



PENN
ENTERTAINMENT

2026 CATERING MENU



APPETIZERS

Jumbo Shrimp on Ice with Cocktail and Remoulade Sauces, fresh Lemon - \$150 (50 pieces)

Charcuterie Board with Hard Salami, Prosciutto, Capicola, Crackers, Assorted Cheese Cubes, Boursin Cheese, Feta Stuffed Olives, Red Grapes, Strawberries, Orange Marmalade and Spicy Blackberry Jam - \$12 Per Person (Minium 12)

Cheese Board Crackers, Assorted Cheese Cubes, Boursin Cheese Spread - \$10 Per Person (Minium 12)

Vegetable Crudit  with Chipotle-Ranch - \$65 (12 servings)

Fruit Tray with Chocolate Ganache - \$65 (12 servings)

Pinwheels Assorted artisanal pinwheel wraps - \$65 (12 servings)

Barbequed or Swedish Meatballs - \$68 (12 servings)

Spinach Artichoke Dip with Tortilla Chips - \$58 (12 servings)*

Fried Chicken Tenders with Honey Mustard Dipping Sauce - \$80 (12 servings)*

Southwest Queso with Tortilla Chips - \$65 (12 servings)*

Guacamole Dip with Tortilla Chips - \$60 (12 servings) *

Fire Roasted Salsa with Tortilla Chips - \$28 (12 servings)*

Chip Dip Hooray with Southwest Queso, Guacamole Dip, Fire Roasted Salsa and Tortilla Chips - \$160 (24 servings)*

Deluxe Mixed Nuts with Cashews, Peanuts, Pecans, Walnuts, Brazil Nuts - \$30 (2lb)*

* INDICATES
ITEMS THAT ARE
AVAILABLE AFTER
DEADLINES AND
ON EVENT DAY.



PRIME STARTING GATE DINNER

\$63.95

CHINAWARE SETUP: BUFFET STYLE WITH ROLLED SILVERWARE AND DINNER PLATES

- House Salad w/ Creamy Ranch and Golden Italian Dressing

Choice of Two Sides:

- Grilled Vegetables
- Honey Glazed Carrots
- Steamed Broccoli
- Roasted Asparagus with Mushrooms

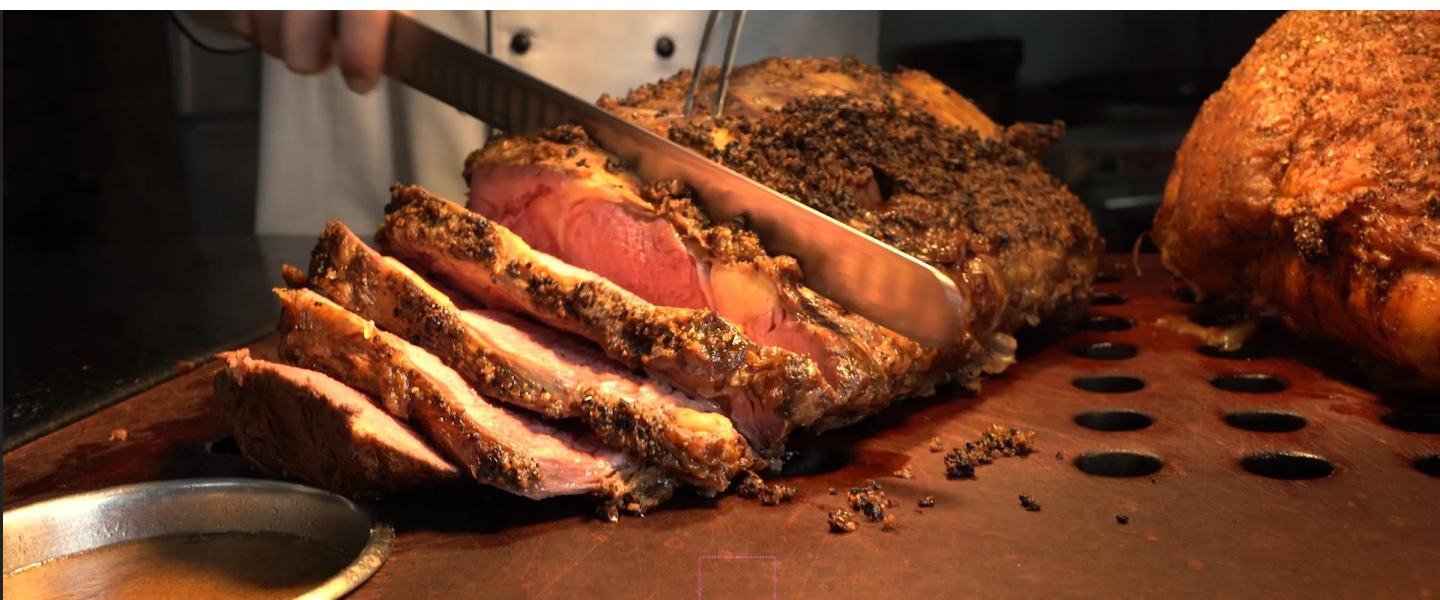
Choice of One Starch:

- Herb Roasted Red Potatoes
- Rice Pilaf
- Loaded Mash Potato Bar

Choice of Two Entrees:

- Rotisserie Chicken
 - Bacon Wrapped Pork Loin with Red Wine Demi-glace
 - White Fish with Creamy Lemon Caper Sauce
 - Carved Prime Rib with Au Jus and Horseradish
- Sweet Hawaiian Dinner Rolls

Choice of One Dessert



LA BELLA ITALIAN DINNER

\$42.95

CHINAWARE SETUP: BUFFET STYLE WITH ROLLED SILVERWARE AND DINNER PLATES

- Tossed Caesar Salad w/ Crunchy Croutons topped with Shredded Parmesan Cheese

Choice of Two Sides:

- Italian Roasted Vegetables & Mushrooms
- Garlic Parmesan Green Beans
- Herb Roasted Fingerling Potatoes
- Pasta tossed in Garlic Butter

Choice of Two Entrees:

- Grilled Chicken with Sun-Dried Tomato Pesto Sauce
- Tuscan Braised Beef in Wine Sauce
- Creamy Chicken Alfredo
- Old World Meatballs in Marinara
- Tuscan Butter Salmon

- Garlic Bread

Choice of One Dessert

MARDI GRAS CAJUN DINNER

\$42.95

CHINAWARE SETUP: BUFFET STYLE WITH ROLLED SILVERWARE AND DINNER PLATES

- House Salad with Creamy Ranch and Golden Italian Dressing

Choice of Two Sides:

- Cajun Dirty Rice
- Old Fashioned Mac-N-Cheese
- Creole Green Beans
- Southern Stewed Tomato & Okra

Choice of Two Entrees:

- Buttermilk Fried Chicken
- Redfish Pontchartrain
- New Orleans Smothered Pork Chops
- Blackened Catfish

- Sweet Buttery Corn Bread

Choice of One Dessert



TEXAS SMOKEHOUSE

\$38.95

CHINAWARE SETUP: BUFFET STYLE WITH ROLLED SILVERWARE AND DINNER PLATES

- Baked Potato Salad
- Green Beans with Bacon
- Kernel Corn

Choice of Two Entrees:

- Smoked Brisket
- Smoked Pulled Pork
- Smoked Sausage
- Mesquite Chicken Breast

- Sweet Hawaiian Rolls

Choice of One Dessert

SOUTH O' THE BORDER

\$38.95

CHINAWARE SETUP: BUFFET STYLE WITH ROLLED SILVERWARE AND DINNER PLATES

- Tortillas, Pico de gallo, Shredded Cheese and Sour Cream
- Ranchero Style Beans
- Spanish Rice

Choice of Two Entrees:

- Beef Fajitas
- Chicken Fajitas
- Chicken Enchiladas
- Beef Enchiladas

Choice of One Dessert





ALL AMERICAN DINNER*

\$29.95

STANDARD SETUP: BUFFET STYLE WITH DISPOSABLE SILVERWARE AND PLATES

(Minimum 12 servings)

- House Salad with Creamy Ranch and Italian Dressing
- Baked Potato Salad
- Potato Chips

Choice of Two Entrees:

- Hot Dogs (Condiments & Hot Dog Buns)
 - Fried Chicken Tenders with Honey Mustard Dipping Sauce
 - Hamburgers (Condiments & Hamburger Buns)
- Cookies & Brownies

NACHO & TACO BAR*

\$29.95

STANDARD SETUP: BUFFET STYLE WITH DISPOSABLE SILVERWARE AND PLATES

(Minimum 12 servings)

Build your own Nacho & Taco Bar Featuring:

Tortilla Chips, Flour Tortillas, Diced Fajita Chicken, Ground Beef, Southwest Queso, Pico de Gallo, Pickled Jalapenos, Shredded Lettuce, Diced Tomatoes, Sour Cream, Shredded Cheese and Fire Roasted Red Salsa

PIZZA PARTY*

\$29.95

STANDARD SETUP: BUFFET STYLE WITH DISPOSABLE SILVERWARE AND PLATES

(Minimum 12 servings)

- House Salad with Creamy Ranch and Italian Dressing
- Italian Pasta Salad

Choice of Two Entrees:

- Cheese Pizza
 - Peperoni Pizza
 - Meat Lovers Pizza
 - Supreme
- Cookies & Brownies

* INDICATES MENUS THAT ARE AVAILABLE AFTER DEADLINES AND 24 HOURS BEFORE EVENT DAY.

CHOICE OF DESSERTS

ADDITIONAL DESSERTS \$5.95 PER PERSON

- Apple Pie
- Pecan Pie
- Strawberry Cheesecake
- New York Cheesecake
- Assorted Fresh Baked Cookies
- Fudge Brownies
- Lemon Bars
- Tiramisu Cupcakes
- Red Velvet Cupcakes
- Chocolate Cake
- Italian Cream Cake



LIGHT LUNCH OPTIONS

DELI LUNCH*

\$27.95

STANDARD SETUP: BUFFET STYLE WITH DISPOSABLE SILVERWARE AND PLATES

(Minimum 12 servings)

Deli Lunch Tray's Come with Assorted Artisan Baked Breads, Slow Roasted Roast Beef, Carved Deli Ham, Carved Turkey Breast, Big Eye Swiss Cheese, Aged Cheddar Cheese, American Cheese, Lettuce, Tomato, Onion, Pickle spears, Mayonnaise and Mustard

Also Includes

- House Salad with Creamy Ranch and Italian Dressing
- Assorted Chips

- Cookies and Brownies

BOXED LUNCH*

\$14.95

(Minimum 12 servings)

All Box Lunches include:
Fresh Baked Cookie, Assorted Chips, Pickle Spear, Utensils, Mayonnaise and Mustard Packets

Choice of Sandwich

- Roast Beef & Cheddar
- Ham & Swiss
- Turkey & Cheddar
- Chicken Salad
- Tuna Salad

Sandwiches prepared on White and Wheat Bread topped with Lettuce and Tomato



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BREAKFAST OPTIONS

THE CLASSIC BREAKFAST

\$28.95

CHINAWARE SETUP: BUFFET STYLE WITH ROLLED SILVERWARE AND DINNER PLATES

(Minimum 12 servings)

Assorted Fresh Fruit Tray
Toasted Bagels with Butter, Fruit Preserves and Cream Cheese
Light and Fluffy Scrambled Eggs
Applewood Smoked Bacon
Maple-Sage Breakfast Sausage
Golden Crispy Hash Browns
Juice Selection
Coffee Service

CONTINENTAL BREAKFAST*

\$14.95

STANDARD SETUP: BUFFET STYLE WITH DISPOSABLE SILVERWARE AND PLATES

(Minimum 12 servings)

Assorted Fresh Fruit Tray
Toasted Bagels with Butter, Fruit Preserves and Cream Cheese
Variety of Muffins and Danish Pastries
Juice Selection

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BEVERAGE SERVICE

Coffee Service – Includes Coffee cups with lids, Creamer, Assorted Sugars and Stir sticks - \$25 per gallon

Tea Service – Includes Cups, Straws, Lemons, and Assorted Sugars - \$25 per gallon

Soft Drink & Bottled Water – On consumption, Special Events Only - \$4.50 each

Selection of Juices – On consumption - \$4.50 each

BAR OPTIONS

Open Bar: located in the Suite or at the Foyer Bar. Paid for by the host and charged to the final Event Bill.

Foyer Cash Bar: Located in the Foyer of the Suite Level. Provided with all suite rentals with no surcharge.

Cash Bar located in the Suite. Guest is responsible for purchase of their own beverages. A \$250 surcharge will be added to the Event Bill but can be removed if the total of the cash bar exceeds \$250.

Domestic Beer & House Wine Drink Tickets can be added to the event for \$6.5 ea.

Import Beer & Premium Wine Drink Tickets can be added to the event for \$8.5 ea.

Full House Bar Drink Tickets can be added to the event for \$10.5 a ticket.
(includes Domestic, Import Beer and Premium wines)

Full Premium Bar Drink Tickets can be added to the event for \$12.5 a ticket.
(includes Domestic, Import Beer and Premium wines)

SETUP & SERVICE UPGRADES

Chinaware – Upgrade from Disposable Dinnerware to Rolled Silverware and Dinner Plates. \$5.95 Per Person

Table Setting – Upgrade from Chinaware to place settings with Silverware, Folded Napkin, Charger, Water Glass and Water Carafes(2 per table.) \$7.95 Per Person

Plated Dinner Service – Upgrade from Buffet Style Service to a plated Three Course Dinner featuring Salad, Entrée and Desert with table setting. Only available on the Suite Level and Jockey Club. \$34.95 Per Person