

Trump Plaza Catering The Boardwalk at Mississippi Avenue, Atlantic City, NJ 08401
Main (609) 441-6000 * Catering (609) 441-6050

TRUMP PLAZA HOTEL & CASINO

Wedding Package

Thank you for considering the Trump Plaza Hotel and Casino for your Wedding Reception.

We are excited at the possibility of hosting your celebration and working with you to ensure that

your day is as special as you always dreamed it would be.

Deluxe Wedding Package Includes:

(100 Guest Minimum)

- _ Selection of Hot and Cold Hors d'Oeuvres
- _ Choice of Chef Attended Action Station
- _ Hand Sculpted Ice Carving
- _ Five Hour Open Bar Featuring Premium Brand Liquors,
Beer, Wine and Soft Drinks
- _ Champagne Toast
- _ Four Course Meal
- _ Customized Wedding Cake
- _ Complimentary Room for the Bride & Groom

(Based on minimum guarantee of 100 guests)

Our Trump Plaza Catering Professionals are available to discuss customized menus tailored

especially for your special day. Please do not hesitate to contact the Catering Office at (609)

441-6050, to arrange an appointment and view our Ballrooms.

Sincerely,

The Catering Department

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Cocktails

Includes Champagne Toast and Five Hours Unlimited Consumption of Premium Brand Liquors,

Imported & Domestic Beer, Wine, Soft Drinks and Bottled Water

Hors d'Oeuvres

Cold Displays

Select Two

Fresh Sliced Fruit Display with Honey-Yogurt Sauce

Vegetable Crudités with Dill Dip

Marinated Grilled Vegetable Display

Antipasto Display

Mirror Display of Domestic & Imported Cheese Served with Assorted Crackers
and Lavosh Side of Whole Smoked Salmon
Vegetable Compote

Deluxe Canapés

Passed Butler Style on Silver Trays

Select Two

Endive with Blue Cheese & Walnuts
Salami Coronets with Cream Cheese
Smoked Turkey and Tangerine
Sirloin and Horseradish
Stuffed Artichoke Bottom
Smoked Salmon
Shrimp Stuffed Artichoke,
Melon & Prosciutto

Hot Hors d'Oeuvres

Select Five

Spanokopita
Miniature Beef Wellington
Baked Brie with Poached Pear
Miniature Brie in Puff Pastry Chicken Satay, Thai Peanut Sauce
Broiled Sea Scallop in Bacon
Mushroom Cap Stuffed with Crab Clams Casino
Wild Mushroom Beggars Purse
Teriyaki Beef Brochette

Chef Stations'

Select One

Carving Station

Skirt Steak, Balsamic Demi

Oven Roasted Sirloin

Chicken Wellington

Roasted Turkey Breast

Virginia Baked Ham

* Herb Crusted Baby Lamb Chops

* Roast Tenderloin Stuffed with Roasted Peppers, Spinach, Mushroom, &
Parmesans Cheese

(Served with Appropriate Condiments and Mini Buns)

Pasta Station

Penne, Rigatoni or Tortellini

With Choice of Two Sauces

Alfredo, Basil Pesto, Bolognese, Tomato Basil, Pomodoro,
Tomato-Vodka Cream or Broccoli Rabe & Sausage

(Served with Garlic Bread, Crushed Red Pepper and Grated Cheese)

Artisan Cheese Station

Deluxe Assortment of Imported Cheeses with Truffle Honey and Port Wine

Fancy Crackers, Sliced French Bread & Lavosh

Figs and Fresh Berries

Sauté Stations

Wild Forest Mushrooms over Polenta

Shrimp and Scallop Scampi

Risotto (Mushrooms, Grilled Vegetable or Seafood)

* Seared Tuna

Clams Bianco

* Crab Cakes

* Upgrade at an additional cost per person

Champagne Toast

California Sparkling Wine

Appetizer

Select One

Italian Wedding Soup or Seafood Bisque

Prosciutto with Melon

Mushroom Ravioli, Champagne Sauce

Lasagnette

Eggplant Rollentine

Bolognese Frittata

Homemade Cannelloni

* Crab Cakes with Lobster Sauce

* Shrimp Cocktail

Salad

Select One

Caesar Salad

Fresh Romaine Lettuce with Traditional Dressing, Croutons and Parmesan

Cheese Caprese Fresh Mozzarella, Sliced Tomatoes, Basil Olive Oil

Insalata Mista Boston Bibb, Lolla Rosa, Red Oak, Frisse and Red Peppers with Raspberry Vinaigrette

Arugula Salad With Crumbled Gorgonzola, Shaved Fennel and Tomatoes

Citrus Vinaigrette

Dinner Entrées

Breast of Chicken Francaise Over Wilted Spinach

\$110.00 Per Person

Chicken Saltimbocca With Aged Provolone, Prosciutto & Sage

\$110.00 Per Person

Chicken Ala Vodka Sautéed Breast of Chicken with Jumbo Lump Crabmeat
Blush Vodka Sauce

\$120.00 Per Person

Salmon Herb Encrusted, Citrus-Herb Cream Sauce

\$115.00 Per Person

Stuffed Flounder With Crab Imperial

\$122.00

Chilean Sea Bass Macadamia Nut Encrusted, Scallion Butter

Market Price

Grilled Filet Mignon Choice of Au Poivre, Mushroom, Port Wine Demi or
Bordelaise Sauce

\$130.00 Per Person

Medallion Veal Involtini Proscuitto, Grilled Portabella Mushrooms and
Mozzarella Cheese

\$130.00 Per Person

Combination Plate

Select Two Served with a Compliment of Sauces

Petite Filet Mignon Boneless Breast of Chicken

Filet of Salmon Baked Halibut

(2) Grilled Shrimp * Shrimp with Crab Imperial

* Broiled Crab Cake * Lobster Tail

\$140.00 Per Person

(* Market Price Applies)

Entrées are prepared with our Chef's selection of seasonal vegetables and starch.

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

When offering a choice of entrées to your guests, please be advised that exact counts of each entrée must

be provided at the time of your guaranteed number of guests.

When offering two entrée choices, Trump Plaza will charge the higher price of the two.

(Food & Beverage Prices are subject to 20% Gratuity and a 7% new jersey State Sales Tax)

Wedding Cake

Traditional 3-Tiered Wedding Cake

Prepared on premises by our Award Winning Pastry Chef
(Custom Designs and Flavors available at additional price)

Dessert

Available at an Additional \$4.25 Per Person

Tiramisu Espresso-Flavored Lady Fingers and Marscapone Mousse

Served with a Trio of Sauces

Heavenly Delight Layers of Angel Food Cake with Berry Mousse and Vanilla Cream Garnished with Mixed Berries

Crème Brulee Served with Seasonal Berries

Chocolate Marble Tulip Cup Filled with Cappuccino Mousse and Berries

Trump Plaza's Catering Professionals will be happy to assist you in arranging your Floral Decorations, Music, Photography or any other Specialty Items you may require.

May We Suggest These Additional Menu Enhancements

Cocktail Hour

Additional Action Station @ \$7.50 Per Person

Seafood Raw Bar @ \$20.00 Per Person

(Jumbo Shrimp, Crab Claws, Clams and Oyster on Half Shell)

Top Shelf Brand Liquors @ \$4.00 Per Person

(Upgraded Brands Offered At Bar Throughout Banquet)

Martini Ice Luge Bars and Cordial Service Also Available

Fantastic Finishes

Viennese Sweet Table

A Variety of Assorted Italian, French and Continental Pastries Cakes, Tortes, Mousses, Petit Fours and Chocolate Confections

Prepared By Our Award Winning Executive Pastry Chef

@ \$16.00 Per Person

Chocolate Fountain 4 Tiered Fountain Dispensing Warm Dark Chocolate With Cubed Plain and Marble Pound Cake, Strawberries, Melons and Macaroons

@ \$8.00 Per Person (200 People Maximum)

V.I.P. Coffee Station Assorted Freshly Brewed Flavored Coffees,

Regular and Decaffeinated Coffees, Assorted Herbal Teas, Appropriate

Condiments to Include Chocolate Shavings, Sugar Sticks, Cinnamon, Nutmeg, Candied Orange, Lemon Zest and Whipped Cream

@ \$6.50 Per Person