



PENN
ENTERTAINMENT

2024 CATERING MENU



APPETIZERS

Jumbo Shrimp on Ice with Cocktail and Remoulade Sauces, fresh Lemon - \$150 per 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 \$10 Per Person

Vegetable Crudit  with Chipotle-Ranch - \$120 (20 people)

Swedish Meatballs - \$100 (20 People)

Barbequed Meatballs - \$100 (20 People)

Spinach Artichoke Dip with Tortilla Chips - \$80 (20 people)*

Fried Chicken Tenders with Honey Mustard Dipping Sauce - \$80 (10 People)*

Southwest Queso with Green Chilies, Tomatoes and Cilantro - \$75 (20 people)*

Guacamole Dip with Tortilla Chips - \$65 (20 people) *

Fire Roasted Salsa with Tortilla Chips - \$20 (10 people)*

Chip Dip Hooray with Southwest Queso, Guacamole Dip, Fire Roasted Salsa and Tortilla Chips - \$145 (20 People)*

Deluxe Mixed Nuts with Cashews, Peanuts, Pecans, Walnuts, Brazil Nuts - \$25 (2lb)*

Super Snack Mix- \$16 (2lb)*



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

PREMIUM STARTING GATE DINNER

\$44.95

STANDARD SETUP: BUFFET STYLE WITH ROLLED SILVERWARE AND DINNER PLATES

- Tossed Green Salad with Creamy Ranch and Italian Dressing

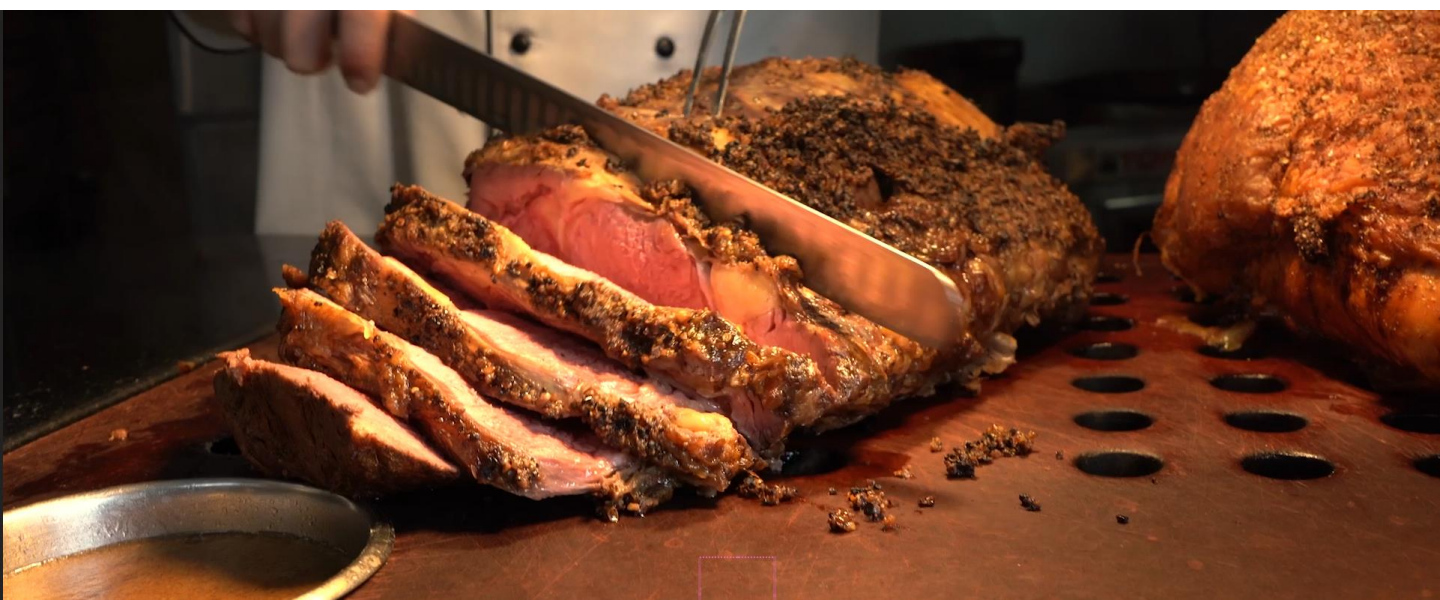
Choice of Two Sides:

- Grilled Vegetables
- Cream Spinach
- Roasted Asparagus with Wild Mushrooms
- 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
 - Slow Roasted Turkey Breast
 - Carved Prime Rib with Au Jus and Horseradish (Add \$10 Per Person)
-
- Fresh Dinner Rolls

Choice of One Dessert



LA BELLA ITALIAN DINNER

\$38.95

STANDARD SETUP: BUFFET STYLE WITH ROLLED SILVERWARE AND DINNER PLATES

Choice of One Salad:

- Caesar Salad or Caprese Salad

Choice of Two Sides:

- Italian Roasted Vegetables & Mushrooms
- Garlic Parmesan Green Beans
- Creamy Mushroom Risotto
- Herb Roasted Fingerling Potatoes

Choice of Two Entrees:

- Grilled Chicken with Sun-Dried Tomato Pesto Sauce
- Tuscan Braised Beef in Wine Sauce
- Grilled Pork Scaloppini
- Tuscan Butter Salmon
- Garlic Bread

Choice of One Dessert

MARDI GRAS CAJUN DINNER

\$38.95

STANDARD SETUP: BUFFET STYLE WITH ROLLED SILVERWARE AND DINNER PLATES

Choice of One Salad:

- Garden Salad or Pasta Salad

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

\$33.95

STANDARD 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

\$33.95

STANDARD SETUP: BUFFET STYLE WITH ROLLED SILVERWARE AND DINNER PLATES

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

Choice of Two Entrees:

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

Choice of One Dessert





ALL AMERICAN DINNER*

\$27.95

STANDARD SETUP: BUFFET STYLE WITH DISPOSABLE SILVERWARE AND PLATES

- Tossed Green 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

PASTA BAR*

\$27.95

STANDARD SETUP: BUFFET STYLE WITH DISPOSABLE SILVERWARE AND PLATES

(Minimum 16 People)

Build your own Pasta Bar Featuring:

Spaghetti Pasta, Penne Pasta, Marinara Sauce, Alfredo Sauce, Meatballs, Grilled Chicken, Italian Sausage, Parmesan Cheese, Caesar Salad and Garlic Bread

NACHO & TACO BAR*

\$27.95

STANDARD SETUP: BUFFET STYLE WITH DISPOSABLE SILVERWARE AND PLATES

(Minimum 16 People)

Build your own Nacho & Taco Bar Featuring:

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

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

CHOICE OF DESSERTS

ADDITIONAL DESSERTS \$4.95 PER PERSON

- Apple Pie
- Pecan Pie
- Cherry Pie
- Strawberry Cheesecake
- New York Cheesecake
- Assorted Fresh Baked Cookies
- Fudge Brownies
- Lemon Bars
- Tiramisu Cupcakes
- Red Velvet Cupcakes
- Chocolate Cake
- Carrot Cake
- Italian Cream Cake
- Tres Leches Cake
- Churros with Caramel Dipping Sauce



LIGHT LUNCH OPTIONS

DELI LUNCH*

\$24.95

STANDARD SETUP: BUFFET STYLE WITH DISPOSABLE SILVERWARE AND PLATES

All Deli Lunches 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, Assorted Chips and Choice of Salad

Choice of One

- Pasta Salad
- Baked Potato Salad
- Cookies and Brownies

BOXED LUNCH*

\$17.95

All Box Lunches come with Whole Fruit, a Cookie, Assorted Chips, Drink and Sandwich on a Fresh Hoagie Roll

Choice of Sandwich

- Roast Beef & Cheddar
- Ham & Swiss
- Turkey & Cheddar



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

BREAKFAST OPTIONS

THE CLASSIC BREAKFAST*

\$18.95

Basket of Whole Fresh Fruit
Selection of Breakfast Breads with Butter, Fruit
Preserves and Cream Cheese
Assorted Juices
Fluffy Scrambled Eggs
Applewood Smoked Bacon
Maple-Sage Breakfast Sausage
Hash Brown Potatoes

CONTINENTAL BREAKFAST

\$13.95

Basket of Whole Fresh Fruit
Selection of Breakfast Breads with Butter,
Fruit Preserves & Cream Cheese
Assorted Fruit Yogurt, Cereals & Granola
Assorted Juices & Milk

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



TEA & COFFEE 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

SETUP & SERVICE OPTIONS

Chinaware – Upgrade from Disposable Dinnerware to Rolled Silverware and Dinner Plates. \$1.95 Per Person

Table Setting – Upgrade from Chinaware to place settings with Silverware, Folded Napkin, Charger, Water Glass and Water Carafes(2 per table.) \$3.95 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. \$29.95 Per Person

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.

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.

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

Full Bar Drink Tickets can be added to the event for \$8.50 a ticket

Beer & Wine Drink Tickets can be added to the event for \$6.50 a ticket