



BANQUETS AND EVENTS MENU

HOLLYWOOD
Casino

— AT PENN NATIONAL RACE COURSE —

CONTINENTAL BREAKFAST

LA SUNRISE \$19

Freshly Baked Assorted Muffins

Fresh Berries

Granola

Assorted Individual
Low-fat Yogurts

Assorted Fruit Juices,
Freshly Brewed Coffee,
Decaf and Hot Tea

HOT BREAKFAST BUFFET

HEART OF PENNSYLVANIA \$30

Fresh Berries

Selection of Freshly
Baked Danish and Muffins

Scrambled Eggs

Bacon and Smoked Ham

Country Gravy and Biscuits

Hash Brown Potatoes

Assorted Fruit Juices,
Freshly Brewed Coffee,
Decaf and Hot Tea





9 TO 5 ALL DAY BREAK PACKAGE \$35

Full Day Service includes LA Sunrise Continental Breakfast, mid-morning coffee refresh with the addition of assorted sodas and bottled water, and your choice of an Afternoon Break from our Take a Break Menu



TAKE A BREAK

Break Prices are per person, per hour

MORNING BAKERY BREAK \$15

Granola Bars

Assorted Muffins

Bottled Water and Assorted Fruit Juices

Freshly Brewed Coffee, Decaf and Hot Tea

SNACK ATTACK \$15

Potato Chips, Corn Chips

Pretzels, Sun Chips, Popcorn

Bottled Water and Assorted Soft Drinks

Freshly Brewed Coffee, Decaf and Hot Tea

À LA CARTE

Bottled Water and Assorted Soft Drinks \$4

Freshly Brewed Coffee, Decaf and Hot Tea \$36 per gallon

Fruit Juices \$36 per gallon

Iced Tea or Lemonade \$36 per gallon

Potato Chips and Pretzels \$15 per 25 individual bags

Assorted Energy Drinks \$6 each

Breakfast Bars and Granola Bars \$3 each

FROM THE BAKERY

Assorted Muffins \$55 per dozen

Fresh Bagels \$55 per dozen

Assorted Cookies \$55 per dozen

Assorted Brownies \$65 per dozen



LUNCHEON BUFFETS

All Buffets include beverage service of
Freshly Brewed Coffee, Decaf and Assorted Hot Teas

GREEN ROOM \$23

Turkey Wrap or Ham Sandwich

Macaroni Salad

Coleslaw

Chips and Pretzels

Cookies and Brownies

LEBANON VALLEY BUFFET \$32

Tossed Seasonal Greens Salad
with Assorted Dressings

Roasted Chicken

Homestyle Pot Roast

Macaroni Salad

Mac n' Cheese

Coleslaw

Dessert Display

Warm Rolls and Butter





ITALIAN BUFFET \$32

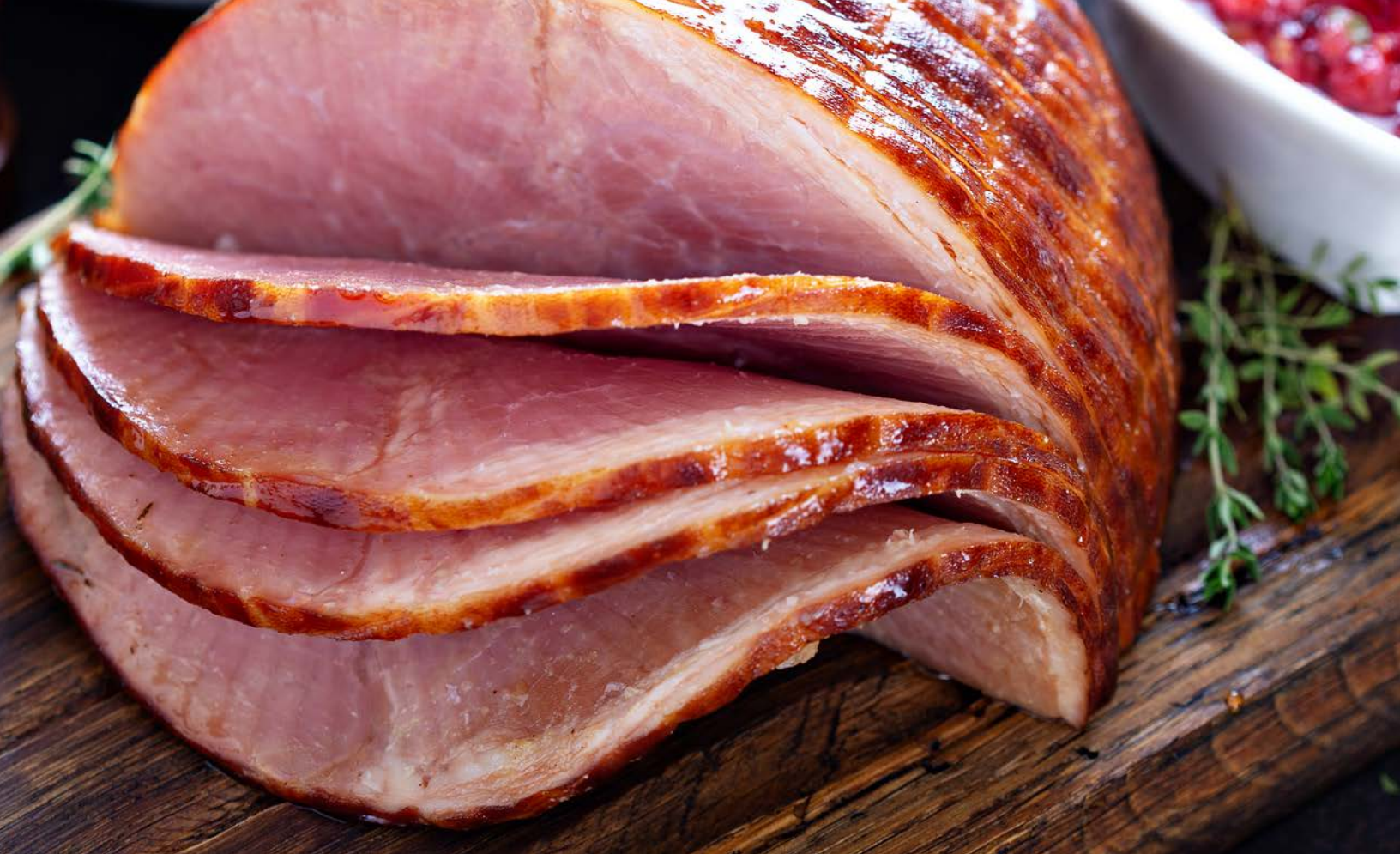
Caesar Salad	Sausage, Peppers and Onions
Garlic Knots	Vegetable Lasagna
Pasta Salad	Steamed Broccoli
Chicken Parmesan	Mini Italian Dessert Station

TAILGATING BUFFET \$35

Potato Salad	Celery, Bleu Cheese and Ranch Dressing
Cheeseburger Sliders	Homestyle Beans
Mini Hot Dogs	Mac n' Cheese
Wing Dings with Hot and BBQ Sauces	Cookies and Brownies

Assorted sodas and bottled water may be added to any
luncheon buffet for an additional \$4 per person

Lunch buffet is available from 11am-4pm



RECEPTION SELECTIONS

CARVED ITEMS

Requires a uniformed chef attendant at \$100 per hour

All items serve 40 guests

HONEY BASTED SMOKED HAM \$325

Mini Rolls, Condiments

ROAST RIB OF BEEF \$800

Mini Rolls, Horseradish Mayo

GARLIC STUDDERED PORK LOIN \$375

Mini Rolls

HORS D'OEUVRES

SPECIALTY HORS D'OEUVRES

\$150 per 50 pieces

Hors d'oeuvres can be passed or stationed

COLD

Bruschetta Rustica on Crostini Tomato and Mozzarella Skewers

HOT

Jalapeño Poppers

Beef Cheeseburger Bites

Pepperoni Bites

Franks in a Blanket

DELUXE HORS D'OEUVRES

\$175 per 50 pieces

Hors d'oeuvres can be passed or stationed

COLD

BLT Chicken Crostini

Crab Deviled Eggs

HOT

Crab Filled Mushroom Caps

Brie Raspberry en Croute

Bacon Wrapped Scallops

Lobster Risotto Cake

Bacon Wrapped Casino Shrimp Crab Rangoon with Duck Sauce

Beef Steak Skewers

SPECIALTY DISPLAY ITEMS

All prices are per 25 people for one hour

Nuts, Cheese and Berries Platter \$175

Warm Chesapeake Crab Dip with Sliced French Bread \$225

Spinach and Artichoke Dip with Crostini \$175

CHILLED SEAFOOD DISPLAYS

All items are priced per 100 pieces with appropriate condiments

Shrimp \$500

Crab Claws \$650







DINNER BUFFETS

All Buffets include beverage service of
Freshly Brewed Coffee, Decaf and Assorted Hot Teas

TRACKSIDE DINNER BUFFET \$65

Seasonal Greens with Assorted
Condiments and Dressings

Potato Salad

Pretzel Rolls
with Whipped Butter

Garlic Butter Shrimp with Pasta
Roasted Chicken

Carved Roasted Garlic Studded
Prime Rib with
Horseradish Mayo

Baked Potatoes

Steamed Broccoli

Specialty Dessert Display

REGIONAL AMERICAN BUFFET \$60

Warm Rolls and Butter

Tossed Greens with
Assorted Dressings

Potato Salad

Coleslaw

Roasted Chicken topped
with Broccoli, Ham and
Cheddar Cheese

Grilled Flank Steak

Baked Flounder
with Crab Meat Cream

Tri-Colored Potatoes

Wild Rice Pilaf

Seasonal Vegetable Medley
Dessert Display

ITALIAN BUFFET \$60

French Bread	Vegetable Lasagna
Caesar Salad	Italian Marinated Flank Steak
Caprese Salad	Pasta with Seafood Cream
Seafood Pasta Salad	Steamed Broccoli
Chicken Parmesan	Italian Desserts

BARBEQUE BUFFET \$60

Coleslaw	Pulled Pork
Potato Salad	Roasted Chicken
Pasta Salad	Corn on the Cob
Warm Corn Bread and Biscuits with Sweet Butter	Mac n' Cheese
Smoke Roasted Beef Brisket	Baked Beans
	Dessert Display



A NIGHT IN HOLLYWOOD \$80

Serve time is approximately 1 1/2 hours

Each station is set-up in a different location throughout the room

Requires a minimum of 75 guests

All stations will have appropriate condiments

\$100 carving fee

THE LAST EMPEROR STATION:

Shrimp Tempura, Egg Rolls, Fried Rice

AMERICAN GRAFFITI STATION:

Cheeseburger Sliders, Wing Dings, Spiral Fries

THE GODFATHER STATION:

Fresh Tomato and Mozzarella Skewers, Penne, Farfalle, Shrimp, Meatballs, Alfredo Sauce, Marinara Sauce, Garlic Knots

EDWARD SCISSORHANDS CARVING STATION:

Roasted Flank Steak of Beef with Horseradish Mayo, Petite Rolls





HOLIDAY LUNCHEON BUFFET

Tossed Seasonal Greens

Warm Rolls and Butter

Sliced Honey Baked Ham

Sliced Roast Beef

Gravy

Mashed Potatoes

Bread Filling

Candied Yams

Buttered Corn

Cheesecake, Chocolate Mousse Cake

Freshly Brewed Regular and Decaffeinated Coffees and Tea

\$45 Per Person

(Please add 20% service charge and 6% sales tax)

HOLIDAY IN HOLLYWOOD

DINNER BUFFET

SALAD

Tossed Garden Salad with
Balsamic Dressing

Pasta Salad
Potato Salad

ENTRÉE

Crab Stuffed Flounder

Sliced Honey Baked Ham

Sliced Rosemary-Garlic Roasted Pork

SERVED WITH

Bread Filling

Mashed Potatoes

Cranberry Sauce

Candied Sweet Potatoes

Buttered Corn

DESSERT

Pumpkin Cheesecake,
Chocolate Mousse Cake,
Holiday Cookies, Pecan Pie

Freshly Brewed Regular
and Decaffeinated Coffees
and Tea

\$65 Per Person

(Please add 20% service charge and 6% sales tax)



BANQUET BEVERAGE MENU

CALL PACKAGE

LIQUORS: New Amsterdam Vodka, Bombay Gin, Bacardi Rum, Captain Morgan Rum, Hornitos Tequila, Jim Beam Bourbon, Southern Comfort, Dewars, Jack Daniel's Tennessee Whiskey and Christian Brothers

CORDIALS: Amaretto, Apple Pucker Schnapps, Coffee Liqueur, Dry Vermouth, Sweet Vermouth, Peach Schnapps and Triple Sec

BOTTLED BEERS: Yuengling Lager, Budweiser, Coors Light and Miller Lite

WINES: House Selection of Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio and Moscato

Assorted Sodas, Water, Juices and Mixers

PREMIUM PACKAGE

LIQUORS: Absolut Vodka, Stoli Raspberry Vodka, Stoli Vanil Vodka, Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Cuervo 1800 Tequila, Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey, Maker's Mark Bourbon, Johnnie Walker Red Label Whiskey and Hennessy VS Cognac

CORDIALS: Disaronno, Apple Pucker Schnapps, Baileys Irish Cream, Chambord Black Raspberry, Cointreau, Frangelico, Grand Marnier, Kahlúa, Midori, Sambuca, Dry Vermouth, Sweet Vermouth, Peach Schnapps and Triple Sec

BOTTLED BEERS: Yuengling Lager, Heineken, Miller Lite and Blue Moon Belgian White

WINES: House Selection of Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio and Moscato

Assorted Sodas, Water, Juices and Mixers

TOP-SHELF PACKAGE

LIQUORS: Grey Goose Vodka, Ketel One Vodka, Ketel One Botanical Flavors, Absolut Raspberri Vodka, Absolut Vanilia Vodka, Absolut Peach Vodka, Absolut Mandrin Vodka, Bombay Sapphire Gin, Hendrick's Gin, Bacardi Rum, Captain Morgan Rum, Patrón Silver Tequila, Don Julio Tequila, Jameson Irish Whiskey, Jameson Orange, Crown Royal Whisky, The Glenlivet 12 Yr and Rémy Martin VSOP Cognac

CORDIALS: Disaronno, Apple Pucker Schnapps, Baileys Irish Cream, Chambord Black Raspberry, Cointreau, Frangelico, Grand Marnier, Kahlúa, Midori, Sambuca, Dry Vermouth, Sweet Vermouth, Peach Schnapps and Triple Sec

BOTTLED BEERS: Yuengling Lager, Heineken, Coors Light, Miller Lite and Blue Moon Belgian White

WINES: House Selection of Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio and Moscato

Assorted Red Bull Energy Drinks, Sodas, Water, Juices and Mixers

OPEN BAR PACKAGES

Price is per person per hour for all guests over the age of 21

Price includes unlimited beverages during the hour(s) purchased

A 20% service charge will be added to all pricing

Call Package: \$14

Premium Package: \$16

Top-Shelf: \$18







HOSTED CONSUMPTION BAR

Beverages are billed to client based on actual consumption by guests

You may limit the bar to specific brands

Please indicate level of bar (Call, Premium or Ultra-Premium)

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

Service charge must be a minimum of \$100 per bar to cover bartender fee

Call Liquor: \$7

Call Liquor: \$8 for Long Pour or
Multi-Liquor

Premium Liquor: \$8

Premium Liquor: \$9 for Long Pour
or Multi-Liquor

Top-Shelf Liquor: \$9

Top-Shelf Liquor: \$10 for
Long Pour or Multi-Liquor

Domestic Bottled Beer: \$6

Microbrew/Seasonal
Bottled Beer: \$7

Specialty Beer: \$8

House Wine by the Glass: \$8

House Bottled Wine: \$40

Assorted Soft Drinks: \$4

Bottled Water: \$4



CASH BAR

Guests pay for their own beverages

Pricing is the same as the Hosted Consumption Bar

A \$100 bartender fee (per bar) will be charged to client for 3 hours.
\$50 will be charged for each additional hour per bartender.

You may limit the bar to specific beverages

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

Maximum Bar (Open, Hosted or Cash) time is 4 hours





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