

OKLAHOMA STATE PARKS
CATERING MENU

SEQUOYAH
LODGE

SEQUOYAH STATE PARK
HULBERT, OKLAHOMA

OKLAHOMA
STATE PARKS


TRAVELOK.COM



SEQUOYAH STATE PARK

Hulbert, OK

Thank you for choosing Oklahoma State Parks for your event. We are pleased to present our newest banquet and catering menus for your review. The selections can be customized to suit your group.

We would be more than happy to provide a special menu for those that are vegetarian or have dietary restrictions. Our catering and foodservice team looks forward to making your next event memorable and unique.

Here are a few items to keep in mind during your event planning.

Guarantee:

In order to give your group the best possible service and quality and ensure product availability, we require seven days advance notice to guarantee counts for all food and beverage functions. If our catering manager does not receive a guarantee, we will consider the estimate your guarantee. Your billing will be based upon your estimate or actual attendance, whichever is higher.

Minimums and Maximums:

A minimum of 20 people is required for most buffet meals. Maximum numbers may also apply. No changes may be made without prior approval and written confirmation. All applicable taxes and an 18% service charge will be added to your bill.

Children 10 years of age and under are 1/2 price. 3 and under eat at no charge.



beverages

Freshly Brewed Coffee	\$14 / Gallon
Iced Tea – Regular and Sweet	\$14 / Gallon
Assorted Regular and Diet Soft Drinks	\$1.50 Each
Fruit Punch or Lemonade	\$10 / Gallon
Sherbet Punch.....	\$13 / Gallon
Whole and Skim Milk	\$9 / 1/2 Gallon
Bottled Water	\$1.50 Each
Juice	\$10 / 1/2 Gallon

banquet hors d'oeuvres

Priced per 50 Pieces unless otherwise noted

Beer Battered Mushrooms	\$19
Spinach and Artichoke Dippers (25 pieces)	\$25
Seasonal Vegetable Platter with Dill or Ranch Dip	\$30
Assorted Cheese and Cracker Tray (100 pieces)	MKT
Fresh Fruit Tray with Yogurt Dip	MKT
Boneless Buffalo Style Chicken Wings with Blue Cheese or Ranch Dip	\$48
Pork/Vegetable Egg Roll with Sweet Chili Sauce	\$42
“Okie Smokies” wrapped in pastry with Mustard Sauce	\$49
Breaded Chicken Tenderloins with Assorted Dipping Sauces	\$54
Jumbo Shrimp with Cocktail Sauce	MKT
Mini Chicken Tacos	\$30
Cheddar Cheese Filled Wild Peppers w/ Dipping Sauce	\$38
Sliders (dozen-choose one beef, chicken, or pulled pork or assorted)	\$24
Meatballs served in choice of sauce	\$42

ala carte - from the pantry

Whole Fresh Fruit.....	MKT / Dozen
Individual Yogurts with Granola Topping.....	\$3 / Each
Fruit Kabobs with Yogurt Dip.....	\$45 / Dozen
Seasonal Cut Fresh Fruit.....	MKT / Tray
Premium Roasted Mixed Nuts.....	MKT / Pound
Dry Snack Assortment – Chips and Pretzels.....	\$13 / Pound
Individually Wrapped Granola Bars or Candy Bars.....	\$24 / Dozen
Choice of 1 Pound of Chips with 4 oz. Dip, Queso, or Salsa.....	\$12
Additional Dip.....	\$4 / Each
Popcorn-Seasoned 8 oz. Bags.....	\$12 / Dozen

from the bakery

Priced per dozen

Gourmet Muffins, Danish, or Bagels.....	\$34
Freshly Baked Cookies.....	\$12
Gourmet Selection of Fresh Baked Cookies.....	\$20
Warm Cinnamon Rolls.....	\$24
Fudge Brownies.....	\$12
Rice Krispy Treats.....	\$9

themed breaks:

Priced per person

“Movie Night”.....	\$7
Popcorn, canned soda and boxed or packaged candy.	
“Healthy n’ Hearty”.....	\$8
Assorted fruit, muffins, selection of juices, coffee and iced tea.	
“Cookies Galore!”.....	\$8
A variety of fresh from the oven warm cookies, cold milk, and choice of coffee or hot chocolate.	
“Mexican Fiesta”.....	\$6
Chips and salsa with fresh queso, black beans, onions, chopped cilantro. Served with iced tea.	
“Mexican Fiesta” with guacamole.....	\$8
“Chocolate Overload”.....	\$7
Fudge brownies, chocolate chip cookies and chocolate covered strawberries. Served with iced tea or fruit punch.	



breakfast

(minimum 20 persons)

Trail Blazer Breakfast Bar - \$7.95

Includes seasonal cut fruit, a display of muffins, danish, or bagels w/ cream cheese (choice of two), your choice of cereal or oatmeal with butter and preserves. Served with juices and coffee.

A Country Getaway Breakfast Buffet - \$9.95

Includes seasonal cut fruit, scrambled eggs with cheddar jack cheese, breakfast potatoes, biscuits and peppered gravy, smoked bacon and country sausage. Served with juices and coffee.

Add Pancakes or French Toast for an additional \$1.00

Plated breakfasts available upon request

lunch – cold plated selections

Plated lunches include chips, iced tea, water, and coffee upon request.

Main St. Deli Plate - \$10.95

Choice of sliced ham, turkey or roast beef with cheddar or Swiss cheese piled high and served on thick sourdough or hearty wheat berry bread with lettuce, sliced tomato and dill pickle spear.

Country Chicken Salad Croissant - \$9.95

Cold smoked chicken salad with pecans and cranberries is the perfect match for a large buttery croissant with crisp green lettuce and fresh tomato slices.

Herb Chicken Wrap - \$9.95

Grilled chicken, mozzarella cheese, grilled onions, peppers, & herb spread wrapped in a garlic and herb tortilla.

Executive Chef Salad - \$9.95

Classical salad with diced ham, turkey, cheddar cheese, bacon, egg, and tomato served over our house greens with your choice of dressing.

lunch – hot plated selections

All plated lunches include iced tea, water, and hot rolls or garlic bread, and dessert.

Add a salad for \$1.00.

Chicken Parmesan - \$11.95

Breaded chicken breast covered with marinara sauce and melted mozzarella cheese served with farfalle pasta and seasonal vegetables.

Chicken Marsala - \$12.95

Classic dish of sautéed chicken breast covered in a sweet Marsala wine sauce with sautéed mushrooms and onions served with oven roasted red potatoes and fresh steamed broccoli.

Chicken Fried Steak - \$12.95

A regional favorite served with traditional accompaniment of mashed potatoes, peppered gravy and seasonal vegetables.

Sliced BBQ Beef Brisket - \$14.95

Served up "Oklahoma Style" with baked beans and coleslaw. Traditional accompaniments of sliced onion, sweet pickles and Texas toast.

St. Louis Style Half Rack of Ribs - \$14.95

Deeply seasoned with our special rub served with baked beans and coleslaw.

Chicken Penne Alfredo Primavera - \$10.95

Penne pasta steeped in a creamy, cheesy alfredo sauce with crisp seasonal vegetables and grilled chicken breast.

Vegetable Lasagna - \$9.95

Traditional lasagna made with Alfredo sauce, cheese and spinach.

Half & Half - \$9.95

Choice of two, cup of soup, baked potato, 1/2 sandwich, or garden salad.

Hot Roast Beef Sandwich - \$10.95

Open faced sandwich served with mashed potatoes, gravy, and chef's choice of vegetable.

Choice of One Dessert - Chocolate or White Cake, Carrot Cake, or Fruit Cobbler.

cold buffet lunches

Power Boxed Lunch - \$9.95 per person

Choice of either turkey, ham or roast beef with lettuce, tomato and cheese on the side served with a bag of chips, pickle spear, piece of whole fruit and a cookie.

Executive's Delicatessen Buffet- \$12.95 per person

Served with your choice of our soup of the day or garden salad.

A bountiful display of turkey breast, sliced roast beef and shaved ham with assorted breads and rolls served with American and Swiss cheeses accompanied by an assortment of condiments including lettuce, tomato, sweet onions, kosher dill pickles, mustard, mayonnaise, and horseradish cream sauce, southern style gourmet potato salad. Includes the chef's selection of dessert and iced tea or coffee.

hot buffet lunches

(Minimum: 20 Persons)

Buffets Include Iced Tea or Coffee and Water

Loaded Baked Potato Bar\$10.95 per person

Garden salad with two house dressings, steaming hot Idaho baked potato, diced ham, steamed broccoli, cheese sauce, bacon, butter, sour cream and chili, double fudge brownies.

Create Your Own Lunch Buffet

1 Entree, 2 Sides, 1 Salad and 1 Dessert\$14.95 per person

2 Entrees, 2 Sides, 1 Salad and 1 Dessert\$16.95 per person

Includes choice of hot rolls, garlic bread or hush puppies.

Entrees

Sliced BBQ Brisket / Crispy Southern Fried Chicken / Pulled BBQ Pork
Sliced Roast Beef / Herb Roasted Chicken / Fried Catfish Fillets
Baked Glazed Ham / Chicken Fried Steak / Beef Lasagna

Sides

Baked Beans	Roasted Garlic Red Potatoes
Black-eyed Peas	Mashed Potatoes
Breaded Okra	Au Gratin Potatoes
Corn-on-the-Cob	Macaroni & Cheese
Corn O'Brien	Rice Pilaf
Mixed Garden Vegetables	Wild Rice Medley
Green Beans Almondine	
Green Bean Casserole	
Squash Medley	
Sweet Glazed Baby Carrots	

Salad

Garden Salad with Two House Dressings
Caesar Salad
Creamy Coleslaw
Southern Style Potato Salad

Desserts

Warm Fruit Cobbler / Chocolate or White Cake / Carrot Cake

dinner buffet service

(Minimum 20 persons)

Red Rock Buffet – 1 Entree, 3 Sides, 1 Salad and 1 Dessert	\$15.95
Red Bud Buffet – 2 Entrees, 3 Sides, 1 Salad and 1 Dessert	\$18.95
River Trails Buffet – 3 Entrees, 3 Sides, 1 Salad and 1 Dessert	\$21.95

All Buffets include iced tea, water and coffee upon request along with hot rolls, garlic bread or hush puppies.

Vegetarian selections available upon request.

Entrees

Roast Pork Loin with Apple-Onion Gravy
Southern Fried Chicken
Oven Baked Herb Chicken
Baked Glazed Ham
Chicken Fried Steak
Beef Tips with Mushroom Sauce
Roast Beef with Au Jus
Sliced BBQ Brisket
Meatballs (Swedish or Italian)
Baked Cod with Seasoned Crumb Topping
Beef Lasagna
Southern Fried Catfish
Smoked Link Sausage
Smoked Turkey Breast

Sides

Mixed Garden Vegetables	Corn-on-the-Cob
Baked Beans	Fried Okra
Corn O'Brien	Roasted Garlic Red Potatoes
Sweet Glazed Baby Carrots	Twice Baked Potatoes
Green Bean Casserole	Au Gratin Potatoes
Green Beans	Mashed Potatoes
Squash Medley	Rice Pilaf
Steamed Broccoli	Wild Rice Medley

Seasonal Salads

Spring Mix Greens or with Garden Salad with Choice of (2) Dressings. Ranch, Italian, French, Vinaigrette or Blue Cheese
Southern Style Potato Salad
Caesar Salad
Mediterranean Salad
Chilled Pasta Salad
Cole Slaw

Desserts

Cheesecake with Assorted Sauces
German Chocolate Sheet Cake
Fruit Cobbler and Whipped Cream
Selection of Cookies and Brownies
Premiere Desserts Available for Additional Charge

plated dinners

All entrées include your selection of salad with choice of 2 dressings or cole slaw, chef's choice of seasonal vegetables, hot rolls or garlic bread, dessert. Iced tea, water & coffee upon request.

Chicken Fettuccine Alfredo - \$13.95

Fettuccine pasta steeped in a creamy cheesy alfredo sauce with grilled chicken breast.

Chicken Fried Steak - \$16.95

An Oklahoma classic, served with mashed potatoes and creamy white gravy.

Filet Mignon 6 oz. - \$24.95

Hand cut from the finest tenderloin and served with choice of baked, mashed, or twice baked potatoes.

10 oz. Tenderized Ribeye - \$21.95

USDA Choice beef that is char-grilled and served with choice of baked, mashed, or twice baked potatoes.

Roasted Prime Rib with Au Jus - \$29.95

A classic for any party, this USDA Choice Prime Rib comes with a baked potato and creamy horseradish sauce.

Herb Baked or Lemon Thyme Chicken Breast - \$16.95

Seasoned chicken breast served with choice of baked, mashed or twice baked potatoes.

Rosemary Roasted Loin of Pork - \$18.95

Slices of slow-roasted pork loin served with cheddar mashed potatoes and a caramelized onion gravy.

Sliced BBQ Brisket - \$18.95

Served with baked beans and coleslaw, traditional accompaniments of sliced onion, sweet pickles and Texas Toast.

Beef Lasagna - \$14.95

Hearty meat lasagna served with chef's choice of vegetable.

Catfish Dinner - \$16.95

Blackened, baked or fried. Hushpuppies, choice of potato, slaw and tartar sauce.

Chicken or Beef & Vegetable Kabob - \$16.95

Two kabobs with mixture of tender beef or chicken and vegetables served with wild rice medley.

Stir-fry - \$14.95

Choice of chicken or beef, crisp broccoli in a savory sauce served over white rice.

Vegetarian Stir-fry available upon request

desserts

Create a memorable ending to your event with a luscious dessert.

Chocolate Layered Cake

Carrot Cake

Warm Fruit Cobblers

Pecan Pie w/Caramel Sauce

Assorted Cheesecake

Premiere Desserts Available for Additional Charge



Themed Buffets

Includes Iced Tea, Lemonade, Water & Coffee upon request

Burgers, Dogs & Brats - \$11.95 per person

A Classic Park Style Fare!

Hamburger, Hot Dogs, Brats, Baked Beans, Potato Salad, Chips and Cookies

Vegetarian burgers available upon request

Bar-B-Q - \$18.95 per person

An Oklahoma Classic!

Sliced BBQ Beef Brisket & Ribs, Potato Salad, Corn-on-the-Cob, Baked Beans, Coleslaw and Hot Rolls

Pizza / Pasta Party Buffet - \$11.95 per person

Salad Bar

Choice of a one topping pizza, cheese, pepperoni or sausage.

Choice of Beef Lasagna or Spaghetti served with Garlic Bread.

Vegetarian available upon request.

Taco Bar Buffet - \$11.95 per person

Taco salad bar with all the fixings, chips, salsa, seasoned beef and chicken, choice of flour or corn tortillas.

Guacamole additional \$2.00 per person.

Dessert available for additional charge



alcoholic beverage service

We are pleased to offer alcoholic beverage service at our properties holding liquor licenses. The rules for serving liquor in Oklahoma are complex. The following details will assist you in planning your event.

Lodge facility must provide and serve all liquor. The group sales coordinator will outline for you restricted areas where alcohol cannot be served at the facility. Only liquor purchased from and served by our licensed employees is allowed in this area.

Charges- A set up fee of \$25 is required on all bars. Set up includes use of bar, beverage mixers, garnishes, and sodas. A bartender charge of \$20 for the first hour and \$10 for additional hours is added to the total bill unless beverage revenue exceeds \$100 per hour.

Host Bar – A beverage count will be kept of the number of drinks served and the organization or group pays for the consumed drinks at the end of the function. A bartender can normally serve up to one hundred people at a hosted bar. An 18% gratuity will be added to the total bill of all hosted bars.

Cash Bar-Individuals pay for the drinks served. Bartenders will be permitted to have a tip jar. A cashier will be required for parties over 50 at a charge of \$15 per hour.

Gratuities – A banquet service charge of 18% will be added to all hosted bars. For cash bars, bartenders are permitted to have a tip jar. All tips and gratuities are distributed to all employees involved in serving the function or event.

Age Limit – Valid ID required. No one under the age of 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 perceived by bartender to be intoxicated.

Our food and beverage staff will provide you a complete listing of house and premium brands of spirits, wine and beer available for your event.