asparagus

**ENCHILADAS (V, VG) \$65**

Fire-Roasted Sweet Potatoes, Grilled Zucchini, Black Beans, Grilled Corn, and Red Bell Pepper

**VG: Vegan V: Vegetarian GF: Gluten Free DF: Dairy Free**

**Desserts: (Choice of One)**

**STONE FRUIT NAPOLEON (GF)**

Citrus Mint Pesto, Whipped Coconut Creme

**BLACK AND WHITE CAKE (GF)**

Dark and White Chocolate Ganache, Espresso Anglaise

**GARDEN BERRY COBBLER (GF)**

House-Made Crumble, Basil Sugar

**APPLE BERRY CRISP (DF)**

Granola Topping

**WILD BERRY TARTE**

Seasonal Berries

**DINNER BUFFET MENUS**

*Minimum of 25 Guests*

Served with Seattle's Best Coffee, a Selection of Hot Teas, and Freshly Brewed Iced Tea  
Freshly Baked Dinner Rolls

**TASTE OF TUSCANY**

\$79 Per Person

**Classic Caesar Salad**

Romaine Lettuce, Focaccia Croutons, Parmesan Cheese, Caesar Dressing

**Antipasto Salad**

Salami, Baby Lettuce, Tomatoes, Red Onions, Olives, Pesto Dressing

**Entrees:**

**Braised Beef Short Ribs**

Horseradish Cream, Buttered Gnocchi, Rosemary Demi

**Roasted Garlic Chicken**

Lemon Rosemary Pan Sauce, Fennel Slaw

**Garlic Herb Fingerling Potatoes**

**Balsamic Grilled Vegetables**

Herbs, Candied Garlic

**ASSORTED BREAD DISPLAY**

**Desserts:**

Cannoli  
Tiramisu  
Ricotta Cheesecake

**GRILL MASTER**

\$82 Per Person

**Chop Salad**

Bacon, Garbanzo Beans, Cheddar Cheese, Tomatoes, Green Onions, Salami, Ranch Dressing

**Tomato Salad with Hearts of Palm**

With Pickled Red Onions, Feta Cheese, Herb Vinaigrette

**Marinated & Grilled Tri Tip Steak**

House-Made Worcestershire Sauce, Crispy Onions

**Hickory Smoked Chicken**

¼ Chicken Hickory Rub

**Roasted Pulled Pork Shoulder**

St. Louie Rub, Smokehouse BBQ Sauce

**Corn on the Cob**

**Freshly Baked Dinner Rolls and Butter**

**Baked Potato Bar**

Butter, Cheese, Sour Cream, Scallions, Bacon

**Baked Beans**

Bacon Jam, Onions

**Desserts:**

Pecan Tart

Mixed Berry Cobbler

Chocolate Cake

**ON THE BORDER**

\$78 Per Person

**BABY FIELD GREENS**

Red Onion, Cucumber, Bell Pepper, Scallions, Fire Roasted Tomatoes, Queso Fresco, Fried Tortilla Strips, Avocado Ranch

**MEXICAN STREET CORN SALAD**

**SMOKED GRILLED CARNE ASADA**

Roasted Jalapeno

**SLOW ROASTED CHICKEN THIGH**

Mole Sauce

**BLACK BEANS**

**SPANISH RICE**

**Toppings:**

Chips, Flour & Corn Tortillas, Shredded Cheese, Guacamole, Sour Cream, Jalapeños, Pico de Gallo, Salsa

**Desserts:**

Churros

Tres Leches

Torched Caramel Flan

**CUSTOM DINNER BUFFET MENU**

*Minimum of 30 Guests*

\$92 Per Person

**Served with Seattle's Best Coffee, a Selection of Hot Teas, Freshly Brewed Iced Tea and Freshly Baked Dinner Rolls**

**Soups:** *(Choice of One)*

**BUTTERMILK SQUASH SOUP**

Crème Fraiche, Toasted Pumpkin Seeds

**LOBSTER BISQUE**

Sweet Lobster Chunks, Sherry Cream

**VINE-RIPENED TOMATO BASIL BISQUE**

Pesto Oil

**TORTILLA SOUP**

Fire Roasted Tomato Salsa

**Salads:**

*(Choice of One)*

**Classic Caesar Salad**

Focaccia Croutons, Parmesan Cheese, Caesar Dressing

**Baby Spinach Salad**

Shaved Red Onion, Chèvre Cheese, Strawberries, Toasted Almonds, Balsamic Vinaigrette

**Field Greens**

Candied Pecans, Blue Cheese, Prosciutto crisps, Sherry Vinaigrette

**Chopped Salad**

Cucumbers, Tomatoes, Egg, Avocado, Bacon, Crouton  
Jalapeño Ranch Dressing

**Greek Salad**

Feta Cheese, Cucumber, Red Onion, Oregano, Tomato, Kalamata Olives, Red Wine Vinaigrette

**Vegetable:(Choice of One)**

Green Beans with Bacon and Caramelized Onions  
Sauteed Vegetable Medley  
Roasted Seasonal Root Vegetables]  
Grilled Asparagus  
Roasted Cauliflower with Truffle Oil  
Artichoke Bottoms with Garlic Sauteed Spinach

**Starch:(Choice of One)**

Garlic Whipped Potatoes  
Garlic Herb Fingerling Potatoes  
Au Gratin Gruyere Potatoes  
Saffron Risotto

**Entrees:**

*(Select Two Entrees, additional entree \$12 per person)*

**Parmesan Crusted Chicken Breast**

Panko Parmesan Crust, Frisée, Pancetta,  
Lemon Herb Vinaigrette

**Stuffed Chicken Breast**

Sun Dried Tomato, Spinach, Asiago Cheese,  
Artichoke

**Braised Beef Short Ribs**

Pinot Noir Demi-Glace

**Filet Medallions**

Porcini Truffle Demi-Glace, Crispy Onions

**Apple Cured Pork Loin**

Maple Bacon Velouté

**Blackened or Grilled MAHI-MAHI**

Lemongrass Pineapple, Avocado Crème

**Ora King Grilled Salmon**

Hawaiian Pineapple Relish

**Grilled Portobello Napoleon (V, VG, DF, GF)**

Balsamic Marinated Portobello Mushrooms,  
Grilled Endive, Crispy Artichokes, Fresh  
Asparagus, Colored Cauliflower

**Desserts:(Choice of Two)**

**Mason Jar Parfaits**

White Chocolate Mousse, Dark Chocolate

Mousse,  
Berries, Vanilla Wafer

**Flourless Chocolate Torte (GF)**

Berry Coulis, Sweet Cream

**NEW YORK Cheesecake**

Raspberry Coulis

**Ganache Chocolate Cake**

Dark Ganache, Espresso Anglaise

**Garden Berry Cobbler**

House-Made Crumble, Basil Sugar

**Key Lime Pie**

**POST PARTY LATE NIGHT BITES**

Priced Per Piece

**LATE NIGHT BITES**

*Priced Per Piece*

**BONELESS BUFFALO WINGS \$6**

Hot Buffalo, Parmesan & Garlic, Honey BBQ,  
Mango Habanero, Celery, Ranch, Blue Cheese

**MAC & CHEESE BITES \$5**

Smoked Tomato Marinara

**HOUSEMADE BISCUITS \$5**

Choice of Apple Butter, Assorted Jams, or  
Local Honey

**SPICY BEEF EMPANADA \$6**

Chipotle Sour Cream Dipping Sauce

**SOUTHWEST EGG ROLLS \$7**

Spicy Sweet Chile Sauce

**TOMATO SOUP SHOOTER \$6**

Tomato Soup, Grilled Cheese Square

**WAGYU BEEF BURGER & CHEDDAR  
SLIDERS \$9**

Cheddar Cheese, Brioche Bun

**MOZZARELLA BITES \$6**

Herb Buttermilk Dip, Marinara

**BUFFALO CHICKEN SLIDERS \$9**

Blue Cheese Aioli, Cabbage Slaw

**CHIPS & DIP TRIO \$20**

Blanco Queso, Salsa, Pico de Gallo, Tortilla Chips

**TORTILLA CHIPS & GUACAMOLE \$36**

**ASSORTED 16" PIZZAS**

*Each Pizza Yields 8 Slices*

**CHEESE \$34**

Basil Marinara, Mozzarella Cheese, Parmesan Cheese

**PEPPERONI \$36**

Basil Marinara, Mozzarella Cheese, Pepperoni

**MARGHERITA \$36**

Garlic Pesto, Fresh Mozzarella Cheese, Roma Tomatoes, Basil

**SAUSAGE & MUSHROOM \$38**

Basil Marinara, Mozzarella Cheese, Italian Sausage,  
Fresh Mushrooms

**SPICY HAWAIIAN \$38**

BBQ Sauce, Mozzarella Cheese, Black Forest Ham,  
Fresh Pineapple, Jalapeños

**VEGGIE \$36**

Roasted Garlic Oil, Mozzarella Cheese, Roma Tomatoes,  
Roasted Peppers, Mushrooms, Spinach, Onions

## Bar & Beverages

### Bar & Beverages

*Beer, Wine & Liquors are subject to change throughout the season. This is a sample listing of our alcoholic beverages.*

*As mandated by Oklahoma State Law, the OKANA Resort must provide all alcohol.*

*Last call at all private event bars is one half hour prior to departure.*

### Elite Bar Liquors

**Hosted \$13 / Cash \$14**

Vodka - Grey Goose  
Gin - Hendricks  
Rum - Captain Morgan  
Rum - Parrot Bay / Meyer's and Malibu Coconut  
Tequila - Don Julio  
Whiskey - Bourbon - Buffalo Trace  
Irish Whiskey - Jameson  
Cognac - Hennessy VSOP  
Scotch - Monkey Shoulder  
Coffee Cordial - Frangelico

### Premium Liquors

**Hosted \$12 / Cash \$13**

Titos Vodka (*Gluten-Free*) Tanqueray Gin Rum - Bacardi  
Tequila - Patro  
Brandy / Cognac - Courvoisier

### VS

Whiskey - Bulleit  
Scotch - Johnnie Walker Black  
Coffee Cordial - Kahlua

### Traditional Liquors

**Hosted \$10 / Cash \$11**

Vodka - Wheatley  
Gin - New Amsterdam  
Rum - Cruzan  
Tequila - Sauza  
Whiskey / Bourbon - Jim Beam  
Brandy / Cognac - E&J Scotch - Dewar's

### FLAT FEE HOSTED BAR PRICING

TIER per person pricing	1 Hour Bar	2 Hour Bar	3 Hour Bar	4 Hour Bar
Elite Bar Liquors	\$35	\$45	\$55	\$65
Premium Liquors	\$30	\$40	\$50	\$60
Traditional Liquors	\$25	\$35	\$45	\$55
Beer, Wine, & Soft Drinks	\$18	\$26	\$33	\$39

## Beer Varieties

*(Can/Bottle)*

### Hosted Domestic \$7 / Cash \$9

Coors Original, Coors Light, Budweiser, Bud Light, Michelob Ultra, Miller Light,

### Hosted Import \$8 / Cash \$10

Heineken, Stella Artois, Modelo, Corona, Dos Equis, Pacifico

### Hosted Local Craft \$8 / Cash \$10

Skydance, Prairie Artisan, Angry Scotsman, Anthem, Stonecloud, Vanessa House, Deep Ellum,

### Hard Seltzers & Ciders \$8 / Cash \$10

Angry Orchard, Stella Artois Cidre, Woodchuck, Bishop, White Claw, High Noon, Wild Basin, Truly

### Wine Varietals *(See Wine Menu)*

By the Bottle and Per Glass - MP

#### Elite Wines

#### Premium Wines

#### House Wines

### Special Order Wines by the Bottle

Special orders must be placed in advance.

### WINE PASS WITH DINNER

Choice of red & white wine served to your guests during dinner.

One bottle yields about five glasses. You may special order wines with prior approval from the Director of Food & Beverage.

Wine is charged by the open bottle.

### OKANA Signature Drinks

*Here are some favorite drinks to offer your guests!*

Spicy Sugarcane Margarita  
Blackberry Mojito  
OKANA Old Fashioned  
Oklahoma Sunset

## Soft Drinks \$5

Pepsi Products  
Assorted Fruit Juices  
Mineral Water

## BANQUET WINE MENU

### SPARKLING WINES & CHAMPAGNE

Henkell, Brut, Vintage, Germany \$52  
Vilarnau, Cava, Brut Rose, Reserve, Spain \$55  
La Marca, Prosecco, Italy \$68  
Chandon, Brut, Napa Valley, CA \$76  
Lucien Albrecht, Cremant d'Alsace, France \$85  
Duval-Leroy, Reserve, Champagne, France \$195  
Moet & Chandon, Reims, France \$295  
Dom Pérignon Brut, Epernay, France \$675

### ROSE

Chateau La Coste, Lisa, Aix-en-Provence, France \$54

La Lieff, Rosé of Grenache, San Luis Obispo, CA \$68

### WHITE WINES

#### Chardonnay

Pavette, Mendocino/Lodi, CA \$52  
Delta, Chardonnay, Healdsburg, CA \$58  
Alias, California \$62  
Stag's Leap, "Karia", Napa, CA \$95  
Dunham Cellars, Shirley Mays, Columbia Valley, WA \$99

#### Sauvignon Blanc

Cloudy Bay, Marlborough, New Zealand \$60  
La Lieff, San Luis Obispo, CA \$68  
Dunham Cellars, Columbia Valley, WA \$80  
Pierre Riffault "Les 7 Hommes", Sancerre, Loire, France \$82

#### Pinot Grigio/Gris

Voix de la Vigne, Pinot Gris, Willamette Valley, OR \$59  
Corte Alla Flora, Venezie, Italy \$85

### RED WINES

#### Cabernet Sauvignon

Pavette, Mendocino/Lodi, CA \$52  
Delta, Healdsburg, CA \$58  
Alias, California \$62  
Chateau Castenet, Entre-Deux-Mer, France \$72  
Turnbull, Napa Valley, CA \$105

### **Pinot Noir**

Barista, Pinotage, South Africa \$68  
Sonoma Cutrer, Sonoma, CA \$79  
Child's Play, Willamette Valley, OR \$85  
Theresa Noelle "Le Jardin", Santa Rita Hills, CA \$95  
Shea Estate, Yamhill-Carlton, OR \$99  
Domaine Bart, Marsannay Rouge, Es Chezots, Burgundy, France \$150

### **SPECIAL ORDER WINES**

Special-order wines must be placed in advanced and approved by the Director of Food & Beverage. Any unopened wines cannot be returned or taken home.

## **RED WINES**

### **Merlot**

Keenan, Carneros, CA \$90  
Trefethen, Napa, CA \$95  
Duckhorn, Napa, CA \$155

### **Zinfandel**

Grigch Hills, Napa, CA \$89  
The Prisoner, Zinfandel Blend, Napa, CA \$129

### **Syrah**

La Lieff, San Luis Obispo, CA \$75  
Dunham Cellars, Columbia Valley, WA \$150  
Amor Fati, Murmur Vineyard, Santa Maria Valley, CA \$150

### **Grenache**

La Lieff, Alamo Creek Vineyard, Santa Barbara, CA \$75  
Las Rocas, Vinas Viejas Garnacha, Calatayud, Spain \$90

### **Interesting Reds**

Alamos, Malbec, Sececcion, Mendoza, Argentina \$69  
Luca, Malbec, Argentina \$95  
Corte Alla Forte, Vino Nobile di Montepulciano, Riserva, Italy \$99  
Pingus, "Psi", Tempranillo, Spain \$125  
Petrussa 19 Schioppettino di Prepotto, Colli Orientali del Friuli, Italy \$165

### **Red Blends**

Trefethen, "Dragon's Tooth", Columbia Valley, WA \$105  
Dunham Cellars, Three Legged Red \$10

### **SPECIAL ORDER WINES**

Special-order wines must be placed in advanced and approved by the Director of Food & Beverage. Any unopened wines cannot be returned or taken home.