

HOLLYWOOD *Gaming*[®]

MAHONING VALLEY RACE COURSE



SPECIAL EVENTS GUIDE

655 N. CANFIELD NILES RD. YOUNGSTOWN, OH ★ 1-877-788-3777 ★ HOLLYWOODMAHONINGVALLEY.COM

★ BRUNCH BUFFET ★

Buffets Require a Minimum of 25 Guests

Scrambled Eggs, Fresh Sliced Fruit, Bacon & Sausage, Fresh Mixed Greens Salad with Choice of Dressings, Fresh Baked Bread

PLUS ONE SELECTION FROM EACH CATEGORY

ENTRÉE OPTION

Chicken Francaise
Chicken Marsala
Spice Grilled Salmon
Roast Beef Au Jus
Herb Roasted Pork Loin

SIDE OPTION

Pasta Marinara
Steamed Red Skins
Peak Season Vegetable
Buttery Mashed Potatoes
House Smoked Beef Brisket Potato Hash

\$15 PER PERSON



OMELETTE BAR

Includes: Peppers, Onions, Cheese, Spinach, Tomatoes, Broccoli, Mushrooms, Fresh Salsa

ADDITIONAL \$5 PER PERSON

★ LUNCH BUFFET ★

Buffets Require a Minimum of 25 Guests

CHOOSE TWO SELECTIONS FROM EACH CATEGORY

Fresh Baked Bread Included

SALAD OPTION

Fresh Garden Salad
*Cherry Tomatoes, Onions, Cucumber,
Assorted Dressings*

Loaded Potato Salad
Cheddar Cheese, Bacon & Scallions

House-Made Fresh Coleslaw

Fruit Salad
Honey Yogurt Dressing

Spinach Salad
*Bacon, Candied Walnuts
& Buttermilk Dressing*

SIDE OPTION

Fresh Green Beans

Sautéed Mixed Vegetable

Herb Roasted Red Bliss Potatoes

Buttery Mashed Potatoes

Skillet Baked Beans
Slab Bacon, Beef

Macaroni & Cheese

ENTRÉE OPTION

Roast Pork Shoulder
Carolina Mustard Barbeque

Pan Seared Salmon
with Caper Cream Sauce

Chicken Marsala
Mushroom & Herb Cream Sauce

Eggplant Parmesan

Pasta
*with choice of Marinara,
Alfredo, or Vodka Sauce*

DESSERT OPTION

NY Style Cheese Cake

Assorted Brownies or Cookies

Amaretto Tiramisu

Chocolate Cake

Carrot Cake

\$24 PER PERSON

★ HORS D'OEUVRES ★

Serves 25 Guests (Minimum)

CRUDITÉS

Display of Seasonal Fresh Vegetables with Assorted Dips

\$2.25 PER PERSON

FRUIT DISPLAY

Display of Seasonal Fresh Fruit

\$2.50 PER PERSON

CHEESE & MEAT DISPLAY

Assorted Cheeses and Cured Meats with Crackers

\$6 PER PERSON

ANTIPASTA DISPLAY

Assorted Cheeses and Cured Meats with Pickled Vegetables

\$6 PER PERSON

COLD-50 PIECES

Jumbo Shrimp with Cocktail Sauce.....	\$150
Oysters on the Half Shell.....	\$150
Tomato, Basil & Roasted Garlic Bruschetta....	\$60
Assorted Roulade Sandwiches.....	\$75
Smoked Salmon with Herb Cream Cheese..	\$175
Antipasto Skewer.....	\$190
Hummus with Pita	\$125
	PER PERSON: \$2.50

HOT-50 PIECES

Cocktail Franks in Pastry.....	\$80	Chicken Spring Rolls w/ Sweet Chili Sauce....	\$115
Vegetable Spring Rolls.....	\$85	Chicken Wings.....	\$50
Coconut Chicken Skewer.....	\$175	Asparagus w/ Cheese wrapped in Phyllo...	\$120
Mushroom in a Phyllo Purse.....	\$170	Beef Satay w/ Teriyaki Glaze.....	\$150
Sausage Stuffed Mushroom Caps.....	\$130	Scallops wrapped in Bacon.....	\$150
Boursin Stuffed Mushroom Caps.....	\$175	Beef Empanadas.....	\$160
Spanakopita.....	\$120	Pecan Chicken Strips.....	\$175
Breaded Fried Mozzarella Ravioli.....	\$70	Boursin Stuffed Peppadew Peppers.....	\$170
Mini Crab Cakes.....	\$175		

★ DINNER BUFFET ★

Buffets Require a Minimum of 25 Guests - Contact an Event Coordinator for Groups Less Than 25

BUFFET #1

Fresh Baked Bread
Two Salads
Two Entrées
Two Side Items
Two Desserts

\$26 PER PERSON

BUFFET #2

Fresh Baked Bread
Three Salads
Three Entrées
Three Side Items
Three Desserts

\$34 PER PERSON

PLEASE SEE NEXT PAGE FOR BUFFET OPTIONS

★ DINNER BUFFET OPTIONS ★

SALAD OPTION

Loaded Potato Salad
Cheddar Cheese, Bacon & Scallions

Tomato, Onion & Cucumber Salad

Italian Roasted Vegetables

Caesar Salad
*Crisp Romaine, Seasoned Croutons,
Classic Creamy Dressing*

Fresh Garden Salad
*Cherry Tomatoes, Onions, Cucumber,
Assorted Dressings*

SIDE OPTION

Buttery Mashed Potatoes

French Style Green Beans

Macaroni & Cheese

Tortellini Pasta Salad

Sautéed Mixed Vegetables

Herb Roasted Red Bliss Potatoes

Baked Ziti Pasta

Cowboy Skillet Baked Beans

ENTRÉE OPTION

Roasted Pork Loin
with a Mustard Glaze

St. Louis Style Pork Ribs

Baked Ham
with a Pineapple Glaze

Chicken Marsala

Chicken Francaise

Herb Roasted Chicken

Southern Style Fried Chicken

Beef Pot-Roast
with Pan Gravy & Caramelized Onions

Smoked-Barbequed Beef Brisket

Pan Seared Salmon
with Caper Cream Sauce

Sautéed Shrimp
in a White Wine Garlic Sauce

Seafood Medley
with Clams, Mussels & Shrimp

Rigatoni with Vodka Sauce

Tortellini & Mushrooms

Spaghetti & Meatballs

DESSERT OPTION

Assorted Cookies & Brownies

Apple Crisp

Pecan Pie

Tiramisu

Chocolate Mousse Cake

Peach Cobbler

Warm Bread Pudding

NY Style Cheese Cake

Carrot Cake

Double Chocolate Cake

★ THEMED BUFFET OPTIONS ★

ITALIAN

Chicken Marsala

Baked Ziti

with Alfredo or Aglio Sauce

Eggplant Parmesan

Roasted Vegetables

Rosemary Potatoes

Italian Greens

Mixed Greens Salad

\$23 PER PERSON

BBQ

St. Louis Ribs

BBQ Chicken Legs

Smoked Beef Brisket

Corn on the Cob

Potato Salad

Coleslaw

Buttermilk Biscuits

\$24 PER PERSON

COUNTRY

Meatloaf

with Gravy

Herb Baked Chicken

Glazed Ham (Carved)

Buttery Mashed Potatoes

Macaroni & Cheese

Biscuits with Sausage Gravy

Sautéed Green Beans

\$25 PER PERSON

SEAFOOD

Crab Cakes

with Lemon Basil Aioli

Clams & Mussels with Shrimp

Sautéed Shrimp

in a White Wine Garlic Sauce

Dry Rubbed Salmon

Basmati Rice Pilaf

Fried Red Potatoes

with Fine Herbs

\$36 PER PERSON

★ STATIONS ★

All Action Stations Require an Attendant at \$75

Carved Prime Rib
Au Jus & Horseradish Cream
(Serves Approx. 25 People)

\$250

Oven Roasted Breast of Turkey
Pan Gravy
(Serves Approx. 25 People)

\$150

Pasta Action Station
3 Varieties of Pasta, Sauces & Additions
(Minimum of 25 People)

\$8 PER PERSON

Honey Glazed Ham
Tart Cherry & Honey Sauce
(Serves Approx. 25 People)

\$200

Herb Roast Pork Loin
Oven Roasted Apples & Baby Onions
(Serves Approx. 25 People)

\$175



DESSERT STATIONS

NY Style Cheese Cake

Double Chocolate Cake

Carrot Cake

Fudge Brownies

Assorted Cookies

\$6 PER PERSON

★ BEVERAGES ★

HOSTED CONSUMPTION BAR

Charges Based on Actual Number of Drinks Consumed

House Brands.....	\$5
Premium Brands.....	\$6+
House Wines.....	\$5
Imported Beers.....	\$5
Domestic Beers.....	\$4

CASH BAR-BY THE DRINK

For any Group Desiring their Guests to Personally Pay for Each Drink

House Brands.....	\$5
Premium Brands.....	\$6+
House Wines.....	\$5
Imported Beers.....	\$5
Domestic Beers.....	\$4

A minimum of \$300 per bar revenue must be generated.

Otherwise, an additional charge of \$150 per bartender will be billed to your account.

Coffee, Tea, Iced Tea, Pop and Water included with all buffets.

Wines may be provided upon request. Prior notice required for requests.