

## GENERAL CATERING POLICIES

Thank you for selecting the Trump Marina® for your catering needs. It is our goal to provide you and your guests with creative menus and friendly service at competitive prices. In order to help us serve you, please take a moment to review the following guidelines.

## MENU SELECTIONS AND PRICES

Menu selections are required one (1) month prior to the date of your event. Custom menus can be created to suit your taste and budget. Menu prices are guaranteed for six (6) months.

## GUARANTEED ATTENDANCE

The exact number of persons to be in attendance at your event, which shall constitute a minimum guarantee, must be provided to the Catering Department by 10:00 am three (3) business days in advance of your function. This number will be considered a guarantee and not subject to reduction. If the guarantee is not given to our Catering Department three (3) business days in advance, we will consider the last estimated number as the guarantee for the function. We will set and prepare for 5% over the guarantee only when specified by the patron in advance.

## METHOD OF PAYMENT

The patron is required to submit a deposit of 25% of the estimated revenue upon confirmation. The balance will be due 10 days prior to your function unless arrangements for direct billing have been made and approved by our Credit Department. Payment may be made by credit card or certified check.

## SERVICE CHARGE

Parties of 35 guests or less will incur a service charge of \$75.00 per function.

## LABOR CHARGES

For each Chef Attendant at your function, a \$125.00 fee will be charged. For each Bartender at your function, a \$150.00 fee will be charged. The Bartender fee will be waived when Beverage Revenue exceeds \$750.00 per bar.

## CONFERENCE MATERIALS

All arrangements for shipping and receiving of your conference materials must be approved and confirmed with your Catering/Convention Manager two (2) weeks prior to arrival.

## TAX & GRATUITY

All Food and Beverage served by Trump Marina is subject to 20% gratuity, 7% New Jersey state sales tax and 3% Luxury Tax (on beverages).

\* Subject to change.

## SIGNS

All signs must be professionally lettered. Signs and banners may not be placed in public areas of the property without permission of the Hotel. Please contact your Catering/Convention Manager for assistance.

## FIRE CODE

Based upon the attendance and structure of your event, Fire Marshall approved floor plans may be required when utilizing specialized décor, vehicle placement, banners, or a riser, stage and/or dance floor. Please contact your Catering/Convention Manager for requirements.

A fee per floor plan will be assessed by the Atlantic City Fire Department if a fire permit is deemed necessary. Permit Application Fee penalties imposed shall be the responsibility of the client.

## LIABILITY

The Trump Marina shall not be responsible for any loss, damage or injury that may occur to the client, the client's guests or attendees of the function or to their property, from any cause whatsoever prior to, during or following your actual function times.

Trump Marina will not be responsible for any unattended items left in the function rooms.

## FOOD AND BEVERAGE POLICY

Trump Marina as a Casino Licensee is responsible for the administration of sales and service of alcoholic beverages in accordance with Casino Hotel Alcoholic Beverage Regulations.

It is the hotel's policy that food and beverages from outside the premises, will not be permitted.

I have read and fully understand and agree to the terms above:

NAME: \_\_\_\_\_  
(PRINT)

COMPANY: \_\_\_\_\_

TITLE: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_

# MORNING MEETING STARTERS

## POWER BREAKFAST

Orange, Grapefruit & Tomato Juice

Sliced Seasonal Fruit/Wild Berries

Whole Bananas

Chilled Fruit Yogurts/Granola

Oven-Fresh Danish, Muffins & Cinnamon Buns

Creamy Butter & Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$12.00 PER PERSON

## BREAKFAST SANDWICHES

Orange, Grapefruit & Tomato Juice

Sliced Seasonal Fruit/Wild Berries

Whole Bananas

Country Sausage Patty, Egg & Cheese Croissants

Egg Whites Florentine & Whole Wheat Roll

Canadian Bacon, Eggs, Cheddar Cheese & English Muffin

Assorted Breakfast Breads

Creamy Butter & Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$16.25 PER PERSON

## EXECUTIVE CONTINENTAL

Orange, Grapefruit & Tomato Juice

Sliced Seasonal Fruit/Wild Berries

Whole Bananas

Chilled Fruit Yogurts/Granola

Assorted Sliced Bagels

Flavored Cream Cheeses

Oven Fresh Muffins & Breakfast Breads

Creamy Butter & Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$13.00 PER PERSON

# PLATED BREAKFASTS

*All of our Breakfast selections include:  
A Selection of Assorted Chilled Juices  
Oven Fresh Croissants, Muffins & Breakfast Breads  
with Creamy Butter & Fruit Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas*

## HEARTY BREAKFAST

Farm Fresh Scrambled Eggs  
Overstuffed Apple Pancake  
Warm Vermont Maple Syrup & Cinnamon Whipped Butter  
Applewood Smoked Bacon  
Lyonnais Red Bliss Potatoes  
\$15.50 PER PERSON

## THE RESERVE

European Yogurt Parfaits  
Cinnamon Vanilla French Toast  
Homemade Strawberry Chutney/Tahitian Vanilla Butter  
Country Sausage Patty  
Potatoes Persillade  
\$15.00 PER PERSON

## CLASSIC AMERICAN

Seasonal Fruit Cup  
Scrambled Farm Fresh Eggs & Wisconsin Cheddar Cheese  
Grilled Virginia Ham  
Home Style Potatoes  
\$14.00 PER PERSON

# SUNRISE BUFFET BREAKFAST

*(Minimum 50 guests)*

Assorted Chilled Fruit Juices

Sliced Seasonal Fruit Display/ Wild Berries  
Whole Bananas

Assorted Grain and Natural Cold Cereals  
Whole & Skim Milk

Flavored Yogurts

Western Style Scrambled Eggs  
Sautéed Onion, Peppers & Jack Cheese

Homestyle Apple Pancakes  
Warm Maple Syrup, Whipped Cinnamon Butter

Applewood Smoked Bacon & Country Sausage Links

Homestyle Breakfast Potatoes

Oven Fresh Danish, Muffins, Croissants & Cinnamon Buns  
Creamy Butter & Fruit Preserves

Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Teas  
\$21.50 PER PERSON

# MENU ENHANCEMENTS

## SMOKED FISH STATION

Smoked Salmon, Whole Chubs & Whitefish Salad

Classic Condiments & Whipped Cream Cheese

Assorted Sliced Mini Bagels

\$8.00 PER PERSON

## PARFAIT BAR

Chilled Yogurts

Assorted Toppings to include Seasonal Fruit, Granola, Candies

\$5.00 PER PERSON

# ACTION STATIONS

*Chef Attendant @ \$125.00*

## OMELET STATION

Farm Fresh Eggs, Egg Whites & Egg Beaters

Mushroom, Sweet Onions, Chopped Peppers, Diced Tomatoes, Spinach,

Shredded Cheddar Cheese and Smoked Virginia Ham

\$7.00 PER PERSON

## CARVING STATION

Bone in Virginia Ham

\$5.00 PER PERSON

# BREAK ITEMS

## BEVERAGES

Freshly Brewed Coffee.....\$33.00 Gallon

Decaffeinated Coffee.....\$33.00 Gallon

Assorted English Teas.....\$28.00 Gallon

Florida Orange Juice & Grapefruit Juice.....\$18.00 Quart

Tomato Juice, Lemon Wedges & Tabasco Sauce.....\$15.00 Quart

Vitamin Water.....\$4.50 Each

Chilled Sparkling & Bottled Spring Water, Citrus Wedges.....\$3.00 Each

Assorted Soft & Diet Drinks.....\$2.50 Each

Snapple Iced Teas/Lemonade.....\$3.50 Each

Red Bull Energy Drink.....\$5.00 Each

## FROM THE BAKERY

Freshly Baked Danish, Cinnamon Buns, Croissants or Muffins.....\$27.00 Dozen

Assortment of Sliced Bagels with Flavored Cream Cheese.....\$30.00 Dozen

Assorted Baked Cookies.....\$27.00 Dozen

Assorted Brownies & Blondies.....\$27.00 Dozen

Philadelphia Style Soft Pretzels.....\$18.00 Dozen

## GRAB & GO

Whole Seasonal Fruit (Apples, Oranges, Bananas).....\$2.00 Each

Granola Bars.....\$21.00 Dozen

Power Bars.....\$24.00 Dozen

Individual Bags of Potato Chips/Pretzels.....\$2.00 Bag

Cotton Candy Bags.....\$2.50 Each

Salt Water Taffy.....\$12.50 Pound

Candy Bars.....\$2.00 Each

Ice Cream Bars.....\$27.00 Dozen

Assorted Italian Water Ice.....\$27.00 Dozen

# SPECIALTY BREAKS

*Unless Specified, Breaks are for a Maximum of 30 Minutes*

## COFFEE BREAK

Freshly Brewed Coffee, Decaffeinated Coffee and English Teas

Appropriate Condiments

\$3.75 PER PERSON

## MILK & COOKIES

Jumbo Chocolate Chip Cookies & Brownies

Iced Milk & Chocolate Milk, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$7.50 PER PERSON

## SUNDAE BAR

(Server Attendant)

Old Fashioned Ice Cream Sundaes

Chocolate Chips, Fruit Topping, Chopped Nuts, Chocolate Sauce,  
Butterscotch Sauce, Strawberry Sauce, Whipped Cream & Cherries

\$9.50 PER PERSON

## PHILLY FUN BREAK

Philadelphia Style Soft Pretzels/Mustard

Italian Market Water Ice, Chilled Stewart's Root Beer

\$9.50 PER PERSON

## SPA BREAK

Multigrain Muffin, Low Fat Yogurt, Fresh Fruit Kabobs

Chilled Mineral Water/Citrus Wedges

Freshly Brewed Coffee, Decaffeinated Coffee & English Teas

\$11.00 PER PERSON

*\*\* Ask about our Crimzen Spa massage packages*

## AFTERNOON PICK-ME-UP

Sliced Seasonal Fruit Display/Mint Yogurt

Power Bars, Candy Bars, Freshly Baked Cookies, Chilled Vitamin Water

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$12.50 PER PERSON

# PLATED LUNCH OPTIONS

*All Lunches Include Freshly Baked Breads  
Brewed Coffee, Decaffeinated Coffee, English Teas and Iced Tea*

## THE DOCK SIDE

Chilled Caesar Salad  
Semolina Croutons, Garlic Aioli, Grated Parmesan Cheese

Sautéed Breast of Chicken Scallopine  
Spinach, Tomato Concasse & Lemon Basil Sauce  
Served on Bed of Angel Hair Pasta

Chocolate Cappuccino Mousse Cup, Soft Whipped Cream Froth, Chocolate Sauce  
\$24.00 PER PERSON

## ISLANDER

Mesclun Greens  
Dual Grape Tomato, English Cucumber, Hearts of Palm  
White Balsamic Vinaigrette

Trump Marina Signature Lump Crab Cake/Smoked Tomato Chutney  
Vegetable Garniture, Fennel Slaw

Key Lime Pie, White Chocolate Garnish  
\$25.00 PER PERSON

## OUTRIGGER

Iceberg Wedge, Tomato, Crumbled Bacon, Blue Cheese Dressing  
5oz. Grilled Filet Mignon with Roasted Portobello Mushrooms, Amarone Reduction

Triple Chocolate Mousse Cake  
Raspberry Drizzle, Chantilly Cream  
\$35.00 PER PERSON

## YACHTSMAN

Endive & Wild Field Greens  
Marinated Tomato, Cucumbers & Carrot Curls, Chive Vinaigrette

Filet of Salmon Imperial, Dijon Dill Sauce

Grilled Pound Cake  
Tahitian Vanilla Bean Ice Cream/ Strawberry & Banana, Coconut Rum Sauce  
\$24.50 PER PERSON

# BUFFET LUNCHEONS

## EXECUTIVE LUNCH

### STARTERS

Hearty Minestrone Soup  
Reggiano Croutons

Tossed Garden Salad  
Chef's Selection of Dressings & Vinaigrettes

Country Cole Slaw

Red Bliss Potato Salad

### GOURMET SANDWICH PRESENTATION

Variety of Wraps and Sandwiches  
On Artisan Breads

New York Style Relish Tray

Potato Chips

Sliced Seasonal Fruit Display/Wild Berries  
Whole Bananas

Our Famous Cheese Cake  
Fruit Toppings & Chocolate Sauce

Individual Fruit Trifle

Petit Gourmet Cookies

Freshly Brewed Coffees & English Teas  
Iced Tea

\$23.50 PER PERSON

## HEALTHY BUFFET

*(Minimum 50 guests)*

### STARTERS

Garden Salad Bar  
Romaine Hearts, Baby Spinach  
Vine-Ripened Tomatoes, Sliced Cucumbers, Carrots, Red Onion, Shredded Cheese,  
Sliced Mushrooms, Dried Fruits, Hard Boiled Eggs  
Classic Light Dressings & Vinaigrettes

Grilled Vegetable Salad/White Bean Hummus & Balsamic Syrup

Tuna Primavera

### HOT SELECTIONS

Ginger Marinated Breast of Chicken/Asian Vegetables

Florida Grouper/Grilled Mango Salsa, Cilantro Essence

Whole Wheat Pasta/Sautéed Grape Tomato, Broccoli Rabe, Wild Mushrooms  
Truffle Infused Extra Virgin Olive Oil

Steamed Vegetables

Wild Rice Medley

### DESSERTS

Sliced Seasonal Fruits/Wild Berries  
Whole Bananas

Yogurt Parfait, Granola Topping

Angel Food Cake/Fresh Fruit Topping

Artisan Rolls & Pita Breads

Freshly Brewed Coffees & Herbal Teas

Chilled Mineral Water  
Lemon & Lime Wedges

\$27.50 PER PERSON

## BOARDWALK BUFFET

*(Minimum 50 guests)*

Mediterranean Salad, Pita Crisps

Ducktown's Italian Subs

Boardwalk Pizzas

Sabbrett Hot Dogs/Steamed Buns  
Sauerkraut, Chopped Onion, Relish, Mustard & Ketchup

Meatball Sandwiches  
Atlantic City Rolls

Crispy French Fries

Salt Water Taffy, Cotton Candy

Old Fashioned Ice Cream Sundae Bar  
Chocolate Chips, Fruit Topping, Chopped Nuts, Chocolate Sauce,  
Butterscotch Sauce, Strawberry Sauce  
Whipped Cream & Cherries

Freshly Brewed Coffees & Gourmet Teas

\$25.50 PER PERSON

# SOUP, SALAD & SANDWICH BUFFET

## SOUP BAR

Duo of Signature Soups

(Seafood/Soup Du Jour)

Premium Crackers

## SALAD BAR

Garden Salad Bar

Romaine Hearts, Baby Spinach

Vine-Ripened Tomatoes, Sliced Cucumbers, Carrots, Red Onion, Shredded Cheese,

Sliced Mushrooms, Smoked Bacon, Dried Fruits, Hard Boiled Eggs

House Dressings, Vinaigrettes

Country Cole Slaw

Yukon Gold Potato Salad

## COLD SANDWICHES

Gourmet Wraps & Sandwiches

Petit Italian Hoagies

New York Style Relish Tray

## HOT SANDWICHES

Grilled Reuben

Lean Corned Beef, Swiss Cheese, Sauerkraut, Jewish Rye Bread

Rosemary & Garlic Grilled Chicken Breast/Roasted Peppers and Onions

Signature Lump Crab Cake/Chipotle Tartar Sauce, Fresh Lemon

Texas Fries/Homemade Catsup

Hearth Baked Rolls, Mustard, Mayonnaise, Cocktail Sauce, Tartar Sauce, Creamed Horseradish

Pastry Chef's Selection of Assorted Miniature Desserts & Gourmet Cookies

Freshly Brewed Coffees & Herbal Teas

Iced Tea

\$31.00 PER PERSON

# BANQUET BEVERAGE PRICING

## HOST-SPONSORED BAR HOURLY SERVICE

*Unlimited Consumption of Cocktails, House Wines,  
Imported & Domestic Beer, Soft Drinks and Bottled Water*

SERVICE TIME	PREMIUM	PLATINUM	
One Hour	\$18.75	\$22.50	Per Person
Two Hours	\$28.25	\$33.75	Per Person
Three Hours	\$34.50	\$41.25	Per Person
Four Hours	\$40.75	\$48.75	Per Person
Five Hours	\$47.00	\$56.25	Per Person

### **Premium Brand Set Up:**

*Dewar's, Seagram's VO, Jack Daniels, Tanqueray, Absolut, Bacardi Rum, Captain Morgan's,  
Jose Cuervo, Triple Sec, DeKuyper Peach Schnapps, Pucker Sour Apple*

### **Platinum Brand Set Up:**

*Crown Royal, Makers Mark Bourbon, Johnnie Walker Black, Level Vodka, Grey Goose Vodka,  
Bombay Sapphire Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Jose Cuervo  
Traditional Tequila, Cointreau, DeKuyper Peach Schnapps, Pucker Sour Apple, Kahlua*

# CONSUMPTION SERVICE

*Charges Based on the Actual Number of Drinks Consumed*

Platinum Brand Cocktails.....	\$8.00 Each
Premium Brand Cocktails.....	\$6.25 Each
Cordials.....	\$8.00 Each
House Wine.....	\$5.25 Each
Imported Beer.....	\$5.25 Each
Domestic Beer.....	\$5.00 Each
Soft Drinks.....	\$2.50 Each
Bottled Water.....	\$3.00 Each

## ENHANCEMENTS

International Coffees.....	\$8.50 Each
Martini Bar.....	\$11.00 Each
Bloody Mary Bar.....	\$8.50 Each
Champagne Bar.....	\$25.00 per Bottle

## CASH BAR

*Guests are responsible for the purchase of their beverages  
Prices are inclusive of applicable taxes*

Platinum Brand Cocktails.....	\$9.00 Each
Premium Brand Cocktails.....	\$7.00 Each
Cordials.....	\$9.00 Each
House Wine.....	\$6.00 Each
Imported Beer.....	\$6.00 Each
Domestic Beer.....	\$5.50 Each
Soft Drinks.....	\$3.00 Each
Bottled Water.....	\$3.00 Each
Martini Bar.....	\$12.00 Each

*A minimum of \$750.00 in Beverage Revenue, Per Bar, must be generated,  
otherwise a charge of \$150.00 per bartender will be imposed.*

# RECEPTION ITEMS

## SEAFOOD SELECTION

*Priced per 100 Pieces:*

Oysters on the Half Shell.....\$275.00

Clams on the Half Shell.....\$275.00

Smoked Scallops with Tropical Fruit Relish.....\$300.00

Jumbo Shrimp Cocktail.....\$400.00  
Prepared (3) Ways: Old Bay, Grilled or Cajun

Alaskan Snow Crab Claws.....\$400.00

*The Above Items are Served with appropriate condiments to include:  
Spiced Cocktail Sauce, Grated Horseradish, Remoulade, Joe's Mustard Sauce,  
Tabasco Sauce, Lemon Wedges and Mignonette Sauce*

## CEVICHE SPOONS

Salmon Ceviche/Cilantro, Ginger

Shrimp, Lemon Grass, Chives

Lobster, Dijon Tarragon Aioli

\$300.00 PER (100) PIECES

## SEAFOOD MARTINIS

Lump Crab, Poached Shrimp, Chilled Lobster Salad

Elegantly Presented in a Martini Glass

Russian Vodka and Cilantro infused Cocktail Sauce

\$12.50 EACH

PLEASE INQUIRE ABOUT  
CUSTOM MADE ICE CARVINGS

# SMALL BITES

*Priced per 100 Pieces*

## COLD

Baha Ranch Chicken Tortilla.....\$200.00

Prosciutto-Wrapped Melon.....\$200.00

Filet Mignon Crostini/Watercress, Hearts of Palm, Dijon Drizzle.....\$250.00

Petit Stuffed Tomato Provencale, Lump Crab Dressing.....\$250.00

## HOT

Spring Rolls/Hot Mustard & Duck Sauce.....\$225.00

Sausage & Spinach Stuffed Mushrooms.....\$225.00

Vegetable Quesadilla Cornucopias/Salsa Fresca.....\$225.00

Asian Dim Sum Dumplings/Chili Soy Dipping Sauce.....\$285.00

Grilled Beef Satay/Thai Peanut Sauce.....\$285.00

Coconut Shrimp/Tropical Fruit Relish.....\$285.00

Roasted Mushroom & Boursin Cheese Phyllo.....\$285.00

Roasted Clams Casino.....\$300.00

Sea Scallops Wrapped in Smoked Applewood Bacon.....\$300.00

Old Bay Crab Stuffed Mushrooms.....\$350.00

Petit Lump Crab Cakes/Tomato Remoulade.....\$400.00

# STATIONS

## Market Crudite Display/Garden Herb Dip

Small.....\$100.00 Serves 25	Medium - \$175.00 Serves 50	Large - \$250.00 Serves 100
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## Grilled Marinated Vegetable Display White Bean Hummus & Balsamic Syrup

Small.....\$175.00 Serves 25	Medium - \$225.00 Serves 50	Large - \$300.00 Serves 100
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## Artisan Cheese Display/Gourmet Crackers, Flat Breads, Pommery Mustard & Fruit Relish

Small.....\$175.00 Serves 25	Medium - \$225.00 Serves 50	Large - \$300.00 Serves 100
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## Exotic Fruits & Wild Berries/Chambord Sabayon

Small.....\$175.00 Serves 25	Medium - \$225.00 Serves 50	Large - \$300.00 Serves 100
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Hand rolled Sushi.....\$450.00 (100) Pcs  
*Maki & Nigeri Rolls/Wasabi, Soy Sauce, Pickled Ginger  
& Wakimi Salad*

Trump Marina Sliders Trio.....\$13.50 Per Person  
*Classic Beef Burger, BBQ Pulled Pork, Blackened Chicken Breast,  
Plum Tomato, Lettuce, Butter Pickles, Homemade Catsup,  
Jersey Vegetable Slaw, Smoked Tomato Remoulade,  
Served on Fresh Artisan Roll*

Antipasto.....\$12.00 Per Person  
*Assorted cured Meats & Italian Cheeses, Roasted Peppers,  
Marinated Olives, Pepperoncini, Artichoke Hearts,  
Mediterranean Seafood Ceviche, Marinated Colorful  
Tomatoes & Focaccia Bread, Grissini/Infused Olive Oils*

Trump Marina Seafood Sliders.....\$15.00 Per Person  
*Trio Crab, Lobster, Salmon Cake, Plum Tomato, Lettuce, Butter,  
Pickles, Homemade Catsup, Jersey Vegetable Slaw, Smoked  
Tomato Remoulade, Served on Fresh Artisan Roll*

Bruschetta.....\$8.00 Per Person  
*Served with Rustic Bruschetta Crisps, Marinated Tomatoes, Pesto,  
Olive Tapenade, Mozzarella, Basil, White Bean Truffle Puree,  
Parmesan & Extra Virgin Olive Oils*

Viennese Table.....\$15.00 Per Person  
*Pastry Chef's Selection of Assorted Cake, Pastries, Creams in  
Glasses, Fancy Cookies and Petit Fours*

Fajita.....\$12.00 Per Person  
*Grilled Southwestern Beef & Chicken Strips, Sautéed Peppers  
and Onions, Served with Warm Flour Tortillas, Shredded Lettuce,  
Chopped Onion, Diced Tomato, Shredded Jack Cheese, Sour  
Cream, Guacamole, Salsa & Jalapeno Peppers*

# ACTION STATIONS

(Minimum of 50 guests/server attendant)

Chef Attendant @ \$125.00

## PASTA BAR.....\$11.00 Per Person

Your Choice of Two Pastas:

*Penne, Farfalle, Rigatoni, Fusilli, Wild Mushroom Ravioli, Lobster Ravioli*

Your Choice of Two Sauces:

*Classic Pomodoro, Tomato Vodka Cream, Wild Mushroom Ragout, Pesto, Arriabiato, Carbonara,  
Tomato/Eggplant Caponata with Crab, Lobster Cognac Sauce  
Reggiano Parmesan Cheese & Warm Focaccia Bread*

## POTATO MARTINI BAR.....\$9.50 Per Person

Smashed Yukon Gold Potatoes Prepared to order

*Diced Lobster, Creme Fraiche, Roasted Garlic, Wild Mushrooms, Truffle Oil, Shredded Cheese,  
Crispy Bacon Bits, Scallions, Gaufrette Potato Garnish*

## IMPERIAL STIR FRY.....\$12.00 Per Person

Your Choice of Wok-Fried Marinated Beef, Chicken or Shrimp

*Hunan Style, Szechuan, or Black Bean Ginger Sauce  
Accompanied by Imperial House Fried Rice*

## SEAFOOD PESCATORE STATION.....\$13.50 Per Person

*Scallops, Shrimp, Calamari Sautéed with Garlic, Plum Tomato,  
Basil, White Wine and Red Chile*

## STEAK AU POIVRE.....\$13.50 Per Person

*Medallions of Filet Mignon, Sautéed with Shallots, Cognac, Green Peppercorn Demi Glaze*

## BANANAS FOSTER, CHERRIES JUBILEE OR CREPES SUZETTE.....\$10.00 Per Person

## CARVED MEATS

*Chef Attendant @ \$125.00*

*Each Item Served with Complementary Condiments and Sliced Hearth Baked rolls  
Portions Servings are Approximate*

SLOW ROASTED STEAMSHIP  
ROUND OF BEEF, AU JUS .....\$675.00 Each/Serves 100

ROASTED PRIME RIB OF BEEF, AU JUS.....\$300.00 Each/Serves 40

SEARED TENDERLOIN OF BEEF.....\$300.00 Each/Serves 20

ROASTED BONELESS PORK LOIN.....\$150.00 Each/Serves 20  
*Glazed with Mango Chutney, Garlic and Rosemary*

OVEN ROASTED TURKEY BREAST,  
CRANBERRY RELISH.....\$200.00 Each/Serves 20

SMOKED VIRGINIA BONE-IN HAM.....\$225.00 Each/Serves 40

WHOLE ROASTED MARKET FISH.....Market Price  
*Saffron Aioli, Ginger Scallion Soy, Tomato Ceviche*

# DINNER SELECTIONS

*All Dinners Include a Soup or Salad, Seasonal Vegetable, Starch  
and Selected Dessert*

*Served with Artisan Breads, Brewed Coffees & English Teas*

## APPETIZERS

Jumbo Shrimp/Fiery Cocktail Sauce  
\$10.00 PER PERSON

Seafood Martini  
*Lump Crab, Jumbo Shrimp, Lobster Medallion/Russian Vodka Infused Cocktail Sauce*  
\$18.00 PER PERSON

Cold Antipasto Plate  
*Mozzarella, Tomato, Basil, Cured Meats, Provolone, Marinated Mushrooms, Roasted Peppers, Cured Olives*  
\$9.00 PER PERSON

Classic Roasted Clams Casino  
\$9.00 PER PERSON

Wild Mushroom Ravioli/Fennel and Light Truffle Cream  
\$11.00 PER PERSON

Grilled Vegetable Napoleon, Saffron Tomato Broth  
\$6.50 PER PERSON

# DINNER SELECTIONS

## CHOICE OF SOUP OR SALAD

*(Select one for the group)*

### SOUP

Wild Mushroom Bisque/Sherry Froth

Onion Soup Au Gratin

Cream of Asparagus

Jersey Shore Crab Chowder

### SALAD

Traditional Caesar, Prepared Table Side

*Semolina Croutons*

Spinach Salad

*Red Onion, Crumbled Bacon, Egg Wedge, Tear Drop Tomatoes*

*Sweet & Sour Vinaigrette*

Italian Field Greens

*Tomato Carpaccio, Crispy Pancetta, Pinenuts, Artichokes*

*Lemon Basil Vinaigrette*

The Caprese

*Duo of Vine Ripened Tomatoes, Buffalo Mozzarella, Fresh Basil, Mesclun Lettuce, Balsamic Drizzle*

Steakhouse Wedge

*Iceberg Lettuce, Heirloom Tomato, Crispy Bacon*

*Bleu Cheese Dressing*

# ENTREES

(Choose One)

## CHICKEN

Chicken Marsala.....\$35.00 Per Person

Chicken Granchio, Crab, Asparagus, Fontina Cheese, Lemon Essence.....\$38.50 Per Person

Chicken Rustico, Stuffed with Arugula, Tomato, Prosciutto,  
Mozzarella, Madeira Jus Lie.....\$35.00 Per Person

## BEEF

Slow Roasted Prime Rib of Beef, Au Jus.....\$40.00 Per Person

8 oz. Grilled Centercut Filet Mignon of Beef, Caramelized Shallots  
& Port Wine Demi Glaze.....\$55.00 Per Person

Texas Rib Eye, Jack Daniels Steak Sauce.....\$42.00 Per Person

## FISH

Casino Crusted Sea Bass, Broccoli Rabe & Crab Scampi Sauce.....\$45.00 Per Person

Atlantic Flounder, Stuffed with Shrimp, Fennel, Mushrooms  
& Pinot Grigio Sauce.....\$38.00 Per Person

Broiled Cold Water Lobster Tail.....Market Price  
Stuffed with Crab Imperial.....\$5.00 Extra

## MIXED GRILLS

Roasted Organic French Breast of Chicken & Prosciutto Wrapped Shrimp.....\$38.50 Per Person

Grilled Filet Mignon and Marina Signature Crab Cake.....\$58.00 Per Person

Classic Surf & Turf: 6 oz. Filet Mignon of Beef,  
8 oz. Lobster Tail, Drawn Butter/Lemon.....Market Price

Pan Seared Filet Mignon, Grilled Lamb Chop, Jumbo Shrimp Oreganato.....\$60.00 Per Person

## DESSERTS

Chocolate Cappuccino Cup  
Rich Chocolate Mousse served in a Chocolate Cup  
Chantilly Cream

Tira Misu  
Mascarpone Cream & Espresso Soaked Lady Fingers  
Dusted with Cocoa Powder

Crème Brulee  
Creamy Custard, Caramelized Sugar

Chocolate Espresso  
Chocolate Bourbon Praline Cake & Coffee Mousse  
Chocolate Ganache /Espresso Bean Garnish

Crème Caramel Flan  
Creamy Caramel Sauce & Fresh Berries

Tropical Sorbet Bombe  
(Up to 300 people)  
Mango, Passion Fruit, Raspberry Sorbetto  
White Chocolate/Dark Chocolate Drizzle

Gourmet Cookies and Petit Fours  
\$2.50 ADDITIONAL PER PERSON

# BUFFET DINNER

*(50 Guest Minimum)*

## SALAD BAR

Romaine Hearts, Baby Spinach, Mesclun Greens, Vine-Ripened Tomatoes, Sliced Cucumbers, Carrots, Red Onion, Shredded Cheese, Sliced Mushrooms, Smoked Bacon, Semolina Croutons, Dried Fruits, Boiled Egg Wedges, House Dressings, Vinaigrettes

Key West Seafood Salad, Lime Cilantro, Mango

Grilled Vegetable Salad/Lemon Thyme Vinaigrette

Caprese Salad/Balsamic Vinaigrette

Assorted Cured Meats & Artisan Cheese Board/Gourmet Mustard, Lavosh, Crackers

## HOT SELECTIONS

### ENTREE

(1) Select a Chicken • (2) Select a Fish • (3) Select a Pasta

### CARVING STATION

*(1 Chef Carver @ \$125.00 per 100 Guests)*

*Select (1) of the following*

Slow Roasted Prime Rib of Beef, Natural Au Jus  
NY Sirloin, Au Poivre

Tenderloin of Beef\*, Merlot Reduction & Bernaise Sauce  
(\$5.00 Additional Per Person)

Seasonal Vegetables  
Herb Roasted Potatoes

## DESSERT

Exotic Fruit & Wild Berries/Chambord Sabayon

Pastry Chef's Selection of Assorted Flavored Mousse, Cakes, Pastries,  
Parfaits, Fancy Cookies and Petit Fours

Gourmet Chocolates

Cascading Chocolate Fountain  
(\$7.50 Additional, per person, subject to availability)  
Fruit Kabobs, Marshmallows, Pretzels, Strawberries

Artisan Bread Basket

Freshly Brewed Coffees, English Teas  
\$55.00 PER PERSON

# BUFFET DINNER SELECTIONS

(Choose 1) From Each Category)

## CHICKEN

Chicken Abruze  
Artichokes, Roasted Red Pepper, Field Mushrooms, Plum Tomato  
Marsala Wine

Classic Chicken Francaise  
Lemon Caper Butter Sauce

Boneless Breast of Chicken  
Sautéed Spinach, Tomato Concasse  
Pinot Grigio Reduction

Chicken Della Nona  
Pomodoro, Roasted Garlic, Buffalo Mozzarella

## FISH/SEAFOOD

Filet of Flounder Stuffed with Crab Imperial,  
Lemon Buerre Blanc

Hibachi Grilled Salmon  
Miso Glaze

Seafood Cioppino  
Mussels, Clams, Shrimp, Scallops, Market Fish  
White Wine, Garlic, Plum Tomatoes

Pistachio Crusted King Cod  
Arugula, Wild Mushroom, Dijon Cider Vinaigrette

## HOMEMADE PASTAS

Mezze Rigatoni  
Pancetta, Asparagus, Vodka Rosa Sauce

Farfalle Jardiniere  
Extra Virgin Olive Oil/Sweet Basil

Cheese Tortellini Bolognese  
Wild Mushroom Ravioli, Light Truffle Cream Sauce  
Shaved Nutmeg

Gnocchi Pomodoro  
Bocconcini Mozzarella, Basil

Penne Sorrentino  
Eggplant, Broccoli Rabe, Sweet Sausage, Roast Pepper  
Light Garlic Broth