

# Catering Packages



Experience The Marina Way



**GENERAL CATERING POLICIES**

Thank you for selecting the Golden Nugget Atlantic City for your catering needs. It is our goal to provide you and your guests with creative menus and friendly service at competitive prices. Should you desire, our Executive Chef would be happy to create a custom menu to suite your personal tastes, budget or theme of the events. In order to help us serve you, please take a moment to review the following guidelines.

**MENU SELECTIONS AND PRICES**

Menu selections are required one (1) month prior to the date of your event. Menu prices are guaranteed for six (6) months. The Executive Chef reserves the right to modify menus.

**GUARANTEED ATTENDANCE**

The exact number of guests expected to attend your event, which shall constitute a minimum guarantee, must be made to the Catering Department by 10:00 AM three (3) business days in advance of your function. This number shall be considered a guarantee and not subject to reduction. If the guarantee is not given to our Catering Department three (3) business days in advance, we will consider the last estimated number as the guarantee for the function. We will set and prepare for the 5% over the guarantee only when specified by the patron in advance.

In the event of a split menu with two entrees offered, a guarantee and breakdown of entrée selections shall be required five (5) business days in advance of the function. It shall be the responsibility of the host to provide their guests with a method (ie ticket) to indicate their meal selection to their banquet servers at the start of the event.

**METHOD OF PAYMENT**

The patron is required to submit a deposit of 25% of the estimated revenue upon confirmation. 95% of the estimated balance will be due 10 days prior to your function unless prior arrangements have been approved for direct billing privileges by our Credit Department.  
Payment may be made by credit card or certified check.

**SERVICE CHARGE**

Parties of 35 guests or less will incur a service charge of \$75.00 per function.

**LABOR CHARGES**

A Chef Attendant fee of \$150.00 will be charged. A Bartender fee of \$150.00 fee will be charged until \$800.00 of Beverage Revenue is exceeded, per bar at which time, this fee will be waived.

**CONFERENCE MATERIALS**

All arrangements for shipping and receiving of your conference materials must be approved and confirmed with your Catering/Convention Manager two (2) weeks prior to arrival.

Package handling fees based on \$25.00 per box will apply for exhibit / table top materials.

**TAX & GRATUITY**

All Food and Beverage served by Golden Nugget is subject to 20% gratuity, 7% New Jersey State Sales Tax and 3% Luxury Tax (on Beverage)

**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/Convention Manager for assistance.

**FIRE CODE**

Based upon the attendance and structure of your event, Fire Marshall approved floor plans may be required when utilizing specialized décor, vehicle placement, hang banners, a riser, stage and/or dance floor. Please contact your Catering/Convention Manger for requirements. A fee per floor plan will be assessed by the Atlantic City Fire Department if fire permit is deemed necessary. Permit Application Fees penalties imposed shall be the responsibility of the client.

**LIABILITY**

The Golden Nugget Atlantic City shall not be responsible for any loss, damage or injury that may occur to the client, the client’s guests or attendees of the function or to their property, from any cause whatsoever prior to, during or following your actual function times. Golden Nugget Atlantic City will not be responsible for any unattended items left in the function rooms.

**FOOD AND BEVERAGE POLICY**

Golden Nugget as a Casino Licensee is responsible for the administration of sales and service of alcoholic beverage in the accordance with the Casino Hotel Alcoholic Beverage Regulations. It is the hotel policy that Food and Beverage will not be permitted to be brought into the hotel from outside the premises.

In the event that food and / or beverages are brought in, the same may be refused or additional fees or gratuities may apply.

I have read and fully understand and agree to the terms above:

NAME: \_\_\_\_\_  
(PRINT)

COMPANY: \_\_\_\_\_

TITLE: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_



## MORNING MEETING STARTERS

### POWER BREAKFAST

Orange, Grapefruit & Tomato Juice

Oven Fresh Danish & Muffins

Whipped Butter & Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

**\$12.00 Per Person**

### EXECUTIVE CONTINENTAL

Orange, Grapefruit & Tomato Juice

Seasonal Fruit & Assorted Berries

Whole Bananas

Chilled Assortment of Yogurts

Granola

Assorted Sliced Bagels

Flavored Cream Cheeses

Oven Fresh Muffins & Breakfast Breads/Whipped Butter & Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

**\$16.00 Per Person**

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## **PLATED BREAKFASTS**

### **All of our Breakfast selections include:**

A Selection of Assorted Chilled Juices  
Oven Fresh Croissants, Muffins & Breakfast Breads  
Whipped Butter & Fruit Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

### **HEARTY BREAKFAST**

Farm Fresh Scrambled Eggs  
Golden Malted Waffle  
Warm Vermont Maple Syrup & Whipped Butter  
Applewood Smoked Bacon  
Home Style Breakfast Potatoes

**\$18.50 Per Person**

### **THE GOLDEN NUGGET**

Yogurt Parfait  
Cinnamon Swirl Vanilla French Toast  
Strawberry Compote & Whipped Butter  
Country Sausage  
Home Style Breakfast Potatoes

**\$18.00 Per Person**

### **CLASSIC AMERICAN**

Seasonal Fresh Fruit  
Scrambled Farm Fresh Eggs & Wisconsin Cheddar Cheese  
Applewood Smoked Bacon  
Home Style Breakfast Potatoes

**\$18.00 Per Person**

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**ALL AMERICAN BUFFET BREAKFAST**

Assorted Chilled Fruit Juices  
 Seasonal Fruit & Assorted Berries  
 Whole Bananas  
 Scrambled Eggs  
 Applewood Smoked Bacon & Country Sausage  
 Home Style Breakfast Potatoes  
 Assorted Bagels with Flavored Cream Cheeses  
 Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Teas  
**\$21.00 Per Person**

**SUNRISE BUFFET BREAKFAST**

(Chef Reserves the right to modify the menu with less than 50 guests guaranteed)

Assorted Chilled Fruit Juices  
 Seasonal Fruit & Assorted Berries  
 Whole Bananas  
 Assorted Cold Cereals  
 Whole & Skim Milk  
 Flavored Yogurts  
 Scrambled Eggs  
 Cinnamon Swirl Vanilla French Toast  
 Maple Syrup, Sweet Butter  
 Applewood Smoked Bacon & Country Sausage  
 Home Style Breakfast Potatoes  
 Oven Fresh Danish, Muffins, Croissants & Cinnamon Buns  
 Whipped Butter & Fruit Preserves  
 Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Teas  
**\$25.00 Per Person**

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**BREAKFAST BUFFET MENU ENHANCEMENTS****ACTION STATIONS**

(\$150.00 per Chef Attendant)

**OMELET STATION**

Farm Fresh Eggs, Egg Whites & Egg Beaters  
Mushrooms, Sweet Onions, Peppers, Tomatoes, Spinach  
Wisconsin Cheddar Cheese and Smoked Virginia Ham

@ \$7.50 Per Person

**CARVING STATION**

Bone in Virginia Ham or Slow Roasted Prime Rib, Au Jus

@ \$8.50 Per Person

**OATMEAL BAR**

Whole Grain Oatmeal & Cream of Wheat  
Assorted Toppings of Brown Sugar, Maple Syrup, Dried Fruits & Berries

@ \$4.00 Per Person

**PARFAIT BAR**

Chilled Yogurt  
Assorted Toppings to include Seasonal Fruit, Granola, Assorted Berries

@ \$7.50 Per Person

**SMOKED FISH**

(Minimum of 50 Guests)  
Smoked Salmon & Whitefish Salad  
Traditional New York Deli Condiments, Sliced Mini Bagels

@ \$10.00 Per Person

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**BREAK ITEMS**

**BEVERAGES**

Fresh Brewed Coffee .....	\$38.00 Gallon
Decaffeinated Coffee .....	\$38.00 Gallon
Assorted English Teas .....	\$38.00 Gallon
Florida Orange Juice & Grapefruit Juice.....	\$18.00 Liter
Tomato Juice/Lemon Wedges & Tabasco Sauce .....	\$18.00 Liter
Vitamin Water .....	\$4.50 Each
Vita Coco Coconut Water (Pure, Pineapple, Cocoa Café Mocha & Vanilla .....	\$6.00 Each
Chilled Sparkling & Bottled Spring Water .....	\$3.00 Each
Assorted Soft Drinks.....	\$3.00 Each
Snapple Iced Tea/Lemonade.....	\$4.50 Each
Red Bull .....	\$6.00 Each

**GRAB & GO**

Granola Bars & Power Bars .....	\$33.00 Dozen
Individual Greek Yogurt.....	\$54.00 Dozen
Gourmet Ice Cream Bars .....	\$60.00 Dozen
Assorted Italian Water Ice.....	\$36.00 Dozen
Salt Water Taffy .....	\$12.50 Pound
Individual Bags of Potato Chips, Pretzels .....	\$30.00 Dozen
Cracker Jacks Caramel Corn.....	\$30.00 Dozen
Candy Bars.....	\$30.00 Dozen



**FROM THE BAKERY**

Freshly Baked Danish, Cinnamon Buns, Croissants or Muffins..... \$32.00 Dozen

Assorted Doughnuts ..... \$32.00 Dozen

Fresh Baked Crumb Cake / Banana Bread ..... \$28.00 Loaf

Assorted Sliced Bagels / Flavored Cream Cheeses ..... \$32.00 Dozen

Philadelphia Style Soft Pretzels ..... \$24.00 Dozen

Assorted Gourmet Cupcakes ..... \$36.00 Dozen

Chocolate Covered Miniature Cannoli's ..... \$24.00 Dozen

Assorted Brownies ..... \$30.00 Dozen

Coconut Macaroons..... \$30.00 Dozen

Assorted Fresh Baked Cookies..... \$28.00 Dozen

Giant Chocolate Chip & Oatmeal Cookies..... \$36.00 Dozen

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## **SPECIALTY BREAKS**

Unless Specified, Breaks are for a Maximum of 30 Minutes

### **COFFEE BREAK**

Freshly Brewed Coffee, Decaffeinated Coffee,  
English Teas, Appropriate Condiments

**\$4.75 Per Person**

### **MILK & COOKIES**

Assorted Fresh Baked Cookies & Brownies, Milk & Chocolate Milk  
Fresh Brewed Coffee, Decaffeinated Coffee & Tea

**\$8.50 Per Person**

### **SUNDAE BAR** (Server Attendant)

Old Fashioned Ice Cream Sundaes  
Chocolate Chips, Fruit Topping, Chopped Nuts, Chocolate Sauce, Butterscotch Sauce,  
Strawberry Sauce, Whipped Cream & Cherries  
Stewart's Root Beer & Cream Soda for Ice Cream Floats

**\$12.50 Per Person**

### **PHILLY FUN BREAK**

Philadelphia Style Soft Pretzels/Mustard  
Italian Market Water Ice, Assorted Hostess Cakes  
Stewart's Root Beer & Cream Soda

**\$11.50 Per Person**

### **SPA BREAK**

Low Fat Yogurt Bar, Fruit Toppings/Granola,  
Exotic Fruit & Wild Berries  
Chilled Vita Coco Coconut Water (Pure, Pineapple, Cocoa Café / Mocha & Vanilla)

**\$14.00 Per Person**

**\*\*Ask about The Spa massage packages for your Group\*\***

### **THE INTERMISSION**

Movie Theater Popcorn, Candy Bars, Licorice  
Ice Cream Bars  
Assorted Soft & Diet Drinks

**\$10.50 Per Person**

### **ALL DAY BREAK PACKAGE**

(8 Hours)

AM Bagels & Assorted Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea  
PM Freshly Baked Cookies & Gourmet Cupcakes  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**\$25.00 Per Person**

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## **PLATED LUNCH OPTIONS**

All Lunches Include Freshly Baked Breads  
Brewed Coffee, Decaffeinated Coffee, English Teas and Iced Tea

### **SALADS CHOOSE ONE**

Chilled Caesar Salad

Croutons, Grated Parmesan Cheese

Assorted Field Greens

Grape Tomato, English Cucumber, Artichoke Hearts

White Balsamic Vinaigrette

Tossed Garden Salad

Baby Bibb Lettuce, Crisp Mesclun Greens,

Vine Ripened Tomato & English Cucumber

Creamy Dill Ranch Dressing

The Classic Wedge

Iceberg, Tomato, Crumbled Bacon, Blue Cheese Dressing

### **ENTRÉE CHOOSE ONE**

Grilled Boneless Breast of Chicken

Spinach, Tomato Concasse & Lemon Basil Sauce ..... \$27

Chicken Marsala

Marsala Wine & Mushroom Sauce ..... \$27

Chicken Francaise

Lemon Butter Caper Sauce ..... \$27

Braised Chicken Hunter Style

Tomatoes, Onion, Garlic, Mushrooms & White Wine ..... \$27

Baked Flounder

Parmesan Bread Crumbs, Olive Oil & Brown Butter Sauce..... \$27

Pan Seared Salmon

Tomatoes, Spinach & Champagne Vinaigrette ..... \$28

Pan Seared Jumbo Lump Crab Cake

Sauce Remoulade ..... \$29

Hickory Smoked Beef Brisket

Bourbon Barbeque Sauce ..... \$28

Grilled Filet Mignon, Roasted Portobello Mushrooms ..... \$40

**\*Entrées Served with Chef's Choice of Fresh Seasonal Vegetable & Starch**

### **DESSERTS CHOOSE ONE**

Chocolate Mousse Torte

Creamy Cheesecake with Whipped Topping

Maple Cream Pumpkin Cheesecake

Tiramisu

Orange Creamsicle Torte

Lemon Meringue Torte

Key Lime Pie

Apple Tart

Classic Chocolate Layer Cake

Carrot Cake

**BUFFET LUNCHEONS**

**EXECUTIVE LUNCH**

*(Minimum 25 Guests)*

Soup Du Jour

Tossed Garden Salad  
Assortment of Dressings & Vinaigrettes

Country Cole Slaw

Red Bliss Potato Salad

**GOURMET SANDWICH PRESENTATION**

Featuring a Variety of Wraps and  
Sandwiches On Artisan Breads

Grilled Veggie Wraps

New York Style Relish Tray

Potato Chips

Seasonal Fruit & Assorted Berries

Landry's Cheese Cake  
Fruit Toppings & Chocolate Sauce

Gourmet Cookies

Freshly Brewed Coffees & English Teas  
Iced Tea

**\$26.00 Per Person**

**PHILLY BUFFET**

*(Minimum 25 Guests)*

Caesar Salad

Grilled Veggie Wraps

Shredded Lettuce &  
Sliced Tomato

American & Provolone Cheese

Sub Rolls

Chicken & Beef Cheesesteak

Garnished with Fried Onions

Seasoned Fries

Cheese Whiz

Philadelphia Soft Pretzels

Brownies & Blondies

Assorted Fresh Baked Cookies

Freshly Brewed Coffees & English Teas  
Iced Tea

**\$26.00 Per Person**

**BUFFET LUNCHEONS**

**AMERICAN CLASSIC BUFFET**

*(Minimum 35 Guests)*

Tossed Garden Salad

Assortment of Dressings & Vinaigrettes

Country Cole Slaw

Red Bliss Potato Salad

Country Fried Chicken

Hickory Smoked Beef Brisket

Bourbon Barbeque Sauce

Baked Macaroni & Cheese

California Blend Vegetables

Rolls & Butter

Landry's Cheese Cake

Fruit Toppings & Chocolate Sauce

Fresh Baked Chocolate Chip & Oatmeal Cookies

Freshly Brewed Coffees & English Teas

Iced Tea

**\$30.00 Per Person**

**ITALIAN BUFFET**

*(Minimum 35 Guests)*

Caesar Salad

Italian Pasta Salad

Tuscan Panzanella Salad

Boneless Breast of Chicken Cacciatore

Meatballs Marinara

Baked Rigatoni

Seasonal Vegetable

Rolls & Butter

Fresh Sliced Seasonal Fruit & Berries

Mini Cannoli's

Assorted Italian Cookies

Freshly Brewed Coffees & English Teas

Iced Tea

**\$30.00 Per Person**

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**HEALTHY BUFFET***(Minimum 50 Guests)*

Garden Salad Bar

Romaine Hearts, Baby Spinach

Vine-Ripened Tomatoes, Cucumbers, Carrots, Red Onion, Shredded Cheese,

Mushrooms, Hard Boiled Eggs

Classic Light Dressings &amp; Vinaigrettes

Grilled Vegetable Salad &amp; White Bean Hummus Trio

Sea Salt &amp; Olive Oil Baked Pita Chips &amp; Assortment Flat Breads

Chilled Herb Crusted Salmon Filet

**HOT SELECTIONS**

Ginger Marinated Breast of Chicken/Asian Vegetables

Grilled Gulf Snapper with Mango Salsa and Cilantro Essence

Whole Wheat Pasta/Sautéed Grape Tomatoes,

Broccoli Rabe &amp; Wild Mushrooms

Infused Extra Virgin Olive Oil

Roasted Vegetables

Wild Rice Medley

**DESSERTS**

Seasonal Fruit &amp; Assorted Berries

Whole Bananas

Yogurt Parfait

Granola Topping

Assorted Sliced Pound Cake / Fresh Fruit Toppings &amp; Spreads

Freshly Brewed Coffees &amp; Herbal Teas

Iced Tea

**\$32.00 Per Person**

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**BOARDWALK BUFFET**

*(Minimum 50 Guests)*

Mediterranean Salad, Pita Crisps

Ducktown's Italian Subs  
Veggie Wraps

Boardwalk Pizzas

All Beef Hot Dogs

Hot Dog Rolls, Sauerkraut, Chopped Onion, Relish, Mustard & Ketchup

Meatball Sandwiches  
Grated Parmesan & Red Pepper Flakes  
Atlantic City Rolls

Crisp French Fries

Salt Water Taffy, Cracker Jacks

Old Fashioned Ice Cream Sundaes  
(Tended by a Server)

Chocolate Chips, Fruit Topping, Chopped Nuts, Chocolate Sauce,  
Butterscotch Sauce, Strawberry Sauce,  
Whipped Cream & Cherries

Freshly Brewed Coffees & Gourmet Teas

Iced Tea

**\$30.00 Per Person**

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**SOUP, SALAD & SANDWICH BUFFET**

*(Minimum 50 Guests)*

**SOUP BAR**

Duo of Signature Soups  
*(Chicken Noodle/Soup Du Jour)*

**SALAD BAR**

Garden Salad Bar  
Romaine Hearts, Baby Spinach  
Vine-Ripened Tomatoes, Sliced Cucumbers, Carrots, Red Onion, Shredded Cheese, Sliced Mushrooms,  
Smoked Bacon, Hard Boiled Eggs  
Assorted Dressings, Vinaigrettes  
Country Cole Slaw  
Red Bliss Potato Salad

**SANDWICH BOARD**

Gourmet Wraps, Sandwiches  
& Petit Italian Hoagies  
New York Style Relish Tray

**HOT SANDWICHES**

Grilled Reuben  
Lean Corned Beef, Swiss Cheese, Sauerkraut & Thousand Island Dressing  
Jewish Rye Bread  
Rosemary & Garlic Grilled Chicken Breast/Roasted Peppers and Onions  
Golden Nugget Signature Lump Crab Cake  
Pub Fries  
Hearth Baked Rolls  
Mustard, Mayonnaise, Cocktail Sauce, Tartar Sauce, Creamed Horseradish  
Pastry Chef's Selection of Assorted Cakes & Brownies  
Freshly Brewed Coffees & English Teas  
Iced Tea

**\$35.00 Per Person**

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**BANQUET BEVERAGE PRICING**

**HOST SPONSORED BAR**

**HOURLY SERVICE**

Unlimited Consumption of Cocktails, House Wines,  
Imported & Domestic Beer, Soft Drinks and Bottled Water

Service Time	Premium	Platinum
One Hour	\$20.00	\$22.00 Per Person
Two Hours	\$28.00	\$30.00 Per Person
Three Hours	\$34.00	\$37.00 Per Person
Four Hours	\$39.00	\$43.00 Per Person
Five Hours	\$44.00	\$48.00 Per Person

**Premium Brand Set Up:** Dewar’s, Seagram’s VO, Jack Daniels, Tanqueray, Absolut, Bacardi Rum, Captain Morgan’s, Jose Cuervo, Triple Sec, DeKeyper Peach Snapps, Pucker Sour Apple, House Wines

**Platinum Brand Set Up:** Crown Royal, Makers Mark Bourbon, Johnnie Walker Black, Level Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Jose Cuervo Traditional Tequila, Cointreau, DeKeyper Peach Schnapps, Pucker Sour Apple, Kahlua, House Wines

**CONSUMPTION SERVICE**

Charges Based on the Actual Number  
of Drinks Consumed

Platinum Brand Cocktails: \$8.00 Each

Premium Brand Cocktails: \$7.00 Each

Cordials: \$9.00 Each

House Wine: \$6.00 Each

Imported Beer: \$7.00 Each

Domestic Beer: \$6.00 Each

Soft Drinks: \$3.00 Each

Bottled Water: \$3.00 Each

International Coffees: \$9.00 Each

Martini Bar: \$12.00 Each

Champagne Bar: \$25.00 per Bottle

Bloody Mary Bar: \$9.00 Each

**The above prices are subject to 7% Sales Tax,  
3% Luxury Tax AND 20% Gratuity**

**CASH BAR**

Guests are responsible for payment of their beverages

Prices are inclusive of applicable taxes

Platinum Brand Cocktails: \$9.00 Each

Premium Brand Cocktails: \$8.00 Each

Cordials: \$10.00 Each

House Wine: \$7.00 Each

Imported Beer: \$8.00 Each

Domestic Beer: \$7.00 Each

Soft Drinks: \$3.50 Each

Bottled Water: \$3.50 Each

Martini Bar: \$13.00 Each

**A minimum of \$800.00 in Beverage Revenue,  
Per Bar, Must be Generated. Otherwise a Charge of  
\$150.00 Per Bartender will be Imposed**

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**RECEPTION ITEMS**

**SEAFOOD SELECTION**

Priced per 100 Pieces

Oysters on the Half Shell .....	\$300.00
Clams on the Half Shell .....	\$275.00
Smoked Scallops with Tropical Fruit Relish .....	\$300.00
Jumbo Shrimp Cocktail .....	\$400.00
Prepared To Order: Traditional Old Bay, Grilled or Cajun Stone Crab Claws.....	\$450.00

The Above Items are Served with Appropriate Condiments to include:  
Cocktail Sauce, Grated Horseradish, Remoulade, Dijon Mustard Sauce, Tabasco Sauce,  
Lemon Wedges and Mignonette Sauce

**CEVICHE SPOONS**

Salmon Ceviche/Cilantro, Ginger  
Shrimp, Lemon Grass, Chives  
Lobster, Dijon Tarragon Aioli  
**\$350.00 per (100) Pieces**

**SEAFOOD MARTINIS**

Lump Crab, Poached Shrimp, Chilled Lobster Salad  
Elegantly Presented in a Martini Glass  
Russian Vodka and Cilantro infused Cocktail Sauce  
**\$13.00 Each**

**PLEASE INQUIRE ABOUT CUSTOM MADE ICE CARVINGS**

**Market Crudite Display & Garden Herb Dip**

<b>Small - \$175.00</b> Serves 25	<b>Medium - \$250.00</b> Serves 50	<b>Large - \$300.00</b> Serves 100
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**Grilled and Roasted Marinated Vegetable Display & White Bean Hummus Trio / Baked Pita Chips**

<b>Small - \$200.00</b> Serves 25	<b>Medium - \$250.00</b> Serves 50	<b>Large - \$375.00</b> Serves 100
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**Artisan Cheese Display & Gourmet Crackers, Flat Breads with Assorted Mustards**

<b>Small - \$200.00</b> Serves 25	<b>Medium - \$250.00</b> Serves 50	<b>Large - \$375.00</b> Serves 100
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**Seasonal Fruits & Assorted Berries & Honey Yogurt Dipping Sauce**

<b>Small - \$200.00</b> Serves 25	<b>Medium - \$250.00</b> Serves 50	<b>Large - \$350.00</b> Serves 100
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**STATIONS**

<b>Hand Rolled Sushi</b> .....	<b>\$450.00 (100) Pcs</b>
Maki & Nigeri Rolls/Wasabi, Soy Sauce, Pickled Ginger & Wakimi Salad	
<b>Antipasto</b> .....	<b>\$13.50 Per Person</b>
Assorted Cured Meats & Italian Cheeses, Roasted Peppers, Marinated Olives, Pepperoncini, Artichoke Hearts, Mediterranean Seafood Ceviche, Marinated Tomatoes & Focaccia Bread, Grissini/Infused Olive Oils	
<b>Bruschetta</b> .....	<b>\$10.00 Per Person</b>
Rustic Bruschetta Crisps/Marinated Tomatoes, Pesto, Olive Tapenade, Mozzarella, Basil, Parmesan & Extra Virgin Olive Oils	
<b>Fajita</b> .....	<b>\$15.00 Per Person</b>
Grilled Southwestern Beef & Chicken Strips, Sautéed Peppers and Onions, Warm Flour Tortillas, Shredded Lettuce, Chopped Onion, Diced Tomato, Shredded Jack Cheese, Sour Cream, Guacamole, Salsa & Jalapeno Peppers	
<b>Build your own Sliders Trio</b> .....	<b>\$13.50 Per Person</b>
Classic Beef Burger, Blackened Chicken Breast, Crab Cake, Plum Tomato, Lettuce, Butter Pickles, Homemade, Catsup, Jersey Vegetable Slaw, Smoked Tomato Remoulade, Served on Fresh Artisan Roll	
<b>Viennese Table</b> .....	<b>\$20.00 Per Person</b>
Pastry Chef's Selection of Assorted Cake, Pastries, Creams in Glasses, Fancy Cookies and Petit Fours, Flavored Coffees, Whipped Cream, Chocolate Shavings, Cinnamon Sticks	

**SMALL BITES**

**COLD**

<b>Tomato &amp; Mozzarella on Skewer</b> .....	<b>\$300.00</b>
<b>Strawberry Stuffed Boursin</b> .....	<b>\$300.00</b>
<b>Prosciutto Wrapped Melon</b> .....	<b>\$300.00</b>
<b>Baha Ranch Chicken Tortilla</b> .....	<b>\$300.00</b>
<b>Eggplant &amp; Goat Cheese Roulades Hearts of Palm, Dijon Drizzle</b> .....	<b>\$300.00</b>
<b>Tomato Bruschetta &amp; Grilled Roasted Crostini</b> .....	<b>\$300.00</b>
<b>Roma Tomato Provencale Stuffed with Lump Crab Dressing</b> .....	<b>\$350.00</b>
<b>Filet Mignon Crostini</b> .....	<b>\$350.00</b>
<b>Grilled Marinated Shrimp on Cucumber</b> .....	<b>\$350.00</b>

**HOT**

<b>Spring Rolls/Hot Mustard &amp; Duck Sauce</b> .....	<b>\$300.00</b>
<b>Mini Franks En Croute with Mustard Sauce</b> .....	<b>\$300.00</b>
<b>Buffalo Chicken Wings with Blue Cheese</b> .....	<b>\$300.00</b>
<b>Sausage &amp; Spinach Stuffed Mushrooms</b> .....	<b>\$300.00</b>
<b>Vegetable Quesadilla/Salsa Fresca</b> .....	<b>\$300.00</b>
<b>Mini Philly Cheese Steaks</b> .....	<b>\$300.00</b>
<b>Asian Dim Sum Dumplings/Chili Soy Dipping Sauce</b> .....	<b>\$300.00</b>
<b>Blackened Beef Satay/ BBQ Sauce</b> .....	<b>\$300.00</b>
<b>Grilled Chicken Satay / Thai Peanut Sauce</b> .....	<b>\$300.00</b>
<b>Coconut Shrimp/Tropical Fruit Relish</b> .....	<b>\$300.00</b>
<b>Roasted Mushroom &amp; Boursin Cheese Phyllo</b> .....	<b>\$300.00</b>
<b>Clams Casino</b> .....	<b>\$300.00</b>
<b>Sea Scallops Wrapped in Smoked Applewood Bacon</b> .....	<b>\$350.00</b>
<b>Old Bay Crab Stuffed Mushrooms</b> .....	<b>\$350.00</b>
<b>Petit Lump Crab Cakes/Tomato Remoulade</b> .....	<b>\$350.00</b>
<b>Panko Fried Shrimp with Chile Dipping Sauce</b> .....	<b>\$350.00</b>

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**ACTION STATIONS**

Chef Attendant @ \$150.00

Pasta Bar (minimum of 50 guests/server attendant) .....\$11.50 Per Person

**YOUR CHOICE OF TWO PASTAS:**

Penne, Farfalle, Mezze Rigatoni, Cavatelli, Wild Mushroom Ravioli, Lobster Ravioli, Three Cheese Sacchetti Purses

**YOUR CHOICE TWO SAUCES:**

Classic Pomodoro, Tomato Vodka Cream, Wild Mushroom Ragout, Pesto, Arriabiato, Carbonara,

Tomato/Eggplant Caponata with Crab, Lobster Cognac Sauce

Reggiano Parmesan Cheese, Red Pepper Flake & House Baked Focaccia Bread

Potato Martini Bar ..... \$9.50 Per Person

Yukon Gold Potatoes Prepared the way the you like them

Diced Lobster, Cream Fraiche, Roasted Garlic, Wild Mushrooms, Truffle Oil, Shredded Cheese, Crispy Bacon

Bits, Scallions, garnished with a Gaufrette Potato

Lillie’s Asian Stir Fry Station ..... \$15.00 Per Person

Your Choice of Marinated Beef, Chicken or Shrimp Prepared in a Wok Hunan Style, Szechuan, or

Black Bean Ginger Sauce Accompanied by Imperial House Fried Rice

Seafood Pescatore Station ..... \$16.50 Per Person

Scallops, Shrimp, Calamari Sautéed with Garlic, Plum Tomato, Basil, White Wine and Red Chile

Steak Au Poivre..... \$15.00 Per Person

Medallions of Filet Mignon, Sautéed with Shallots, Cognac, Green Peppercorn Demi Glaze

Bananas Foster, Cherries Jubilee or Crepes Suzette / Vanilla Bean Ice Cream ..... \$10.00 Per Person

**CARVED MEATS**

Chef Attendant @ \$150.00

Each Item Served with Complimenting Condiments, Sliced Hearth Baked rolls

Portions Servings are Approximate

Slow Roasted Steamship Round of Beef Au Jus (Serves 100) ..... \$675.00 Each

Roasted Prime Rib of Beef, Au Jus (Serves 40) ..... \$350.00 Each

Seared Tenderloin of Beef (Serves 20)..... \$350.00 Each

Roasted Boneless Pork Loin (Serves 20)..... \$225.00 Each

Glazed with Mango Chutney, Garlic and Rosemary

Oven Roasted Turkey Breast, Cranberry Relish (Serves 20)..... \$225.00 Each

Smoked Virginia Bone-In Ham (Serves 40) ..... \$225.00 Each

Whole Roasted Market Fish.....Market Price

Saffron Aioli, Ginger Scallion Soy, Tomato Ceviche

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**DINNER SELECTIONS**

All Dinners Include a Soup or Salad, Seasonal Vegetable, Starch & Dessert  
Served with Artisan Breads, Brewed Coffees & English Teas

**APPETIZERS**

Jumbo Shrimp.....\$12.50 Per Person  
Cocktail Sauce

Seafood Martini.....\$13.00 Per Person  
Lump Crab, Jumbo Shrimp, Lobster Medallion  
Russian Vodka Infused Cocktail Sauce

Cold Antipasto Plate .....\$9.00 Per Person  
Mozzarella, Tomato, Basil, Cured Meats, Provolone, Marinated Mushrooms,  
Roasted Peppers, Cured Olives

Wild Mushroom Ravioli.....\$11.00 Per Person  
Light Truffle Cream Sauce

Lobster Ravioli.....\$15.00 Per Person  
Braised Fennel & Cognac Cream

**CHOICE OF SOUP OR SALAD**

(Select one from the Group)

**SOUP**

Wild Mushroom Bisque, Dry Sack Sherry  
Cream of Asparagus, En Croute  
Jersey Shore Crab Chowder  
Italian Wedding Soup

**SALAD**

Traditional Caesar  
Shaved Cheese & Parmesan Crisp  
Spinach Salad  
Red Onion, Crumbled Bacon, Hard Boiled Eggs, Tomatoes  
Sweet & Sour Vinaigrette  
Assorted Field Greens  
Tomato Carpaccio, Crispy Pancetta, Pinenuts, Artichokes  
Lemon Basil Vinaigrette  
Caprese  
Vine Ripened Tomatoes, Buffalo Mozzarella, Fresh Basil, Field Greens  
Balsamic Drizzle  
Steakhouse Wedge  
Iceberg Lettuce, Heirloom Tomato, Crispy Bacon  
Bleu Cheese Dressing

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**ENTREES**

(Choose One)

- Chicken Marsala..... \$38.00 Per Person
- Chicken Rustico..... \$38.50 Per Person  
Stuffed with Arugula, Tomato, Prosciutto, Mozzarella, Lemon Beurre Blanc
- Grilled Breast of Chicken & Broiled Horeseradish ..... \$42.00 Per Person  
Stuffed Bacon Wrapped Shrimp
- Chicken Granchio ..... \$43.00 Per Person  
Lump Crab, Asparagus, Fontina Cheese, Lemon Essence
- Slow Roasted Prime Rib of Beef, Au Jus Creamed Horseradish..... \$49.00 Per Person
- Grilled Centercut 8oz. Filet Mignon of Beef..... \$59.00 Per Person  
Shallot Confit & Port Wine Demi
- Grilled 10 oz. Texas Rib Eye ..... \$45.00 Per Person  
Bourbon Steak Sauce
- Atlantic Flounder Florentine..... \$39.00 Per Person  
Caper Butter Sauce
- Casino Crusted Sea Bass ..... \$49.00 Per Person  
Lemon Essence
- Broiled Lobster Tail ..... Market Price  
Stuffed with Crab Imperial \$7.50 Extra

**MIXED GRILLS**

Grilled Filet Mignon & Golden Nugget Signature Crab Cake  
\$65.00 Per Person

Classic Surf & Turf  
6 oz. Filet Mignon of Beef, 8 oz. Lobster Tail  
Drawn Butter & Lemon  
Market Price

Centercut Filet Mignon, Roasted Sea Bass Oreganato  
& Grilled Lamb Chop  
\$70.00 Per Person

**DESSERTS**

Chocolate Mousse Torte

Tiramisu

Classic Chocolate Layer Cake

Maple Cream Pumpkin Cheesecake

Lemon Meringue Torte

Key Lime Pie

Apple Tart

Orange Creamsicle Torte

Golden Nugget Famous Cheesecake

Fresh Fruit Compote

Carrot Cake

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**BUFFET DINNER**

(50 Guest Minimum)

**SALAD BAR**

Romaine Hearts, Baby Spinach, Mesclun Greens  
 Vine-Ripened Tomatoes, Cucumbers, Carrots, Red Onion, Shredded Cheese, Mushrooms, Smoked  
 Bacon, Croutons, Hard Boiled Eggs  
 Assorted Dressings & Vinaigrettes

Key West Seafood Salad, Lime, Cilantro & Mango

Grilled Vegetable Salad  
 Lemon Thyme Vinaigrette

Caprese Salad  
 Balsamic Reduction

Assorted Cured Meats & Artisan Cheese Board  
 Gourmet Mustard, Flat Breads & Crackers

**HOT SELECTIONS**

**ENTREE**

- (1) Select a Chicken
- (2) Select a Fish
- (3) Select a Pasta

**CARVING STATION**

**(1 Chef Carver @ \$150.00 per 100 Guests)**

**Select (1) of the Following**

Slow Roasted Prime Rib of Beef, Natural Au Jus  
 NY Sirloin, Au Poivre

Tenderloin of Beef, Merlot Reduction & Bernaise Sauce  
 (\$10.00 Additional Per Person)

Seasonal Vegetables  
 Herb Roasted Potatoes

**DESSERT**

Fruit & Fresh Berries  
 Chambord Sabayon

Pastry Chef's Selection of Assorted Flavored Mousse, Cakes, Pastries,  
 Parfaits, Fancy Cookies and Petit Fours

Artisan Bread Basket

Freshly Brewed Coffees, English Teas

**\$65.00 Per Person**



**BUFFET DINNER SELECTIONS**

(Choose (1) From Each Category)

**CHICKEN**

Chicken Abruze  
Artichokes, Roasted Red Pepper, Mushrooms, Plum Tomato  
Marsala Wine

Chicken Francaise  
Lemon Caper Butter Sauce

Boneless Breast of Chicken  
Sautéed Spinach, Tomato Concasse  
Pinot Grigio Reduction

Chicken Della Nona  
Pomodoro, Roasted Garlic, Buffalo Mozzarella

**FISH/SEAFOOD**

Filet of Flounder Florentine  
Lemon Essence

Hibachi Salmon, Tepinaki Vegetables & Jasmine Rice  
Miso Glaze

Seafood Cioppino  
Mussels, Clams, Shrimp, Scallops, Market Fish  
White Wine, Garlic, Roma Tomatoes

Roasted King Cod Napolean  
Layered with Arugula, Mushroom  
Dijon Cider Consomme

Jersey Shore Seafood Pot  
Whole Lobster (1.5lb.), Clams & Mussels, Sweet Corn &  
Red Bliss Potato Drawn Butter  
\$25.00 Additional Per Person

**SIGNATURE PASTAS**

Mezze Rigatoni  
Pancetta, Asparagus, Vodka Rosa Sauce

Cavatelli Pasta Primavera  
Extra Virgin Olive Oil/Sweet Basil

Three Cheese Sacchetti Pasta, Pomodoro  
Wild Mushroom Ravioli, Light Truffle Cream Sauce  
Shaved Nutmeg

Gnocchi Bolognese  
Penne Sorrentino  
Eggplant, Broccoli Rabe, Sweet Sausage, Roast Pepper  
Light Garlic Broth