



**HOLLYWOOD**  
*Casino*<sup>®</sup>

— AT PENN NATIONAL RACE COURSE —



# BREAKFAST PACKAGES

Price Per Person

## CONTINENTAL \$22

Assorted Mini-Muffins

Assorted Mini-Danish

Fresh Fruit  
with Raspberry Yogurt Dip

Granola

Yogurt

Assorted Juices,  
Coffee & Hot Tea



## DELUXE \$35

(Start with Continental & Add)

Assorted Cereals & Milk

Assorted Granola Bars  
& Breakfast Bars

Scrambled Eggs

Home Fries  
with Sautéed Onions & Peppers

## PREMIUM \$45

(Start with Deluxe & Add)

Biscuits with Sausage Gravy

Bacon

French Toast with  
Butter & Syrup



## OPTIONAL BREAKFAST ADD-ONS

\*Additional Cost Per Person\*

Flavored Milk \$2  
Chocolate & Strawberry

Infused Waters \$.25

Cured Lox \$5

## MANNED BREAKFAST STATIONS

\*Requires \$100 Uniformed Chef Fee & Additional Cost Per Person\*  
Only Available for 1.5 Hours

Waffle Station \$7

Omelet Station \$10

# LUNCH BUFFETS

Price Per Person

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## DELICATESSEN \$25

### Wraps & Sandwiches (Choose Two)

Cranberry-Nut Chicken Salad

Roasted Turkey & Cheese  
with Cranberry Mayo

Ham & Swiss  
with Dijon Mustard

Roast Beef & Swiss  
with Dijonnaise

Veggie  
with Hummus Spread

### Coleslaw

### Field Green Salad and Macaroni Salad or Italian Pasta Salad

with Carrot, Cucumber, Tomato &  
Parmesan Cheese

### Cookies & Brownies

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## TAILGATER \$38

### Romaine Salad

with Carrots, Cucumber, Tomato &  
Cheddar Cheese

### Red Skinned Potato Salad

### Cheeseburger Sliders

### Roasted Corn Dogs

### Wings (Breaded or Traditional)

with Buffalo & BBQ Sauces  
Ranch & Bleu Cheese Dressing

### Smoked Baked Beans

### Cheddar Mac & Cheese

### Cookies & Brownies

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## ITALIAN \$35

### Caesar Salad

with Croutons

### Pasta Salad

### Chicken Cacciatore

with Sautéed Onions, Peppers &  
Basil Marinara Sauce

### Vegetable Lasagna

### Roasted Broccoli

with Garlic & Parmesan Cheese

### Garlic Knots

### Cannoli & Tiramisu

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## BLUE MOUNTAIN \$36

### Field Green Salad

with Carrot, Cucumber, Tomato &  
Parmesan Cheese

### Creamy Broccoli Slaw

### Seasonal Hot Vegetable

### Cheddar Mac & Cheese

### Herb-Lemon Roasted Bone-In Chicken

Braised Beef Pot Roast  
with Potatoes & Vegetables

### Assorted Desserts





# BREAKS & SNACKS

Price Per Person

## QUICK PICK-ME-UP \$18.50

**Fresh Fruit**  
with Raspberry Yogurt Dip

**Vegetable Tray**  
with Ranch Dressing

**Assorted Granola Bars &  
Breakfast Bars**

**Red Bull Energy Drink,  
Canned Sodas,  
Bottled Water & Iced Tea**

**Coffee & Hot Tea**

## SWEET BREAK \$16

**Cookies**

**Brownies**

**Mini-Desserts**

**Milk (2%)**

**Bottled Water, Soda & Iced Tea**

**Coffee & Hot Tea**

## SNACK BAR \$19

**Potato Chips**

**Sun Chips**

**Caramel Popcorn**

**Trail Mix**

**Pretzels**

**Fresh Fruit**  
with Raspberry Yogurt Dip

**Crudité**  
with Ranch Dressing

**Bottled Water, Soda & Iced Tea**

**Coffee & Hot Tea**

# BUILD-YOUR-OWN SNACK BAR

Price Per Person

**Fresh Fruit \$4**  
with Raspberry Yogurt Dip

**Crudité \$4**  
with Ranch Dressing

**Trail Mix \$3**

**Chex Mix \$1.75**

**Potato Chips \$1.50**

**Pretzels \$1**

**Sun Chips \$2**

**Caramel Popcorn \$1.75**

**Tortillas & Nacho Cheese \$3.50**

**Soft Pretzel &  
Nacho Cheese \$3.75**

**Assorted Granola Bars &  
Breakfast Bars \$3**

**House Baked Cookies \$2**

**Brownies \$2.50**

**Red Bull Energy Drink \$6**

**Assorted Soda \$2**

**Dasani Water \$3.75**

**Iced Tea, Hot Tea & Coffee \$3**

# HORS D'OEUVRES

Price Per 25 Pieces

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## VEGETABLES HOT

**Cheese Stuffed Mushrooms \$57**

**Vegetable Spring Rolls \$100**  
with Duck Sauce

**Jalapeño Poppers \$75**

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## VEGETABLE CHILLED

**Tomato & Mozzarella Skewers \$63**  
with Classic Pesto

**Classic Bruschetta \$63**  
with Sweet Balsamic Reduction

**Boursin Bruschetta \$75**

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## MEATS HOT

**Sausage Stuffed Mushroom \$63**  
with Aged Provolone Cheese

**Cheeseburger Sliders \$100**  
with Scallion Aioli

**Chicken Satay \$100**

**Beef Skewers \$100**  
with Onion & Pepper

**Italian Meatballs \$63**  
with Creamy Mushroom Demi-Glace

**Pigs-In-A-Blanket \$75**

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## MEATS CHILLED

**Cranberry Chicken Salad \$57**  
in Phyllo

**Sliced Duck Crostini \$88**  
with Cranberry Jam & Walnuts

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## SEAFOOD HOT

**Petite Crab Cakes \$88**  
with Scallion Tartar Sauce

**Coconut Shrimp \$88**  
with Piña Colada Sauce

**Bacon Wrapped Scallops \$100**

**Crab Rangoon \$100**  
with Duck Sauce

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## SEAFOOD CHILLED

**Smoked Salmon \$75**  
on Pumpernickel with Chive Sour Cream

**Crab Salad \$75**  
in Phyllo

**Crab Salad \$75**  
served in Chinese Spoon

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## PASSED-ONLY

### HOT

**Baked Brie en Croûte \$88**

**Brie & Raspberry Jam \$88**  
in Phyllo

### COLD

**Tuna Tartare \$75**  
on Crispy Wonton with Spicy Aioli





# CARVING & MANNED STATIONS

All Stations Price Per Person & Require \$100 Chef Fee

Only Available for 1.5 Hours

## CARVING STATIONS

### Honey Glazed Ham \$9

Brown Sugar Peach Au Jus

### Prime Rib \$20

Garlic & Black Pepper Jus

### Roasted Turkey \$12.50

Lemon-Sage Demi-Glace

### Espresso Rubbed

### Pork Loin \$9.50

Cherry Pork Jus

### Brown Sugar

### Cedar Plank Salmon \$14

## MANNED STATIONS

### Pasta Bar \$15

Penne, Tortellini, Marinara Sauce, Pesto, Alfredo, Garlic Oil, Fresh Tomato, Sun-Dried Tomato, Spinach, Parmesan Cheese, Crab, Shrimp & Chicken

### Mac & Cheese Station \$11

Ditalini, White Cheddar Sauce, Bacon, Herbs, Fresh Tomato, Shredded Cheese, Toasted Breadcrumbs, Jalapeño & Crab

### Risotto Station \$14

Mushrooms, Spinach, Parmesan Cheese, Sun-Dried Tomato, Asparagus, Lemon, Bacon & Shrimp

## FEATURED STATIONS

Price Per Person

### Chilled Seafood

### Station \$53

Poached Shrimp, Crab Pasta Salad, Oyster Shooters, Marinated Colossal Crab Meat, Chilled Shrimp Dip, Bourbon-Maple Salmon

### Mashed Potato or

### Baked Potato Bar \$6.50

Sour Cream, Scallions, Bacon, Caramelized Onion, Roasted Garlic & Jalapeño

### All About Dips \$22

Hummus, French Onion, Buffalo Chicken, Queso Blanco & Ranch Potato Chips, Tortilla Chips, Pita Chips & Assorted Vegetables

### Nacho Bar \$27

Seasoned Beef, Chicken, Quinoa with Assortment of Toppings & Chips

### Italian Marketplace \$35

Assorted Cheeses, Cured Meats, Marinated Vegetables & Breads

### Wings & Tots \$25

Crispy Boneless Wings, Tater Tots with Classic Sauces & Toppings

## DISPLAYS & TRAYS

Price Per 25 People

### Spinach & Artichoke Dip \$150

with Baguette & Crostini

### Maryland Creamy Crab Dip \$150

with Baguette & Crostini

### Hummus & Pita Chips \$125

### Crudité \$100

with Ranch Dressing

### Fresh Fruit \$100

with Raspberry Yogurt Dip

### Assorted Cheeses \$125

### Meat & Cheese \$200

with Dijon & Crostini

### Bruschetta \$100

with Crostini

### Caprese \$175

with Fresh Mozzarella Cheese, Tomato, Basil & Sweet Balsamic Reduction

### Chilled Shrimp \$250

with Lemon & Cocktail Sauce

### Warm Berry Baked Brie en Croûte \$125

with Baguette & Crostini

# DINNER BUFFETS

Price Per Person

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## ITALIANO \$63

### Caesar Salad

with Croutons

### Caprese Pasta Salad

with Italian Vinaigrette,  
Fresh Mozzarella Cheese,  
Grape Tomatoes & Fresh Basil

### Garlic Knots

### Roasted Broccoli

with Garlic & Parmesan Cheese

### Roasted Garlic & Herb Potatoes

### Vegetable Lasagna

### Bruschetta Chicken

with Basil Pesto &  
Shredded Parmesan Cheese

### Marinated Grilled Flank Steak

with Sautéed Onions, Peppers  
& Herb Demi-Glace

### Cannoli, Tiramisu & Cheesecake

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## AMERICAN \$60

### Field Green Salad

with Carrot, Tomato, Dried Cranberries  
& Parmesan Cheese

### Pasta Salad

with Carrot, Black Olives, Cucumber,  
Parmesan Cheese & Vinaigrette

### Rolls & Butter

### Roasted Broccoli

with Garlic & Cheddar Cheese

### Roasted Garlic & Herb Potatoes

### Roasted Turkey

with Lemon-Sage Demi-Glace

### Assorted Desserts

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## BACKYARD BBQ \$60

### Pasta Salad

with Carrot, Black Olives, Cucumber,  
Parmesan Cheese & Vinaigrette Dressing

### Traditional Coleslaw

### Corn Bread

### Sweet Corn Fritters

### Cheddar Mac & Cheese

### Smoked Bacon Baked Beans

### Roasted or BBQ Glazed Bone-In Chicken

### Pulled Pork with BBQ Sauce

### Smokey Sliced Brisket

### Assorted Desserts





# BUILD-YOUR-OWN-BUFFET

Price Per Person

All BYO Buffets served with Rolls, Butter & Assorted Desserts

Lunch Buffet | Choice of 1 Salad, 2 Entrées & 3 Sides

Dinner Buffet | Choice of 1 Salad, 3 Entrées & 4 Sides

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## BYO OPTION

### SOUPS \$4

- Chilled Gazpacho
- Clam & Bacon Chowder
- Chicken Corn Noodle
- Creamy Tomato Basil
- Beef Vegetable & Rice
- Broccoli Cheddar

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## SALADS

### Spinach \$4

- Feta Cheese, Strawberries, Honey Roasted Nuts & Creamy Strawberry Vinaigrette

### Greek \$4

- Tomato, Olives, Red Onion, Cucumber, Feta Cheese Croutons & Aegean Dressing

### Panzanella \$3.50

- Tomato, Olives, Red Onion, Cucumber, Croutons & Balsamic Vinaigrette

### Field Greens \$3.50

- Dried Cranberries, Gorgonzola, Tomato, Carrot & Cucumber

### Traditional Caesar \$3

- Croutons & Parmesan Cheese

### Kale Caesar \$3

- Croutons & Parmesan Cheese

### Chickpea Salad \$3

### Romaine Salad \$3

- Tomato, Cucumber, Carrot & Shredded Cheddar Cheese

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## VEGETABLE SIDES

### Green Beans Almondine \$3.50

### Honey-Bourbon Buttered Carrots \$3.50

### Roasted Broccoli \$4

- with Garlic & Parmesan or Cheddar Cheese

### Roasted Ratatouille \$4

### Braised Kale & Bacon \$4

### White Bean Cassoulet \$3.50

### Lemon-Butter Asparagus \$4

### Zucchini, Yellow Squash & Carrots \$3.50

- with Herb Garlic Butter

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## STARCHES

### Rice Pilaf \$3.50

- with Almonds & Dried Cranberries

### Herbed Wild Rice \$3

### Roasted Potato \$3

- with Herbs & Garlic Butter

### Roasted Spiced Yams \$3.50

- with Sweet Brown Sugar

### Roasted Butternut Squash \$3.50

- with Honey-Sage Butter

### Lemon Scented

### Asparagus Risotto \$4.50

### Roasted Garlic Mashed \$3.50

- with Caramelized Onion

### Red Skinned

### Mashed Potatoes \$3.25

### Baked Potato \$4

- with Butter, Sour Cream & Scallions

### Risotto Primavera \$4.50

### Sweet Potato Casserole \$4.25

- with Brown Sugar Walnut Crust

### Rice & Beans \$3.50



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## CHICKEN

### Chicken Cacciatore \$9

with Sautéed Onions & Peppers

### Louisiana Chicken & Shrimp \$11

with Sausage

### Grilled Chicken Penne \$9

with Basil Blush Sauce

### Tuscan Chicken \$12

with Artichoke, Roasted Tomato, Capers, Spinach & Lemon

### Chicken \$10

with Creamy Mushroom & Parmesan Cheese

### Bruschetta Chicken \$10

with Classic Pesto

### Seared Chicken Cordon Bleu \$12

with Swiss Cheese Sauce, Shaved Ham & Breadcrumbs

### Classic Chicken Parmesan \$11

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## TURKEY

### Roasted Turkey \$12

with Lemon-Garlic-Sage Sauce

### Roasted Turkey \$12

with Cranberry Jam & Walnuts

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## BEEF

### Braised Beef Burnt Ends \$14

with Sweet Honey-BBQ Glaze

### Braised Beef \$13

with Caramelized Onions, Seared Mushrooms & Sweet Red Wine

### Marinated Flank Steak

#### Fajita Style \$19

with Onions, Peppers & Chipotle-Cilantro Sour Cream

### Filet Tips Burgundy \$21

with Caramelized Onions & Mushroom

### Sliced Eye Round \$15

with Garlic Caramelized Onion Demi-Glace

### Beef Stir Fry \$11

### Mushroom Ravioli \$12

with Shredded Braised Beef in Creamy Mushroom Sauce

### Beef Lasagna \$8

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## SEAFOOD

### Salmon \$10

with Lemon-Dill Sauce

### Crab Alfredo \$10

with Tomato, Spinach & Bacon (BLT)

### Cajun Roasted Salmon \$10

with Chive-Dill-Lemon Sour Cream

### Shrimp Tortellini BLT \$10

with Alfredo Sauce

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## PORK

### BBQ Glazed Pork \$10

with Honey BBQ Glaze

### Sausage Bolognese

#### Orecchiette \$9

### Espresso Rubbed Pork Loin \$9

with Cherry Pork Jus

### Garlic Roasted Pork Loin \$9

with Apple Cider Glaze

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## MEATLESS PASTA

### Tortellini \$8

with Spinach, Sun-Dried Tomato & Creamy Pesto Sauce

### Vegetable Lasagna \$7

### Penne Pasta \$5

with Creamy Blush Sauce

### Mushroom Ravioli \$8

with Creamy Herb-Parmesan Sauce

### Cheese Ravioli \$7

with Choice of Sauce





## BEVERAGES

	Call	Premium	Top Shelf
<b>Vodka</b>	New Amsterdam	Tito's Handmade, Absolut	Grey Goose, Ketel One
<b>Gin</b>	Bombay Dry	Tanqueray	Bombay Sapphire, Hendrick's
<b>Rum</b>	Cruzan	Bacardi, Captain Morgan	Bacardi, Captain Morgan
<b>Tequila</b>	Sauza	Hornitos	Patrón
<b>Bourbon</b>	Jim Beam	Maker's Mark	Maker's Mark 46
<b>Whiskey</b>	Jack Daniel's	Jameson	Crown Royal
<b>Scotch</b>	Dewar's	Johnnie Walker Red Label	The Glenlivet 12YR
<b>Brandy</b>	Martell	Rémy Martin VSOP	Hennessy
<b>Cordials</b>		Baileys, Drambuie	Kahlúa, Grand Marnier
<b>Hosted &amp; Cash Pricing*</b>	\$8	\$9	\$10
<b>Open Bar Pricing</b>	\$18	\$20	\$22

Open bar pricing is for the first hour, each additional hour is \$12 per person.

## BEER & WINE

Hosted & Cash Pricing\*

Domestic \$7 | Import \$8 | Wine \$8 | Open Bar Pricing \$15

Open bar pricing is for the first hour, each additional hour is \$10 per person.

### BEER

Miller Lite  
Coors Light  
Budweiser  
Bud Light  
Corona Extra  
Heineken  
Yuengling Lager

### HARD SELTZERS

Truly

### WINE

Cabernet Sauvignon  
Merlot  
Chardonnay  
Pinot Grigio  
Moscato

### NON ALCOHOLIC

Soda & Juice \$5  
Red Bull Energy Drink \$6  
Red Bull Sugarfree \$6  
Red Bull Yellow Edition (Tropical) \$6

\*Beverages are billed based on actual consumption by guest.

Please indicate level of bar (Call, Premium, or Top Shelf). If you do not indicate level of bar, you will automatically be given a Premium bar.

A 20% service charge will be added to all pricing. A \$100 bartender fee (per bar) will be charged to client for 3 hours for hosted & cash bars. \$50 will be charged for each additional hour per bartender for hosted & cash bars. Maximum bar (Open, Hosted, or Cash) time is 4 hours.

# BANQUET FOOD AND BEVERAGE SERVICE POLICY

All banquet food and beverage must be made and purchased exclusively through Hollywood Casino at Penn National Race Course. The state of Pennsylvania age limit to consume alcoholic beverages in Pennsylvania is 21 years of age. In the event that persons under the age limit attempts to purchase alcoholic beverages, Hollywood Casino at Penn National Race Course reserves the right to cease service during the event. Hollywood Casino at Penn National Race Course further reserves the right to deny alcoholic beverage service to guests who appear to be intoxicated. Hollywood Casino at Penn National Race Course will deny access to the gaming floor should a guest appear to be intoxicated.

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## SERVICE CHARGES

All food and beverage pricing will include a 20% service charge and applicable local and state taxes.

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## EVENT SPACE ASSIGNMENTS

Event space assignments are determined according to the guaranteed minimum number of people anticipated. In the event that attendance figures vary from expected attendance, we reserve the right to change event space assignments to best accommodate either increasing or decreasing attendance figures.

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## GUARANTEES

The final attendance guarantee for all food and beverage functions is due 7 days prior to the event date and is not subject to reduction. In the event the Catering office is not provided a final guaranteed attendance 7 days prior to your event, client will be billed at the contracted headcount, or the actual number of guests served, whichever is greater.

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## AUDIOVISUAL EQUIPMENT

Please advise the Catering Services Manager of any audiovisual requirements for your event. A complete range of audiovisual equipment is available for rent for your use during your events.

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## BILLING ARRANGEMENTS

Form of payment must be agreed upon during the initial booking arrangements. Acceptable forms of payment are cash, credit card or company check. Final payment must be paid at the conclusion of the event.

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## SECURITY

Hollywood Casino at Penn National Race Course does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during, or following an event. If additional security is required for your event, it is up to the group to arrange and hire licensed security detail.

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## DISPLAY, SIGNAGE AND DECORATIONS

All displays, signage and/or decorations proposed will be subject to written approval of the casino. Glitter and confetti are not permitted for any catered events on property unless prior approval from the property is granted.

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## PACKAGE HANDLING

Please advise the Catering Services Manager of any boxes or materials that will be shipped in advance. Additional fees may apply. The client is responsible for shipping at the conclusion of the event and must have prepaid shipping labels visible on packages.

All boxes must be addressed to the Banquet Department in the following manner:

*Hollywood Casino at Penn National Race Course  
777 Hollywood Blvd  
Grantville, PA 17028  
ATTN: Banquets Department  
Guest Name  
Company or Meeting and Date  
Number of boxes shipped (1 of 1)*



# ROOM RENTAL FEES AND OTHER OFFERINGS

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## ROOM RENTAL FEE:

1-75 people \$250

76-125 people \$350

126-175 people \$450

175+ people \$550

Prices based on one room. If multiple rooms are needed (lunch in separate room, etc.) the price will be charged per room requested.

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## SLOT PLAY VOUCHERS:

(\$10 voucher/1 per guest)

1-75 people \$250

76-175 people \$500

175+ \$750

Only one slot play voucher can be redeemed per guest.

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## RACING ITEMS:

Racing takes place on Wednesday, Thursday and Friday evenings (subject to change)

- Name that Race \$150
- Name in program, present trophy, choose the name for the selected race
- Live Penn National Programs \$2 each
- Mutuel Teller on 4th Floor \$125
- Per evening, if staffing allows
- Cash Vouchers for Races
- Cost face value at guests choice
- **Minimum spend requirement is \$1000 until 4PM | \$2500 after 4PM**

\*\*All extra items and staff require a one month notice to ensure product or staffing is available.

If one month notice is not given, we cannot guarantee that items and staff will be available.

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