

CATERING MENU



CAESARS
SPORTSBOOK

✿ VIEW MENU ✿

LUNCH BUFFET

\$32PP++

Choice of one appetizer, one salad and one entree. Served with cookie and brownie platter \$5pp.

APPETIZERS

HOUSE MADE POTATO CHIPS
caramelized onion dip

SEASONAL VEGETABLE CRUDITÉ
avocado ranch, sesame hummus

MASSERIA MEATBALLS
parmesan cheese, rosemary scented rice grits

LOCAL CHARCUTERIE AND CHEESE BOARD
crackers, chutney, mustards, pickles

GUACAMOLE DIP WITH SHISHITOS PEPPERS
crispy corn chips, queso fresco

SALADS

LITTLE GEM CAESAR
parmesan and peppercorn dressing, garlic crouton, kirby cucumbers

ARTISANAL GREEN SALAD
balsamic vinaigrette, heirloom cherry tomatoes, radish, cucumber

TORTELLINI PASTA SALAD
lemon and basil vinaigrette, provolone cheese, cured meats

PETITE POTATO SALAD
duke's, fresh herbs, chopped egg, mayo

GREEK "CHOPPED" SALAD
oregano and red wine vinaigrette, black olives, feta, cherry tomatoes, cucumber

ENTRÉES

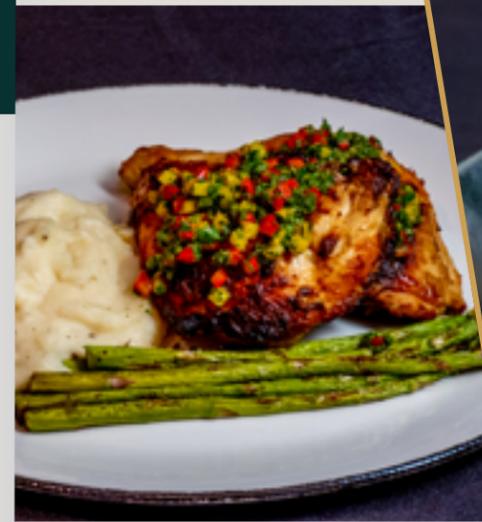
ASSORTED HOAGIE PLATTER
selection of italian, turkey, and ham hoagies. condiments served on the side: mustard, mayo, o&v

TACOS
pulled pork and roasted chicken, salsas roja and verde, shaved cabbage, queso fresco, pickled red onion, chiles, pico and black beans

CARVED SANDWICHES
choice of hot turkey or roast beef, kaiser rolls, au jus

CHEESE STEAKS
choice of beef or chicken, caramelized onions, cheese sauce, seeded rolls

PARMESAN SANDWICHES
chicken and eggplant sandwiches, mozzarella and ricotta cheeses, ciabatta



BOXED LUNCH

\$20PP++,
10 Box Minimum Order

CHOICE OF ONE SANDWICH
❖ Roast Turkey & Swiss
❖ Ham & Cheddar
❖ Roast Beef & Provolone
❖ Grilled Vegetable & Goat Cheese

CHOICE OF BREAD
❖ White
❖ Whole Wheat
❖ Kaiser

SERVED WITH
❖ Pasta Salad
❖ Apple
❖ Peanut Butter Brownie
❖ Bottle Of Water

HAPPY HOUR

Hor D'Oeuvres Platters
**Feeds 10 guests

LOCAL CHARCUTERIE AND CHEESE BOARD \$125
crackers, chutney, mustards and pickles

SEASONAL VEGETABLE CRUDITÉ \$80
avocado ranch, sesame hummus

ALL BEEF CHEESEBURGER SLIDERS \$100
sesame and sirracha ketchup, lettuce, tomato, pickle

HOUSEMADE POTATO CHIPS \$80
caramelized onion dip

DOUBLE DIPPED CHICKEN WINGS \$125
old bay hot sauce, blue cheese dressing

GUACAMOLE AND SHISHITOS \$125
crispy corn chips

MASSERIA MEATBALLS \$120
parmesan cheese, rice grits

CORN CHIP NACHOS \$115
smoked chile crema, pulled chicken, jack fondue, black beans, corn

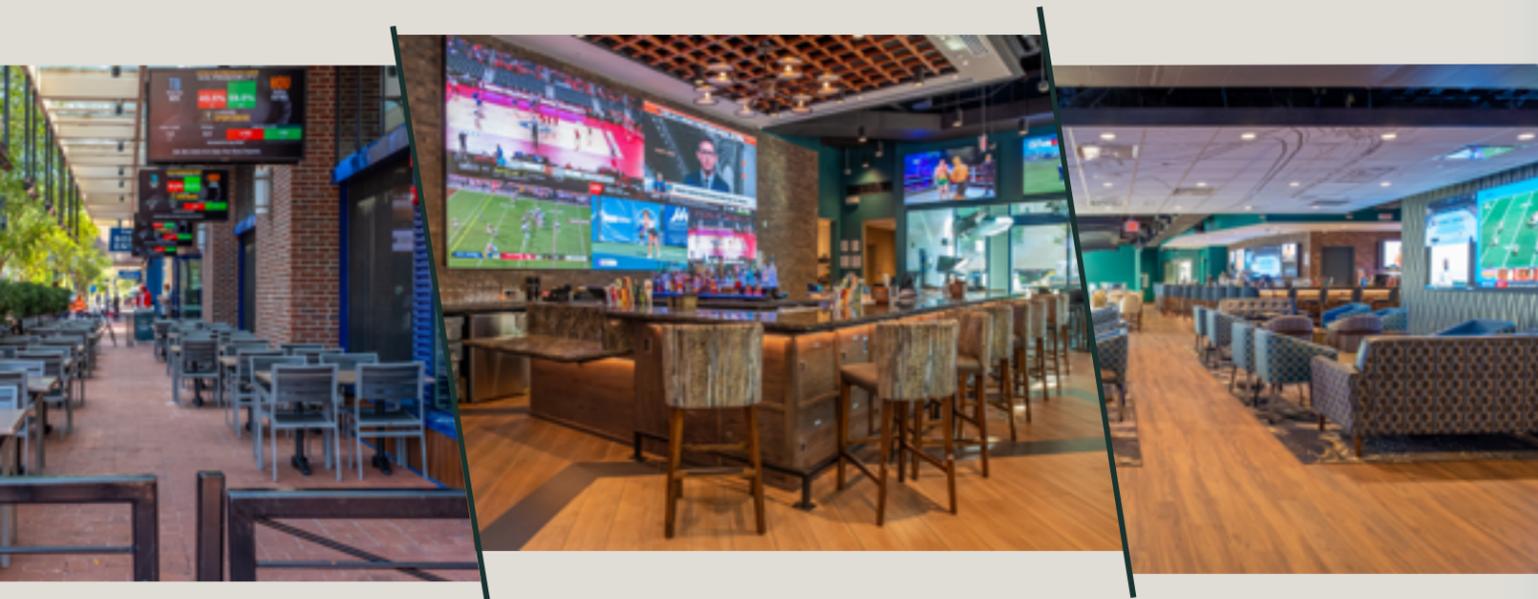
MARYLAND BLUE CRAB & ARTICHOKE DIP \$150
old bay crostini, scallion, cream cheese

POPCORN CAULIFLOWER \$100
black truffle remoulade, pickled turnip, parsley

JUMBO SHRIMP COCKTAIL \$200
cocktail sauce, citrus wedges

PETITE FRIED CHICKEN SANDWICHES \$150
pickle+chile dressing, pepperjack cheese

PETITE TURKEY CLUB SANDWICHES \$160
duke's mayo, slab bacon, pullman white bread





DINNER & BEYOND

APPETIZERS \$10PP++ , PER ITEM

MARYLAND CRAB FRITTERS

charred lemon tartar, citrus segment salsa, panko

MEATBALLS

parmesan, marinara, rice grits

BARBECUE SHRIMP

cognac reduction, parmigiano, grilled bread

9 SPICE SEARED TUNA

chile pepper puree, sesame macerated noodle

SHE CRAB SOUP

herbed lump crab, sherry cream

CHOPPED SALAD

red wine and oregano vinegar, feta, farmer's market vegetables

ENTRÉES \$20PP++ , PER ITEM

CHICKEN PARMESAN

fresh mozzarella, san marzanos, fresh oregano

PRIME NY STRIP STEAK

house made steak sauce, garlic whipped potatoes, asparagus (+\$4pp)

ROASTED HALF CHICKEN

pickled chimichurri, garlic whipped potatoes, asparagus

JAIL ISLE SALMON FILLET

charred onion vinaigrette, toasted farro, brussel sprouts

SESAME SEARED AHI TUNA

ginger and soy dressing, buckwheat noodle, radish salad

EGGPLANT PARMESAN

marinara, garlic greens, fresh mozzarella

TAGLIATELLE BOLOGNESE

hand cut pasta, traditional ragu, parmigiano

PAN ROASTED PORK CHOP

peppered demi, arborio rice, green vegetables

DESSERTS \$8PP++ , PER ITEM

KEY LIME CAKE

vanilla and citrus scented, key lime frosting, coconut

PETITE FRUIT TARTS

seasonal, macerated fruits, vanilla custard, honey glazed

CHOCOLATE MOUSSE CAKE

blend of dark and milk chocolates, hot fudge, chocolate curls

VANILLA BEAN CHEESECAKE

graham cracker crust, seasonal berry puree, chantilly

CARAMEL FLAN

vanilla custard, caramel, rum spiced bananas

STONE FRUIT HAND PIE

caramelized stone fruit, flakey pie crust, vanilla bean chantilly



PASSED HORS D'OEUVRES

Choice of 4. Minimum of 25 people.

\$25PP++ FOR 1 HOUR

\$35PP++ FOR 1 1/2 HOURS

\$45PP++ FOR 2 HOURS

LITTLE GEM LETTUCE WRAPS

summer squash, water chestnuts, quinoa

AVOCADO TOAST

heirloom tomato relish, pumpernickel, toasted sesame

BURRATA CROSTINI WITH BASIL BURRATA & TOMATO JAM HEIRLOOM TOMATO TARTARE

diced tomatoes and spices

PIMENTO CHEESE DEVILED EGGS

with gherkins and pickled peppers

BAKED OYSTERS

spinach, goat cheese, bacon

SESAME SEARED AHI TUNA

avocado and wasabi dressing, crispy wonton, ginger and soy sauce

SHRIMP CEVICHE SHOOTERS

citrus, chiles, soft herbs

"SURF & TURF SKEWERS"

beef tenderloin, shrimp, mushroom, chimichurri

PETITE TENDERLOIN

blue cheese crostini with black pepper cream

BEEF EMPANADAS

roasted red pepper aioli

CALIFORNIA BEEF BURGER SLIDERS

avocado, american cheese, red onion

BEEF TARTAR

onion aioli, cured egg yolk, fried herbs

IBERICO & MANCHEGO CROSTINI

blood orange reduction, sherry pickled shallots, mustard seed "caviar"

PULLED PORK TOSTADA

chile pepper puree, avocado, pickled pepper confetti

FRIED CHICKEN SLIDERS

smoked paprika aioli, pickle slaw, brioche

CRISPY CHICKEN KARAAGE

sweet soy, ginger aioli, shaved jalapeno

INDONESIAN CHICKEN SATAY

sweet chile peanut sauce, scallion, lime

PETITE CHEESECAKE SELECTION

chocolate chip, lemon and raspberry, amaretto and almond

CHOCOLATE DIPPED STRAWBERRIES

pistachio, mint, coconut yogurt



FROM THE BAR

GOLD BAR PACKAGE

- PREMIUM DOMESTIC BOTTLE
- PREMIUM IMPORT BOTTLE
- PREMIUM RED WINE
- PREMIUM WHITE WINE
- GREY GOOSE VODKA
- JAMESON WHISKEY
- WOODFORD RESERVE BOURBON
- PATRON SILVER
- PLANTATION 3 STARS RUM
- HENDRICKS GIN

2 HOURS: \$36 PER PERSON
 3 HOURS: \$46 PER PERSON
 4 HOURS: \$56 PER PERSON

SILVER BAR PACKAGE

- DOMESTIC BOTTLE
- IMPORT BOTTLE
- RED WINE
- WHITE WINE
- TITOS VODKA
- JACK DANIEL'S WHISKEY
- BUFFALO TRACE BOURBON
- OLMECA ALTOS TEQUILA
- BACARDI OCHO 8 YEAR RUM
- BEEFEATER GIN

2 HOURS: \$34 PER PERSON
 3 HOURS: \$44 PER PERSON
 4 HOURS: \$54 PER PERSON

BRONZE BAR PACKAGE

- DOMESTIC BOTTLE
- IMPORT BOTTLE
- WHITE WINE
- RED WINE

2 HOURS: \$32 PER PERSON
 3 HOURS: \$42 PER PERSON
 4 HOURS: \$52 PER PERSON

ADD-ON'S

- WELCOME DRINK
\$4PP
- THEMED SPECIALTY COCKTAIL
\$6PP





FULL SECOND FLOOR BUYOUT

HOSTS UP TO 175 PEOPLE SEATED, 250 PEOPLE STANDING

ARENA EVENT DAYS
\$10,000 for the space
with a \$12,000 F&B Minimum

NON- ARENA EVENT DAYS
\$7000 for the space
with a \$10,000 F&B Minimum



ROOM RENTAL FEES

THE BAR
RESERVED FOR 2.5 HOURS

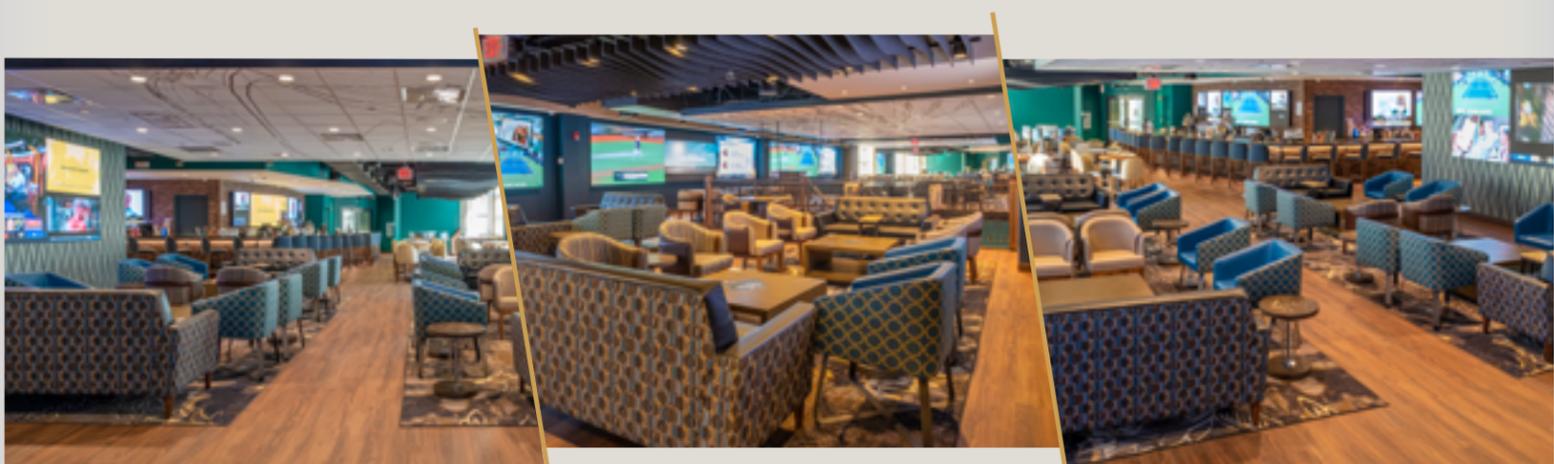


ARENA EVENT DAYS
\$1500 + \$3750 F&B MINIMUM

NON-ARENA EVENT DAYS
\$850

THE LOUNGE

MINIMUMS COME WITH THE SPACE AND A DEDICATED SERVER



ARENA EVENT DAYS
Partial Lounge
F&B Minimum for 10-12 people: \$750
Full Lounge
F&B Minimum for 20-25 people: \$1500

NON-ARENA EVENT DAYS
Partial Lounge
F&B Minimum for 10-12 people: \$600
Full Lounge
F&B Minimum for 20-25 people: \$1200

LUNCH BUFFET ❖ BOXED LUNCH ❖ HAPPY HOUR ❖ DINNER & BEYOND ❖ PASSED HORS D'OEUVRES ❖ FROM THE BAR

ROOM RENTAL FEES

THE PRIVATE DINNING ROOM (PDR)
HOSTS UP TO 50 PEOPLE SEATED AND 75 PEOPLE STANDING



PARTIAL ROOM: \$500 FLAT FEE
NON-ARENA EVENT DAYS: \$1000 FLAT FEE
ARENA EVENT DAYS: \$1500 FLAT FEE



GENERAL INFORMATION

PLANNING

FOOD & BEVERAGE

The Catering Services Agreement (contract) outlines the specific agreement between the client and the Aramark Catering Department. The signed Catering Services Agreement and a deposit based on estimated food and beverage charges are due 14 days in advance of the first scheduled service.

FOOD & BEVERAGE SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 14 days prior to the date of your first scheduled service. Your Special Event Manager will review your food and beverage specifications and, in turn, provide you with written confirmation of the services via separate proposals for each function.

GUARANTEED ATTENDANCE

To ensure the success of your event(s), it is necessary that we receive your "Final Guarantee" (confirmed attendance) for each meal function utilizing the following schedule:

EVENT/PEOPLE

Up to 50

Between 50 – 100

Over 100

FINAL GUARANTEE (prior to the first event)

(3) business days

(5) business days

(7) business days

Please note that the above schedule excludes weekends and holidays. Once the scheduled Final Guarantee is submitted, the count may not be decreased.

ALLERGY, ALTERNATE DIETARY MEALS

Caesars Sportsbook is committed to offering a wide range of food options for our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions. Our kitchen will make every effort to accommodate cultural and medical dietary requests received no later than the final guaranteed deadline. If at the time of service, the number of alternate meals (including vegetarian) exceeds the number on your dietary list, an additional fee of \$40 per entrée will be applied. We cannot guarantee we will be able to meet all requests, but we will attempt to satisfy your guests' needs to the best of our ability. With an increase in demand for gluten-free and wheat-free requests, we strongly recommend you provide a small percentage by building these items into your order.

CHARGES AND FEES & SERVICES

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve and Day, Martin Luther King Day, Presidents' Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, and Christmas Day.

COCKTAIL TABLE & LINEN RENTAL SERVICE

Cocktail tables and linens can be rented and customized for an additional fee. Prices are to be determined on a case-by-case basis, based upon the client's specific needs.

OUTSIDE F&B POLICY

Aramark is the exclusive provider of all food and beverage at Caesars Sportsbook. As such, any requests to bring in food and beverage will be at Aramark's discretion and will be considered on a case-by-case basis. Please consult with your designated catering sales manager concerning this.

CONTACT & BOOKING

Misha Branche

Special Event Manager

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(202) 431-9459

SCAN HERE TO BOOK
YOUR NEXT EVENT!



