



# ICONIC DINING FOR GROUPS

**OKANA**  
RESORT & INDOOR WATERPARK

# BREAKFAST MENUS







# CONTINENTAL BREAKFASTS

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

Orange Juice

Selection of Hot Teas

## THE CLASSIC (\$30/GUEST)

- Sliced Seasonal Fruit (V, VE, DF, GF)  
Garden Berries and Honey Berry Coulis
- House-Baked Sweet & Savory Pastries (V)  
with Butter, Jams, and Preserves  
*(Note: May contain dairy or gluten depending on ingredients.)*
- Assorted Dry Cereals (V)  
with Chilled Milks

## THE DAY BREAK (\$32/GUEST)

- Sliced Seasonal Fruit (V, VE, DF, GF)  
Garden Berries and Honey Berry Coulis
- House-Baked Sweet & Savory Pastries (V)  
with Butter, Jams, and Preserves  
*(Note: May contain dairy or gluten depending on ingredients.)*
- Fruit Yogurt (V, GF)
- Steel-Cut Oatmeal (V, VG, DF, GF)  
Brown Sugar and Raisins with Chilled Milks

## THE GRAND (\$42/GUEST)

- Sliced Seasonal Fruit (V, VE, DF, GF)  
Garden Berries and Honey Berry Coulis
- House-Baked Sweet & Savory Pastries (V)  
with Butter, Jams, and Preserves  
*(Note: May contain dairy or gluten depending on ingredients.)*
- Bagels (V)  
with Cream Cheese
- Greek Yogurt Vanilla Parfait (V, GF)  
with House Granola
- Hard-Boiled Eggs (V, GF, DF)
- Steel-Cut Oatmeal (V, VG, DF, GF)  
with Brown Sugar, Raisins, and Chilled Milks

# BREAKFAST ENHANCEMENTS

MUST ACCOMPANY A CONTINENTAL OR BUFFET  
BREAKFAST. PRICED PER ITEM.

|                                                                                                                                                     |     |                                                                                                                                                                          |            |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|-----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| Assorted Breads, Jellies, and Butter (V)<br>White, Wheat, Sourdough, and Rye Breads, Grape, Strawberry, and Mixed Berry Jellies, and Whipped Butter | \$7 | Donuts<br>Assorted Selections                                                                                                                                            | \$45/dozen |
| Breakfast Chorizo and Egg Quiche                                                                                                                    | \$9 | French Toast (V)<br>with Maple and Chocolate Syrups, Powdered Sugar, Chocolate Chips, Berries, Toasted Almonds, Candied Pecans, Whipped Cream, Whipped Butter, and Honey | \$8        |
| Buttermilk Pancakes (V)<br>with Maple Syrup                                                                                                         | \$7 | Fresh Fruit Smoothies (V, VE, DF, GF)                                                                                                                                    | \$8        |
| Cheddar Biscuit & Gravy (V)                                                                                                                         | \$8 | Gourmet Fruit & Nut Bars (V, VE, DF, GF)                                                                                                                                 | \$6        |
| Chia Pudding Cups (VG, GF)<br>Chia Seeds, Oat Milk, Granola, Dried Cranberries, Honey, and Fresh Strawberries                                       | \$8 | Huevos Rancheros (GF)                                                                                                                                                    | \$9        |
| Chilaquiles (GF, V)<br>Scrambled Eggs, Tortilla Chips, Verde Salsa, Queso Fresco, Cilantro, Red Onions, and Black Beans                             | \$9 | Individual Greek Yogurt Parfaits (V, GF)<br>with House Granola, Berries, and Honey                                                                                       | \$8        |
| Cinnamon Roll French Toast (V)                                                                                                                      | \$7 | Shakshuka                                                                                                                                                                | \$9        |
| Cinnamon Toast Bread Pudding                                                                                                                        | \$8 | Vegan Egg/Tofu Scramble                                                                                                                                                  | \$9        |

# BREAKFAST WRAPS & SANDWICHES

|                                                                                                                                   |     |                                                                                                                                          |     |
|-----------------------------------------------------------------------------------------------------------------------------------|-----|------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Breakfast Sandwich<br>Scrambled Eggs, Applewood Bacon, and Provolone Cheese, on an English Muffin                                 | \$8 | Veggie Wrap<br>Egg Whites, Caramelized and Roasted Sweet Potatoes, Onions, Spinach, and Provolone Cheese, in a Warm Whole Wheat Tortilla | \$8 |
| Breakfast Burrito<br>Scrambled Eggs, Green Chiles, Chorizo, Pico de Gallo, Ancho, Sour Cream, and Salsa, in a Warm Flour Tortilla | \$8 | Breakfast Croissant<br>Scrambled Eggs, Applewood Bacon, Guacamole, and Provolone Cheese                                                  | \$8 |
| Veggie Sandwich (V)<br>Fresh Veggies on an Everything Bagel                                                                       | \$7 | Vegan Egg Burrito (V, VG, DF)                                                                                                            | \$8 |



# BUILD-YOUR-OWN BREAKFAST BUFFET

COSTS LISTED IS FOR GROUPS OF 25 OR MORE.  
FOR SMALLER GROUPS ADD \$8 PER GUEST.  
(\$46/GUEST)

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

Orange Juice

Selection of Hot Teas

Sliced Seasonal Fruit (V, VE, DF, GF)  
Garden Berries and Honey Berry Coulis

House-Baked Sweet & Savory Pastries (V)  
with Butter, Jams, and Preserves  
(Note: May contain dairy or gluten depending on ingredients.)

## CHOOSE ONE

Scrambled Farm  
Fresh Eggs (V, GF)  
with Chives

Frittata (DF, GF)  
with Roasted Seasonal  
Vegetables and  
Chicken Sausage

Brisket Egg Scramble (GF)  
with Smoked Brisket, Bell  
Peppers, Red Onions, and  
Cheddar Cheese

Scrambled Egg Whites  
(V, DF, GF)  
with Sun-Dried Tomatoes  
and Spinach

## CHOOSE ONE

Hash Brown Casserole (V)

Sweet Potato Hash  
(VE, DF, GF)

Roasted New Potatoes  
(VE, DF, GF)

Southwest Breakfast Potatoes  
(VE, DF, GF)

## CHOOSE ONE

Applewood-Smoked Bacon (DF)

Canadian Style Bacon (DF)

Maple Pork Sausage Links (DF)

Chicken Apple Sausage (DF)

Steak-Cut Country Ham (DF)

## CHOOSE ONE

Assorted Dry Cereals (V)  
with Chilled Milks

Cinnamon Roll French  
Toast (V)  
with Cinnamon Butter and  
WarmMaple Syrup

Buttermilk Pancakes (V)  
with Butter and Warm  
Maple Syrup

Buttermilk Biscuits

Cheddar Biscuit and  
Country Gravy (V)

Fruit Yogurt Parfait (V, GF)  
with House Granola

Steel-Cut Oats (V, GF, DF, VG)  
with Chilled Milks, Brown Sugar,  
Almonds, Dried Fruit, and Butter







# BREAKFAST BUFFETS

COSTS LISTED IS FOR GROUPS OF 25 OR MORE.  
FOR SMALLER GROUPS ADD \$8 PER GUEST.

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

Orange Juice

Selection of Hot Teas

## OKANA CLASSIC BREAKFAST (\$38/GUEST)

- Sliced Seasonal Fruit (V, VE, DF, GF)  
Garden Berries and Honey Berry Coulis
- Greek Yogurt Vanilla Parfait (V, GF)  
with House Granola
- Farm-Fresh Scrambled Eggs (V, GF)  
with Chives
- Applewood-Smoked Bacon (DF)
- Hash Brown Casserole (V, GF)
- Steel-Cut Oatmeal (V, VG, DF, GF)  
Brown Sugar and Raisins with Chilled Milks
- Assorted Dry Cereals (V)  
with Chilled Milks

## THE SUNRISE BREAKFAST (\$44/GUEST)

- Sliced Seasonal Fruit (V, VE, DF, GF)  
Garden Berries and Honey Berry Coulis
- Fruit Yogurt (V, GF)
- Frittata (V)  
Egg Whites with Roasted Tomatoes, Spinach,  
Artichokes, and Feta Cheese
- Chicken Apple Sausage (DF)
- Sweet Potato Hash (V, VE, DF, GF)
- House-Baked Sweet & Savory Pastries  
with Butter, Jams, and Preserves  
*(Note: May contain dairy or gluten depending on ingredients.)*
- Belgian-Style Waffles (V)  
with Whipped Cream, Tropical Fruit Compote,  
Butter, and Warm Maple Syrup

## THE COWBOY BREAKFAST (\$42/GUEST)

- Seasonal Fresh Fruit Salad (V, VE, DF, GF)  
with Tajin and Chamoy
- Huevos Rancheros (V, GF)  
Black Beans, Corn Tortilla, Cotija Cheese, Chorizo,  
and Chipotle Ranchero Salsa
- Applewood-Smoked Bacon (DF)
- Southwest Breakfast Potatoes  
(V, VE, DF, GF)  
with Peppers and Onions
- Cheddar Biscuit and Country Gravy (V)
- House-Baked Sweet & Savory Pastries  
with Butter, Jams, and Preserves  
*(Note: May contain dairy or gluten depending on ingredients.)*

## MEXICAN BREAKFAST (\$45/GUEST)

- Seasonal Fruit (V, VG, DF, GF)
- Chilaquiles (GF, V)  
Scrambled Eggs, Tortilla Chips, Verde Salsa,  
Queso Fresco, Cilantro, Red Onions, and  
Black Beans
- Southwest Potatoes (V, VG, DF, GF)  
with Bell Peppers and Onions
- Scrambled Eggs (GF, V)
- Carne Asada (GF, DF)
- Assorted Pastries  
Featuring Conchas and Mantecadas



# OKANA BRUNCH BUFFET

AVAILABLE FOR GROUPS OF 30  
OR MORE GUESTS.  
(\$72/GUEST)

EACH PACKAGE INCLUDES:  
Choice of Salad, Breakfast Entrées,  
Breakfast Meats, Brunch Entrées,  
Potatoes, and Vegetables

Sliced Seasonal Fruit (V, VE, DF, GF)  
Garden Berries and Honey Berry Coulis

House-Baked Sweet & Savory  
Pastries (V)  
with Butter, Jams, and Preserves  
(Note: May contain dairy or gluten depending  
on ingredients.)

## SALAD (CHOOSE ONE)

Baby Field Greens Salad (V, VG, DF, GF)  
Grape Tomatoes, English Cucumbers, Shaved  
Carrots, Watermelon Radishes, and Balsamic  
Vinaigrette Dressing

Crisp Caesar Salad (V)  
Romaine Hearts, Shaved Parmesan Cheese,  
Focaccia Croutons, and Caesar Dressing

Baby Spinach Strawberry Salad (V, GF)  
Candied Walnuts, Strawberries, Gorgonzola  
Cheese, and Orange and Poppyseed Dressing

Asian Kale Salad (V, VG, DF, GF)  
Purple Cabbage, Segmented Oranges, Red  
Onions, and Carrot Ginger Vinaigrette Dressing

## BRUNCH SIDES (CHOOSE TWO)

Applewood-Smoked Bacon (DF)

Turkey Bacon (DF)

Maple Sausage Link (DF)

Sage Sausage Patties (DF)

Chicken Sausage (DF)

# BRUNCH ENHANCEMENTS

REQUIRES ONE CHEF ATTENDANT PER 35 GUESTS (\$175/EACH). ITEMS  
PRICED PER GUEST.

Belgian-Style Waffle Station (V) \$13  
with Whipped Butter and Cream, Maple  
Syrup, Powdered Sugar, Seasonal Berries,  
Pecans, and Bananas

Omelet Station (V, VF, DF, GF) \$15  
with Fresh Eggs & Egg Whites, Diced Ham,  
Bacon, Onions, Scallions, Chicken Sausage,  
Bell Peppers, Spinach, Tomatoes,  
Mushrooms, and Cheddar, Pepper Jack,  
and Swiss Cheeses

Eggs Benedict Station \$19  
Poached Eggs, Canadian Bacon, and  
Hollandaise Sauce on English Muffins

Breakfast Taco Station \$22  
with Chorizo, Eggs, Bacon, Pico de Gallo,  
Flour Tortillas, Brisket, Potatoes, Cheddar  
Cheese, Onions, Salsa Rojo, and Salsa Verde

Açaí Station \$20  
with Açaí, Berries, Granola, Shredded  
Coconut, Sliced Almonds, Pepitas, and Honey

## BREAKFAST ENTRÉE (CHOOSE ONE)

Brioche French Toast  
Bread Pudding (V)  
with Butter, Warm Maple Syrup, and  
Garden Berries

Buttermilk Pancakes (V)  
with Butter, Warm Maple Syrup, and Fruit  
Berry Compote

Belgian Style Waffle (V)  
with Rum Butter, Warm Maple Syrup, Whipped  
Cream, and Tropical Fruit Compote

Eggs Benedict  
Poached Egg, Proscuitto, and  
Hollandaise Sauce on an English Muffin

Frittata (V, GF)  
Egg Whites with Roasted Tomatoes, Spinach,  
Artichokes, and Feta Cheese

Farm-Fresh Scrambled Eggs (V, GF)  
with Chives

## VEGETABLES (CHOOSE ONE)

Roasted Asparagus (V, GF)  
with Hollandaise Sauce

Garlic Sautéed Spinach & Red  
Roasted Peppers (V, VG, DF, GF)

Sautéed Summer Squash & Zucchini  
(V, VG, DF, GF)

Crispy Brussels Sprouts (V, DF, GF)  
with Balsamic and Honey Glaze

Balsamic Roasted Seasonal Vegetable  
(V, DF, GF)

## BRUNCH ENTRÉES (CHOOSE ONE)

Parmesan Crusted Chicken  
with Florentine Velouté Sauce

Grilled Salmon (GF)  
with Lemon Caper Butter Sauce

Penne Arrabbiata Vegetable Pasta (V)  
with Spicy Tomato Basil Sauce, Mushrooms,  
Spinach, Peppers, Zucchini, and Squash

Buttermilk Fried Chicken Breast

Shrimp and Grits (GF)  
with Creole Sauce

Roasted Tri Tips (DF, GF)  
with Chimichurri Sauce

## POTATO (CHOOSE ONE)

Hash Brown Casserole (V, GF)

Sweet Potato Hash (V, VG, DF, GF)

Roasted New Parmesan Potatoes  
(V, GF)

Mac & Cheese (V)

Potato O'Brien (V, VG, DF, GF)

Boursin Whipped Potatoes (V, GF)

Cheesy Grits (V, GF)







# LUNCH MENUS





# LUNCH BUFFETS

AVAILABLE FOR GROUPS OF 25 OR MORE GUESTS.

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

Iced Tea

Selection of Hot Teas

## OKANA FIESTA (\$55/GUEST)

### SALADS

Southwestern Field Green Salad (V, GF)  
with Red Onions, Cucumbers, Bell Peppers,  
Scallions, Fire-Roasted Peppers, Queso  
Fresco, and Avocado Ranch Dressing

Mexcan Corn & Black Bean Salad  
with Red Onions, Cotija Cheese, Green  
Cilantro Lime Crema, and Cilantro

### SOUP

Mexican Posole Verde with Chicken  
(DF, GF)

### FAJITA BAR

Cast Iron Chicken Fajitas • Traditional Carne  
Asada • Cilantro • Lime • Guacamole • Pico de  
Gallo • Shredded Lettuce • Chipotle Mexican  
Crema • Salsa Rojo • Salsa Verde • Mexican  
Rice • Charro Beans with Applewood-Smoked  
Bacon • Warm Flour and Corn Tortillas •  
Cheese Enchilada Casserole with Sour Cream,  
Salsa, and Shredded Cheese

### DESSERTS

Sopapilla Bar

Conchas

### ENHANCEMENTS TO FAJITA BAR

+\$7/guest: Add Pulled Pork, Barbacoa,  
or Ground Beef

+\$9/guest: Add Impossible (V) Beef

+\$5/guest: Add Chips & Queso

+\$5/guest: Add Refried Beans

## MAMBO ITALIANO (\$54/GUEST)

### SALADS

Sun-Dried Tomato Caesar Salad (V)

Panzanella Salad (V)

### SOUP

Zuppa Toscana (GF)

### ENTRÉES

Chicken Picatta (GF)

Tuscan Salmon (GF)  
with Lemon Tomato Spinach Burre Blanc

Eggplant Lasagna (V)  
with Pomodoro Sauce

### SIDES

Seasonal Italian Roasted Vegetables  
(V, VG, DF, GF)

Warm Garlic Knots

### DESSERTS

Tiramisu

Ricotta Cheesecake  
with Berries

Chocolate Mousse Cake

### ENHANCEMENTS TO ENTRÉE SELECTIONS

+\$5/guest: Add Fried Ravioli with  
Pomodoro Sauce

+\$5/guest: Stuffed Boursin Mushrooms

+\$5/guest: Eggplant Caponata (V)

## THE SMOKEHOUSE (\$64/GUEST)

### SALADS

Chef's Garden Salad (V, GF)  
Romaine, Iceberg, Red Onions, Carrots,  
and Croutons, with Your Choice of Ranch or  
Balsamic Vinaigrette Dressing

Yukon Gold Mustard-Seed  
Potato Salad (DF, GF)  
with Bacon Aioli

### SOUP

Loaded Baked Potato Soup (V, GF)

### HOUSE-SMOKED MEATS

*Served with House BBQ Sauce, Pickled Onions,  
and Pickled Jalapeños*

BBQ Beef Brisket (DF, GF)

Smoked Andouille Sausage (DF, GF)

Grilled Spice Chicken (DF, GF)

### SIDES

Brown Sugar Baked Beans (V, GF)

Baked Cheddar Mac & Cheese (V)

Corn On the Cob (V, VG, DF, GF)

Cheddar Bay Biscuits

### DESSERTS

Mini Banana Pudding Trifle

Peach Cobbler

Strawberry Shortcake

### ENHANCEMENTS

+\$5/guest: Add Grilled Portobello  
Mushroom (V, VG, DF, GF)

+\$5/guest: Add Jalapeño Poppers (V)

+\$5/guest: Add Smoked Brussels Sprouts  
(V, VG, DF, GF)







# LUNCH BUFFETS (CONTINUED)

AVAILABLE FOR GROUPS OF 25 OR MORE GUESTS.

## SANDWICH BOARD (\$47/GUEST)

### SALADS

Tomato Cucumber Feta (V, GF)

Mac (V, DF)

### SOUP

Tomato Bisque (V, VG, DF, GF)

### PRE-MADE SANDWICHES (CHOOSE UP TO THREE)

Roast Beef Sub  
with Boursin, Caramelized Onions,  
and Arugula on a Toasted Baguette

Basil Pesto Grilled Chicken  
with Lettuce, Tomato, and Avocado  
on Ciabatta Bread

Heirloom Tomato Grilled Ham &

Three Cheese

Turkey Club Sub  
Bacon, Buttered Lettuce, Honey  
Mustard Aioli, and White  
Cheddar Cheese

Grilled Vegetables (V, VG, DF)

Zucchini, Squash, Portobello  
Mushrooms, Peppers, and Olive  
Tapenade on Focaccia Bread

Cubano

Roasted Pork, Sliced Ham, Mustard,  
Swiss Cheese, and Pickles

Tuna (DF)

Boiled Egg, Leafy Lettuce, and Celery  
on a Buttered Croissant

Blackened Chicken Wrap

Romaine and Sun-Dried Tomatoes  
with Caesar Dressing

Italian

Salami, Capicola, Iceberg Lettuce,  
Mozzarella Cheese, and Italian  
Dressing on a Baguette

### SIDES

Dill Speak Pickles

House-Made Chips

### DESSERTS

Blondies

Brownies

Cookies

## AMERICAN CLASSICS (\$50/GUEST)

### SALADS

Mixed Greens (V, GF)  
with Cherry Tomatoes, Shredded  
Carrots, Cucumbers, and Ranch Dressing

Red Skin Potato Salad (G, DF, GF)

### SOUP

Corn Chowder (V, GF)

### ENTRÉES

Grilled BBQ Chicken (DF, GF)

Build-Your-Own Burger (DF, GF)  
Includes Burger Patties, Cheeses,  
Caramelized Onions, Sautéed  
Mushrooms, Red Onions, and Lettuce

### SIDES

Mac & Cheese (V)

Fries (V, VG, DF)

### DESSERTS

Banana Bread Pudding

Peach Cobbler

Cheesecake

## BOXED LUNCHES (\$34/GUEST)

Each boxed lunch includes a sandwich, chips,  
fruit, cookie, granola bar, and condiments.

Roast Beef Sub

with Boursin, Caramelized  
Onions, and Arugula on a  
Toasted Baguette

Basil Pesto Grilled Chicken

with Lettuce, Tomato, and  
Avocado on Ciabatta Bread

Turkey Club Sub

Bacon, Buttered Lettuce, Honey  
Mustard Aioli, and White  
Cheddar Cheese

Grilled Vegetables (V, VG, DF)

Zucchini, Squash, Portobello  
Mushrooms, Peppers, and Olive  
Tapenade on Focaccia Bread

Heirloom Tomato Grilled  
Ham & Three Cheese

Cubano

Roasted Pork, Sliced Ham,  
Mustard, Swiss Cheese, and Pickles

Tuna (DF)

Boiled Egg, Leafy Lettuce, and  
Celery on a Buttered Croissant

Blackened Chicken Wrap

Romaine and Sun-Dried  
Tomatoes with Caesar Dressing

Italian

Salami, Capicola, Iceberg Lettuce,  
Mozzarella Cheese, and Italian  
Dressing on a Baguette



# PLATED LUNCHES

EACH PLATED LUNCH IS SERVED WITH YOUR CHOICE OF SALAD, ENTRÉE, AND DESSERT.

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

Iced Tea

Selection of Hot Teas

Freshly Baked Rolls

## SALADS

**Caesar (V)**  
with baby gem, Parmesan Cheese, Brioche Croutons, and Caesar Dressing

**Baby Wedge**  
with Baby Iceberg, Bleu Cheese, Roasted Grape Tomatoes, Bacon, Crispy Onion Straws, and Avocado Bleu Cheese Vinaigrette Dressing

**Mixed Greens (V, GF)**  
with Cherry Tomatoes, Shredded Carrots, Cucumbers, and Ranch Dressing

**Rocket (V)**  
with Arugula, Seasonal Apples, Spiced Pecans, Brie Cheese, Dried Cranberries, and Balsamic Honey Vinaigrette Dressing

**Chopped**  
with Romaine, Applewood-Smoked Bacon, Red Onions, Cherry Tomatoes, Cucumbers, Feta Cheese, Roasted Red Peppers, and Buttermilk Ranch Dressing

**Harvest (V, GF)**  
with Bitter Greens Mix, Roasted Butternut Squash, Pomegranate Seeds, Feta Crumbles, Golden Raisins, Toasted Pecans, and Apple Vinaigrette Dressing

**Greek (V, GF)**  
Olive Tapenade, Cherry Tomato, Pickled Red Onions, Sliced Cucumbers, Arugula, Crispy Pita Strips, and Greek Vinaigrette Dressing

## ENTRÉES

**Eggplant Lasagna (V)** \$46  
with Mozzarella and Italian Marinara

**Braised Beef Short Ribs (GF)** \$54  
with Balsamic Pinot Noir Demi-Glace, Boursin Mashed Potatoes and Garlic Herb-Roasted Tri-Color Baby Carrots

**Herb-Roasted Chicken Breast (GF)** \$48  
with Mushroom Cream Sauce, Boursin Mashed Potatoes, and Sautéed Broccolini

**Chicken Picatta (GF)** \$50  
with Lemon Butter Caper Sauce, Spinach, and Roasted Garlic Parmesan Risotto

**Grilled King Salmon (GF)** \$58  
with Cucumber Salsa, Wild Rice Pilaf, and Lemon Pepper Grilled Asparagus

**Apple-Cured Pork Loin (GF)** \$48  
with Apple Chutney, Smashed Fingerling Potatoes, and French Green Beans

**Greek Chicken** \$50  
with Lemon Herb Marinated Chicken Breast, Romesco Sauce, Charred Broccolini, Smashed Fingerlings, and Sundried Tomato Pesto

## DESSERTS

Ask about today's selection of house-made desserts





# DINNER MENUS





# DINNER BUFFETS

COSTS LISTED IS FOR GROUPS OF 25 OR MORE.  
FOR SMALLER GROUPS ADD \$8 PER GUEST.

EACH PACKAGE INCLUDES:  
Seattle's Best Coffee, Regular  
& Decaffeinated  
Upgrade to Starbucks Coffee +\$2

Iced Tea  
Selection of Hot Teas  
Freshly Baked Breads

## TASTE OF TUSCANY (\$80 PER GUEST)

### SALADS

Caesar (V)  
with Hearts of Romaine, Parmesan Cheese,  
Brioche Croutons, and Caesar Dressing

Italian Antipasto  
with Salami, Baby Lettuce, Tomatoes, Red  
Onions, Olives, and Pesto Dressing

### ENTRÉES

Braised Beef Short Ribs  
with Buttered Pappardelle Tomato  
Ragu, Burnt Tomato on the Vine,  
and Shaved Parmesan

Roasted Garlic Chicken (GF)  
with Lemon Rosemary Pan Sauce

### SIDES

Garlic Herb Fingerling Potatoes  
(V, VG, DF, GF)

Balsamic Grilled Vegetables  
(V, VG, DF, GF)

Assorted Artisan Breads

### DESSERTS

Cannoli

Tiramisu

Ricotta Cheesecake

## GRILL MASTER (\$82/GUEST)

### SALADS

Chop  
with Chopped Iceberg, Salami, Cherry  
Tomato, Diced Cucumber, Marinated  
Mozzarella Ball, Red Onion, Pepperini, Crispy  
Garbanzo, and Italian Vinaigrette Dressing

Mac (V)

### ENTRÉES

Smoked Rubbed Brisket (DF, GF)  
with House-Made Brown Sugar BBQ Rub

Hickory-Smoked Chicken (DF, GF)

St. Louis Pulled Pork Shoulder (DF, GF)  
Roasted with Smokehouse BBQ Sauce

### SIDES

Corn on the Cob (V, VG, DF, GF)

Baked Potato Bar (V, VG, DF, GF)  
with Butter, Cheese, Sour Cream,  
Scallions, and Bacon

Baked Beans (GF)  
with Bacon Jam and Onions

### DESSERTS

Pecan Tart

Mixed Berry Cobbler

Chocolate Cake

## ON THE BORDER (\$78/GUEST)

Includes Chips, Flour and Corn Tortillas, Shredded  
Cheese, Guacamole, Sour Cream, Jalapeños, Pico de  
Gallo, and Salsa.

### SALADS

Baby Field Greens (V)  
with Red Onions, Cucumbers, Bell Peppers,  
Scallions, Fire-Roasted Tomatoes, Queso  
Fresco, Fried Tortilla Strips, and Avocado  
Ranch Dressing

Mexican Bean (V, VG, DF, GF)  
with Three Beans, Corn, Red Onions, Bell  
Peppers, Cilantro, and Chili Lime  
Vinaigrette Dressing

### ENTRÉES

Smoked Grilled Carne Asada (DF, GF)  
with Grilled Onions and Jalapeños

Southwest Chicken Asado (DF, GF)  
with Roasted Bell Peppers

### SIDES

Charro Beans (DF, GF)

Spanish Rice (DF, GF)

Elotes (Mexican Corn) (V, GF)  
with Cotija, Cilantro, Green Chili,  
Bell Pepper, and Tajin

### DESSERTS

Churros

Tres Leches Cake

Chocolate Caramel Flan







# BUILD-YOUR-OWN BUFFET (\$92/GUEST)

COSTS LISTED IS FOR GROUPS OF 25 OR MORE. FOR SMALLER GROUPS ADD \$8 PER GUEST.

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

**Iced Tea**

**Selection of Hot Teas**

**Freshly Baked Rolls**

**SOUPS (CHOOSE ONE)**

**Butternut Squash (V, GF)**  
with Crème Fraîche and Toasted Pumpkin Seeds

**Lobster Bisque (GF)**  
with Sweet Lobster Chunks and Cream Sherry

**Vine-Ripened Tomato Basil (V, VG, DF, GF)**  
with Pesto Oil

**Tortilla (DF, GF)**  
with Fire-Roasted Tomatoes, Avocado Pico de Gallo, Queso Fresco, and Cilantro Oil

**SALADS (CHOOSE ONE)**

**Caesar (V)**  
with Hearts of Romaine, Parmesan Cheese, Brioche Croutons, and Caesar Dressing

**Baby Spinach (GF, V)**  
with Shaved Red Onions, Chèvre Cheese, Strawberries, Toasted Almonds, and Balsamic Vinaigrette Dressing

**Field Greens (GF)**  
with Candied Pecans, Bleu Cheese, Prosciutto Crisps, and Sherry Vinaigrette Dressing

**Greek (V)**  
with Feta Cheese, Cucumbers, Red Onions, Oregano, Tomatoes, Kalamata Olives, and Red Wine Vinaigrette Dressing

**Harvest (V, GF)**  
with Bitter Greens Mix, Roasted Butternut Squash, Pomegranate Seed, Feta Crumbles, Golden Raisins, Toasted Pecans, and Apple Vinaigrette Dressing

**ENTRÉES (CHOOSE TWO)**  
+\$12/guest: Add an additional entrée

**Parmesan-Crusted Chicken Breast (DF)**  
with Pancette Arrabbiata

**Stuffed Chicken Breast (GF)**  
with Sun-Dried Tomatoes, Spinach, and Asiago Cheese

**Braised Beef Short Ribs (GF)**  
with Brown Sugar Balsamic Glaze

**Skirt Steak (DF)**  
with Chimichurri and Crispy Onions

**Bone-In Apple-Cured Pork (DF, GF)**  
with Maple Apple Bacon Chutney

**Cioppino (GF)**  
with Tomato Broth

**Ora King Grilled Salmon (GF)**  
with Lemon Caper Sauce and Baby Bok Choy

**VEGETABLES (CHOOSE ONE)**

**Green Beans with Bacon and Caramelized Onions (V, VG, DF, GF)**

**Sauteed Vegetable Medley (V, VG, DF, GF)**

**Roasted Seasonal Root Vegetables (V, VG, DF, GF)**

**Roasted Parmesan Asparagus (V, GF)**

**Roasted Cauliflower and Bell Peppers (V, VG, DF, VG)**

**Caramalized Baby Carrots (V, GF)**

**Szechuan Brussels Sprouts (V, VG, DF, GF)**

**Au Gratin Gruyere Potatoes (V, GF)**

**Roasted Herb Red Skin Potatoes (V, VG, DF, GF)**

**Cilantro Lime Jasmine Rice (V, VG, DF, GF)**

**Grilled Portobello Napoleon (V, VG, F, GF)**  
with Balsamic Marinade, Grilled Endive, Crispy Artichokes, and Fresh Asparagus

**Garlic Whipped Potatoes (V, VG)**

**Garlic Herb Fingerling Potatoes (V, VG, DF, GF)**

**STARCHES (CHOOSE ONE)**

**Garlic Whipped Potatoes (V, VG)**

**Garlic Herb Fingerling Potatoes (V, VG, DF, GF)**

**DESSERTS (CHOOSE TWO)**

**Mason Jar Parfaits**  
White Chocolate and Dark Chocolate Mousse, Berries, and Vanilla Wafer

**Flourless Chocolate Torte (GF)**

**New York Cheesecake**  
with Raspberry Coulis

**Ganache Chocolate Cake**  
with Espresso Anglaise

**Garden Berry Cobbler (GF)**  
with House-Made Crumble, Basil, and Sugar

**Key Lime Pie**



# BUFFET ACTION STATIONS

AVAILABLE FOR GROUPS OF 20 OR MORE GUESTS. REQUIRES ONE CHEF ATTENDANT PER 50 GUESTS (\$175/EACH). ITEMS PRICED PER GUEST.

## ASIAN ACTION STATION (\$36/GUEST)

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

Stir-Fry Rice with Chicken or Shrimp, Peas, Carrots, Eggs, Green Onions, and Soy Sauce

Vegetable Spring Rolls

Chicken Pot Stickers

Crab Rangoon

Fortune Cookies

Peanut Sauce

Sweet Chili Sauce

Sweet and Sour Sauce

## GOURMET SLIDER ACTION STATION (\$35/GUEST)

Served with House Chips, Potato Wedges, or Sweet Potato Fries.

### CHOOSE THREE OF THE FOLLOWING SELECTIONS:

**OKANA Burger**  
with American Cheese, Sliced Tomato, Buttered Lettuce, and Chipotle Ketchup

**Buffalo Chicken**  
Fried Chicken with Buffalo Sauce and Bleu Cheese Aioli

**Pulled Pork BBQ (DF)**  
with Coleslaw and a BBQ Glaze

**Vegetarian (V)**  
Tomato, Portobello Mushroom, Wild Arugula, and Sun-Dried Tomato Pesto

## PASTA ACTION STATION (\$32/GUEST)

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

### CHOOSE TWO OF THE FOLLOWING PASTAS:

Three Cheese Tortellini

Cavatappi (V, DF)

Rigatoni (V, DF)

Penne (V, GF)

### CHOOSE TWO OF THE FOLLOWING SAUCES:

Garlic Herb Butter (V, GF)

Basil Pomodoro (V, VG, DF, GF)

Pesto (V, GF)

Alfredo (V, GF)

### ENHANCEMENTS:

**+\$6/guest:** Add Grilled Shrimp, Spicy & Milder Italian Sausage or Meatballs, or Italian Chicken Sausage Links

**+\$12/guest:** Add Shredded Chicken, Chopped Brisket, or Pulled Pork

## STREET TACOS ACTION STATION (\$30/GUEST)

Served with Mini Corn and Flour Tortillas, Chopped Onions, Cilantro, Cotija Cheese, Guacamole, Salsa Rojo, Salsa Verde, Homemade Tostada Chips, and Aquachile Ceviche with Shrimp

### CHOOSE THREE OF THE FOLLOWING PROTEINS:

Carne Asada (DF, GF)

Pollo Asado (DF, GF)

Chili-Lime Shrimp (DF, GF)

Pork (Al Pastor) (DF, GF)

Catch of The Day (DF, GF)

Impossible Beef (V, VE, DF, GF)







# BUFFET ACTION STATIONS

(CONTINUED)

AVAILABLE FOR GROUPS OF 20 OR MORE GUESTS. REQUIRES ONE CHEF ATTENDANT PER 50 GUESTS (\$175/EACH). ITEMS PRICED PER GUEST.

## MASHED POTATO BAR (\$20/GUEST)

**Yukon Gold Mashed Potatoes (V, GF)**  
with Cheddar Cheese, Sour Cream, Chives, Crumbled Bacon, Whipped Sweet Mashed Potatoes, Brown Sugar, Honey Butter, and Mini Marshmallows

## RISOTTO ACTION STATION (\$22/GUEST)

(V, GF)

Includes Arborio Rice, Parmesan Cheese, Sautéed Mushrooms, Spinach, Caramelized Onions, Asparagus, Sun-Dried Tomatoes, Applewood-Smoked Bacon, and Chives

## LATE NIGHT CRAVINGS

(PRICED PER ITEM PER PERSON)

**Boneless Buffalo Wings** \$6  
Choose Hot Buffalo, Parmesan & Garlic, Honey BBQ, or Mango Habanero, Served with Celery, Ranch Dressing, and Bleu Cheese Dressing

**Mac & Cheese Bites (V)** \$5  
with Smoked Tomato Marinara for Dipping

**Housemade Biscuits (V)** \$5  
with Apple Butter, Assorted Jams, or Honey

**Spicy Beef Empanadas** \$6  
with Chipotle Sour Cream for Dipping

**Southwest Egg Rolls (DF)** \$7  
with Spicy Sweet Chile Sauce for Dipping

**Tomato Soup Shooters (V)** \$6  
with Grilled Cheese Squares

**Wagyu Beef Burger & Cheddar Sliders** \$9

**Mozzarella Bites (V)** \$6  
with Herb Buttermilk or Marinara for Dipping

**Buffalo Chicken Sliders** \$9  
with Bleu Cheese Aioli and Cabbage Slaw

**Shareable Chips & Dip (V, GF)** \$20  
Queso, Salsa, Pico de Gallo, and Tortilla Chips

**Shareable Chips & Guac (V, VG, DF, GF)** \$36  
Fresh-Made Guacamole and Tortilla Chips

## 16" PIZZA (EIGHT SLICES PER PIE)

**Cheese (V)** \$34  
with Basil, Marinara, Mozzarella Cheese, and Parmesan Cheese

**Pepperoni** \$36  
with Pepperonis, Basil, Marinara, and Mozzarella Cheese

**Margherita** \$36  
with Roma Tomatoes, Basil, and Mozzarella Cheese

**Sausage & Mushroom** \$38  
with Italian Sausage, Mushrooms, Basil, Marinara, and Mozzarella Cheese

**Spicy Hawaiian** \$38  
with BBQ Sauce, Black Forest Ham, Pineapple, Red Chili Flakes, and Mozzarella Cheese

**Veggie (V)** \$36  
Seasonal Vegetables with Marinara and Mozzarella



PLATED DINNERS

COSTS LISTED IS FOR GROUPS OF 25 OR MORE.  
FOR SMALLER GROUPS ADD \$8 PER GUEST.

EACH PLATED DINNER IS SERVED WITH YOUR  
CHOICE OF SALAD, ENTRÉE, AND DESSERT.

SOUPS

- Butternut Squash (V, GF)  
with Crème Fraiche and Toasted Pumpkin Seeds
- Lobster Bisque (GF)  
with Sweet Lobster Chunks and Cream Sherry
- Creamy Asparagus (V, GF)  
with Crème Fraiche
- Vine-Ripened Tomato Basil (V, GF)  
with Pesto Oil
- French Onion  
Caramelized Onion, Gruyere, and Crostini
- Wild Mushroom Bisque (V, GF)  
With Chicken Stock, Herbed Mushrooms, and Cream Sherry

SALADS

- Fig (V, GF)  
with Toasted Pecans. Arugula, Goat Cheese, Red Onions, and Balsamic Vinaigrette Dressing
- Caprese (V, GF)  
with Buffalo Moxxarella, Heirloom Tomatoes, Arugula, Basil, Pesto, Balsamic Glaze, and Extra Virgin Olive Oil
- Organic Greens (V, VG, DF, GF)  
with Field Greens, Cucumbers, Carrots, Cherry Tomatoes, Radishes, and Roasted Herb Dressing
- Summer Salad (V, GF)  
with Mixed Greens, Strawberries, Blueberries, Bleu Cheese Crumbles, Toasted Almonds, and Honey Vinaigrette Dressing
- Caesar (V)  
with Baby Gem, Parmesan Cheese, Brioche Croutons, and Caesar Dressing

EACH PACKAGE INCLUDES:  
Seattle's Best Coffee, Regular & Decaffeinated  
Upgrade to Starbucks Coffee +\$2  
Iced Tea  
Selection of Hot Teas  
Freshly Baked Rolls

- Beet & Orange (V, GF)  
Roasted Beets, Orange Segment, Goat Cheese and Herb Mousse, Arugula, Toasted Walnuts, and Lemon Oil
- Yellow & Red Tomato Carpaccio (V, GF)  
with Mixed Field Greens, Shaved Romano Cheese, Capers, Chives, Basil, and Vinaigrette Dressing
- Rocket (V, GF)  
with Arugula, Seasonal Apples, Spiced Pecans, Brie Cheese, Dried Cranberries, and Balsamic Honey Vinaigrette Dressing
- Wedge (GF)  
with Iceberg Lettuce, Applewood-Smoked Bacon, Pickled Red Onions, Bleu Cheese Crumbles, Cherry Tomatoes, and Bleu Cheese Dressing

ENTRÉES

- French-Cut Chicken (GF) \$65  
with Chanterelle Mushroom Sauce, Roasted Garlic Potatoes, and Roasted Seasonal Root Vegetables
- Stuffed Chicken Breast (GF) \$68  
with Boursin Cheese, Baby Spinach, Roasted Tomato Pesto, Parmesan Fregola Pilaf, and Garlic Herb-Roasted Tri-Color Baby Carrots
- Parmesan-Crusted Chicken Breast \$64  
with Roasted Rosemary Cream Sauce, Garlic Herb Fingerling Potatoes, and Oven-Roasted Parmesan Asparagus
- King Salmon (DF, GF) \$70  
with Sofrito, Wild Long Grain Rice, and Garlic Sauteed Rainbow Chard
- Chilean Pan-Seared Sea Bass (GF) MKT  
with Lemon Beurre Blanc, Parmesan Risotto, Spinach, and Asparagus
- Roasted Pork Tenderloin \$62  
with Mango Harissa Chutney, Sweet Potato Puree, and Caramelized Baby Carrots

- Bone-In Pork Chop (GF) \$66  
with Brown Butter Apple and Pear Puree, Roasted Cauliflower and Broccolin, and Calvados Sauce
- Braised Short Ribs (GF) \$80  
with Pinot Noir Demi-Glace, Roasted Garlic Whipped Potatoes, and Garlic Herb-Roasted Tri-Color Baby Carrots
- Grilled New York Strip Steak (GF) \$79  
with Maître D' Butter, Gruyere Mashed Potatoes, and Oven-Roasted Parmesan Asparagus
- Petite Filet Mignon \$82  
100 Layer Potato with Brie, Roasted Tomato, and Chimichurri Butter
- Stuffed Acorn Squash (V, VG, DF, GF) \$65  
with Pearl Onions, Brussel Leaves, Pepita Granola, Tahini Hummus, and Micro Greens
- Harissa Spiced Lamb Rack (GF) \$80  
with Tomato Spinach Couscous, Mint Raita, and Pomegranate Seed

- Braised Beef Short Ribs \$79  
with Horseradish Cream, Buttered Pappardelle Tomato Ragu, and Shaved Parmesan
- Eggplant Rollatini Wrap (V, GF) \$65  
with Ricotta Cheese, Mozzarella Cheese, House-Made Tomato Basil Sauce, and Fresh Asparagus
- Red Lentil Pasta (V) \$65  
with White Bean Cream Vinaigrette, Broccoli, Bell Peppers, Spinach, and Pine Nuts
- Grilled Portobello Napoleon (V, VG, GF, DF) \$65  
with Balsamic Marinade, Grilled Endive, Crispy Artichokes, and Fresh Asparagus
- Veggie Enchiladas (V, GF) \$65  
with Fire-Roasted Sweet Potatoes, Grilled Zucchini, Black Beans, Grille
- Squash && Tibouli (V, VG, DF, GF) \$60  
Grilled Greek Squash, Quinoa, Tomato, Cucumber, Red Onion, Parsley, Mint, Green Onion, Lemon, Red Wine Vinegar, Pomegranat Seeds, and Crunchy Sesame and Nut Mix

DUET ENTRÉES

- Classic Surf & Turf MKT  
with Petite Filet Mignon, Peppercorn Demi-Glace, and Caribbean Lobster Tail
- Braised Beef Short Ribs & Herb-Roasted Chicken (GF) \$90  
with Braised Beef Short Ribs, Balsamic Pinot Noir Demi-Glace, Free Range Airline Chicken, and Chanterelle Cream Sauce
- Petite Filet Mignon & Jumbo Shrimp MKT  
with Petite Filet Mignon, Mushroom-Truffle Demi-Glace, Jumbo Shrimp, and Lemon Butter  
+\$15 Substitute Shrimp for Scallops
- Chicken & Lump Crab Cake (GF) MKT  
with Free Range Chicken, Caper Remoulade, Jumbo Lump Crab Cake, and Lemon Fennel Beurre Blanc
- Chilean Sea Bass & Wagyu Tenderloin Steak (GF) MKT  
with Chilean Sea Bass, Orange, Pickled Onion Relish, and Chipotle-Spiced Compound Butter

DESSERTS

- Tiramisu  
with Coffee Liqueur, Mascarpone, and Lady Fingers
- Mascarpone Cheesecake  
with Seasonal Compote and Vanilla Cream
- Flourless Chocolate Torte (GF)  
with Berry Coulis and Sweet Cream
- Stone Fruit Napoleon (GF)  
with Citrus Mint Pesto and Whipped Coconut Cream
- Black & White Cake (GF)  
with Dark and White Chocolate Ganache, and Espresso Anglaise
- Apple Berry Crisp (DF)  
with Granola Topping
- Wild Berry Tarte  
with Seasonal Berries
- Red Velvet Cheesecake
- Honey Cream Tarts  
with Orange Meringue





# RECEPTION DISPLAYS

Minimum of 25

## ARTISANAL CHEESE DISPLAY

\$18 / Per person

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

## FRUIT DISPLAY

\$15 / Per person

Seasonal Fruits, Berries, Honey Yogurt Dipping Sauce

## ANTIPASTI DISPLAY

\$20 / Per person

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

## OKANA CHARCUTERIE BOARD

\$22 / Per person

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

# HORS D'OEUVRES MENU

Minimum of 25 per piece

Suggested 6-8 Items for a light reception

Suggested 10-12 Items for a heavy reception

## COLD HORS D'OEUVRES

### GRILLED STEAK CROSTINI \$6

Bleu Cheese Chive Mousse, Crispy Onions

### CAPRESE SKEWERS \$5 (V, GF)

Cherry Tomato, Basil Pesto, Mozzarella Ball, Balsamic  
Glaze

### JUMBO SHRIMP SHOOTER \$9 (DF, GF)

Chipotle Cocktail Sauce, Fresh Citrus

### AHI TUNA TOSTADA \$8 (DF)

Mango Salsa, Yuzu ponzu, Avocado Mousse, Wonton  
Chip

### CRAB SALAD \$9 (DF)

Cucumber Cup, Sliced Avocado, Wasabi Togarashi Aioli

### SMOKED SALMON MOUSSE CONES \$8

Tobiko, Chive, Waffle Cone

### TOMATO BRUSCHETTA \$5 (V, DF)

Blood Orange Glaze, Micro Basil

### PROVANCIAL SKEWER \$7 (GF)

Rolled Prosciutto, Dehydrated Red Grapes, Marinated  
Mozzarella Balls

### CHICKEN CAESAR CUPS \$6 (GF)

Baby Gem, Diced Chicken, Parmesan Crisps, Caesar  
Dressing

### BOURSIN CHEESE CROSTINI \$5 (V)

Sundried Tomato, Balsamic Reduction, Chopped Chives

### ANTIPASTO SKEWER \$6 (DF, GF)

Kalamata Olive, Salami, Tomato, Pepperoncini

### CEVICHE SHOOTER \$8 (GF, DF)

Blanco Tequila, Lime, Pickled Fresno, Avocado, Red  
Onion

## HOT HORS D'OEUVRES

### STUFFED MUSHROOMS \$7 (V, VG, DF, GF)

Shallot, Sundried Tomato, Spinach, Walnut, Herb, Fried  
Garlic

### ARTICHOKE BEIGNET \$6 (V)

Cajus Style Dipping Sauce

### CHICKEN POTSTICKER \$6 (DF)

Sweet & Sour Soy Sauce

### MINI DUNGENESS CRAB CAKE \$8 (DF)

Old Bay, Lemon Chive Aioli

### ROASTED LAMB LOLLIPOP \$10 (DF, GF)

Fresh Mint Chimichurri

### CHICKEN SATAY \$7 (DF, GF)

Jalapeno Peanut Sauce, Cilantro

### COCONUT CRUSTED CHICKEN TENDER \$7

Curry Aioli

### COCONUT SHRIMP \$8 (DF)

Orange Chile Marmalade

### SMOKED SALMON BITE \$10

Crostini, Fried Caper, Dill cream cheese, Everything  
seasoning

### MINI CORN FRITTER \$6 (V)







# OKANA

RESORT & INDOOR WATERPARK

639 FIRST AMERICANS BOULEVARD, OKLAHOMA CITY, OKLAHOMA 73129

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**IMPORTANT NOTE:** ADDITIONAL FEES APPLY TO THE COSTS LISTED IN THIS BOOK. THESE FEES INCLUDE 18% GRATUITY, 7% SERVICE CHARGE, 8.625% FOOD TAX, AND A 13.5% LIQUOR TAX