

GENERAL CATERING POLICIES

Thank you for selecting the Trump Taj Mahal 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 SELECTION 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 made 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 forty-eight (48) hours 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 25 guests or less will incur a service charge of \$75.00 per function.

LABOR CHARGES

For each Chef Attendant at your function a \$75.00 fee will be charged. For each Bartender at your function, a \$150.00 fee will be charged.

TAX AND GRATUITY

All Food and Beverage served by Trump Taj Mahal is subject to 20% gratuity, in addition to 7% New Jersey State Sales Tax and 3% Luxury Tax (On Beverage)

CONFERENCE MATERIALS

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

SIGNS

All signs must be professionally lettered. Signs and Banners may not be placed in public areas of the Casino 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 and/or centerpieces. Please check with your Catering/Convention Manager for requirements. A fee per floor plan will be assessed by the Atlantic City Fire Department if fire permit application is deemed necessary. Permit Application Fees are the responsibility of the client.

LIABILITY

The Trump Taj Mahal 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.

FOOD AND BEVERAGE POLICY

Trump Taj Mahal as a Casino Licensee is responsible for the administration of sales and service of alcoholic beverage in accordance with the Casino Hotel Alcoholic Beverage Regulations. It is the hotel policy that Food and Beverage will not be permitted to be brought into the hotel from outside the premises.

I have Read and Fully Understand and Agree to the Terms Above:

NAME: _____
(Print)

COMPANY: _____

TITLE: _____

(Signature)

(Date)

COFFEE BREAKS

Coffee Break

(Limited to 1 Hour)

Fresh Brewed Coffee, Decaffeinated Coffee
Selection of Teas with Condiments
\$3.50 Per Person

Bakery Service

Assorted Danish, Muffins and Croissants
Coffee, Decaf and Tea
\$8.00 Per person

Continental Breakfast

Fresh Chilled Juice
Danish, Muffins and Croissants
Coffee, Decaf and Tea
\$10.00 Per Person

Bagel Break

Fresh Chilled Juice
Assorted Bagels and Cream Cheese
Sliced Fresh Seasonal Fruit
Coffee, Decaf and Tea
\$12.00 Per Person

Quick Start

Fresh Chilled Juice
Selection of Cold Cereals, Bananas and Milk
Danish, Muffins and Croissants
Coffee, Decaf and Tea
\$10.75 Per Person

Healthy Start

Fresh Chilled Juice
Sliced Fresh Seasonal Fruit
Low Fat Fruit Yogurts
Coffee, Decaf and Tea
\$12.00 Per Person

Breakfast Express

Fresh Chilled Juice
Danish and Muffins
Hot Breakfast Sandwich of Egg, Cheese and Ham
Coffee, Decaf and Tea
\$14.00 Per Person

All Menu Prices are subject to 7% Sales Tax and 20% Gratuity

REFRESHMENT BREAKS

Danish, Muffins and Croissants	\$28.00 Per Dozen
Bagels with Cream Cheese	\$28.00 Per Dozen
Assorted Jumbo Cookies	\$28.00 Per Dozen
Brownies and Blondies	\$28.00 Per Dozen
Miniature French and Italian Pastries	\$48.00 Per Dozen
Hot Breakfast Sandwiches	\$50.00 Per Dozen
Mini Deli Sandwiches	\$30.00 Per Dozen
Hot Dogs	\$28.00 Per Dozen
Individual Cold Cereal with Milk	\$20.00 Per Dozen
Granola Bars	\$24.00 Per Dozen
Low Fat Fruit Yogurt	\$28.00 Per Dozen
Soft Pretzels with Mustard	\$20.00 Per Dozen
Candy Bars	\$20.00 Per Dozen
Frozen Ice Cream Treats	\$21.00 Per Dozen
Individual Bags of Potato Chips and Pretzels	\$1.50 Each
Coffee, Decaf and Tea	\$25.00 Per Gallon
Iced Tea and Lemonade	\$25.00 Per Gallon
Regular and Diet Soft Drinks	\$2.50 Each
Bottled Water	\$2.75 Each
Bottled Fruit Juice	\$2.75 Each
Red Bull Energy Drink	\$5.00 Each

SPECIALTY BREAKS

(Limited to 30 Minute Service)

Milk and Cookies
Assorted Jumbo Cookies
(Chocolate Chip, Oatmeal Raisin and Peanut Butter)
Ice Cold Milk
\$6.00 Per Person

Ice Cream Sundae Bar
Three Flavors of Ice Cream
Assorted Toppings and Whipped Cream
\$8.00 Per Person

Energy Break
Sliced Fresh Fruit Display
Power Bar
Red Bull Energy Drink
\$10.00 Per Person

All Menu Prices are subject to 7% Sales Tax and 20% Gratuity

BREAKFAST

All Breakfasts are served with Chilled Fruit Juice
Assortment of Breakfast Pastries
Butter and Fruit Preserves
Columbian Coffee, Decaffeinated Coffee, English Tea and Milk

PLATED BREAKFAST

Farm Fresh Scrambled Eggs
Choice of – Hickory Smoked Bacon, Sausage Links or Country Ham
Home Style Potatoes
\$12.00 Per Person

Farm Fresh Scrambled Eggs
Old Fashioned French Toast with Warm Maple Syrup
Country Sausage Links
\$14.00 Per Person

Farm Fresh Scrambled Eggs
Apple Stuffed Pancakes with Warm Maple Syrup
Canadian Bacon
\$14.00 Per Person

BUFFET BREAKFAST

Assorted Bagels and Cream Cheese
Display of Sliced Fresh Seasonal Fruits and Berries
Selection of Cold Cereals and Granola
Basket of Whole Bananas
Farm Fresh Scrambled Eggs
Hickory Smoked Bacon
Sausage Links
Home Style Potatoes
\$18.00 Per Person

All Menu Prices are subject to 7% Sales Tax and 20% Gratuity

BRUNCH
(Minimum 50 People)

Assortment of Chilled Juices
Display of Breakfast Pastries
Sweet Butter and Fruit Preserves

Sliced Fresh Fruit and Seasonal Berries

Display of Assorted Smoked Fish with
Bagels, Cream Cheese, Tomatoes and Red Onion

Assortment of Imported and Domestic Cheese
Gourmet Antipasto Salad
Marinated Mushroom and Artichoke Salad
Field Greens with Crisp Garden Accompaniments and
Citrus Vinaigrette

Farm Fresh Scrambled Eggs
Hickory Smoked Bacon and Country Sausage

Cheese Blintzes with Sour Cream and Fruit Sauce

Herb Marinated Chicken Breast with
Tomato Concasse and Fresh Spinach, Natural Jus

Soy and Ginger Marinated Filet of Salmon

White and Wild Rice Pilaf
Fresh Seasonal Vegetables

Carved Item
Roast Prime Rib of Beef, Au Jus with Horseradish

Eggs and Omelettes Made to Order

Viennese Pastry Display
Fresh Brewed Columbian Coffee, Decaf Coffee and English Tea

@ \$40.00 Per Person

LUNCHEONS

All Luncheons include Tossed Salad with Dressing
Chef's Potato and Seasonal Vegetables
Dessert – Rolls and Butter
Columbian Coffee, Decaffeinated Coffee and Selection of Teas

ENTRÉE SELECTIONS

Penne Pasta Alla Vodka with
Grilled Chicken, Peas and Mushrooms
\$18.00 Per Person

Wild Mushroom Ravioli with
Shiitake Mushrooms, Roasted Peppers and Parmesan Cream
\$20.00 Per Person

Herb Grilled Breast of Chicken with
Potato Custard, Buttered Asparagus and Samoriglio Sauce
\$22.00 Per Person

Chicken Saltimbocca with
Prosciutto, Fontina Cheese, Sauteed Spinach and Marsala Demi
\$22.00 Per Person

Seared Breast of Chicken and Crab Imperial Stuffed Shrimp
Risotto Primavera and Lemon-Thyme Veloute
\$25.00 Per Person

Pan Roast Atlantic Salmon on
Risotto Croquette with Dijon Beurre Blanc
\$24.00 Per Person

Taj Signature Crab Cakes with
Warm Southern Slaw, Grilled Vegetables and Spicy Remoulade
\$26.00 Per Person

Petite Filet Mignon in
Port Wine Demi-Glaze
\$30.00 Per Person

All Menu Prices are subject to 7% Sales Tax and 20% Gratuity

DELI BUFFET LUNCHEON

Soup Du Jour

Tossed Garden Green Salad with Condiments
Choice of Dressings

Fresh Seasonal Fruit

Red Bliss Potato Salad
Pasta Salad

Deli Presentation

Roast Beef, Baked Ham, Roast Turkey, Corned Beef
Swiss, American and Cheddar Cheese

Lettuce, Sliced Tomatoes, Onions and Pickle Spears
Mayonnaise, Dijon Mustard and Horseradish

Fresh Baked Breads, Rolls and Pita

Jumbo Chocolate Chip Cookies
Brownies and Blondies

Columbian Coffee, Decaf Coffee and Assorted Teas

\$21.50 Per Person

Assorted Pre-Made Sandwiches
For Groups of 50 or more
@ \$23.00 Per Person

Wraps may be substituted for an additional
\$2.00 Per Person

BUFFET LUNCHEONS

HEALTHY BUFFET

(Minimum 30 People)

Tossed Garden Green Salad with Condiments and
Choice of Dressings

Marinated Pasta Salad with Julienne Vegetables

Hot Selections

Marinated Grilled Breast of Chicken with
Mango Salsa

Fresh Filet of Flounder with Lemon Caper Sauce

White and Wild Rice Pilaf
Chef's Seasonal Vegetables

Sliced Fresh Seasonal Fruit

Chef's Bread Basket with Butter
Columbian Coffee, Decaf Coffee and Imported Teas

\$24.00 Per Person

BOARDWALK BUFFET

(Minimum 30 People)

Tossed Garden Green Salad with Condiments and
Choice of Dressings

Italian Hoagies on AC Sub Rolls
Pizza

Plain or Pepperoni
Hot Dogs with
Condiments including Sauerkraut
Italian Sausage and Peppers on
AC Sub Rolls
French Fries

Ice Cream Sundae Bar with
Assorted Toppings and Whipped Cream

Lemonade and Iced Tea

\$24.00 Per Person

All Menu Prices are subject to 7% Sales Tax and 20% Gratuity

LUNCHEON BUFFET
(Minimum 50 People)

Tossed Garden Green Salad with Condiments
And Choice of Dressing

Sliced Fresh Fruit Display

Yukon Gold Potato Salad
Pasta Salad

Deli Presentation

Roast Beef, Virginia Baked Ham, Roast Turkey Breast,
Corned Beef and Sliced Cheeses
Assortment of Rolls
Lettuce, Sliced Tomatoes, Onions and Pickles
Mustard, Mayonnaise and Creamed Horseradish

Hot Selections

Herb Grilled French Breast of Chicken with
Wild Mushrooms and Marsala Sauce

Paupiettes of Atlantic Flounder
Florentine Style

Rigatoni Bolognese with Garlic Bread
Grated Parmesan Cheese and Crushed Red Peppers

Roasted Red Bliss Potatoes
Seasonal Vegetables

Chef's Selection of Desserts

Chef's Bread Basket with Butter
Columbian Coffee, Decaf Coffee and Imported Teas

\$32.00 Per Person

DINNER

All Dinner Entrees include Salad or Soup Du Jour,
Chef's Potato, Seasonal Vegetables,
Chef's Bread Basket with Butter and Dessert
Columbian Coffee, Decaffeinated Coffee and Imported Teas

DINNER SALAD

(Select One)

Tossed Garden Green Salad with Condiments
Choice of Dressing

Caesar Salad with Garlic Croutons
Grated Parmesan Cheese

Belgium Endive and Arugula Salad with Goat Cheese,
Candied Walnuts and Balsamic Dressing

Mesclun Greens with Fresh Buffalo Mozzarella,
Sliced Red Onion and Sun Dried Tomato Vinaigrette

Spinach Salad with Wild Mushrooms, Red Onions and
Warm Pancetta Dressing

DINNER ENTREES

POULTRY

Chicken Francaise with
Lemon Caper Sauce over Fresh Sauteed Spinach
\$34.00 Per Person

French Breast of Chicken, Hunter Style with
Wild Mushrooms, Fresh Tomatoes, Shallots and Burgundy Sauce
\$34.00 Per Person

Chicken Valdastano
Breast of Chicken Stuffed with Prosciutto,
Roasted Peppers and Fresh Mozzarella Cheese
\$35.00 Per Person

Breast of Chicken Topped with Crabmeat
Fontina Cheese and Fresh Asparagus in
Marsala Butter Sauce
\$36.00 Per Person

All Menu Prices are subject to 7% Sales Tax and 20% Gratuity

DINNER ENTREES

FISH AND SEAFOOD

Filet of Salmon with Grilled Vegetables
Tomato Caper Relish
\$40.00 Per Person

Sauteed Chilean Sea Bass with
Artichokes, Broccolini, Grape Tomatoes and Pinot Grigio
\$42.00 Per Person

Filet of Atlantic Sole Stuffed with
Crab Imperial, Lemon Butter Sauce
\$42.00 Per Person

Pescatore

Lobster, Shrimp and Scallops with
Fresh Tomato, Olive Oil, Garlic, Basil and White Wine
Over Linguini
\$46.00 Per Person

DINNER ENTREES

BEEF AND VEAL

Roast Prime Rib of Beef, Au Jus
\$40.00 Per Person

Veal Parmesan
with Baby Broccoli and Penne Rosa
\$40.00 Per Person

New York Steak with Au Poivre Sauce
\$42.00 Per Person

Mixed Grill

Petite Filet Mignon, Lamb Chop and Breast of Chicken
Grilled Asparagus and Roasted Red Peppers
\$45.00 Per Person

Filet Mignon with Madeira Glaze
\$48.00 Per Person

Grilled Veal Chop with Wild Mushrooms
\$48.00 Per Person

SURF AND TURF

6 oz. Filet Mignon with Choice of
- Crab Stuffed Shrimp
- Herb Grilled Chilean Sea Bass
\$50.00 Per Person
- Broiled Lobster Tail with Lemon Butter
At Market Price

RECEPTIONS

COLD DISPLAYS

IMPORTED AND DOMESTIC CHEESE DISPLAY

With Dijon Mustard and Specialty Crackers

Small - \$230.00

Medium - \$290.00

Large - \$395.00

FRESH VEGETABLE CRUDITE

Assortment of Fresh Vegetables with Dips

Small - \$180.00

Medium - \$240.00

Large - \$350.00

MARINATED GRILLED VEGETABLES

Assortment of Grilled Vegetables Marinated in
Olive Oil, Garlic and Fresh Herbs

Small - \$180.00

Medium - \$240.00

Large - \$350.00

ANTIPASTO DISPLAY

Traditional Antipasto Favorites Served with
Italian Breads and Breadsticks

Small - \$250.00

Medium - \$300.00

Large - \$400.00

FRESH SEASONAL FRUIT

Display of Sliced Fresh Seasonal Fruits and Berries

Small - \$230.00

Medium - \$290.00

Large - \$395.00

Small Served 30 – 50 People

Medium Served 75 – 100 People

Large Serves 100 – 125 People

All Menu Prices are subject to 7% Sales Tax and 20% Gratuity

RECEPTION

COLD SEAFOOD

Served with Lemon and Cocktail Sauce

Cherrystone Clams on the Half Shell

\$200.00 per 100 Pieces

Oysters on the Half Shell

\$250.00 per 100 Pieces

Jumbo Shrimp

\$350.00 per 100 Pieces

Lobster Medallions

\$350.00 per 100 Pieces

Jonah Crab Claws

\$400.00 per 100 Pieces

Seafood Items may be displayed in a

Uniquely Designed Ice Carving

\$300.00 per Ice Block

SUSHI

(Maki Rolls)

Served with Pickled Ginger, Wasabi and Soy Sauce

\$350.00 per 100 Pieces

RECEPTION

COLD CANAPES

Recommend 2 Pieces Per Person

(Limit to 2 Selections)

Creamy Blue Cheese, Wild Raspberry and Toasted Almonds
In a Belgium Endive Spoon
\$250.00 per 100 Pieces

Montrachet Goat Cheese, Oven Dried Tomatoes
Olive Tapenade Smearred Crostini
\$250.00 per 100 Pieces

New York Cheddar, Duo of Melon with Sweet Berry Mustard
On Rye Toast Point
\$250.00 per 100 Pieces

Grilled Seasonal Vegetables and Spicy Hummus
On Pita Cracker
\$250.00 per 100 Pieces

Grilled Chicken Fajita Pinwheels
\$250.00 per 100 Pieces

Blackened Chicken, Crawfish Remoulade,
Cornmeal Blini
\$300.00 per 100 Pieces

Smoked Trout Mousse, American Trout Caviar
Sourdough Rusk
\$300.00 per 100 Pieces

Scotch Whiskey Salmon, Dilled Cream Cheese
On Pumpernickel Crisp
\$325.00 per 100 Pieces

San Danielle Proscuitto, Fresh Melon
On Grilled Chiabatta Bread
\$350.00 per 100 Pieces

Grilled Asparagus, Speck Ham
Marsala Honey
\$350.00 per 100 Pieces

RECEPTION

COLD CANAPES

Recommend 2 Pieces Per Person
(Limit to 2 Selections)

Searched Ahi Tuna, Mango Wasabi Mojo
On Grilled Starfruit
\$375.00 per 100 Pieces

Roasted Duck, Fig Jam
On Raisin Brown Bread
\$375.00 per 100 Pieces

American Caviar, Taj Vodka Crème Fresche
On Cucumber Soccle
\$400.00 per 100 Pieces

Cold Water Lobster, Saffron Butter
On Toasted Bruiche Disc
\$400.00 per 100 Pieces

Truffled Foie Gras Pate, White Grapes
Chardonnay Reduction
\$400.00 per 100 Pieces

RECEPTION

HOT HORS D'OEUVRES

Recommend 6 – 8 Pieces Per Person
(Limit to 5 – 6 Selections)

Vegetable Quesadillas
\$195.00 Per 100 Pieces

Spinach Spanakopita
\$195.00 per 100 Pieces

Wild Mushroom in Beggars Purse
\$195.00 per 100 Pieces

Mini Quiche Lorraine
\$195.00 per 100 Pieces

Japapeno Poppers with Cheddar or Cream Cheese
\$195.00 per 100 Pieces

Mini Chicago Style Pizza with Peppers or Mushroom
\$195.00 per 100 Pieces

Chicken Quesadillas
\$200.00 per 100 Pieces

Oriental Spring Rolls
\$200.00 per 100 Pieces

Batter Dipped Artichokes with Goat Cheese
\$200.00 per 100 Pieces

Clams Casino
\$210.00 per 100 Pieces

Teriyaki Beef Satay
\$210.00 per 100 Pieces

Sonoran Chicken
\$230.00 per 100 Pieces

All Menu Prices are subject to 7% Sales Tax and 20% Gratuity

RECEPTION
HOT HORS D'OEUVRES
Recommend 6 – 8 Pieces Per Person
(Limit to 5 – 6 Selections)

Chicken Wellington
\$230.00 per 100 Pieces

Sesame Chicken Tenders
\$230.00 per 100 Pieces

Peking Duck Wontons
\$230.00 PER 100 Pieces

Portabella and Boursin Rangoons
\$230.00 per 100 Pieces

Mushroom Caps Stuffed with Spinach and Sausage
\$230.00 per 100 Pieces

Beef Wellington
\$260.00 per 100 Pieces

Scallops Wrapped in Bacon
\$260.00 per 100 Pieces

Mushroom Caps Stuffed with Crab Meat
\$275.00 per 100 Pieces

Taj Signature Crab Cakes
\$300.00 per 100 Pieces

Scampi Style Shrimp with Pesto Bruchetta
\$350.00 per 100 Pieces

Coconut Shrimp
\$350.00 per 100 Pieces

Baby Lamb Chops with Mustard Chutney
\$425.00 per 100 Pieces

All Menu Prices are subject to 7% Sales Tax and 20% Gratuity

RECEPTION

CARVING STATIONS
Uniformed Chef Carver

All Carved Items Served with Mini Rolls

HONEY AND APRICOT GLAZED BONE-IN HAM
(Serves up to 30 People)
\$180.00 Each

CRANBERRY ORANGE GLAZED ROAST TURKEY BREAST
WITH CRANBERRY RELISH
(Serves up to 20 People)
\$180.00 Each

ROAST LOIN OF PORK WITH POMMERY MUSTARD SAUCE
(Serves up to 25 People)
\$200.00 Each

WHOLE ROAST TENDERLOIN OF BEEF
WITH CABERNET REDUCTION
(Serves up to 20 People)
\$250.00 Each

ROAST PRIME RIB OF BEEF, AU JUS
(Serves up to 20 People)
\$300.00 Each

HERB CRUSTED ROAST SIRLOIN OF BEEF
WITH BRANDIED PEPPERCORN SAUCE
(Serves up to 25 People)
\$300.00 Each

ROAST STEAMSHIP OF BEEF, AU JUS
WITH HORSRADISH CREAM
(Serves up to 125 People)
\$600.00 Each

RECEPTION

SPECIALTY STATIONS

PASTA STATION
\$8.00 Per Person

Make Two (2) Pasta Selections

Penne Farfalle Rigatoni Fettuccini
Fusilli or Cheese Filled Tortellini

Make Two (2) Sauce Selections

Tomato Basil Alfredo Primavera Bolognese
Carbonara White Clam Sauce Red Clam Sauce

Sun Dried Tomatoes and Artichokes

Black Olives, Feta Cheese, Tomatoes, Scallions
With Olive Oil

Crispy Vegetables, Smoked Mozzarella Cheese
With Sun Dried Tomato Basil Sauce

Spinach, Mushrooms, Fresh Tomatoes and Pine Nuts

Pomodoro Sauce with Roasted Peppers and Broccoli Rabe
**with Grilled Chicken – Add \$1.00 Per Person

Served with Fresh Grated Parmesan Cheese and
Crusty Garlic Bread

ORIENTAL STIR FRY STATION
\$8.00 Per Person

Choice of Vegetables or Chicken
Stir Fried with Traditional Oriental Sauces
** with Shrimp – Add \$1.00 Per Person

FAJITA STATION
\$8.00 Per Person

Beef and Chicken Strips with Grilled Peppers and Onions
Shredded Cheddar Cheese, Guacamole, Sour Cream and Salsa
With Warm Flour Tortilla

All Menu Prices are subject to 7% Sales Tax and 20% Gratuity

DESSERT SELECTIONS

Peaches and Cream Rice Pudding

Apple Tart with Vanilla Sauce and Cinnamon

Lemon Strawberry Roll

New York Style Deep Dish Cheesecake

Opera Cake

Key Lime Tart with Raspberry Compote

Cream Puff with Seasonal Berries

Chocolate and Brandy Brownie Sundae

Pecan Fudge Flan

Individual Strawberry Short Cake

Melange of Fresh Fruit in Gingersnap Basket

Black Bottom Banana Cream Pie

Recommended for Dinner Only

Crunchy Chocolate Mousse

Crème Brulee

Tira Misu in Chocolate Cup

White Chocolate Mousse Cake with Berries

Chocolate Hazelnut Praline Cake

Viennese Table

An Assortment of Italian and French Pastries
Cakes, Tortes, Mousse and Chocolate Dipped Fruits
Columbian Coffee, Decaf Coffee and Imported Teas
\$10.00 Per Person

Chocolate Fountain (200 People Minimum)

Warm Dark or Milk Chocolate
Dispensed from Tiered Fountain
With Strawberries, Melons and Biscotti
\$10.00 Per Person

All Menu Prices are subject to 7% Sales Tax and 20% Gratuity

BANQUET BEVERAGE SERVICE

HOST SPONSORED BAR

Hourly Service

Unlimited Consumption of Premium Cocktails, Domestic Wine
Imported and Domestic Beer, Soft Drinks and Bottled Water

One Hour	\$18.75 Per Person
Two Hours	\$25.00 Per Person
Three Hours	\$31.25 Per Person
Four Hours	\$37.50 Per Person

Consumption Service

Charges Based on Actual Number of Drinks Consumed

Ultra Premium Cocktails	\$8.00 Each
Premium Cocktails	\$6.25 Each
Domestic Wine	\$5.25 Each
Domestic Beer	\$5.00 Each
Imported Beer	\$5.25 Each
Soft Drinks	\$2.50 Each
Bottled Water	\$2.75 Each
Cordials	\$8.00 Each
International Coffee	\$8.50 Each
Martini Bar Available	\$8.00 Each

The above prices are subject to
7% Sales Tax, 3% Luxury Tax And 20% Gratuity

CASH BAR

Guests are responsible for payment of their beverages
Prices are inclusive of Applicable Taxes

Ultra Premium Cocktails	\$9.00 Each
Premium Cocktails	\$7.00 Each
Domestic Wine	\$6.00 Each
Domestic Beer	\$5.00 Each
Imported Beer	\$6.00 Each
Soft Drinks	\$3.00 Each
Bottled Water	\$3.00 Each
Cordials	\$9.00 Each
Martinis	\$9.00 Each

A Minimum of \$500.00 Per Bar Revenue Must be Generated
Otherwise a Charge of \$150.00 Per Bartender will be Imposed

CREATE YOUR OWN BUFFET DINNER
(Minimum - 50 Guests)

SALADS

Select Five (5) Salads Including a Mixed Garden Green Salad and Dressing

Display of Sliced Fresh Seasonal Fruit
Display of Imported and Domestic Cheese

ENTREES

Select One (1) Chicken Entrée
Select One (1) Fish Entrée
Select One (1) Pasta Entrée
Select One (1) Vegetable
Select One (1) Potato or Rice

CARVED ITEM

(Chef Attendant - \$75.00)

Select One (1) of the Following:

Roast Prime Rib of Beef, Au Jus
Or

Roast New York Sirloin with Burgundy Sauce

Or

** Roast Tenderloin of Beef with Peppercorn Sauce

** Add \$3.00 to Price

DESSERT

Pastry Chef's Selection of Cakes, Pastries, Mousse and Tarts
Fresh Baked Rolls and Butter
Columbian Coffee, Decaffeinated Coffee and Imported Teas

\$50.00 Per Person

BUFFET DINNER SELECTIONS

SALADS

Garden Fresh Salad Bowl with Baby Lettuce, Cherry Tomatoes, Sliced Cucumber, Julienne Carrots and Black Olives

Caesar Salad with Fresh Garlic Croutons

Fresh Spinach Salad with Chopped Egg, Sliced Mushrooms, Sliced Red Onions and Bacon Bits Served with Sweet 'n Sour Vinaigrette

Sliced Beefsteak Tomatoes and Smoked Buffalo Mozzarella Cheese Drizzled with Basil Vinaigrette

Mushroom, Tomato and Zucchini Salad

Ziti Pasta Salad with Cubed Provolone and Garden Vegetables

Salad Nicoise

Antipasto Salad

Cucumber Dill Salad

Dilled Green Bean with Carrots and Walnuts

Marinated Vegetable Salad

Marinated Tortellini Salad with Grilled Vegetables and Fresh Herbs

Penne Pasta Salad Tossed with Cubes of Smoked Mozzarella, Tri-Colored Roasted Peppers, Chopped Spinach and Parmesan Dressing

Creamy Cole Slaw

Oriental Rice Salad

Marinated Mushroom Salad

Marinated Artichoke Hearts
(Add \$1.50 to Price)

Fresh Whole Green Bean Salad with Red Onion and Dijon Mustard Dressing

Penne Pasta Salad with Bay Shrimp

Yukon Gold Potato Salad

Waldorf Salad

Calamari Salad

Mediterranean Seafood Salad
(Add \$2.50 to Price)

Cheese Filled Tortellini
Mediterranean, Black Olives, Celery,
Red Onion and Cherry Tomatoes in
Garlic Dressing

BUFFET DINNER SELECTIONS

CHICKEN

Boneless Breast of Chicken in Egg
Batter Sauteed with Lemon, White
Wine and Herbs

Boneless Breast of Chicken with
Bacon, Onions, Mushrooms in
Burgundy Sauce

Boneless Breast of Chicken with
Mushrooms and Tomatoes in
Red Wine Herb Sauce

Chicken Scaloppini with Proscuitto,
Asparagus, Gruyere Cheese and
Marsala Sauce

Sauteed Breast of Chicken with
Lemon Butter Sauce and
Glazed Apples

Boneless Breast of Chicken with
Fresh Mushrooms,
Tomatoes, Scallions in
Creamy Dijon Mustard Sauce

Teriyaki Chicken Breast with
Stir Fry Vegetables

Grilled Chicken Breast in White Wine
Sauce, Sauteed Fresh Spinach and
Tomato Concasse

Grilled Chicken Breast with
Julienne Tri-Colored Peppers

Chicken Stuffed with Fontina
Cheese, Proscuitto in
Caper White Sauce

FISH AND SEAFOOD

Seasonal Availability
Served Grilled, Broiled
Or Sauteed:

Salmon
Tuna
Swordfish
Snapper
Halibut

Choice of:
Lemon Caper Sauce
Tomato Pineapple Salsa
Teriyaki Style
Tomato Basil Sauce
Herb and Mushroom Sauce

Paupiettes of Atlantic Flounder with
Wild Mushrooms on Sauteed Spinach
with Tarragon Cream Sauce

Mussels Marinara
(Add \$2.00 to Price)

Steamed Clams in Garlic and
White Wine Sauce
(Add \$2.00 to Price)

Seafood Newburg
(Add \$3.00 to Price)

Sauteed Jumbo Shrimp
Scampi Style
(Add \$3.50 to Price)

BUFFET DINNER SELECTIONS

PASTA

Select One of the Following:

Penne
Farfalle
Rigatoni
Fettuccini
Cheese Filled Tortellini

With Choice of:

Tomato Basil Sauce
Red or White Clam Sauce
Alfredo Sauce
Primavera Sauce
Bolognese Sauce
Carbonara Sauce

Sun Dried Tomatoes and Artichokes

Black Olives, Feta Cheese, Tomatoes,
Scallions, Olive Oil and
Ground Pepper

Crispy Garden Vegetables, Smoked
Mozzarella Cheese and
Light Sun Dried Tomato Basil Sauce

Spinach, Mushrooms, Fresh
Tomatoes and Pine Nuts

Pomodoro Sauce with Roasted
Peppers and Broccoli Rabe

**with Grilled Chicken Add \$1.00

POTATOES

Herb Roasted new Potatoes
Dauphinois Potatoes
Duchess Potatoes
Fondant Potatoes
Baked Stuffed Potatoes
Rissolle Potatoes
Potato Onion Cake
Garlic Mashed Potatoes

RICE

Dynasty Fried Rice
White and Wild Rice with Pecans
Rice Pilaf
Risotto
Risi Bisi

VEGETABLES

Fresh Seasonal Vegetable Medley
Whole Green Beans with
Toasted Almonds
Broccoli Florettes
Asparagus and Baby Carrots
Assorted Grilled Vegetables
Asparagus and Sauteed
Yellow Squash