BREAKFAST | BUFFET

All Buffet Breakfast Choices are Served with Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

RACETRACK ROAD | $20

Fresh Fruits
Scrambled Farm Fresh Eggs
Choice of Sausage, Smoked Bacon or Rosemary Ham
Home-Fried Potatoes
Danish Pastries and Muffins
Assorted Dry Cereals
Regular Milk, Skim Milk and Chilled Fruit Juices

THE 210 BREAKFAST | $22

Fresh Fruits
Scrambled Farm Fresh Eggs
Home-Fried Potatoes
Smoked Bacon
Sausage, Egg and Cheese Croissants
Danishes
Bagels, Cream Cheese and Jam
Regular Milk, Skim Milk and Chilled Fruit Juices

THE SOUTH HILLS BUFFET | $26

Fresh Fruits
Yogurt and Granola Parfaits
Scrambled Farm Fresh Eggs
Home-Fried Potatoes
Deep Dish Pancake
Choice of Sausage or Smoked Bacon
Assorted Bagels and Flavored Cream Cheese
Danishes and Muffins
Butter and Preserves
Regular Milk, Skim Milk and Chilled Fruit Juices

A small party fee of $75 will apply to all meal functions with a guarantee of 25 persons or less.
BREAKFAST | PLATED

All Plated Breakfast Choices are Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Chilled Juices

THE HERITAGE | $16
Scrambled Farm Fresh Eggs
Country Style Roasted Potatoes
Choice of Smoked Bacon or Sausage
Slow-Roasted Tomato

THE MEADOWLANDS | $18
Salted Caramel French Toast
Vermont Maple Syrup
Scrambled Farm Fresh Eggs
Choice of Smoked Bacon or Sausage
Country Style Roasted Potatoes
Slow-Roasted Tomato

THE PITTSBURGHER | $22
8 oz. Grilled Sirloin
Local Mushrooms
Scrambled Farm Fresh Eggs
Country Style Roasted Potatoes
Slow-Roasted Tomato
BREAKFAST | BRUNCH ENHANCEMENTS

TWO ENTRÉES | $24 PER PERSON

THREE ENTRÉES | $29 PER PERSON

Herb Grilled Chicken Breast
Local Mushrooms | Madeira Sauce

Roast Top Sirloin
Wild Mushroom Demi-Glace

Slow-Roasted Pork Loin
Dijon-Tarragon Cream | Crispy Onion

Pesto Crusted Salmon
Basil Emulsion | Confit Tomatoes

Gemelli
Broccoli Rabe | Artichokes | Roasted Garlic Cream Sauce

OMELET STATION | $12
Farm Fresh Eggs | Egg Whites | Diced Ham | Sausage | Bacon | Peppers | Onions | Mushrooms | Tomato | Asparagus | Mozzarella and Cheddar

BELGIAN WAFFLE STATION | $8
Warm Maple Syrup | Local Berries | Whipped Cream | Salted Caramel Bananas | Chocolate Chips

SMOKED SALMON BAR | $16
Flavored Cream Cheese | Sliced Tomato | Sliced Red Onion | Caper Tomato Relish
BREAKS | MORNING & AFTERNOON

THE DELUXE CONTINENTAL | $16 PER PERSON
Fresh Bagels and Cream Cheese
Muffins and Danishes
Fresh Fruits
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Hot Teas with Honey and Lemon
Chilled Fruit Juices

BALL PARK BREAK | $18 PER PERSON
Warm Pretzels and Mustard
Cheeseburger Sliders
Buffalo Wings with Bleu Cheese Dressing
UTZ Potato Snacks
Sarris Chocolate Covered Pretzels
Assorted Soft Drinks and Iced Tea

ENERGY BREAK | $16 PER PERSON
Granola Bars
Fresh Fruits
Multigrain Bars
Fresh Vegetable Platter with Light Dips
Assorted Smoothies
Red Bull Energy Drink
Assorted Soft Drinks, Fruit Juices and Iced Tea

THE COOKIE JAR | $15 PER PERSON
Assorted Freshly Baked Cookies
Regular, Skim and Chocolate Milk
Assorted Soft Drinks and Iced Tea

THE GREEN MACHINE | $12 PER PERSON
Assorted Cold Lettuce Wraps
Green Salad Station
Fresh Vegetable Platter with Light Dips
Multigrain Bars
Fresh Fruits
Sugar Free Cookies
Assorted Soft Drinks, Fruit Juices and Iced Tea

SNACKS
Wasabi Peas | $20 Per Pound
Trail Mix | $18 Per Pound
Caramel Popcorn | $15 Per Pound
Homemade Cookies | $40 Per Dozen
Soft Pretzels | $30 Per Dozen
Individual Bags of UTZ Chips and Pretzels | $3 Each

BEVERAGES
AM Beverage Break
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea
$45 Per Gallon $4 Per Person

PM Beverage Break
Assorted Soft Drinks and Bottled Water
$4 Per Person

Assorted Juices
$4 Per Person

Iced Tea or Lemonade
$25 Per Gallon

A small party fee of $75 will apply to all meal functions with a guarantee of 25 persons or less.
LUNCH | BUFFET

All Lunch Buffets are Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

THE CORNER DELI | $24
Chef’s Soup of the Day
Coleslaw and Pasta Salad
Fresh Fruits
Seasonal Garden Salad
Rosemary Ham, Roast Beef and Turkey Breast
American, Cheddar, Swiss and Provolone
Assorted Breads and Rolls
Cookies and Brownies

ITALIAN AMERICAN | $26
Traditional Wedding Soup
Caesar Salad with Dressing
Antipasto Salad
Chicken Parmesan
Sweet Sausage with Peppers and Onions
Baked Ziti and Green Beans
Assorted Desserts

STEEL CITY TWIST | $30
Chef’s Soup of the Day
Field Greens Salad with Balsamic and Ranch Dressings
Loaded Potato Salad
Pittsburgh Style Hoagies
Polish Kielbasa with Bacon and Onion Pierogies
Pastrami, Sauerkraut and Swiss Cheese
Boardwalk Fries
Fresh Baked Rolls
Cookies and Brownies
LUNCH | BUFFET

TRADITIONAL BOXED LUNCH | $18

Fresh Fruits
Bag of Chips
Fresh Baked Cookie
Bottled Water
Choice of Sandwich: Roast Beef and Cheddar, Turkey and Provolone, Ham and Swiss, Tuna Salad or Vegetarian

MEADOWLANDS LUNCHEON | $32

Choice of Two
Caesar with Dressing
Tomato Mozzarella
Fresh Sliced Fruit
Bavarian Potato
Antipasto
Traditional Pasta
Seasonal Greens with Balsamic and Ranch Dressings
Soup du Jour

Choice of Three Entrées
Pesto-Crusted Salmon | Basil Emulsion
Herb-Seared Chicken Breast | Wild Mushroom Ragout
Buttermilk Fried Chicken and Waffles | Gravy
Mustard-Crusted Top Round | Mushroom Demi-Glace
Slow Roasted Pork Loin | Dijon-Tarragon Cream
Roast Turkey | Stuffing and Gravy
Meat or Vegetable Lasagna | Red Sauce and Mozzarella
Eggplant Parmesan | Pecorino Romano

Choice of Two Sides
Roasted Garlic Whipped Potatoes
Roasted Fingerling Potatoes
Loaded Double-Baked Potatoes
Baked Ziti
Wild Mushroom Rice Pilaf

Chef’s Choice of Locally Grown Fresh Vegetables
Dinner Rolls and Accompaniments
Mini Pastries, Cookies and Brownies

A small party fee of $75 will apply to all meal functions with a guarantee of 25 persons or less.
LUNCH | EXECUTIVE MEETING SELECTIONS

CLASSIC CONTINENTAL
- Muffins and Danishes
- Fresh Fruits
- Freshly Brewed Coffee and Decaffeinated Coffee
- Assorted Hot Teas with Honey and Lemon
- Chilled Fruit Juices

MORNING REFRESH
- Refresh of Regular, Decaffeinated Coffee and Hot Tea
- Bottled Water and Assorted Soft Drinks

LUNCH
- Buffet Option of Your Choice
- Assorted Fresh Baked Cookies
- Refresh of Regular, Decaffeinated Coffee and Hot Tea
- Bottled Water and Assorted Soft Drinks

BUFFET OPTIONS

STEEL CITY TWIST | $50
- Chef’s Soup of the Day
- Field Greens Salad with Balsamic and Ranch Dressings
- Loaded Potato Salad
- Pittsburgh-Style Hoagies
- Polish Kielbasa with Bacon and Onion Pierogies
- Pastrami, Sauerkraut and Swiss Cheese
- Boardwalk Fries
- Fresh Baked Rolls
- Cookies and Brownies

CHEF’S TABLE OF THE DAY | $50
- Includes Soft Drinks, Fresh Baked Rolls, Chef’s Choice of Seasonal Starch and Vegetable, Fresh Baked Cookies and Brownies
- Choice of One Salad
- Field Greens Salad with Balsamic and Ranch Dressings
- Loaded Potato Salad
- Chef’s Soup of the Day
- Daily Meat and Fish Buffet

MONDAY
- Slow-Roasted Pork Loin | Dijon-Tarragon Cream
- Grilled Salmon | Garlic Yogurt

TUESDAY
- Pickle Fried Chicken Breast | White Gravy
- Flank Steak | Chimichurri

WEDNESDAY
- Chicken Marsala | Mushroom Sauce
- Pork Schnitzel | Lemon-Brown Butter

THURSDAY
- Chef’s Choice

FRIDAY
- BBQ Chicken
- Carolina Pulled Pork with Slaw

A small party fee of $75 will apply to all meal functions with a guarantee of 25 persons or less.
LUNCH | PLATED

All Plated Lunches are Served with Seasonal Vegetable and a Starch, Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

**CHOICE OF SALAD**

**Baby Wedge**
Slow-Cooked Grape Tomato | Pickled Red Onion | Crispy Bacon | Maytag Bleu Cheese Dressing

**Classic Caesar**
Garlic Croutons | Shaved Parmesan | Dressing

**Salata Caprese**
Heirloom Tomato | Soft Mozzarella | Olive Oil | Balsamic

**CHOICE OF ENTRÉE**

**Pesto-Crusted Salmon | $26**
Basil Emulsion | Confit Tomato

**Herb-Seared Chicken Breast | $22**
Local Mushrooms | Madeira Sauce

**Duo of Crab Cakes and Seared Chicken | $32**
Caper Aioli | Madeira Sauce

**Grilled Allen Brothers Filet | $36**
Braised Shallot | Mushroom Demi-Glace

**Seared Pork Ribeye | $24**
Dijon-Tarragon Cream | Crispy Onion

**Sweet Potato Gnocchi | $23**
Brown Butter | Hazelnut | Fried Sage

**CHOICE OF DESSERT**

**Cherry Pie**

**Lemon Meringue Pie**

**Chef’s Seasonal Cheesecake**

**Tiramisu**

**Amaretto Cream Cake**
DINNER | PLATED

All Plated Dinners are Served with Chef’s Choice of Seasonal Vegetables and a Starch, Dinner Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

**CHOICE OF SALAD OR SOUP**

- Italian Wedding Soup
- Creamy Leek and Potato Soup
- Butternut Squash and Apple Bisque
- Classic Caesar
  - Garlic Croutons | Shaved Parmesan | Dressing
- Baby Wedge
  - Slow-Cooked Grape Tomato | Pickled Red Onion | Crispy Bacon | Maytag Bleu Cheese Dressing
- Salata Caprese
  - Heirloom Tomato | Soft Mozzarella | Olive Oil | Balsamic

**CHOICE OF ENTRÉE**

- Pesto-Crusted Salmon | $32
  - Basil Emulsion | Confit Tomato
- Fried Chicken Asiago | $28
  - Parsley Pesto | Marsala
- Herb-Seared Chicken Breast | $26
  - Parsley Crumb | Mornay Sauce
- Achiote-Crusted Pork Tenderloin | $28
  - Smoked Sea Salt | Dark Chocolate Jus
- Allen Brothers Filet | $45
  - Mushroom Demi-Glace | Crispy Onion
- Slow-Roasted Prime Rib of Beef | $44
  - Horseradish Butter | Au Jus
- Grilled 12 oz. Sirloin | $42
  - Wild Mushroom Ragout | Madeira
- Petit Filet and Crab Cake | $55
  - Madeira | Caper Aioli
- Petit Filet and Poached Lobster Tail | $65
  - Madeira | Parsley Butter

**CHOICE OF DESSERTS**

- Cherry Pie
- Lemoncello Mascarpone
- Chef’s Seasonal Cheesecake
- Tiramisu
- Belgian Chocolate Mousse
- Passion Fruit Tart
- Amaretto Cream Cake
**DINNER | BUFFET**

All Dinner Buffets are Served with Chef’s Choice of Seasonal Vegetables and a Starch, Dinner Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.

**MEADOWLANDS DINNER BUFFET**

**TWO ENTRÉES $42 PER PERSON**

**THREE ENTRÉES $49 PER PERSON**

**CHOICE OF TWO**

**Classic Caesar**
Garlic Croutons | Shaved Parmesan | Dressing

**Seasonal Greens**
Arcadian Greens | Romaine | Cucumber | Grape Tomato | Red Onion | Shredded Carrots | Balsamic or Ranch Dressing

**Salata Caprese**
Heirloom Tomato | Soft Mozzarella | Olive Oil | Balsamic

**Bavarian Potato Salad**

**Classic Pasta Salad**

**Antipasto Salad**

**Soup du Jour**

**CHOICE OF ENTRÉES**

**Grilled Atlantic Salmon**
Tomato-Caper Relish | Artichokes | White Wine Bisque

**Herb-Seared Chicken Breast**
Mornay Sauce | Parsley Crumb

**Buttermilk Fried Chicken**
Gravy | Hot Honey

**Mustard-Crusted Top Round**
Mushroom Demi-Glace

**Slow-Roasted Pork Loin**
Apple | Bacon | Dijon-Tarragon Sauce

**Cremini and Portabella Ravioli**
Braised Onions | Creamy Tomato Sauce

**DESSERTS**

**Assorted Cakes and Pastries**

**Fresh Sliced Fruits and Berries**

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A small party fee of $75 will apply to all meal functions with a guarantee of 25 persons or less.
RECEPTION | PACKAGES

All Reception Packages are for One Hour

MEADOWLANDS | $40

Pennsylvania Artisanal Cheese Display
Sliced Seasonal Fruits | Lavash | Fruit Preserves | Crostinis

Fresh Fruit Display

Marinated Roasted Vegetable Antipasti

CHOICE OF 6 BUTLER-PASSED HORS D’OEUVRES

- Spanakopita
- Cranberry, Walnut and Brie Bites
- Philly Cheesesteak Eggrolls
- Vegetable Spring Rolls
- Red Pepper and Goat Cheese Tart
- Duck Arancini
- Chicken Satay

- Shrimp Casino
- Mini Beef Wellington
- Shrimp and Chorizo Croquettes
- Short Rib Pierogi
- Bacon-Wrapped Scallops
- Smoked Salmon Roulade
- Bruschetta Crostini
RACETRACK ROAD | $48
Pennsylvania Artisanal Cheese Display
Sliced Seasonal Fruits | Lavash | Fruit Preserves | Crostinis | Fresh Fruit Display
Pasta Action Station
See Station Enhancements on Page 19 for Details

CHOICE OF 6 BUTLER PASSED HOR D’OEUVRES
Cranberry, Walnut and Brie Bites
Philly Cheesesteak Eggrolls
Sesame Chicken Skewers
Red Pepper and Goat Cheese Tart
Beef or Chicken Satay
Shrimp Casino
Mini Beef Wellington
Coconut Shrimp Skewers
Mint-Crusted Lamb Lollipops
Lobster Arancini
Bacon-Wrapped Scallops
Pecan-Crusted Chicken Tenders
Smoked Salmon Roulade
Bruschetta Crostini
All Reception Packages are for One Hour

**PREMIUM RECEPTION | $200 PER 50 PIECES**

- Coconut Shrimp Skewers
- Mint-Crusted Lamp Lollipops
- Lobster Arancini
- Mini Beef Wellingtons
- Smoked Salmon and Blinis
- Black Truffle Cheese Sacchetti
- New England Lobster Rolls
- Crab and Sausage Stuffed Mushrooms
- Shrimp and Chorizo Croquettes
- Duck Spring Rolls

**CEO RECEPTION | $150 PER 50 PIECES**

- Spanakopita
- Sesame Chicken Skewers
- Bacon-Wrapped Scallops
- Beef or Chicken Satay
- Buffalo Chicken Spring Roll
- Prosciutto-Wrapped Melons
- Bruschetta Crostini
- Pecan-Crusted Chicken Tenders
- Philly Cheesesteak Eggrolls
- Shrimp Casino
- Porcini Rice Croquette
- Pork and Shrimp Dumplings
RECEPTION | DISPLAYS

AMERICAN ARTISANAL CHEESE DISPLAY
Fresh Fruits and Berries | Lavash | Preserves | Crostinis
$220 | Serves 50 People
$275 | Serves 100 People
$12 | Per Person for One Hour
$15 | Per Person for Two Hours

FRUIT AND BERRY DISPLAY
Seasonal Fresh Fruits and Berries
$175 | Serves 50 People
$250 | Serves 100 People
$7 | Per Person for One Hour
$10 | Per Person for Two Hours

CRUDITE DISPLAY
Assorted Fresh Vegetables with Dressings and Dips
$140 | Serves 50 People
$210 | Serves 100 People
$4 | Per Person for One hour
$5 | Per Person for Two Hours

CURED MEAT DISPLAY
Crostinis | Fruit Preserves | Whole Grain Mustard
$395 | Serves 100 People

ICE SCULPTURES | STARTING AT $300
Have Your Company Logo or Custom Design Presented in Carved Iced
RECEPTION  |  DISPLAYS

All Reception Packages are for One Hour

RISOTTO STATION
Includes One Attendant, an Additional Attendant is Required for Each 50 Guests
Rich, Buttery Risotto Prepared-to-Order

YOUR CHOICE OF TOPPINGS
$11 PER PERSON
Asparagus | Wild Mushrooms | Broccoli | Bacon | Grilled Chicken | Sausage | Parmesan

$16 PER PERSON
Shrimp | Scallops | Fillet Mignon Tips | Wild Mushrooms | Broccolini | Asparagus | Parmesan

MACARONI AND CHEESE STATION  |  $16 PER PERSON
Includes One Attendant, an Additional Attendant is Required for Each 50 Guests
Homestyle Mac and Cheese with Parsley Crumb
Topping | Buffalo Chicken Mac and Cheese with Maytag Bleu Cheese | Wild Mushroom and Broccoli Mac and Cheese with Parmesan

MASHED POTATO STATION
Includes One Attendant, an Additional Attendant is Required for Each 50 Guests

Basic Mash  |  $12
Creamy Whipped Potatoes | Aged Cheddar | Bacon | Chives

Meat and Potatoes  |  $14
Creamy Whipped Potatoes | Aged Cheddar | Bacon | Sautéed Filet Tips | Caramelized Onions | Madeira Sauce | Chives

Lobster Mashed  |  $16
Creamy Whipped Potatoes | Aged Cheddar | Bacon | Sweet Lobster Tail | Crab Butter | Chives

PASTA BAR  |  $16 PER PERSON
Includes One Attendant, an Additional Attendant is Required for Each 50 Guests

YOUR CHOICE OF PASTA
Gemelli | Rigatoni Mezze | Penne | Tortellini

YOUR CHOICE OF SAUCE
Alfredo | Marinara | Pesto

YOUR CHOICE OF TOPPINGS
Asparagus | Portabella Mushrooms | Shrimp | Sausage | Broccoli | Tomatoes | Peppers | Onion | Kalamata Olives | Basil | Roasted Garlic

MASHED POTATO STATION
Includes One Attendant, an Additional Attendant is Required for Each 50 Guests

Basic Mash  |  $12
Creamy Whipped Potatoes | Aged Cheddar | Bacon | Chives

Meat and Potatoes  |  $14
Creamy Whipped Potatoes | Aged Cheddar | Bacon | Sautéed Filet Tips | Caramelized Onions | Madeira Sauce | Chives

Lobster Mashed  |  $16
Creamy Whipped Potatoes | Aged Cheddar | Bacon | Sweet Lobster Tail | Crab Butter | Chives

PHILLY CHEESESTEAK STATION  |  $14 PER PERSON
BUILD YOUR OWN
Beef | Chicken | Peppers | Onions | Mushrooms | White American Cheese Sauce | Sliced Provolone | Lettuce | Tomato | Red Onion

NEW YORK STYLE PIZZA BAR  |  $10 PER PERSON
Your Choice of Cheese, Pepperoni, Sausage and Pepperoni, Vegetable or Jackpot Pizza

Each Additional Attendant is $75.
Carving Stations are Available to Complement a Reception Package or as an Addition to a Dinner Buffet. Prices are Available for Stations Not Accompanied by a Package. All Items are Served with Petit Rolls and Accompaniments

**RECEPTION | CARVING**

MUSTARD AND HERB-ROASTED TENDERLOIN OF BEEF | $28 PER PERSON
Peppercorn, Bérnaise or Diane Sauce

ROASTED WHITE AND DARK TURKEY | $10 PER PERSON
Homemade Stuffing | Gravy | Cranberry Sauce

CIDER-GLAZED HAM | $9 PER PERSON
Apple Chutney | Pineapple Mostarda

SLOW-ROASTED PRIME RIB OF BEEF | $25 PER PERSON
Au Jus | Horseradish Sour Cream

ROPE SAUSAGE STATION | $12 PER PERSON
Polish Kielbasa | Sweet and Spicy Italian | Andouille | Peppers and Onions

CEDAR PLANKED SALMON | $15 PER PERSON
Roasted Pineapple Salsa
SWEET CRÊPE STATION | $12 PER PERSON
Includes One Attendant, an Additional Attendant is Required for Each 50 Guests
Sliced Fresh Fruits and Berries | Nutella | Sweet Cream Cheese | Vanilla Whipped Cream | Assorted Sauces and Toppings

INTERNATIONAL COFFEE STATION | $10 PER PERSON
Rich Coffees and Hot Teas served with Assorted Syrups, Creamers and Toppings

SWEETS STATION | $14 PER PERSON
Display of Delectable Truffles, Petit Fours, Eclairs, Cream Puffs, Fudge Squares, Bon-Bons and Cookies

WAFFLES AND ICE CREAM | $12 PER PERSON
Includes One Attendant, an Additional Attendant is Required for Each 50 Guests
Mini Waffles Made-to-Order | Vanilla and Chocolate Ice Cream | Chocolate and Caramel Sauce | Vanilla Whipped Cream | Maraschino Cherries | Salted Caramel Bananas
KIDS | ENTRÉES

Available for Children Under 12 Years Old

HOT DOG AND FRIES | $12
Grilled Frank in a Toasted Bun, Served with French Fries and Ketchup

PASTA WITH MARINARA SAUCE AND GARLIC BREAD | $14
Penne Pasta Tossed with Marinara Sauce

GRILLED CHEESE AND FRIES | $12
American Cheese Melted Between White Bread, Served with French Fries

CHICKEN FINGERS AND FRIES | $12
Golden Fried Strips, Served with French Fries and BBQ-Honey Mustard

CHEESEBURGER AND FRIES | $14
Angus Patty topped with American Cheese on a Toasted Bun, Served with French Fries and Ketchup
## Beverages | Bar

### Consumption Bar Pricing

**Call Brands**
- $8 | Mixed Drinks
- $6 | Domestic Beer
- $7 | Imported Beer
- $8 | House Wines
- $4 | Soda

**Premium Brands**
- $9 | Mixed Drinks
- $6 | Domestic Beer
- $7 | Imported Beer
- $9 | Premium Wines

### Open Bar Pricing

**Call Brands**
- $18 | Per Person for One Hour
- $27 | Per Person for Two Hours
- $36 | Per Person for Three Hours
- $45 | Per Person for Four Hours

**Premium Brands**
- $25 | Per Person for One Hour
- $35 | Per Person for Two Hours
- $45 | Per Person for Three Hours
- $55 | Per Person for Four Hours

### Cash Bar Pricing

- $10 | Super Premium Mixed Drinks
- $9 | Premium Mixed Drinks
- $6 | Domestic Beer
- $7 | Imported Beer
- $9 | Premium Wines
- $4 | Sodas

### Open/Consumption Call Bars Include
- Tito’s Handmade Vodka, Beefeater Gin, Seagram’s 7 Whiskey, Bacardi Rum, Captain Morgan Original Spiced Rum, Kahlúa, Jim Beam Bourbon, Miller Lite, Bud Light, Coors Light, Yuengling, White Claw
- Assorted Seltzers, Cabernet Sauvignon, Chardonnay, Moscato, White Zinfandel

### Open/Consumption Premium Bars Include
- Tito’s Handmade Vodka, Jack Daniel’s Tennessee Whiskey, Tanqueray Gin, Crown Royal Whisky, Crown Royal Apple Whisky, Dewar’s Scotch, Hornitos Tequila, Captain Morgan Original Spiced Rum, Bacardi Rum, Kahlúa, Cointreau, Peach Schnapps, Amaretto, Miller Lite, Bud Light, Coors Light, Yuengling, Assorted White Claw Hard Seltzers, Michelob Ultra, Heineken, Cabernet Sauvignon, Chardonnay, Moscato, White Zinfandel

### Cash Premium Bars Include

Bartender Fee $50 Per 100 Guests

The Meadows Casino Team Members must service and provide all alcohol to guests. No visibly intoxicated guests or guests under 21 years old will be served alcohol.
HOLLYWOOD CASINO AT THE MEADOWS
210 RACETRACK ROAD
WASHINGTON, PA 15301

BANQUETS | 724-503-1523
MPB-BANQUETS@PNGAMING.COM

Gambling Problem? Call 1-800-GAMBLER