

# NON-PROFIT PACKAGES

## PRIVATE EVENTS MENU



**EMPIRE CITY**<sup>®</sup>  
**CASINO**

810 YONKERS AVENUE, YONKERS, NY 10704

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**Room Rental, Security, Labor and Limited Audio Visual Services and Fees Will Be Waived for Nonprofit Organizations. Additionally, Empire City Casino will Generously Cover The 18% Administration Fee, Required on all Catering Contracts.**

## CLASSIC CONTINENTAL BREAKFAST

**\$14.95 per person**

Sliced Market Fruits, Berries  
Pannier of Assorted Mini Bagels, Muffins, & Danishes  
Butter, Honey, Fruit Preserves  
Chilled Juice, Freshly Brewed Coffee and Assorted Herbal Tea

## COCKTAIL RECEPTION MENU

### OPEN BAR INCLUDES:

**BEER: BUD, BUD LIGHT, COORS LIGHT, CORONA, O'DOUL'S**  
**WINE: CABERNET, CHARDONNAY, WHITE ZINFANDEL**  
**SODA: PEPSI, DIET PEPSI, SIERRA MIST, CLUB SODA, TONIC, WATER**

### PRICING:

**1hr 2hr 3hr**  
**\$35 \$45 \$55**

### COLD STARTER DISPLAY

#### Choose One

Mediterranean Antipasto Platter  
Local and Imported Cheese Display with Crackers and Fruit  
Garden Fresh Crudités Platter with Dipping Sauces and Condiments  
Bruschetta with Farm Fresh Tomatoes, Roasted Garlic, Truffle Vinaigrette on Crostini

### PASSED HORS D'OEUVRES

#### Choose Four

Pigs in a Blanket with Mustard Dip  
Smoked Salmon Lollipops with Fresh Chives  
Coconut Shrimp with Asian Dipping Sauce  
Mini Chicken Cordon Bleu  
Chicken Quesadilla Rolls  
Assorted Mini Quiche  
Tomato and Mozzarella Skewers

### ADDITIONAL OPTIONS:

Drink Tickets - \$6 Each (includes selection of beer or wine)  
Cash Bar - \$500 Minimum Guarantee Per Event, \$125 Bartender Fee (one Bartender per every 75 guests)  
Consumption Bar – Host Will Pay for Drinks on Consumption



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## DINNER BUFFET

**PRICING:**  
**\$30 per person**

### FIRST COURSE Choose One

Mixed Green Salad with House Vinaigrette  
Classic Caesar Salad with Shredded Parmesan Cheese and Herbed Crutons

### ENTREES

Penne à la Vodka  
Grilled Supreme Of Chicken Braised In A Garlic Basil Sauce  
Served with Chef's Selection of Vegetable and Rice Pilaf

### DESSERT: Choose one

Triple Chocolate Cake  
Fresh Fruit and Seasonal Berries

**Served with Bread Basket, Condiments, Soda, Iced Tea and Freshly Brewed Coffee**

### ADDITIONAL OPTIONS:

Drink Tickets - \$6 Each (includes selection of beer or wine)  
Cash Bar - \$500 Minimum Guarantee Per Event, \$125 Bartender Fee  
Consumption Bar – Host Will Pay for Drinks on Consumption

### Bar Packages:

#### OPEN BAR WITH BEER & WINE ONLY

1hr	2hr	3hr
\$14	\$20	\$26

#### OPEN BAR WITH HOUSE DRINKS, BEER AND WINE

1hr	2hr	3hr
\$19	\$26	\$33

#### OPEN BAR WITH PREMIUM DRINKS, BEER AND WINE

1hr	2hr	3hr
\$27	\$36	\$45

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## DINNER RECEPTION MENU

### PRICING:

**\$45 per person**

**(\$15 additional per person for Plated Dinner Service)**

### PASSED HORS D'OEUVRES

#### Choose Four

Pigs in a Blanket with Mustard Dip

Smoked Salmon Lollipops with Fresh Chives

Coconut Shrimp with Asian Dipping Sauce

Mini Chicken Cordon Bleu

Chicken Quesadilla Rolls

Assorted Mini Quiche

Tomato and Mozzarella Skewers

### BUFFET DINNER

#### First Course Choose One

Mixed Green Salad with House Vinaigrette

Baby Spinach with Marinated Onions, Glazed Pecans, Gorgonzola Cheese and Cranberries

Wedge Salad with Crumbled Blue Cheese, Bacon Bits, Cherry Tomatoes and Cucumber

Classic Caesar Salad with Shredded Parmesan Cheese and Herbed Croutons

#### Entrée Selections Choose Three

Beef Strip Loin, Slow Roasted and Sliced with a Peppercorn Bordelaise Sauce

Beef Prime Rib, Slow Roasted and Sliced with a Mustard Demi Glaze

Beef Petite Tenders a la Cacciatore

Roasted Loin of Pork with Cinnamon Apple, Port and Dried Fruit Compote

Braised Chicken with Pearl Onions, Garlic and Mushrooms in our Ale Mustard Sauce

Chicken Chasseur With Mushrooms, Fire Roasted Tomatoes, Red Potatoes and Sweet Sausage

Grilled Supreme of Chicken Braised in a Garlic Basil Sauce

Penne Bosciola with Sage, Cremini and Portabella Mushrooms

Penne à la Vodka with Roasted Seasonal Vegetables

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### Accompaniments

Served With A Bread Basket and Chef's Selection of Seasonal Vegetables

#### Choose one

- Seasoned Rice
- Mashed Potatoes
- Roasted Red Potatoes

### DESSERT

#### Choose One

- Triple Chocolate Cake
- Carrot Cake
- German Chocolate Cake
- Fresh Fruit and Seasonal Berries

### ADDITIONAL OPTIONS:

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