

BANQUETS &  
CONFERENCE  
CENTER<sup>SM</sup>



724-503-1297

**THE**  
**MEADOWS**  
CASINO • RACETRACK • HOTEL

*Welcome,*

*Whether you are gathering for business or pleasure, plan your event with confidence knowing an intuitive team of organizers are at hand to coordinate the elements of your event. From elegant weddings to casual social events, an attentive, expert events team will accommodate every request.*

*The focus of every rendezvous is the fare. The Meadows' professional culinary artists are committed to providing you with top notch cuisine made from only the finest and freshest ingredients.*

*The Meadows offers one of the largest casino floors on the East Coast, a state-of-the-art bowling alley, lounge, steakhouse, live harness racing and nightclub with plenty of free covered parking and a hotel within walking distance.*

*Looking for the hottest clubs for your event's after party?...check out our lounge or nightclub for live music from the regions' best bands and hottest DJs.*

*Set your agenda for success with the warm hospitality and memorable touches of the Banquet and Catering Team at The One, The Only, The Meadows.*

*Sincerely,*

*The Meadows Banquet & Catering Team*

*724-503-1297*

*banquets@meadowsgaming.com*

*meadowsgaming.com/meetings*

# CONTINENTAL BREAKFAST OFFERINGS

<b>Qualifier Breakfast</b> . . . . .	<b>12</b>
<i>Orange Juice, Cranberry Juice, Fresh Brewed Coffee, Hot Tea, Croissants, Muffins</i>	
<b>First Over Breakfast</b> . . . . .	<b>15</b>
<i>Orange Juice, Cranberry Juice, Fresh Brewed Coffee, Hot Tea, Danish, Muffins, Croissants, Fresh Sliced Fruit, Yogurt and Granola</i>	
<b>Place Breakfast</b> . . . . .	<b>18</b>
<i>Orange Juice, Cranberry Juice, Fresh Brewed Coffee, Hot Tea, Danish, Muffins, Croissants, Fresh Sliced Fruit, Yogurt and Granola, Oatmeal, Raisins, Brown Sugar, Cinnamon</i>	

## Continental Breakfast Enhancements

<b>Sliced Ham</b> . . . . .	<b>2</b>
<b>Applewood Smoked Bacon</b> . . . . .	<b>4</b>
<b>Links of Sausage</b> . . . . .	<b>3</b>
<b>Bagels &amp; Cream Cheese</b> . . . . .	<b>4</b>
<b>Meat or Vegetable Quiche</b> . . . . .	<b>5</b>
<b>Turkey Sausage or Turkey Bacon</b> . . . . .	<b>3</b>
<b>Seasonal Sliced Fresh Fruit</b> . . . . .	<b>4</b>
<b>Yogurt and Granola or Individual</b>	
<b>Fruit Yogurts</b> . . . . .	<b>5</b>
<b>Cold Cereal Selection with Milk</b> . . . . .	<b>4</b>

## House-made Quick Bread Options . . . . . 3 per slice

- |                         |                       |
|-------------------------|-----------------------|
| <b>Zucchini</b>         | <b>Pumpkin Spice</b>  |
| <b>Banana Nut</b>       | <b>Apple Cinnamon</b> |
| <b>Lemon Poppy Seed</b> |                       |

## Continental Breakfast Sandwiches . . . . . 5 each

- Farm Fresh Scrambled Eggs, Smoked Ham and Cheddar Cheese on a Croissant**
- Farm Fresh Scrambled Egg Whites, Roasted Red Peppers and Avocado on an English Muffin**
- Bacon or Sausage Patty, Farm Fresh Scrambled Eggs and American Cheese on a Buttermilk Biscuit**
- Farm Fresh Scrambled Eggs, Tater Tots, Cheddar Cheese and Fresh Tomatoes wrapped in a Flour Tortilla**

*Egg whites can be substituted to any sandwich for .50*

*Priced per person, minimum 20 guests, tax and gratuities additional*

## PLATED BREAKFAST SELECTIONS

**Be Our Guest** . . . . . **14.50**  
*Orange Juice, Cranberry Juice, Fresh Brewed Coffee, Hot Tea, Muffins, Croissants or Danish*

*Select 1*

**Farm Fresh Scrambled Eggs**

**Ham and Cheese Scramble**

**Denver Omelet**

**Bacon and Onion Individual Quiche**

**Spinach and Swiss Individual Quiche**

*Select 1*

**Smoked Ham**

**Applewood Smoked Bacon**

**Sausage Links or Patties**

**Turkey Bacon or Turkey Sausage**

**Breakfast Steak**

*Select 1*

**Breakfast Potatoes**

**Cheddar Grits**

**Fresh Fruit Cup**

**O'Brien Potatoes**

*Priced per person, minimum 20 guests, tax and gratuities additional*

**BREAKFAST**

## BREAKFAST BUFFET

**Thoroughbred Breakfast Buffet . . . . . 16.50**

*Orange Juice, Cranberry Juice, Fresh Brewed Coffee, Hot Tea*

**Fresh Fruit**

**Farm Fresh Scrambled Eggs**

**Applewood Smoked Bacon**

**Breakfast Sausage Links**

**Breakfast Potatoes**

**Assorted Danish, Muffins and Toast**

**Ajax Breakfast Buffet . . . . . 22.50**

*Orange Juice, Cranberry Juice, Fresh Brewed Coffee, Hot Tea*

**Fresh Fruit**

**Meat or Vegetable Quiche**

**Applewood Smoked Bacon**

**Breakfast Sausage Links**

**O'Brien Potatoes**

**Pancakes or French Toast, Warm Maple Syrup**

**Assorted Danish, Muffins and Toast**

## BREAKFAST BUFFET ENHANCEMENTS

### Made-to-Order

**Complete Farm Fresh Omelet and Egg Station . . . . 9**

*Choice of Egg or Egg Whites, Onion, Mushrooms, Tomatoes, Peppers, Cheddar Cheese and Spinach*

**Malt Waffle Station . . . . . 6**

*Whipped Cream, Chocolate Chips, Maple Syrup, Whipped Butter*

**Carving Station . . . . . 9**

*Choice of Breakfast Steak, Country Ham, Slab Bacon or Top Round of Beef*

### Additional Enhancements

**Southern Style Biscuits and Sausage Gravy . . . . 5**

**Lox Platter . . . . . 7**

*Capers, Chopped Hard Boiled Eggs, Red Onion, Lemon Aioli, Bagels and Spreads*

**Cheese Blintz . . . . . 4**

*Warm Blueberry or Strawberry Compote*

**Grits & Hot Cereals . . . . . 3**

*Oatmeal, Cream of Wheat*

*Priced per person, minimum 40 guests, tax and gratuities additional*

## PLATED LUNCH

Includes Fresh Rolls and Butter, Fresh Brewed Coffee, Hot Tea  
Max 3 of Entrée Selections Per Party

### Cold Entrées

Served with Potato Chips & Pickle

<b>Turkey Club</b> . . . . .	<b>12</b>
<i>Oven Roasted Turkey Breast, Old Fashioned White or Whole-Grain Wheat Bread, Applewood Smoked Bacon, Lettuce and Tomato</i>	
<b>Italian Sub</b> . . . . .	<b>15</b>
<i>Salami, Mortadella, Pepperoni, Ham, Hoagie Roll, Lettuce, Onion, Tomato, Pepperoncini, Banana Peppers</i>	
<b>Piled High Roast Beef</b> . . . . .	<b>17</b>
<i>Roast Beef, Onion Roll, Cheddar Cheese, Tomato, Horseradish Tiger Sauce</i>	
<b>Tuscan Style Marinated Vegetable Flatbread</b> . . . . .	<b>18</b>
<i>Squash, Zucchini, Eggplant, Roasted Tomato, Roasted Red Pepper Hummus, Artichokes on Whole Wheat Flatbread</i>	
<b>Seafood Salad</b> . . . . .	<b>12</b>
<i>Croissant, Creamy Dill and Lemon Seafood Salad</i>	
<b>Chicken Salad</b> . . . . .	<b>10</b>
<i>Croissant, Lettuce, Tomato, Creamy Chicken Salad</i>	

### Hot Entrées

<b>Pulled Pork or Ham Barbeque</b> . . . . .	<b>8</b>
<i>Slow Smoked Pulled Pork Shoulder or Chipped Ham smothered in Tangy BBQ Sauce</i>	
<b>Grilled Salmon</b> . . . . .	<b>16</b>
<i>Pesto Cream Sauce, Tomato</i>	
<b>Grilled Flank Steak</b> . . . . .	<b>17</b>
<i>Kalbi Style Steak, Teriyaki, smothered in Mushrooms and Onions or plain grilled</i>	
<b>Penne Pasta</b> . . . . .	<b>12</b>
<i>Tomato or Alfredo Sauce, Mozzarella and Parmesan Cheese, Fresh Herbs</i>	

<b>Pan Seared Halibut Filets</b> . . . . .	<b>16</b>
<i>Mango Salsa</i>	
<b>Chicken Marsala</b> . . . . .	<b>15</b>
<i>Boneless Chicken Breast smothered in Mushrooms and Onions with smooth Marsala Wine Sauce</i>	
<b>Herb Grilled Chicken</b> . . . . .	<b>14</b>
<i>Herb Crusted Baked Bone-In Chicken</i>	
<b>Cheese Tortellini</b> . . . . .	<b>13</b>
<i>Pesto Alfredo Sauce, Zucchini, Summer Squash, Artichokes, Cherry Tomatoes</i>	
<b>Petite Filet Mignon</b> . . . . .	<b>19</b>
<i>Sautéed Wild Mushrooms and Veal Demi Sauce</i>	

### Soup or Salad

Choice of 1

<b>Garden Salad</b>
<i>Mixed Greens, Tomato, Cucumber, Red Onion, Shredded Carrots</i>
<b>Spinach Salad</b>
<i>Spinach, Mushrooms, Onion, Bacon, Strawberries, Hardboiled Egg, Walnuts, Balsamic Vinaigrette</i>

<b>Traditional Caesar or Grilled Caesar Salad</b>
<i>Crisp Romaine Lettuce served traditional or grilled, Croutons or Crostini, Pickled Red Onion, Caesar Dressing</i>

<b>Hearty Chicken Noodle Soup</b>
<b>Creamy Tomato Bisque</b>
<b>French Onion Soup</b>
<b>Clam Chowder</b> <i>New England or Manhattan</i>
<b>Hearty Red Bean Chili</b>
<b>Italian Wedding Soup</b>

Priced per person, minimum 20 guests, tax and gratuities additional

## BUFFET LUNCH

**Cold Deli Buffet** . . . . . 19  
*Includes Fresh Brewed Coffee, Iced Tea*

### House-Made Soup

*Choice of 1*

**Hearty Chicken Noodle Soup**

**Creamy Tomato Bisque**

**French Onion Soup**

**Clam Chowder** *New England or Manhattan*

**Hearty Red Bean Chili**

**Italian Wedding Soup**

### Side Items

*Choice of 2*

**Potato Salad**

**Pasta Salad**

**Antipasto Salad**

**House-Made or Utz Potato Chips**

**Coleslaw**

**Fruit Salad**

**Marinated Olives**

**Marinated Tomato Salad**

### Meat, Cheeses and Condiments

**Ham, Roast Beef, Roasted Turkey Breast**

**Swiss and American Cheese**

**Lettuce, Tomato, Red Onion, Kosher Pickles**

**Mustard, Mayonnaise, Creamy Horseradish Tiger Sauce**

### Breads

**White, Wheat, Marble Rye, Hoagie Roll, Sourdough**

### Dessert

**Assorted Mini Cakes and Pastries**

### Beverage

**Fresh Brewed Coffee, Iced Tea**

### Enhancements

<b>Chicken Caesar Wrap</b> . . . . .	<b>7</b>
<b>Chicken Salad</b> . . . . .	<b>7</b>
<b>Tuna Salad</b> . . . . .	<b>6.50</b>
<b>Egg Salad</b> . . . . .	<b>6</b>
<b>Roasted Vegetable Wrap</b> . . . . .	<b>5</b>

*Priced per person, minimum 40 guests, tax and gratuities additional*

## BUFFET LUNCH

**Hot Lunch Buffet** . . . . . **27**

*Includes Rolls and Butter, Fresh Brewed Coffee, Iced Tea*

**House-Made Soup**

*Choice of 1*

**Hearty Chicken Noodle Soup**

**Creamy Tomato Bisque**

**French Onion Soup**

**Clam Chowder** *New England or Manhattan*

**Hearty Red Bean Chili**

**Italian Wedding Soup**

**Cold Selections**

*Choice of 2*

**Potato Salad**

**Pasta Salad**

**Antipasto Salad**

**House Made or Utz Potato Chips**

**Garden Salad**

**Fruit Salad**

**Traditional Caesar Salad**

**Marinated Tomato Salad**

**Hot Selections**

*Choice of 2*

**Roasted Pork Loin**

*Balsamic Cherry Glaze*

**Pierogi Kielbasa Bake**

*Potato Pierogies, Kielbasa, Sautéed Onion, Melted Cheddar Cheese*

**Grilled Salmon**

*Honey Chipotle or Teriyaki Glaze, Charred Green Onion*

**Rotisserie Chicken**

*Fresh Herbs and Chicken Jus*

**Grilled Rib-Eye Steak**

*Natural Beef Jus*

**Pan Seared Halibut Filet Steaks**

*Green Pea and Spearmint Emulsion*

**Rotini Pasta Provençal**

*Fresh Herbs, Tomato Sauce, Roasted Eggplant and Garlic*

**Fettuccini Alfredo with Shrimp or Chicken**

*Creamy Alfredo Sauce, Sautéed Shrimp or Grilled Chicken Breast*

**Sliced BBQ Brisket**

*Slow Smoked Brisket, Tangy BBQ Sauce*

**Fork Tender Pot Roast**

*Braised Vegetables, Beef Gravy*

**Chicken Pot Pie**

*Flaky Pastry atop a hearty Chicken Pot Pie*

**Accompaniments**

*Choice of 2*

**Macaroni and Cheese**

*Creamy Cheddar Cheese Sauce  
Add Bacon (+2)*

**Au Gratin Potatoes**

*Cheddar Baked Russet Potatoes*

**Baked Beans**

*Bacon, Brown Sugar*

**Oven Roasted Red Skin Potatoes**

*Herb Garlic seasoned*

**Buttery Whipped Potatoes**

*Classic buttery whipped Russet Potatoes*

**Steamed Broccoli**

**Whipped Sweet Potatoes**

*Cinnamon, Brown Sugar*

**Pierogies**

*Potato Pierogie, Plain or Cheddar Cheese topped*

**Creamed Spinach**

**Green Bean Amandine**

**Seasonally Available Mixed Vegetables**

**Desserts**

*Assorted Miniature Cakes and Pastries*

*Priced per person, minimum 40 guests, tax and gratuities additional*





## BOXED LUNCH . . . . . 16

*Includes piece of whole Fresh Fruit, Potato Chips, Cookie, Bottled Water*

### **Oven-Roasted Turkey Breast**

*Homestyle White or Wheat Bread, Lettuce, Tomato, Provolone Cheese*

### **Cold Roast Beef**

*Onion or Plain Kaiser Roll, Cheddar Cheese, Tomato, Horseradish, Mayonnaise*

### **Smoked Ham**

*American Cheese, Lettuce, Tomato, Onion, Hoagie Roll, Dijonnaise*

### **Grilled Portabella Mushroom**

*Roasted Red Pepper, Tomato, Red Onion, Pesto Mayonnaise, Focaccia Bread*

### **Tuna Salad**

*Lettuce, Tomato, Rustic Italian Bread*

*Priced per person, minimum 10 guests, tax and gratuities additional*

## PLATED DINNER SELECTIONS

*Includes Fresh Rolls and Butter, Fresh Brewed Coffee, Hot Tea*

### Salads or Soups

*Add Chicken to any salad (+3)*

*Choice of 1*

#### **Garden Salad**

*Mixed Greens, Tomato, Cucumber, Red Onion, Shredded Carrots*

#### **Baby Spinach Salad**

*Hard Boiled Eggs, Crispy Pancetta, Pickled Red Onion, Apple Vinaigrette*

#### **Traditional Caesar or Grilled Caesar Salad**

*Crisp Romaine Lettuce served traditional or grilled, Croutons or Crostini, Pickled Red Onion, Caesar Dressing*

#### **Roasted Beet Salad**

*Tender Spring Mix, Feta Cheese, Orange Segments, Roasted Pistachios, White Balsamic Vinaigrette*

#### **Loaded Potato Soup**

#### **Creamy Tomato Bisque**

#### **French Onion Soup**

#### **Clam Chowder** *New England or Manhattan*

#### **Hearty Red Bean Chili**

#### **Italian Wedding Soup**

### Plated Dinner Enhancements

*(Preset, Individually Portioned)*

#### **Jumbo Lump Crab Cakes . . . . . 12**

*Mixed Greens Salad, Lemon Herb Vinaigrette, Creamy Remoulade*

#### **Jumbo Shrimp Cocktail . . . . . 16**

*Fresh Lemon, Cocktail Sauce*

#### **Cured Meat and Cheese Plate . . . . . 9.50**

*Individualized Assortment of Cured Meats, Imported and Domestic Cheeses*

#### **Personalized Brie En Croute . . . . . 8**

*Candied Pecans, Brie Cheese, Puff Dough, Mini Crostini*

### Desserts

*Choice of 1*

#### **Chocolate Bombe**

#### **Lemon Meringue Tart**

#### **Berry Macaroon**

#### **Carrot Cake** *(with or without nuts)*

#### **Chocolate Peanut Butter Tart**

#### **Coconut Crème Tart**

#### **Charlotte Bombe, Crème Brûlée Filling**

#### **Napoleon**

*Priced per person, minimum 20 guests, tax and gratuities additional*

DINNER

## PLATED DINNER SELECTIONS *CONTINUED*

*Includes Fresh Rolls and Butter, Fresh Brewed Coffee, Hot Tea*

### Dinner Entrees

*Choice of 1*

<b>Bacon Wrapped Airline Chicken Breast</b> . . . . .	<b>31</b>
<i>Smoked Gouda Cream Sauce, Roasted Fingerling Potatoes, Seasonal Vegetables</i>	
<b>Baked Brie Pork Chop</b> . . . . .	<b>28</b>
<i>Flaky Puff Pastry Encrusted Thick-Cut Pork Loin Chop stuffed with Brie Cheese and Spiced Apples, Apricot Mashed Potatoes and Candied Red Onion Marmalade</i>	
<b>Chicken Saltimbocca</b> . . . . .	<b>29</b>
<i>Boneless Chicken Breast wrapped in thinly sliced Prosciutto Ham and seasoned with Fresh Sage, Creamy Lemon Velouté Sauce, Roasted Garlic Whipped Potatoes, Seasonal Vegetables</i>	
<b>Surf and Turf</b> . . . . .	<b>47</b>
<i>6oz Filet Mignon, Cabernet Veal Demi Sauce, Five Jumbo Shrimp sautéed in Butter, Garlic and Fresh Parsley, Cheddar Cheese, Au Gratin Potatoes, Seasonal Vegetables</i>	
<b>Grilled Rib-Eye Steak</b> . . . . .	<b>32</b>
<i>Savoyard Potatoes, Seasonal Vegetables, Natural Beef Jus</i>	
<b>Grilled Salmon</b> . . . . .	<b>37</b>
<i>Chipotle Honey Glaze, Wild Rice Pilaf, Sautéed Baby Spinach</i>	
<b>Blackened Sea Bass</b> . . . . .	<b>37</b>
<i>Roasted Root Vegetables, Gemstone Potatoes, Hot Apple Cider Vinaigrette</i>	
<b>Pan Seared Mahi Mahi</b> . . . . .	<b>36</b>
<i>Pineapple Salsa, Coconut Rice, Honey Orange Fried Plantains</i>	
<b>Grilled New York Sirloin Steak</b> . . . . .	<b>34</b>
<i>Wild Mushroom Cabernet Reduction, Savoyard Potatoes, Seasonal Vegetables</i>	

*Priced per person, minimum 20 guests, tax and gratuities additional*

# YINZER BUFFET ..... 30

*Includes Seasonal Vegetables and Chef's Selection of Miniature Desserts and Pastries, Rolls and Butter, Fresh Brewed Coffee, Hot Tea*

## Cold Selections

*Choice of 2*

### **Pickled Beet Salad**

*Hard Boiled Eggs, Fried Scrapple Croutons*

### **Philly Cheesesteak Salad**

*Shaved Beef, Crisp Romaine, Onion, Sweet Pepper, Creamy White Cheddar Cheese Dressing*

### **Pennsylvania Dutch Potato Salad**

*Red Potatoes, Bacon, Brown Sugar, Apple Cider Vinaigrette*

### **Amish Apple Cabbage Slaw**

*Cabbage, Apples, Shredded Carrots, Red Pepper, Brown Sugar, Caraway Dressing*

### **Pittsburgh Pasta Salad**

*Bowtie Pasta, Mozzarella and Cheddar Cheese Cubes, Smoked Salami, Onion, Celery, Poppy Seed, and Golden Champagne Vinaigrette*

### **Fresh Fruit Salad**

*Pineapple, Cantaloupe, Honeydew, Grapes, Berries*

### **Fresh Garden Salad**

*Mixed Greens, Tomato, Cucumber, Red Onion, Shredded Carrots*

## Hot Selections

*Choice of 3*

### **Pork Shoulder & Kraut**

**Grilled Top Sirloin Steak** *Sautéed Onions and Mushrooms*

### **Kielbasa & Pierogi Casserole**

**Baked Cod** *Lemon Dill Cream Sauce*

**Roasted Salmon** *Wild Mushroom Cream Sauce*

### **Garlic Herb Chicken**

### **Apple Butter Barbequed Ribs**

### **Chicken Pot Pie**

**Country Fried Steak** *House-Made Country Gravy*

### **Fork Tender Pot Roast, Braised Vegetables**

### **Buttermilk Fried Chicken**

### **Chicken & Dumplings**

### **Farm Country Meat Loaf**

### **Biscuits & Chipped Ham Gravy**

## Accompaniments

*Choice of 2*

### **Haluski**

**Potato Pierogie** *Cheddar Cheese*

### **Buttery Mashed Potatoes**

### **Whipped Sweet Potatoes**

### **Twice Baked Potatoes**

### **Cheesy Au Gratin Potatoes**

**Macaroni & Cheese** *(Add Bacon +2)*

### **Roasted Red Potatoes**

### **Steamed Rice**

### **Wild Rice Pilaf**

### **Traditional Stuffing**

**Green Beans & Bacon**

**Broccoli & Herb Butter**

*Priced per person, minimum 40 guests, tax and gratuities additional*

# BUFFET

# SONORAN BUFFET ..... 40

*Includes Fresh Brewed Coffee, Hot Tea*

## Cold Selections

*Choice of 2*

**Seven Layer Dip & Tortilla Chips**  
**Guacamole & Tortilla Chips**  
**Pico de Gallo & Tortilla Chips**  
**Roasted Corn & Black Bean Salad**

**Veggie Taco Salad**  
*Mixed Iceberg & Romaine Lettuce, Tomato, Onion, Red and Green Pepper, Tortilla Chips, Cilantro Lime Vinaigrette*

**Honey Chipotle Chicken Salad**  
*Grilled Chicken, Mixed Iceberg & Romaine Lettuce, Avocado, Cherry Tomato, Black Beans, Corn, Cilantro, Creamy Honey Chipotle Dressing*

## Hot Selections

*Choice of 4*

**Spanish Rice**  
**Refried Beans**  
**Ranchero Beans**  
**Chili Lime Yellowtail Tuna** *Sweet Green Chili Sauce*  
**House-Made Pulled Chicken or Pulled Beef Enchiladas**  
**Carne Asada**  
*Chargrilled Chimichurri marinated Skirt Steak, Flour or Corn Tortilla*

**Cilantro Lime Shrimp, Chicken or Beef**  
**Chicken or Cheese Quesadillas**  
**Chili Verde**  
*Braised Pork Shoulder, Tomatillo Sauce*

**Ground Beef Taco Bar**  
*Sour Cream, Cheddar Cheese, Onion, Tomato, Shredded Lettuce, Crisp Corn Taco Shells*

**Beef or Chicken Fajitas**  
*Sauteed Onion & Pepper*

## Condiments

**Shredded Jack & Cheddar Cheese,**  
**Onion, Lettuce, Jalapenos, Sour Cream,**  
**Fresh Cilantro**

## Dessert

**Vanilla Flan, Tres Leches Cake, Kahlúa® Mousse Cake**

*Priced per person, minimum 40 guests, tax and gratuities additional*

**BUFFET**

# TUSCAN BUFFET..... 40

*Includes Assortment of Italian Style Breads served with Olive Oil and Balsamic Vinegar, Fresh Brewed Coffee, Hot Tea*

## Salad

*Choose 1*

**Garden Salad**

**Caesar Salad**

## Cold Selections

*Choice of 2*

**Antipasto Platter (+2)**

**Mediterranean Pasta Salad**

**Traditional Caprese Salad**

**Tomato Bruschetta Platter**

**Grilled and Chilled Vegetable Tray**

## Hot Selections

*Choice of 2*

**Meat Lasagna**

**Grilled Flank Steak Pizzaiola**

**Chicken Parmesan**

**Sliced Porchetta**

**Chicken Saltimbocca**

**Salmon Cacciatore**

**Meatballs & Marinara**

**Charred Octopus Á la Pesto**

**Chicken Marsala**

**Braised Pork or Beef Ragout**

**Italian Sausage, Peppers and Onions**

**Mussels Fra Diavolo**

**Chicken Ossobuco**

**Vegetable Lasagna**

## Accompaniments

*Choice of 2 Pasta/Potato/Risotto*

**Roasted Parmesan Garlic Potatoes**

**Penne**

**Cheese Ravioli**

**Fettuccini**

**Baked Ziti**

**Linguini**

**Cheese Tortellini**

**Fried Risotto Cakes**

*Choice of 2 Sauces*

**Alfredo**

**Marinara**

**Pesto Cream**

**Clam**

**Vodka**

**Bolognese**

## Vegetables

**Grilled Mixed Italian Style Vegetables**

*Zucchini, Squash, Red Onion, Red Peppers, Asparagus Spears,  
Cherry Tomatoes*

## Dessert

**Tiramisu, Cannoli, Frutti Di Bosco Cake, Chocolate**

**Mousse Cake**

*Priced per person, minimum 40 guests, tax and gratuities additional*

BUFFET

# PITMASTER BUFFET ..... 45

*Includes Fresh Rolls and Butter, Fresh Brewed Coffee, Hot Tea*

## Salad

*Choose 1*

**Garden Salad**

**Caesar Salad**

## Cold Selections

*Choice of 2*

**Mustard Potato Salad**

**Creamy Cole Slaw**

**Deviled Egg Salad**

**Fresh Fruit Salad**

**Creamy Pasta Salad**

**Grilled Mushroom Salad**

## Hot Selections

*Choice of 3*

**BBQ Pulled Pork or Chipped Ham BBQ**

**Crispy Chicken Tenders**

**Smoked Blueberry BBQ Beef Brisket**

**Flame Grilled Burgers, Relish Tray**

**Smoked Golden BBQ Chicken**

**Foot Long Hot Dogs, Fixin's**

**Beer Braised Bratwurst**

**Pineapple BBQ Swordfish**

**BBQ Baby Back Ribs**

**Mustard BBQ Pork Chops**

## Accompaniments

*Choice of 2*

**Jalapeno Cheddar Corn Bread**

**Fresh Watermelon Tray (Seasonal)**

**Bacon & Brown Sugar Baked Beans**

**Marinated Tomato & Cucumber Salad**

**Sweet Corn on the Cob**

**Collard Greens & Bacon**

**Grilled Vegetables**

**Cheddar Whipped Potatoes**

**Macaroni & Cheese**

**Rosemary Roasted Red Potatoes**

## Dessert

**Assorted Fruit and Cream Pies**

**Chocolate Cake**

**Assorted Cookies**

*Priced per person, minimum 40 guests, tax and gratuities additional*

BUFFET

# PILGRIM FEAST BUFFET ..... 41

*Includes Fresh Rolls and Butter, Fresh Brewed Coffee, Hot Tea*

## Cold Selections

*Choice of 2*

- Garden Salad**
- Butternut Squash Salad**
- Ambrosia Salad**
- Spinach, Cranberry & Pecan Salad, Citrus Vinaigrette**
- House-Made Cranberry Orange Sauce**
- Spiced Apple Salad, Cider Dressing**
- Roasted Garlic Cauliflower Salad**

## Hot Selections

*Choice of 3*

- Pineapple Glazed Ham**
- Roast Turkey**
- Roast Top Round of Beef**
- Swedish Meatballs**
- Herb Crusted Chicken**
- Cherry Glazed Pork Loin**
- Pepper Roasted Lamb Chops, Mint Jelly**
- Maple Glaze Spiced Duck**
- Citrus Clove Roast Goose**
- Buttery Cracker Crusted Cod Loins**

## Accompaniments

*Choice of 2*

- Bourbon Sweet Potato Casserole**
- Buttermilk Mashed Potatoes**
- Sage Stuffing**
- Green Bean Casserole**
- Mixed Seasonal Vegetables**
- Beef Tips & Egg Noodles**
- Roasted Mushrooms in Veal Sauce**
- Scalloped Potatoes**
- Crumb Top Broccoli Cheddar Bake**

## Dessert

- Pumpkin Pie**
- Apple Pie**
- Bread Pudding**

*Priced per person, minimum 40 guests, tax and gratuities additional*

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# BUFFET

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## MARITIME BUFFET ..... (\*MARKET PRICE)

*Includes Fresh Rolls and Butter, Fresh Brewed Coffee, Hot Tea*

### Salad

*Choose 1*

**Garden Salad**

**Caesar Salad**

### Cold Selections

*Choice of 1*

**Crab Salad**

**Ceviche Salad**

**Seaweed Salad**

**Shrimp Cocktail**

**Oysters on the Half Shell**

**Marinated Seafood Platter**

### Hot Selections

*Choice of 3*

**Cilantro Lime Shrimp**

**Sundried Tomato Orzo**

**Roasted Garlic Chicken Sausage**

**Seafood Lasagna**

**Seafood Stuffed Flounder Newberg**

**Seafood Scampi**

**Baked Salmon Braids with Lemon Caper Sauce**

**Grilled New York Steak**

**Caribbean Jerk Spiced Pork Chops or Chicken with**

**Pineapple, Roasted Garlic & Molasses Glaze**

**Crab Bake**

**Baked Lemon Pepper Chicken**

### Accompaniments

*Choice of 2*

**Cheesy Garlic Biscuits**

**Cajun Roasted Red Potatoes**

**Old Bay Potato Corn Croquettes**

**Saffron Rice**

**Sundried Tomato Asiago Cavatappi**

**Steamed or Fried Clams**

**Seasonal Mixed Vegetables**

**Hush Puppies**

**Okra & Tomatoes**

**Honey Glazed Carrots**

### Dessert

**Cheesecake**

**Chocolate Layer Cake**

**Crème Brûlée**

*Priced per person, minimum 40 guests, tax and gratuities additional*

BUFFET

## DINNER BUFFET ENHANCEMENTS

**Pasta Bar . . . . . 15**

*Penne, Cheese Tortellini, Alfredo Sauce, Marinara, Meatballs, Italian Sausage, Grilled Chicken Breast, Red Pepper, Spinach, Garlic, Parmesan Cheese, Garlic Bread Sticks*

**Stir Fry Bar . . . . . 18**

*White Rice, Grilled Chicken, Beef, Shrimp, Broccoli, Carrots, Celery, Onion, Bell Pepper, Mushrooms, Soy, Teriyaki, Garlic Sauce*

**Nacho Bar . . . . . 15**

*Cheese Sauce, Chips, Beef, Jalapenos, Diced Onion, Olives, Cheddar Cheese, Salsa, Sour Cream*

**Pierogie Bar . . . . . 15**

*Pierogies, Shredded Cheddar Cheese, Sour Cream, Kielbasa, Onion*

**Potato Bar . . . . . 11**

*Mashed Potatoes, Bacon, Cheddar Cheese, Broccoli, Green Onion, Butter, Sour Cream*

### Carving Station

*Carved Meat of Your Choice*

**Ham . . . . . 8**

**Turkey . . . . . 7**

**Tenderloin . . . . . 27**

**Strip Steak . . . . . 5**

**Prime Rib . . . . . 9**

**Salmon . . . . . 9**

**Halibut . . . . . 25**

*Priced per person, tax and gratuities additional*

# COCKTAIL & HORS D'OEUVRES RECEPTIONS

*Refilled & Refreshed 1 Hour*

<b>Bronze Reception Package</b> . . . . .	<b>. 24</b>
<i>2 Exacta Selections</i>	
<i>3 Superfecta Selections</i>	
<b>Silver Reception Package</b> . . . . .	<b>. 29</b>
<i>1 Exacta Selections</i>	
<i>1 Trifecta Selections</i>	
<i>2 Superfecta Selections</i>	
<b>Gold Reception Package</b> . . . . .	<b>. 38</b>
<i>2 Exacta Selection</i>	
<i>2 Trifecta Selection</i>	
<i>3 Superfecta Selections</i>	
<i>2 Signature Selections</i>	
<b>Platinum Reception Package</b> . . . . .	<b>. 49</b>
<i>1 Exacta Selection</i>	
<i>2 Trifecta Selection</i>	
<i>4 Superfecta Selections</i>	
<i>3 Signature Selections</i>	
<i>1 Chef Attended Carving Station</i>	

*Minimum 20 Guests for Package  
 Add Assorted Desserts 5 per Person  
 Add 1 Hour Select Bar (Liquor, Beer, Wine) 11 per person*

*Priced per person, tax and gratuities additional*

## Exacta Selections

**Fresh Vegetable Crudite, *Ranch Dip***  
**Domestic Cheeses & Crackers**  
**Fresh Sliced Fruits, *Midori Dip***  
**Grilled & Chilled Vegetables & Dip**  
**Spinach Dip & Pita Chips**  
**Tomato Basil Bruschetta**  
**Hummus & Pita Chips**  
**Salsa & Tortilla Chips**  
**Seven Layer Taco Dip & Tortilla Chips**  
**Crispy Wontons, *Mustard & Duck Sauce***

## Trifecta Selections

**Italian Meat & Cheese Antipasto**  
**Marinated Artichokes, Grilled Asparagus,  
Hearts of Palm, Roasted Red Peppers,  
Grissini, Crostini & Imported Olive Bar**  
**Steakhouse Chopped Salad in Crispy Wonton Cup**  
**Assorted Petite Deli Sandwiches**  
**Tomato Mozzarella Flatbread**  
**Cucumber with Smoked Salmon Mousse**  
**Grilled Vegetable Sliders, *Red Pepper Hummus***

## Superfecta Selections

**Fried Ravioli, *Marinara***  
**Fried Pierogie, *Caramelized Onion & Sour Cream***  
**Salami, Capicola & Cheese Stromboli**  
**Hot Sausage Stuffed Zucchini, *Marinara & Cheese***  
**Potato Pancakes, *Sour Cream & Applesauce***  
**Pulled Pork Sliders, *Dutch Slaw & Crispy Onions***  
**BBQ Chipped Chopped Ham Slider**  
**Vegetarian Spring Rolls, *Sweet Thai Chili Sauce***  
**Cream Cheese Wonton, *Sweet & Sour Sauce***  
**Fried Provolone Cheese, *Marinara Sauce***  
**Meatballs - *Choice of Swedish, Marinara or BBQ***  
**Petite Quiche Lorraine**  
**Chicken Fingers - *Mild, Wild BBQ***  
**Coconut Chicken, *Pineapple Salsa***  
**Shrimp Kabob with Pepper and Pineapple**  
**Petite Beef & Chicken Wellingtons**  
**Loaded Potato Skins, *Chive Sour Cream***  
**Mac n' Cheese Croquettes**  
**Warm Baked Brie**

## Signature Selections

**Bacon Wrapped Chicken Tenders, *Smokey Ranch Dip***  
**Mini Crab Cake Remoulade**  
**Angus Beef Cheeseburger Sliders**  
**Bacon-Wrapped Sea Scallops**  
**Shrimp Kabob with Pepper & Pineapple**  
**Crab Stuffed Pennsylvania Button Mushrooms**  
**Assorted Sushi**  
**Beef Carpaccio**  
**Lobster Rolls**

# À LA CARTE PRICING ENHANCEMENTS

*Small (20 Guests) Medium (50 Guests) Large (100 Guests) or request pricing per 50 pieces*

**Exacta Hors d'oeuvres**

<i>Small</i> . . . . .	85
<i>Medium</i> . . . . .	150
<i>Large</i> . . . . .	225

**Trifecta Hors d'oeuvres**

<i>Small</i> . . . . .	100
<i>Medium</i> . . . . .	175
<i>Large</i> . . . . .	275

**Superfecta Hors d'oeuvres**

<i>Small</i> . . . . .	115
<i>Medium</i> . . . . .	210
<i>Large</i> . . . . .	350

**Signature Hors d'oeuvres**

<i>Small</i> . . . . .	125
<i>Medium</i> . . . . .	235
<i>Large</i> . . . . .	400

**Additional Selection Exacta Hors d'oeuvres** . . . . . 70 (per 20 guests)

**Additional Selection Trifecta Hors d'oeuvres** . . . . . 85 (per 20 guests)

**Additional Selection Superfecta Hors d'oeuvres** . . . . . 100 (per 20 guests)

**Additional Selection Signature Hors d'oeuvres** . . . . . 125 (per 20 guests)

*Priced per person, tax and gratuities additional*

## MEETING BREAKS

*Meeting Breaks are 30 minutes refilled and refreshed  
 Add 1 game of bowling and shoes to your meeting break for 5 per person  
 Add 2 per person for canned soda*

<b>The Lucky Strike Break</b> . . . . .	<b>12</b>
<i>Fresh Baked Bavarian Pretzel Bites - Cinnamon Glaze, Hot &amp; Spicy, Cheddar Beer Dip, Honey Mustard, Bottled Water</i>	
<b>The Energy Break.</b> . . . . .	<b>12</b>
<i>Assorted Granola Bars, Chocolate Trail Mix, Honey Roasted Peanuts, Sliced Fresh Fruit, Bottled Water, Energy Drinks (regular &amp; sugar free)</i>	
<b>The Sarris Sweets Break.</b> . . . . .	<b>15</b>
<i>Assorted Candy Bars &amp; Chocolate Covered Pretzels, Freshly Baked Jumbo Cookies, Brownies, Blondies, Low-Fat &amp; Whole Milk, Bottled Water, Fresh Brewed Coffee, Hot Tea</i>	
<b>The Ballpark Break</b> . . . . .	<b>14</b>
<i>Mini Bullet Hot Dogs, Pretzel Thins, Cracker Jacks®, White Cheddar Popcorn, Bottled Water, Canned Soda, Lemonade</i>	
<b>The Farmstand Break.</b> . . . . .	<b>12</b>
<i>Fresh Fruit, Granola, Oatmeal Raisin Cookies, Assorted Yogurt, Vegetable Crudite, Bottled Water, Lemonade, Fresh Brewed Coffee</i>	
<b>The Dip &amp; Dunk Break</b> . . . . .	<b>12</b>
<i>Buffalo Chicken Dip, Tortilla Chips, Spinach &amp; Artichoke Dip, Potato Chips, Roasted Red Pepper Hummus, Pita Chips, Bottled Water, Fresh Brewed Iced Tea, Lemonade</i>	

*Priced per person, minimum 10 guests, tax and gratuities additional*

## BEVERAGE MENU

### SELECT OPEN BAR PACKAGE

*Garnishes, Mixers, Glassware Included*

*Select Spirits, Domestic & Imported Beers, House Wine, Soft Drinks, Fresh Brewed Coffee*

*SPIRITS: Absolut Vodka<sup>®</sup>, Beefeater Gin<sup>®</sup>, Bacardi Rum<sup>®</sup>, Seagram's 7<sup>®</sup> Whiskey, Cutty Sark<sup>®</sup> Scotch, Kahlua<sup>®</sup>, E&J<sup>®</sup> Brandy, Malibu<sup>®</sup> Rum, Captain Morgan<sup>®</sup> Rum, Jim Beam Bourbon<sup>®</sup>, Amaretto<sup>®</sup>, Apple Pucker<sup>®</sup>, Triple Sec<sup>®</sup>*

*BEER: Budweiser<sup>®</sup>, Bud Light<sup>®</sup>, Miller Lite<sup>®</sup>, Coors Light<sup>®</sup>, Heineken<sup>®</sup>, Corona<sup>®</sup>, Yuengling<sup>®</sup>, IC Light<sup>®</sup>, Blue Moon<sup>®</sup>, Shock Top<sup>®</sup>, Michelob Ultra<sup>®</sup>, Sam Adams Boston Lager, Angry Orchard, Iron City House Wine: Merlot, Cabernet Sauvignon, Riesling, Chardonnay, Pinot Grigio, White Zinfandel*

**1st Hour . . . . . 14**  
**2nd Hour . . . . . 7**

**3rd Hour . . . . . 7**  
**4th Hour . . . . . 6**

### CHAIRMAN'S OPEN BAR PACKAGE

*Garnishes, Mixers, Glassware Included*

*Chairman's Spirits & Select Spirits, Domestic & Imported Beers, House Wine, Soft Drinks, Fresh Brewed Coffee*

*SPIRITS: Grey Goose<sup>®</sup> Vodka, Tanqueray Gin, Bacardi<sup>®</sup> Rum, Crown Royal<sup>®</sup> Whiskey, Glenlivet<sup>®</sup> Scotch, Maker's Mark<sup>®</sup> Bourbon, Patron<sup>®</sup> Tequila, Peach Schnapps<sup>®</sup>, Kahlua<sup>®</sup>, E&J<sup>®</sup> Brandy, Malibu<sup>®</sup> Rum, Captain Morgan<sup>®</sup> Rum, Amaretto<sup>®</sup>, Crown Royal Whiskey, Grand Marnier, Apple Pucker<sup>®</sup>, Triple Sec<sup>®</sup>*

*BEER: Budweiser<sup>®</sup>, Bud Light<sup>®</sup>, Miller Lite<sup>®</sup>, Coors Light<sup>®</sup>, Heineken<sup>®</sup>, Corona<sup>®</sup>, Yuengling<sup>®</sup>, IC Light<sup>®</sup>, Blue Moon<sup>®</sup>, Shock Top<sup>®</sup>, Michelob Ultra<sup>®</sup>, Sam Adams Boston Lager, Angry Orchard, Iron City*  
*HOUSE WINE: Merlot, Cabernet Sauvignon, Riesling, Chardonnay, Pinot Grigio, White Zinfandel, Brut Champagne*

**1st Hour . . . . . 16**  
**2nd Hour . . . . . 8**

**3rd Hour . . . . . 8**  
**4th Hour . . . . . 7**

### CASH OR HOST CONSUMPTION BAR PRICING

**Domestic Beer . . . . . 5**  
**Imported Beer . . . . . 6**  
**Select Spirits . . . . . 7**  
**Chairman's Spirits . . . . . 8**  
**House Wine by the glass . . . . . 6**  
**House Wine by the 1.5L bottle . . . . . 45**

**Premium Wines (Available Upon Request) by the glass . . . . . 8**  
**Premium Wines (Available Upon Request) by the 750ml bottle . . . . . 42**  
**Select Champagne by the glass . . . . . 5**  
**Select Champagne by the bottle . . . . . 28**  
**Soft Drinks, Juice, Coffee . . . . . 2**

\$50 Bartender Fee per 100 Guests. Meadows Casino Team Members must service and provide all alcohol to guests. No visibly intoxicated guests or guests under 21 years old will be served alcohol. 22% Gratuity and service charge will be added to all pricing.

*Priced per person, tax and gratuities additional*

## INFORMATION & POLICIES

*A minimum guarantee is required for all banquet and conference events. Standard room rental is 4 hours. Additional Room Rental may be purchased for \$500/hour plus service charges. Banquet room overtime usage may be available for additional charges. We cannot guarantee room availability for early vendor set-up; if the room is available, we can notify you 72 hours in advance.*

### Food & Beverage

*Menu prices are subject to change. Prices will be confirmed in writing upon receipt of deposit for event. Unless prior approval by management, all food & beverage must be supplied by The Meadows Racetrack and Casino. All food, beverage, audio/visual and all charges to event are subject to 22% gratuity and 6% tax. Minimum guest counts apply, guest counts not met will incur \$150 fee.*

*We proudly serve alcoholic beverages responsibly. Guests must be 21 years of age or older in order to possess or consume alcoholic beverages. It is unlawful to serve alcohol to a visibly intoxicated patron or to allow a visibly intoxicated patron to be on the Casino floor. If a guest provides alcoholic beverages to a minor or to a visibly intoxicated patron, both guests will be escorted from the property. We reserve the right to refuse service to anyone.*

### Deposit Confirmation & Guarantee

*At the time of booking, a \$500 non-refundable deposit must be made, along with a completed banquet contract. An estimated guest count must be provided at the time of booking. A final guaranteed guest count must be provided a minimum of three (3) business days (weekends excluded) prior to the scheduled event. Should the actual event attendance exceed guaranteed attendance, charges will be based on the actual attendance, whichever is greater. This guaranteed count is not subject to reduction. If no guarantee is received, the number of guests indicated on the Banquet Event Order will be the guaranteed attendance and charges. Client/host is responsible for updating guest counts. Only the designated function host or his/her appointees may make changes to a function. There is a \$150 room rental surcharge for groups 25 guests or less.*

### Menu

*Unless prior approval by management, menu selections and specific details of your function must be finalized 30 days prior to your function. Menu Tastings are available for \$50 per person, plus tax and gratuity. All tastings require a minimum 7 days' notice and should take place at least 30-90 days prior to event. Clients can make reasonable substitutions on the menu and agrees to pay any increased prices for substitutions.*

### Banquet Event Order (BEO)

*This governing document for all goods and services ordered by the client represents agreement and approval for the goods and services represented on the BEO. All BEOs must have final payment arrangements made at least 4 days in advanced for final invoicing.*

### Audio Visual Equipment

*Our Audio Visual department is committed to helping you make your event a success and is capable of providing all of your audio visual needs. Fees will be charged for equipment rental, technical support, set up and strike labor and tax. If you need assistance with your own audio visual equipment, technical services fees will be charged on a per hour basis. We reserve the right to apply a power surcharge for any function that is deemed to require a greater than normal power service.*

### Vendors

*The Meadows Casino welcomes all licensed and professional vendors. Please speak with your coordinator regarding specific vendor questions.*