

BREAKFAST BUFFETS

1 Hour Reception • Minimum 25 Guests

MAIN BREAKFAST BUFFET

\$16 Per Guest
 Assorted Chilled Juices
 Sliced Seasonal Fruit & Berries
 Vanilla Yogurt
 Fluffy Scrambled Eggs
 Smoked Bacon & Sausage Patties
 Breakfast Potatoes
 Assorted Breakfast Pastries
 Coffee & Decaffeinated Coffee
 Assorted Hot Teas

CONTINENTAL

\$11 Per Guest
 Assorted Fruit Juices
 Assorted Breakfast Pastries
 Coffee & Decaffeinated Coffee
 Assorted Hot Teas

CONTINENTAL DELUXE

\$16 Per Guest
 Assorted Fruit Juices
 Breakfast Pastries
 Bagels with Whipped Cream Cheese
 Fresh Sliced Seasonal Fruit & Berries
 Fruit Yogurt
 Assorted Cold Cereals with 2% Milk
 Coffee & Decaffeinated Coffee
 Assorted Hot Teas



HEALTHY CONTINENTAL

\$13 Per Guest
 Assorted Muffins (Blueberry, Cranberry Orange & Banana Nut Bread)
 Fruit Parfait, Skim Milk, Coffee, Decaffeinated Coffee & Assorted Hot Teas

ADD THE FOLLOWING SELECTIONS TO YOUR BUFFET:

Biscuits with Sausage Gravy \$3 Per Person	Sliced Picnic Ham \$3 Per Person
4 oz. Grilled Petite Top Sirloin \$5 Per Person	Omelet Station (Min. 35 Guests) \$7 Per Person

YOUR EVENT DESTINATION

HOLLYWOOD
Gaming[®]

— DAYTON RACEWAY —

777 Hollywood Boulevard, Dayton, OH 45414
 HollywoodCasinoDayton.com

Must be 21+. Gambling problem? Call 1-800-589-9966
 or visit www.org.ohio.gov for help.

THEME BUFFETS

1 Hour Reception • Minimum 25 Guests
 Includes: Coffee, Decaffeinated Coffee, Hot Tea & Ice Tea

ASIAN WOK

\$21.25 Per Guest
 California Sushi Rolls
 Egg Rolls
 Smoked Pork Loin & Bok Choy
 Szechuan Chicken or Mongolian Beef
 Vegetable Fried Rice
 Fortune Cookies

ITALIAN

\$24.95 Per Guest
 Tossed Caesar Salad
 Antipasto Platter
 Tomato, Basil & Oil with Fresh Mozzarella
 Chicken Marsala
 Herb Roasted Parmesan Potatoes
 Custard with Caramel Topping



BBQ BUFFET

\$24.95 Per Guest
 Tossed Salad with Choice of Dressing
 Macaroni Salad
 Western Potato Wedges
 BBQ Pulled Pork
 BBQ Ribs
 Brown Sugar Baked Beans
 Corn Cobbettes
 Corn Bread Muffins
 Apple Cobbler

EXECUTIVE DELI

\$21.25 Per Guest
 Tossed Garden Salad
 Soup Du Jour
 Relish Tray
 Ham, Turkey, Roast Beef & Salami
 Sliced Cheddar & Swiss Cheese
 Potato Salad
 Pasta Salad
 Assorted Bread
 Mayonnaise, Whole Grain & Yellow Mustards
 Pies & Cakes

**BUFFET OPTIONS TO SATISFY
 EVERY PALETTE**



RECEPTION MENU

1 Hour Reception • Minimum 25 Guests
\$25 Per Guest

STARTER

DOMESTIC CHEESE DISPLAY: Cheddar, Pepper Jack, Co-Jack Cheese & Gourmet Crackers

CRUDITÉS DISPLAY: Celery, Carrot Sticks, Broccoli, Radishes, Sliced Cucumber, Zucchini, Cauliflower & Ranch Dip

FRESH SEASONAL FRUIT DISPLAY: Sliced Seasonal Fresh Fruit



CHOOSE FOUR HORS D'OEUVRES FROM SELECTION:

- Cocktail Franks
- Chicken Satay with Teriyaki Glaze
- Meatballs with Choice of BBQ, Swedish or Sweet & Sour
- Chicken Wings with Choice of Two Sauces
- Chicken Bites with Choice of Two Sauces
- Egg Rolls with Sweet & Sour Sauce
- Jalapeño Poppers
- Coconut Shrimp with Thai Chili Sauce
- Italian Sausage with Peppers & Onions
- Pork Pot Stickers with Soy Dipping Sauce
- Artichoke Dip with Tortilla Chips
- Bacon Cheddar Potato Skins
- Hummus with Cucumbers, Onions & Flat Bread

PREMIUM ADDITIONS

\$6 Each

- Cocktail Shrimp
- Cold Smoked Scallops
- Crab Claws
- Beef Tenderloin Au Poivre



RECEPTION MENU 2

1.5 Hour Reception • Minimum 35 Guests
\$32 Per Guest (Pick Two Entrées)
\$27 Per Guest (Pick One Entrée)

STARTER

DOMESTIC CHEESE DISPLAY: Cheddar, Pepper Jack, Co-Jack Cheese & Gourmet Crackers

SALAD BAR: Mixed Greens, Caesar Salad, Tomatoes, Eggs, Beets, Mushrooms, Shredded Cheddar, Olives, Sliced Cucumber, Croutons & Dressings

ENTREES

- Baked Chicken
- Kielbasa
- Slice Top Round of Beef
- Roasted Pork Loin
- Yankee Pot Roast
- Chicken Cordon Bleu
- Roasted Turkey
- Glazed Salmon
- Chicken Hollywood
- St. Louis Barbeque Ribs
- Shrimp Scampi
- Chicken Marsala
- BBQ Chicken
- London Broil
- Baked Ham
- Lemon Pepper Cod
- Beef Stroganoff

DESSERT DISPLAY

- Assorted Pies
- Chocolate Cake
- Mousse

SIDES (PICK THREE)

- Mashed Potatoes with Gravy
- Seasoned Baked Potatoes
- Roasted Redskin Potatoes
- Au Gratin Potatoes
- Mac & Cheese
- Lyonnais Potatoes
- Rice Pilaf
- Scalloped Potatoes
- Loaded Mashed Potatoes
- Green Beans with Bacon & Onion
- Brussel Sprouts
- Buttered Corn
- Glazed Carrots
- California Blend
- Stir Fry Vegetables
- Sweet & Sour Cabbage
- Green Bean Almondine

PREMIUM ADDITIONS

- Herb Crusted Tenderloin (\$6)
- Carved Prime Rib (\$3)



BEVERAGE MENU

OPEN BAR

Select One of the Open Bar Options
\$100 Per Bartender

BEER, WINE & SODA BAR

HOUSE WINES: Chardonnay, Cabernet, Merlot & White Zinfandel

DOMESTIC BEERS: Budweiser, Bud Light, Miller Lite, Coors Light & O'Doul's Non-Alcoholic

IMPORTED BEERS: Heineken, Corona & Amstel Light

SOFT DRINKS: Sprite, Coke & Diet Coke

2 Hours: \$24 Per Guest 3 Hours: \$28 Per Guest 4 Hours: \$32 Per Guest

HOUSE BRAND BAR

HOUSE BRAND LIQUOURS: Dewar's Scotch, Jim Beam Whiskey, Seagram's 7 Crown Whiskey, Beefeater Gin, Bacardi Light Rum, Jose Cuervo Gold Tequila, Smirnoff Vodka & Kahlua

HOUSE WINES: Chardonnay, Cabernet, Merlot & White Zinfandel

DOMESTIC BEERS: Budweiser, Bud Light, Miller Lite, Coors Light & O'Doul's Non-Alcoholic

IMPORTED BEERS: Heineken, Corona & Amstel Light

SOFT DRINKS: Sprite, Coke & Diet Coke

2 Hours: \$28 Per Guest 3 Hours: \$34 Per Guest 4 Hours: \$38 Per Guest

CASH BAR

\$100 Per Bartender • Price Per Drink (Cash Banquet Bars are Tax Inclusive)

HOUSE BRAND LIQUOURS (\$8): Dewar's Scotch, Jim Beam Whiskey, Seagram's 7 Crown Whiskey, Beefeater Gin, Bacardi Light Rum, José Cuervo Gold Tequila, Smirnoff Vodka & Kahlúa

PREMIUM BRAND LIQUOURS (\$9): Jack Daniel's Whiskey, Tanqueray Gin, Chivas Regal Whiskey, Crown Royal Whiskey, Bacardi Select Rum, Cuervo 1800 Tequila & Absolut Vodka

HOUSE WINES (\$7 Per Glass): Chardonnay, Cabernet, Merlot & White Zinfandel

DOMESTIC BEERS (\$5): Budweiser, Bud Light, Miller Lite, Coors Light & O'Doul's Non-Alcoholic

IMPORTED BEERS (\$6): Heineken, Corona & Amstel Light

SOFT DRINKS (\$3.75): Sprite, Coke & Diet Coke

WINE LIST - BOTTLE

WHITE

- Kendall-Jackson Chardonnay \$40
- Kendall-Jackson Pinot Grigio \$36
- Lindeman's Moscato \$28

RED

- Kendall-Jackson Cabernet Sauvignon \$40
- 19 Crime Red Wine Blend \$26
- Rodney Strong Pinot Noir \$26



ADDITIONAL SERVICES

ADD ON FOOD STATIONS

NACHO BAR (\$5.50 Per Guest)

Tortilla Chips, Queso Cheese, Seasoned Beef, Salsa, Jalapeños & Sour Cream

BAKED POTATO OR MASHED POTATO BAR (\$4.50 Per Guest)

Baked Potatoes, Mashed Potatoes, Cheese Sauce, Butter, Sour Cream, Bacon & Chives
Add Pulled Pork (\$3) or No Bean Chili (\$2)

SUNDAE BAR (\$5.50 Per Guest)

Vanilla, Chocolate & Strawberry Ice Cream
Caramel & Pineapple Toppings
Whipped Cream
Chopped Nuts & Maraschino Cherries

SEAFOOD BAR PICK 3 (\$18 Per Guest)

Cocktail Shrimp, Smoked Cold Scallops, Oysters on the Half Shell & Salmon Board
Capers & Lemons



AUDIO VISUAL RESOURCES

PACKAGE 1 (\$15)

Wired Microphone with a 25' Cable
Boom Microphone Stand

PACKAGE 2 (\$25)

Sure ULX Wireless Microphone
Boom Microphone Stand
Power Strip

INDIVIDUAL ITEMS

- Wired Microphone \$5
- Sure ULX Wireless Microphone \$10
- Laptop \$15
- Mix 12FX 12-Channel Mixer \$20
- PA System \$25
- Projector \$45
- Projector Screen \$125

PACKAGE 3 (\$75)

Projector
Projector Screen
Power Strip

PACKAGE 4 (\$100)

Boom Microphone Stand
Projector
Projector Screen
Power Strip & Extension Cord



Please add 18% charge and 7.256% state tax. State law requires taxing on the service charge.