

CATERING MENU

Breakfast / Brunch 2 - 4

Breaks 5 - 6

Lunch 7 -11

Reception 12 - 16

Dinner 17 -19

Bar 20

Catering Policies 21 - 22



ONE OF A KIND.

BREAKFAST OPTIONS

All Breakfast Buffets include: Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

The Continental

Chilled Breakfast Juices

Sliced Season Fruit Display

Sliced Bagels, Danish and Muffins
Whipped Butter, Cream Cheese
& Preserves

\$17.00 per Person

Deluxe Continental

Chilled Breakfast Juices

Sliced Seasonal Fruit
Baskets of Whole Bananas

Greek Yogurt Bar
Granola, Seasonal Berries, Dried Fruits & Chocolate
Chips

Sliced Bagels, Danish and Muffins,
Whipped Butter, Cream Cheese & Preserves

\$19.00 per Person

Classic Ocean Buffet

Chilled Breakfast Juices

Sliced Seasonal Fruit Display
Basket of Whole Bananas

Sliced Bagels, Danish and Muffins
Whipped Butter, Cream Cheese
& Preserves

Farm Fresh Scrambled Eggs
OR Cinnamon Swirl French Toast
OR Buttermilk Pancakes
(Select One from above)

Applewood Smoked Bacon
Country Sausage
Skillet Potatoes

\$27.50 per Person

Rendezvous Breakfast Buffet

Chilled Breakfast Juices

Sliced Seasonal Fruits
Baskets of Whole Bananas

Sliced Bagels, Breakfast Pastries
Whipped Butter, Cream Cheese & Preserves

Greek Yogurt Bar
Granola, Seasonal Berries,
Dried Fruits & Chocolate Chips

Cereal Bar (Individual Boxed Cereals) Milk

Farm Fresh Scrambled Eggs

Cinnamon Swirl French Toast
OR Buttermilk Pancakes
(Warm Maple Syrup)

Applewood Smoked Bacon
Country Sausage
Skillet Potatoes

\$35.00 per Person

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

LET'S DO BRUNCH

All Breakfast Buffets include: Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

Brunch

The Full Rendezvous Breakfast Buffet

And

Antipasto

Cured Meats & Hand Selected Cheeses
Colorful Grilled Vegetables, Cipollini Onion
House Made Hummus & Grilled Flat Bread

Salads

Traditional Caesar
The Cobb
Ancient Grain Salad

Hot Entrees

Chicken & Waffles, Hot Sauce

Citrus Glazed Atlantic Salmon **or** Market Fish
Wok Chow Stir Fry **or** Mezze Rigatoni Marinara
Seasonal Vegetables

Desserts

Pastry Chef's Selection of Seasonal Desserts,
Cookies, Petit Fours & Chocolate Dipped Fruits
\$50.00 per Person

Champagne Bar

House Bubbles

Champagne or Prosecco

Orange Juice, Cranberry Juice
Chambord, Peach Schnapps, Melon Liqueur
Fresh Berries

\$10.00 per Person

Bloody Mary Bar

Tito's, Grey Goose & Ketel One Vodka
Clamato & Spicy Mix

Lemon, Lime, Celery
Pickle Spears, Stuffed Olives, Pickled Beans, Jalapeno
Smoked Bacon Strips
Old Bay Poached Shrimp Kabob Garnish

\$13.00 per Person

\$150.00 Bartender Fee will Apply

Custom Ice Carvings Available
\$350.00 per Block

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

UPGRADES & MORE

Parfait Bar

Greek Yogurt
Seasonal Berries, Dried Fruit, Granola & Chocolate Chips
\$6.00 per Person

Oatmeal Bar

Steel Cut Oatmeal
Seasonal Berries, Dried Fruit, Brown Sugar
Cinnamon, Chocolate Chips, Bananas & Milk
\$6.00 per Person

Breakfast Sandwiches

Egg and Cheese on English Muffin,
Egg, Bacon and Cheddar on English Muffin,
Egg White, Turkey Sausage & Cheese Bagel
\$10.00 per Person

Shrimp Cocktail Station

Poached Jumbo Shrimp
Cocktail Sauce & Fresh Lemon
\$16.00 per Person

Smoked Fish Display

Whitefish Salad, Nova Salmon, Sturgeon
Cream Cheese, Capers, Cucumbers, Tomato, Red Onion
& Sliced NY Bagels
\$20.00 per Person

Seafood Display

Jumbo Shrimp, Jonas Crab Claws,
Cape May Salts Oysters, Top Neck Clams
Cocktail Sauce, Mustard Sauce, Tabasco & Mignonette
\$25.00 per Person

Chef Attended Stations

Waffle Station

Home-Made Waffles
Warm Maple Syrup, Whipped Cream,
Powdered Sugar,
Seasonal Berries & Fruit Compote
\$10.00 per Person

Omelet Station

Farm Fresh Eggs,
Egg Whites & Egg Beaters,
Mushrooms, Onions, Peppers,
Tomatoes, Spinach,
Shredded Cheddar & Diced Ham
\$10.00 per Person

Carving Station

Turkey Breast \$15.00 per Person
Smoked Ham: \$15.00 per Person
BBQ Brisket: \$17.00 per Person
Prime Rib \$20.00 per Person
Rack of Lamb: \$25.00 per Person

A Chef Attendant Fee of \$150.00 per Chef, will apply for all Action Stations.

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

NEED A BREAK?

BREAKS LIMITED TO 30 MINUTES*

All Day Coffee Service (8 Hours): Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas: \$25.00 per person

All Day Break Package (8 Hours): All Day Coffee Service, Select 2 Breaks from Below: \$50.00 per Person

Power Break

Whole Fruit, Kind Bars (GF), Trail Mix,
Greek Yogurt Bar (Dried Fruits, Granola, Berries)
Coconut Water
\$17.00 per Person

Milk & Cookies

House Baked Cookies
(Oatmeal Raisin, Peanut Butter, Chocolate Chip)
Oreos, Brownies & Blondies
Milk Bar (Plain, Chocolate & Strawberry)
\$13.00 per Person

Barista Break

Freshly Brewed Coffee, Iced Coffee & Herbal Tea
Hazelnut, Vanilla & Seasonal Flavored Creams
Scones, Biscotti, Sliced Banana Bread & Coffee
Crumb Cake, Whipped Cream, Chocolate Nips,
Sugar Sticks, Honey, Lemon
\$16.00 per Person

Movie Time

Popcorn, Warm Soft Pretzels, Nachos & Cheese,
Cinema Candies,
Soft & Diet Drinks
\$17.00 per Person

Spa Break

Fruit Kabobs & Greek Yogurt Sauce,
Hummus & Grilled Pita, Garden Crudite,
Dried Fruits & Nuts
Infused Waters (Cucumber, Citrus & Lavendar)
\$14.00 per Person

The Boardwalk

Caramel Corn, Salt Water Taffy,
Cotton Candy, Water Ice, Ice Cream Treats,
Funnel Cake
Soft & Diet Drinks
\$17.00 per Person

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

BUILD YOUR BREAK

Orange Juice: \$20.00 per Liter*
Grapefruit Juice: \$20.00 per Liter*
Cranberry Juice: \$18.00 per Liter*
Apple Juice: \$18.00 per Liter*
Tomato Juice (Tabasco & Lemon Wedges): \$25.00 per Liter*
*Serves appx 5 glasses

Coca-Cola Soft & Diet Drinks: \$3.00 Each
Bottled Fiji Water: \$4.00 Each
Chilled Snapple: \$5.00 Each
Iced Tea: \$40.00 per Gallon (Serves 20)
Lemonade: \$40.00 per Gallon (Serves 20)

Freshly Brewed Coffee: \$55.00 per Gallon*
Decaffeinated Coffee: \$55.00 per Gallon*
Herbal Teas: \$55.00 per Gallon*
*Serves appx 20 cups

Soft Pretzels: \$27.00 per Dozen
Jack & Jill Ice Cream Treats: \$48.00 per Dozen
Water Ice: \$36.00 Per Dozen

Seasonal Whole Fruit & Bananas: \$2.00 Each
Sliced Melon & Berries (Serves 25): \$225.00 Each
PC Yogurts: \$42.00 per Dozen
Granola Bars: \$48.00 per Dozen
KIND Bars (gf): \$60.00 per Dozen

Individual Candy Bars: \$36.00 per Dozen
Cracker Jacks: \$36.00 per Dozen
Trail Mix: \$48.00 per Dozen
Smart Food Popcorn: \$36.00 per Dozen

Sliced Bagels (CC, Butter & Jelly): \$48.00 per Dozen
Donut Shop: \$48.00 per Dozen
Freshly Baked Muffins: \$42.00 per Dozen
Cinnamon Buns: \$48.00 per Dozen
Banana & Coffee Cake: \$15.00 per Loaf

House Baked Cookies: \$36.00 per Dozen
Brownies & Blondies: \$36.00 per Dozen
Cupcakes: \$48.00 per Dozen
Biscotti, Cannoli, Macaroons: \$48.00 per Dozen

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

LUNCH BUFFETS

All Luncheon Buffets include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

Executive Lunch

Soup of the Day

Tossed Garden Salad,
Chef's Dressings & Vinaigrettes

Hand Grated Cole Slaw
Home Style Potato Salad

Sandwich Board

Gourmet Wraps, Club Sandwiches, Hoagies
Pickles, Hot Cherry Peppers, Mayonnaise, & Mustard
House Made Kettle Chips

Pasta del Giorno
Grated Cheese & Red Pepper Flake
Garlic Bread

Just Baked Cookies & Brownies
Sliced Seasonal Fruit

\$33.00 per Person

Classic Deli Lunch

Tossed Garden Salad
Chef's Dressings & Vinaigrettes

Hand Grated Cole Slaw

Home Style Potato Salad

Sandwich Board

Gourmet Wraps, Club Sandwiches & Hoagies
Pickles, Hot Cherry Peppers, Mayonnaise, & Mustard
House Made Kettle Chips

Just Baked Cookies & Brownies

\$27.00 per Person

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

LUNCH BUFFETS

All Luncheon Buffets include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

The Philly Special

Tossed Garden Salad,
Chef's Dressings & Vinaigrettes

Italian Hoagies

Philadelphia Cheesesteak
Philadelphia Chicken Cheesesteak
Fried Mushrooms & Onions

Roast Pork, Broccoli Rabe & Provolone

Sidewinder French Fries,
Cheese Sauce, Old Bay Shaker

Italian Market Fruits

Cheese Cake, Hershey's Chocolate Drizzle

Black & White Cookies

\$39.00 per Person

Southern Indulgence

Tossed Garden Salad,
Chef's Dressings

Carolina Slaw
Potato Salad

Southern Fried Chicken

BBQ Beef Brisket & Crispy Onion

Creamy Mac n Cheese

Seasonal Vegetables

Fruit Salad

Corn Muffins & Jalapeño Muffins

Seasonal Cobbler with Vanilla Sauce

\$39.00 per Person

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

LUNCH BUFFETS

All Luncheon Buffets include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

Taqueria

Chipotle Caesar Salad
Three Bean Salad

Tres Tacos

Marinated Grilled Chicken & Flank Steak
Market Fish

Flour Tortillas

Salsa Verde, Pico de Gallo, Guacamole, Queso
Fresco, Shredded Jack Cheese, Cholula Hot Sauce
Lime Segments

Chimichurri Rice

Mexican Fruit Salad

Caramel Flan & Coconut Cardamom Rice Pudding

\$39.00 per Person

A Little Italy

Traditional Caesar Salad, Semolina Croutons

Tomato, Buffalo Mozzarella & Basil Salad ,
Aged Balsamic

Oven Roasted Chicken Osso Buco

Nona's Meatball Parmesan

Mezze Rigatoni Marinara
Grated Cheese, Red Pepper Flake

Broccoli Rabe, Sauteed Garlic & EVOO

Rustic Garlic Bread

Sliced Fruit

Tiramisu, Biscotti & Cannolis

\$39.00 per Person

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

“YOUR WAY” LUNCH BUFFET

All Luncheon Buffets include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

Soup or Salad

Basket of Hearth Baked Rolls & Butter

(Select 3 Options)

Soup Du Jour

Traditional Caesar Tossed Garden Salad The Cobb

Ancient Grain Homestyle Pasta Marinated Vegetables Antipasto Salad

Entrees

(Select 3 Options)

Paired with Seasonal Vegetables ~ Chef's Potato

Sandwich Board

Gourmet Wraps, Club Sandwiches &
Hoagies
Potato Chips

Philadelphia Pretzel Cheese Steak

Sidewinder Fries
Jalapeno Cheese Sauce

Southern Fried Chicken

Grilled Chicken
Wilted Spinach & Tomato
Concasse

Classic Chicken Francaise

Wok Chow Stir Fry

Mezze Rigatoni Marinara

Pasta Primavera
Roasted Garlic, Seasonal
Vegetables, EVOO

Marinated Flank Steak
Chimichurri Sauce

Citrus Glazed Salmon

Market Fish

Desserts

Seasonal Fruit Chocolate Brownies & Blondies

New York Style Cheese Cake (Chocolate Sauce & Fruit Compote), Cinnamon Rice Pudding

\$45.00 per Person

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

PLATED LUNCH

Select One Salad, One Entrée, & One Dessert.

All Plated Luncheons include Rolls & Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

Salad

(Select One)

Classic Caesar Salad

Crisp Romaine Leaves
Shaved Parmesan Cheese & Croutons
Traditional Dressing

Spinach Salad

Baby Spinach
Red Onion, Crumbled Bacon, Egg Wedge, & Grape Tomatoes
Dijon Vinaigrette

Garden Salad

Mixed Field Greens, Cherry Tomatoes, Cucumbers & Radish
Honey Sherry Vinaigrette

Greek Salad

Mixed Greens, Red Onion, Grape Tomato, Cucumber,
Kalamata Olives & Feta Cheese
Green Goddess Dressing

Entrees

(Select One)

Brick Chicken

Baby Carrots, Creamy Grits
Herb Lemon Jus
\$32.00 per Person

Honey Glazed Atlantic Salmon

Wilted Spinach & Tomato Concasse
Herb Couscous
\$34.00 per Person

Braised Short Ribs

Mirepoix Demi
Creamy Grits
\$36.00 per Person

Pan Roasted Chicken

Haricot Vert, Fingerling Potatoes
Chicken Jus
@32.00 per Person

Roasted Nordic Cod

Snap Pea Salad, Bacon Vinaigrette
Parmesan Crusted Fingerling Potatoes
\$32.00 per Person

Petit Filet Mignon

Seasonal Vegetable
Potato Puree
\$39.00 per Person

Dessert

(Select One)

NY Style Cheese Cake Triple Chocolate Mousse Cake Carrot Cake Family Style Cookies & Minis (2 Plates per Table) Key Lime Pie

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

RECEPTION STATIONS

Receptions limited to 2 Hours, Minimum of 3 "Per Person" Stations

Antipasto & Charcuterie Station

Assorted Cured Italian Meats and Cheeses, Cipollini Onions,
Roasted Peppers, Marinated Olives, Artichoke Hearts, Mushrooms,
Tomatoes, Buffalo Mozzarella & Artisan Bread
\$16.00 per Person

Imported & Domestic Cheese Board

Fig Jam, Stoneground Mustard, Artisan Breads & Crackers
\$10.00 per Person

Chef Attended Pasta Station

~ Select Two Pastas ~

Penne Pasta, Mezzi Rigatoni,
Cheese Filled Tortellini, Cavatappi & Strozzapreti

~Pair with the Sauce~

Basil Scented San Marzano Roasted Tomato, Bolognese,
Vodka Cream, Garlic Pesto,
Parmesan & Sage Cream,
Roasted Garlic Primavera & EVOO

Garlic Knots, Grated Cheese & Red Pepper Flake
\$19.00 per Person

*A Chef Attendant Fee of \$150.00 per Chef, will
apply for all Tended Action Stations.*

Seafood Display

Jumbo Shrimp, Jonas Crab Claws,
Lobster Medallions
Cape May Salts Oysters & Top Neck Clams
Cocktail Sauce, Stone Ground Mustard Sauce,
Tabasco & Mignonette
\$45.00 per Person

Hong Kong Night Market

Pad Thai
General Tso's Chicken
Beef Chow Fun
XO Fried Rice
\$23.00 per Person

Mukashi Sushi

Hand Rolled Mukashi Sushi & Sashimi
Wasabi, Soy Sauce, Ponzu and Pickled Ginger
\$16.00 per Person

Rolls & Dumplings

Vietnamese Summer Rolls & Banh Mi
Shrimp Rolls & Egg Rolls

Pan Fried & Steamed
Dumplings, Dim Sum & Shumai
\$21.00 per Person

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

RECEPTION STATIONS

“Stations” Package Requires Minimum of 3 “Per Person” Stations*
Reception Food Service Limited to 2.0 Hours

Gastro Pub*

Drunken Melon Pops
European Charcuterie & Cheese

Bavarian Pretzels, Guinness Stout Cheese Sauce
Danish Dog “Bar”
Bourbon Glazed Wings
Coal Roasted Flat Bread Pizza
\$23.00 per Person

**Ask about our Craft Beer Pairings (Priced on Consumption)*

South of the Border*

Chef Attended Guacamole Bar
Made to Order – Jalapeno, Crab, Mango, Original
Salt Crusted Corn Tortillas

Mexican Chorizo y Queso Nacho Platter
Sweet Corn Tamale Cakes
Chicken & Beef Tamales
Fried Chicharron
\$21.00 per Person

**Add a Tub of Iced Coronas (Priced on Consumption)*

Creamy Southern Macaroni & Cheese Bar

Shredded Cheddar Cheese, Chive, Crumbled Bacon, Steamed Broccoli,
Sweet Peas, Stewed Tomato,
Bayou Shrimp & Frizzled Onion
\$15.00 per Person

Carving Station

(Served with Mini Rolls & Traditional Sides)

Oven Roasted Turkey Breast: \$20.00 per Person
Twice Baked Potato

Whole Smoked Ham: \$18.00 per Person
Candied Carrots

BBQ Beef Brisket: \$20.00 per Person
Cole Slaw, Country Style Fries & Gravy

Prime Tenderloin of Beef: \$30.00 per Person
Sea Salt Crusted Fingerlings, French Beans

Herb Crusted Rack of Lamb: \$30.00 per Person
Asparagus Risotto

Coffee & Desserts

Brewed & Decaffeinated Coffee, Herbal Teas
Flavored Creams, Sweeteners, Honey & Lemon

Sliced Seasonal Fruits
Resorts Wall of Donuts
Biscotti, Cannoli, Macaroons, Flavored Creams, Fancy
Petit Fours, Cake Pops & Cup Cakes
\$25.00 per Person

Gelato Bar

Vanilla, Chocolate, Caramel & Seasonal Berry
Myriad of Toppings
\$15.00 per Person

*A Chef Attendant Fee of \$150.00 per Chef, will
apply for all Tended Action Stations.*

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

RECEPTIONS DECONSTRUCTED

Platters

Small Serves 25 Large Serves 75

Antipasto

Salami & Salumi, Imported & Domestic Cheese,
Cipollini Onions, Roasted Peppers, Marinated Olives, Artichoke Hearts,
Mushrooms, Tomatoes, Buffalo Mozzarella, & Artisan Bread

Small \$375.00 Each

Large \$550.00 Each

Imported & Domestic Cheese Board

Fig Jam, Stoneground Mustard,
Artisan Breads & Crackers

Small \$250.00 Each

Large \$525.00 Each

Marinated Grilled Vegetables

Asparagus, Onion, Mushroom,
Red Pepper, Zucchini & Squash
Hummus & Baba Ganoush, Grilled Pita

Small \$200.00 Each

Large \$500.00 Each

Seasonal Fruit

Sliced Seasonal Fruit & Wild Berries, Yogurt

Small \$225.00 Each

Large \$475.00

Garden Crudite

Melange of Garden Vegetables, Herb Dip

Small \$175.00 Each

Large \$375.00 Each

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

RECEPTIONS DECONSTRUCTED

Raw Bar

Jumbo Shrimp \$400 per 100
Jonas Crab Claws \$500 per 100
East Coast Oysters \$300 per 100
Top Neck Clams \$250 per 100
Lobster Medallions \$600 per 100
Alaskan King Crab Claws MP
Lobster Tails MP

Custom Ice Carvings Available \$350.00 per Block

Bites

(Minimum 50 Pieces)

Chilled

Drunken Melon Pops \$300 per 100
Goat Cheese Stuffed Medjool Date \$300 per 100
Curried Hummus Chip \$300 per 100
Mozzarella & Tomato Bruschetta \$300 per 100
Goat Cheese and Olive Tapenade \$300 per 100

California Roll Lollipop \$350 per 100
Mini Tuna Tartare Tacos, Lime Crema \$350 per 100
Burata, Melon & Balsamic Pearls \$350 per 100
Jicama Wrapped Guacamole, Cilantro \$350 per 100
Smoked Salmon, Chive, Caviar Cone \$350 per 100
Tuna Tartare Savory Cone \$350 per 100
Prosciutto Wrapped Melon Lollipops \$350 per 100

Smoked Salmon, Crème Fraiche, Bagel Chip \$375 per 100
Curried Vegan Samosa, Chipotle Aioli \$375 per 100

Seared NY Strip, Caramelized Onion Crostini \$400 per 100
Chilled Oyster, Watermelon Granita \$400 per 100

Hot

Mini Pork Arepas, Cilantro Crema \$300 per 100
Pan Fried Vegetable Dumpling, Chili Soy \$300 per 100
Wild Mushroom Goat Cheese Tarts \$300 per 100
Goat Cheese Arancini, Spicy Marinara \$300 per 100
Mini 3 Cheese Grilled Cheese, Spicy Marinara \$300 per 100
Mini Beef, BBQ Chicken or Pulled Pork Slider \$350 per 100
Oysters Rockefeller \$350 per 100
Cherry Stone Clams Casino \$350 per 100
Coconut Shrimp, Mango Chutney \$350 per 100
Philly Cheese Steak Spring Roll, Spicy Ketchup \$350 per 100
Bacon Wrapped Pork Belly Skewer \$350 per 100
Sweet Corn Tamale Cake \$350 per 100

Seared Mini Crab Cake, Remoulade \$400 per 100
Pancetta Wrapped Shrimp, Fig Marmalade \$400 per 100

Herb Crusted Lamb Lollipops \$500 per 100
Mini Sweet Lobster Roll \$500 per 100

**Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.**

RECEPTIONS DECONSTRUCTED

Carving Stations

Mini Rolls & Accoutrements

Glazed Atlantic Salmon (Serves 20) \$200.00 Each

Herb Roasted Turkey Breast (Serves 30) \$350.00 Each

Country Ham (Serves 35) \$250.00 Each

Fresh Pork Loin (Serves 20) \$250.00 Each

Whole Roasted Pig (Serves 50) \$600.00 Each

Herb Crusted Rack of Lamb
\$250.00 per Double Rack

Beef Tenderloin (Serves 25) \$300.00 Each

Prime Rib, Au Jus (Serves 35) \$500.00 Each

Steamship Round of Beef (Serves 100) \$750.00 Each

Coffee

Freshly Brewed Coffee: \$55.00 per Gallon

Decaffeinated Coffee: \$55.00 per Gallon

Herbal Teas: \$55.00 per Gallon

Dessert

House Baked Cookies: \$36.00 per Dozen

Brownies & Blondies: \$36.00 per Dozen

Cupcakes: \$48.00 per Dozen

Biscotti, Cannoli, Macaroons: \$48.00 per Dozen

Whole Cakes (14 Slices) \$56.00 Each

Cheese Cakes (14 Slices) \$70.00 Each

Warm Fruit Cobbler \$100.00 Each

A Chef Attendant Fee of \$150.00 per Chef, will apply for all Tended Action Stations.

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

PLATED DINNER

Includes Freshly Brewed Coffee & Herbal Tea, Freshly Baked Rolls & Butter

Salads

(Select One)

Classic Caesar Salad

Crisp Romaine Leaves,
Shaved Parmesan Cheese and
Croutons
Traditional Dressing

Verde Salad

Romaine, Arugula
Asparagus, Green Bean, Avocado
Sherry Vinaigrette

Red & Golden Beet Salad

Baby Kale, Citrus, Goat Cheese
Dumplings, Marcona Almonds
Champagne Vinaigrette

Steakhouse Wedge

Iceberg Lettuce, Crumbled Bacon,
Grape Tomato & Cucumber Confetti
Bleu Cheese

Antipasto Ensalada

Cured Meats & Cheeses
Baby Greens
Italian Herb Vinaigrette

Entrees

*Paired with Seasonal Accompaniments
(Select One)*

Chicken Porchetta

Herb Roasted Breast of Chicken,
Stuffed with Spinach and Rolled
\$49.00 per Person

8oz Grilled Filet Mignon

Potato Puree,
Seasonal Vegetable
\$67.00 per Person

Atlantic Salmon

Fennel Salad
\$55.00 per Person

Lump Crab Cakes

Old Bay Yukons
Creamy Cauliflower
\$59.00 per person

French Breast of Chicken

Roasted & Paired with
Mushroom Risotto
\$49.00 per Person

Rack of Lamb

Mediterranean Couscous
Seasonal Vegetable
\$69.00 per Person

Chilean Sea Bass

Chermoula, Miso Glazed or Broiled
\$60.00 per Person

Land & Sea Duet

Petit Filet Mignon or Lamb Chop
Select Crab Cake,
Sea Bass, Shrimp or Sea Scallop
\$75.00 per Person

Desserts

(Select One)

Flourless Chocolate Cake
Espresso Anglaise, Raspberry Coulis

Tiramisu
Brandy Soaked Vanilla Layers,
Mascarpone Custard & Espresso Bean

Seasonal Delight
Flavors of the Season
In their Sweetest Form

Black & White Mousse Cake,
Chantilly Cream, Chocolate Straw

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

SPECIAL TOUCHES

Appetizers

Jumbo Shrimp Cocktail \$15.00 per Person
Our Award Winning Seafood Chowder \$8.00 per Person
Oysters Rockefeller \$12.00 per Person
Clams Casino \$10.00 per Person
Pan Seared Scallop, Potato Leek Broth \$12.00 per Person

Intermezzo

Citrus Granita \$5.00 per Person
Cucumber & Mint \$5.00 per Person
Sauvignon Blanc \$5.00 per Person
Blackberry Cabernet \$5.00 per Person

Pasta Course

Strozzapreti Bolognese \$7.00 per Person
Mezzi Rigatoni Marinara \$6.00 per Person
Cavatappi Sage Parmesan \$6.00 per Person
Zuppetta \$13.00 per Person
(Shrimp & Scallops atop Linguine, Tomato Broth)

Dessert

Corporate Logo Chocolate Garnish: \$3.00 per Person
(Minimum 200 people at noted price)

Family Style Petit Fours & Fancy Cookies:
\$7.00 per Person

Cheese Plate

Brillat Savarin, Gorgonzola, Aged Gouda & Fenacho
Fig Jam, Honey Comb, Seasonal Berries
\$15.00 per Person

Pair with our Dessert Wines

Champagne

Butler Passed upon Arrival or Poured for a Toast,
Speak to your Catering Manager about our Bubbles Menu
\$5.00 per Person for House Selection

Additional Options, Based upon per Bottle Selection

Dinner Wine Service

Always an "Impression Maker".
Resorts boasts a full Library of Exceptional Wines available for
our team to offer your guests while enjoying their dinner.

\$10.00 per person for House Varietals
Additional Options, Based upon per Bottle Selection

Bourbon Bar

Maker's Mark, Bulliet, Jefferson's Ocean,
Woodford Reserve, Knob Creek
\$15.00 per Person

International Coffee & Cordial Bar

Jameson Whiskey, Kahlua, Frangelica, Amaretto, Bailey's Irish
Cream, Maker's Mark Bourbon, Brandy

Brewed Coffee

\$10.00 per Person

Ask about lighting, entertainment, décor packages,
specialty linens and centerpieces.

Custom Ice Carvings Available
\$350.00 per Block

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

BUFFET DINNER

Includes Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Hearth Baked Rolls & Butter | Minimum of 50 Guests

Soup & Salad

(Select 3)

Soup du Jour

Award Winning Seafood Chowder

Rustic Minestrone

Vegetarian Mushroom Soup

Ancient Grain & Tuscan Kale

Tri-color Quinoa, Tuscan Kale,
Chopped Tomato, Black Beans & Red Onion
Tomato Vinaigrette

Caesar Salad

Chopped Romaine with Shaved Parmesan Cheese,
Focaccia Croutons, Caesar Dressing, Anchovy

Garden Salad

Tossed Garden Salad, Chef's Dressings & Vinaigrettes

Roasted Beet Salad

Red & Golden Beets, Baby Kale, Marcona Almonds
& Goat Cheese Brulee

Entrees

Paired with Chef's Sides
(Select 3)

Herb Marinated Chicken
Thyme Jus

Potato Crusted Salmon

Pasta Puttanesca

Spinach Stuffed Chicken Porchetta

Frutti di Mare
Mussels, Clams, Market Fish

Vegan Wok Chow Stir Fry

Grilled Stuffed Pork Chop, Apple Chutney

Roasted Cod, Sauce Americaine

Wild Mushroom Ravioli

Carving Station

A Chef Attendant Fee of \$150.00 per Chef, will apply

Slow Roasted Prime Rib of Beef, Au Jus

Desserts

Pastry Chef's Selections of Assorted Seasonal Desserts, Fancy Petit Fours and Flavored Creams
\$69.00 per Person

*Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.*

BAR SELECTIONS

Premium Brands:

Vodka: New Amsterdam
Rum: Cruzan Rum & Captain Morgan's Spiced Rum
Tequila: Sauza
Gin: New Amsterdam
Scotch: Dewar's
Whiskey: Seagrams 7
Bourbon: Jim Beam

Platinum Brands:

Vodka: Tito's & Grey Goose
Rum: Bacardi Silver & Captain Morgan's
Tequila: Patron Silver
Gin: Bombay Sapphire Gin
Scotch: Johnny Walker Black
Whiskey: Crown Royal
Bourbon: Jack Daniels

House Wine:

Whites:
William Hill Chardonnay, William Hill Estate Sauvignon Blanc,
Santa Margherita Pinot Grigio, Pacific Rim Riesling

Reds:

William Hill Cabernet, William Hill Estate Pinot Noir, Rutherford Hill Merlot

Bubbles: La Marca Prosecco

Beer:

Domestic: Budweiser, Coors Light
Imported: Corona, Heinekin

Coca-Cola Soft & Diet Drinks

Premium Brand Package

One Hour:	\$20.00 per person
Two Hour:	\$30.00 per person
Three Hour:	\$35.00 per person
Four Hour:	\$40.00 per person

Platinum Brand Package

One Hour:	\$24.00 per person
Two Hour:	\$36.00 per person
Three Hour:	\$42.00 per person
Four Hour:	\$48.00 per person

Host-Sponsored Consumption Bar Pricing

Premium Cocktails \$10.00 Each
Platinum Cocktails \$12.00 Each
Martinis \$15.00 Each
House Wine \$12.00 Each
Imported Beer \$7.00 Each
Domestic Beer \$6.00 Each
Soft Drinks \$3.00 Each

Cash Bar Pricing*

Premium Cocktails \$11.00 Each
Platinum Cocktails \$13.25 Each
Martinis \$16.50 Each
House Wine \$13.25 Each
Imported Beer \$7.75 Each
Domestic Beer \$6.50 Each
Soft Drinks \$3.00 Each

*Pricing Reflects Applicable Taxes

**\$150.00 Bartender Fee
will Apply Per Bartender**

Beverage Manager may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

RESORTS CASINO HOTEL CATERING POLICIES

Please take a moment to review the following guidelines.

Menu Selections and Prices

Menu selections and beverage requirements are required 4 weeks prior to the date of your function.
Menu prices are guaranteed 6 months prior to the event.

Tax and Gratuity

All Food and Beverage Sales are subject 6.625% New Jersey State Sales Tax and 20% Gratuity.
Alcoholic Beverage Sales are subject to an additional 3% Atlantic City Luxury Tax.
Taxes and Gratuities are subject to change without notice.

Guaranteed Attendance

The exact number of attendees for your function must be sent to the Catering Department by 10 AM, 3 business days in advance of your function. This number will be considered a minimum guarantee and is not subject to reduction. If the guarantee is not given to our Catering Department 3 business days in advance, we will consider the last estimated number as the guarantee for the function. You will be billed for the guaranteed number of guests or the actual attendance, whichever is higher.
In the event of a plated split meal option, the guarantee and breakdown will be due 5 business days in advance of the function.

Method of Payment

Customers are required to submit a deposit of 10% of the estimated revenue upon confirmation. A payment plan may be arranged with the Catering Office, but the final estimated balance due ten (10) days prior to the function. Any charges incurred on-site must be satisfied immediately. Direct Billing is subject to approval.

Payment may be made by credit card or certified check. A 3% Service Charge will apply for all Credit Card Payments.

Labor Charges (Based on 4.0 hour function)

Service Charge: \$75.00 will apply for all functions with less than 25 guests.
Chef Attendant Fee: \$150.00 per attendant will apply for each action station
Bartender Fee: \$150.00 fee will apply, per bartender will apply

Overtime fees shall apply for any event that extends beyond 5 hours.

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

RESORTS CASINO HOTEL

CATERING POLICIES

Please take a moment to review the following guidelines.

Conference Materials

All arrangements for shipping and receiving of your conference materials must be confirmed and approved by the Catering Manager two (2) weeks prior to arrival. Materials must be clearly marked with the group name.

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 Manager for assistance.

Fire Code

Per the Atlantic City Fire Department guidelines, a Fire Safety Permit will be required for your events when utilizing specialized décor, vehicle placement, hanging banners, a stage/riser is present, and/or dance floor, etc. The current fee is \$300.00 per permit. Final approval is subject to the on-site inspection of the ACFD. Any fines levied for reasons to include, but not limited to failure to provide a permit or to make changes as directed by ACFD per on-site inspection are the responsibility of the client. The cost of the permit is subject to change without notice.

Liability

Resorts Casino Hotel shall not be responsible for any loss, damage or injury that may occur to the client, the client's guests or attendees of the functions or to their property, from any cause whatsoever prior to, during or following your actual function times. Resorts Casino Hotel will not be responsible for any unattended items left in the functions rooms.

Food & Beverage Policy

It is the Hotel policy that outside food and beverage will not be permitted to be brought into the Hotel. Resorts Casino Hotel, as a Casino Licensee, is responsible for the administration of sales and service of alcoholic beverages in accordance with the Casino Hotel Alcoholic Beverage Regulations.

Executive Chef may make substitutions based on product availability or number of guests.
Pricing subject to applicable State & Local Taxes & 20% Gratuity.

