

ATLANTIC CITY convention center



catering menu



FOOD & BEVERAGE DEPARTMENT

A LA CARTE SERVICES AVAILABLE

Beverage Services

Fresh Brewed Coffee
Fresh Brewed Decaffeinated Coffee
Hot Water, Selection of Herbal Teas
Fruit Juices (Orange, Cranberry, Apple)
Freshly Brewed Iced Tea
Lemonade
20oz Bottled Water
12oz Canned Soda (Coca Cola Brands)
Assorted Bottled Juices (Orange, Cranberry, Apple)
Full Throttle Energy Drinks

Bake Shop

Danish
Breakfast Breads
Muffins
Donuts
Apple Fritters
Cinnamon Buns
Small Apple Turnovers
Tea Biscuits
Assorted Fresh Baked Otis Spunkmeyer Cookies
Fresh Baked Brownies
Fresh Baked Blondies
Bagels with Assorted Philadelphia Cream Cheeses

Snack Corner

Low Fat Individual Fruit Yogurts
Whole Fruit
Granola Bars
Assorted Candy Bars
Individual Bags of Snacks
(UTZ Brands)
Jumbo Soft Super Pretzel
Individual Ice Cream Novelties
(Blue Bunny/Good Humor Brands: Minimum of a 4 Dozen Order)

Water Cooler Services

Electric Water Cooler with 5 Gallon Container
5 Gallon Container Refill

All Prices are Subject to Change
Prices are subject to a 23% Catering Supplement Fee and 7% State Sales Tax

BREAKFAST

*All Breakfasts are served with Coffee Service & Orange Juice
Coffee Services are Scheduled for up to 1 hour of Unlimited Consumption
All Food Items are Portion Controlled Based on Guarantee and Not Unlimited Consumption
For Extended Services Special Arrangements Can Be Made for an Additional Charge
25 person minimum*

CONTINENTAL BREAKFAST

Early Start Continental

Breakfast Breads, Muffins and Danish
Served with Jams, Marmalade and Butter

The Boardwalk Continental

Seasonal Fresh Cut Fruit and Berries
Breakfast Breads, Muffins, Croissants and Assorted Bagels
Served with Butter, Jams, Marmalade and Assorted Philadelphia Cream Cheeses

Casino Continental

Seasonal Fresh Cut Fruit and Berries
Assorted Individual Fruit Yogurts and Granola Bars
Apple Fritters, Muffins and Assorted Bagels
Served with Butter, Jams, Marmalade and Assorted Philadelphia Cream Cheeses
Cranberry and Orange Juice

BREAKFAST ENHANCEMENTS

Hot Breakfast Biscuits

Stuffed Biscuit with Egg, Cheese & Ham

Hot Cereal

Oatmeal and Cream of Wheat
Served with Cinnamon Brown Sugar, Dried Fruit, Maple Syrup

Omelette Station

Prepared to Order by Chef
Diced Onions, Peppers, Chopped Spinach, Tomatoes, Mushrooms,
Domestic Ham and Shredded Cheddar & Swiss Cheese
Chef Attendant Required: One Chef for Every Fifty Guests

BREAKFAST

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South Jersey Breakfast Buffet

Assorted Danish, Breakfast Breads and Muffins
Served with Butter, Jam and Marmalade
Lightly Scrambled Eggs
Seasonal Home Fried Potatoes
Sausage Links and Crisp Maple Smoked Bacon

East Coast Buffet

Seasonal Fresh Cut Fruit and Berries
Assorted Breakfast Breads, Muffins and Croissants
Served with Butter, Jam and Marmalade
Scrambled Egg Served with Monterey Jack Cheese
Potatoes Lyonnaise
Cinnamon Swirl French Toast with Maple Syrup
Select Two: Taylor Pork Roll, Sausage Links, Crisp Maple Smoked Bacon or Ham Steak

PLATED BREAKFAST

The Expressway Omelette

Basket of Assorted Muffins and Danish
Served with Butter, Jam and Marmalade
Over Sized Three-Cheese Egg Omelette
Served with Crisp Maple Smoked Bacon or Breakfast Sausage
Potatoes O'Brien

***Organic Eggs, Egg Beaters, and Egg Whites Available at an Additional \$2.00 per person
Turkey Bacon and Turkey Sausage Available at an Additional \$2.50 per person***

Special menus can be designed upon request

EVERYONE NEEDS A BREAK

All Coffee Services are Scheduled for up to 1 hour of Unlimited Consumption
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25 person minimum

Milk & Cookies Break

Assorted Otis Spunkmeyer Cookies, Brownies and Blondie's
Fresh Brewed Coffee, Decaffeinated Coffee, Hot Water, Selection of Teas
Ice Cold Milk (2%)

Tea Time

Tea Biscuits, Assorted Mini Muffins, Italian Cookies, Cupcakes and Coconut Macaroon Cake Bites
Fresh Brewed Coffee, Decaffeinated Coffee, Hot Water, Selection of Tazo Teas
Fresh Brewed Iced Tea

Movie Intermission Break

Nachos and Cheddar Cheese Spread
Pretzel Nuggets with Mustard
Cracker Jacks Popcorn and Variety of Candy Bars
Fresh Brewed Coffee, Decaffeinated Coffee, Hot Water, Selection of Teas
Lemonade

Health Nuts

Trail Mix, Assorted Gourmet Nuts,
Granola Bars, 100 Calorie Snack Bags, Whole Fruit
Fresh Brewed Coffee, Decaffeinated Coffee, Hot Water, Selection of Teas
Fresh Brewed Iced Tea

BREAK ENHANCEMENT

Fresh Popped Popcorn
Popcorn Machine
Includes Popcorn Kits and Unlimited Bags
Banquet Attendant

BOX LUNCHESES

All Box Lunches are served with Individual Bag of Chips, Whole Fruit, Individual Bag of Cookies and 8oz Bottled Water (All Sandwiches Served with Lettuce & Tomato)

Traditional Turkey

Roasted Turkey Breast with Cheddar Cheese on a Sourdough Kaiser Roll

Domestic Ham

Thin Slices of Domestic Ham with Swiss Cheese on a Sourdough Kaiser Roll

Italian Hoagie

Capicola, Genoa Hard Salami, Provolone Cheese

Chicken Salad

Homemade Chicken Salad on an Onion Pocket Roll

Cajun Chicken Salad

Homemade Cajun Chicken Salad on an Onion Pocket Roll

Turkey BLT Wrap

Roasted Turkey Breast with Bacon, Lettuce & Tomato wrapped in a Tomato Wrap

Tuna Salad

Albacore Tuna Salad on a Croissant

Grilled Chicken Sandwich

Sliced Grilled Chicken Breast with Fresh Mozzarella, Roasted Red Peppers on a Ciabatta Bread

Vegetarian

Grilled Vegetables (Zucchini, Yellow Squash, Mushrooms & Peppers) with Fresh Mozzarella & Pesto on an Onion Pocket Roll

Roast Beef

Sliced Roast Beef with Horseradish Cheddar Cheese on an Onion Pocket Roll

Chicken Caesar Salad

Traditional Caesar Salad with Grilled Chicken, Shaved Parmesan Cheese

LUNCH BUFFETS

All Buffets are served with Coffee Service, Iced Tea & Water

*All Buffets are Portion Controlled Based on Guarantee and Not Unlimited Consumption
For Extended Services Special Arrangements Can Be Made for an Additional Charge
25 person minimum*

MODERN DELI BUFFET

Create Your Own from Our Favorites

Salads

Select 2 of the Following

Classic Garden Salad with Choice of Dressings
Classic Caesar Salad
Coleslaw
Red Bliss Potato Salad
Tortellini Salad with Feta & Sundried Tomato Vinaigrette

Gourmet Deli Sandwiches & Wrap

(Served with Lettuce, Tomato, Onion and Pickle Tray)

Select 4 of the Following

Roasted Turkey with Monterey Jack Cheese on a Ciabatta Bread, Cranberry Aioli
Roast Beef with Swiss Cheese on an Onion Pocket Roll, Horseradish Aioli
Grilled Vegetables with Spinach, Fresh Mozzarella & Pesto on a Herb Focaccia Bread
Italian Hoagie
Caesar Chicken Wrap
Turkey BLT Wrap
Chicken Salad or Cajun Chicken Salad on a Mini Brioche
White Albacore Tuna on a Croissant
La Focaccia: Salami, Provolone, Sundried Tomatoes, Olive Oil on a Tomato Focaccia Bread
Honey Mustard Ruben: Corned Beef, Swiss Cheese & Coleslaw on a Mini Brioche
Individual Bags of Potato Chips
Assorted Cookies and Brownies

All Prices are Subject to Change

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LUNCH BUFFETS

All Buffets are served with Coffee Service, Iced Tea & Water

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For Extended Services Special Arrangements Can Be Made for an Additional Charge
30 person minimum*

Take Me Out to the Ball Game

Tossed Garden Salad, Choice of Dressings
Cilantro & Lime Coleslaw

All-Beef Frankfurters with Sauerkraut
Fresh Buns, Sweet Relish, Mustard & Ketchup

Barbeque Pulled Pork
Mini Brioche Rolls

Chicken Tenders
Buffalo Sauce and Honey Mustard

Individual Bag of Potato Chips
Assorted Cookies & Brownies

Mexican Fiesta Buffet

Tossed Garden Salad with Tomato-Cilantro Vinaigrette
Mexican Corn Black Bean Salad
Fresh Corn, Peppers and Black Beans in a Light Vinaigrette Dressing
Tri Color Tortilla Chips

Make your Own Taco or Fajita
Taco Beef & Spicy Chicken Strips
Served with Corn Taco Shells, Flour Tortillas, Salsa, Guacamole, Roasted Peppers & Onions,
Diced Tomato, Shredded Lettuce, Sour Cream, Jack and Cheddar Cheese
Mexican Rice

Cinnamon Crispy Churros

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LUNCH BUFFETS

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For Extended Services Special Arrangements Can Be Made for an Additional Charge
50 person minimum

DELUXE LUNCH BUFFET

Garden Tossed Salad with Dressing
Mediterranean Pasta Salad
Fresh Baked Rolls with Butter

Entrée

Select Two of the Following

8-Cut Chicken (Herb Roasted, Traditional BBQ, Mango BBQ or Southern Baked)
Boneless Breast of Chicken (Grilled or Francaise Style)
Chicken Florentine
Roasted Pork Loin (Apple Jack Demi, Sauerkraut, Rosemary Demi or Braised Tri-Colored Cabbage)
Pulled BBQ Pork
Sausage & Peppers
Rolled Basa or Salmon Fillet
(Herb Encrusted, Basil Cream, Belle Vista Relish, Florentine or Zucchini Salsa)
Herb Baked Cod
Lasagna (Meat or Vegetarian)
Pasta Du Jour
Roasted Sliced Beef, Au Jus

Select One Side Dish

Redskin Mashed Potatoes, Roasted Potatoes, Rice Pilaf

Seasonal Vegetable of the Day

Assorted Cookies and Brownies

PLATED LUNCHEON

*All Luncheons are served with Tossed Garden Salad with Choice of Dressing,
Fresh Baked Rolls & Butter, Fresh Vegetable and Appropriate Side Dish,
Coffee Service, Iced Tea & Water
25 person minimum*

SELECT AN ENTRÉE

Eggplant Rollatini

Ricotta Cheese Filled Eggplant with Tomato Ragu and topped with Mozzarella

Maple Whiskey Glazed Chicken

Boneless Breast of Chicken, Marinated and Basted with a Bourbon Glaze

Sautéed Chicken Breast

Choice of Francaise, Marsala, Piccata, Bruschetta, Parmesan, Florentine Beurre Blanc,
Mango Chutney, Bella Vista Relish

Stuffed Chicken Breast

Chicken Breast Stuffed with Corn Bread Stuffing, Apple Jack Demi

Traditional Turkey

Slow Roasted Sliced Turkey Breast with Chef's Famous Stuffing, Cranberry Sauce & Gravy

Vegetable Lattice

Oven Roasted Squash and Roasted Peppers Mixed with Boursin Cheese
wrapped in Puff Pastry Lattice Served with a Roasted Red Pepper Coulis

Flank Steak

Grilled and Sliced Garlic and Lime Marinated Flank Steak
Topped with a Honey Chipotle Demi

Grilled Salmon

Blackened or Herb Encrusted Grilled North Atlantic Salmon Fillet

SELECT A DESSERT

Triple Chocolate

Coconut Layer Cake

NY Style Cheesecake

Peanut Butter Cup Triple Chocolate

Blueberry Lemon Meringue Pie

Special menus can be designed upon request

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RECEPTIONS

COLD DISPLAYS

Fresh Vegetable Crudité

Served with our Creamy Bleu Cheese Dip

Medium Tray (Serves 50 people)

Large Tray (Serves 100 people)

Imported & Domestic Cheese Tray

Herb Olive Oil Port Wine Spread

Served with Gourmet Crackers & Pita Chips

Medium Tray (Serves 50 people)

Large Tray (Serves 100 people)

Seasonal Fresh Sliced Fruit Tray

Garnished with Berries & Grapes

Medium Tray (Serves 50 people)

Large Tray (Serves 100 people)

Antipasto Display

Seasonal Grilled Vegetables, Marinated Mushrooms, Mozzarella and Artichokes,
Stuffed Peppers, Sliced Italian Meats and Assorted Cheese

Served with Sliced French Bread, Gourmet Crackers and Pita Chips

Per Display (Serves 100 people)

Bruschetta Display

Vine-Ripened Tomatoes, Basil & Mozzarella

Traditional Hummus, Roasted Red Pepper Hummus and Olive Tapenade

Served with Crostini, Lavash, Flatbreads and Pita Chips

Medium Display (Serves 50 people)

Large Display (Serves 100 people)

COLD HORS D'OEUVRES SELECTION

Bruschetta with Basil & Tomatoes, Roasted Red Peppers & Mozzarella

Caribbean Jerk Chicken with Mango Salsa in Filo Cup

Balsamic Fig with Goat Cheese on Flatbread

Cherry Tomato stuffed with Boursin Cheese

Shrimp Shooters with Spicy Cocktail Sauce

Mussel Gazpacho Shooter

Bloody Mary Clam Shooter

Presented in Filo Cup or Spoon

Jumbo Lump Crab with Grilled Corn & Remoulade Sauce

Duck Breast with Hoisin Sauce & Cilantro

Filet of Beef Floret Canapé with Horseradish

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RECEPTIONS

HOT HORS D'OEUVRES SELECTIONS

Minimum of 100 Pieces

Honey Glazed Chicken Wings
Hand Breaded Chicken Tenders served with Honey Mustard
Coney Island Franks
Vegetarian Spring Rolls served with a Sweet & Sour Sauce
Mushroom Phyllo Triangles
Gruyere Cheese Puffs
Spanakopita
Asparagus & Asiago wrapped in Phyllo
Risotto Arancini

Miniature Quiche with a Selection of Fillings
Mushroom Strudel
Goat Cheese Stuffed Artichoke Hearts, Balsamic Sauce
Brie & Raspberry Phyllo Star
Chicken Pot Stickers with Honey Teriyaki Sauce
Chicken Chilito Hibachi Skewers
Chicken Marsala Pot Pie
Chicken Cordon Bleu Bites
Mini Shepherd's Pie
BBQ Pork Biscuit

Mini Beef Wellingtons
Philadelphia Cheesesteak Egg Rolls
Beef Chilito Hibachi Skewers
Buffalo Chicken Rangoon with Bleu Cheese Sauce
Crab Rangoon with Sweet and Sour Dipping Sauce
Fried Shrimp with Spicy Cocktail Sauce
Shrimptato with Sweet Asian Sauce

Traditional Mini Beef Slider with Sautéed Onion & American Cheese
Lager Marinated Scallops with Red Coulis & Wakame
Smoked Scallops wrapped in Apple Wood Smoked Bacon
Mini Crab Cakes with Garlic Aioli

RECEPTIONS

ACTION STATIONS

Chef Attendant Required: One Chef Attendant for Every 150 People

Mashed Potato Martini Bar

Mashed Sweet Potatoes and Garlic Red Skinned Potatoes

Served in Martini Glass with a Variety of Toppings to Include:

Cocktail Meatballs, Green Onions, Bacon Bits, Broccoli, Shredded Cheese

Sour Cream, Whipped Butter, Cinnamon Sugar and Candied Pecans

Pasta Station

Penne Pasta with Choice of Two Sauces

Tomato Vodka Crème, Marinara, Pesto, Alfredo, Bolognese, Tomato & Mushroom,
Broccoli Rabe & Sausage, Sundried Tomato Crème, Olive Oil & Garlic Primavera

Served with Garlic Bread, Crushed Red Peppers, Parmesan Cheese

Add Grilled Chicken

Add Grilled Shrimp

Oriental Chicken Station

Tender Chicken Served in Choice of: Sweet & Sour, General Tso's, Curry Chicken, Sesame Chicken

Served with Steamed Jasmine Rice and Fortune Cookies

Beef or Chicken Stir Fry

Sautéed Chicken or Beef with Teriyaki Vegetables in a Light Asian Sauce

Served with Lo Mein Noodles and Fortune Cookies

Fajita Station

Beef or Chicken Strips

Roasted Peppers & Onions, Diced Tomato, Shredded Lettuce,

Shredded Jack & Cheddar Cheese, Salsa, Guacamole, Sour Cream,

Warm Flour Tortillas

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RECEPTIONS

CARVING STATIONS

Chef Attendant Required One Chef Attendant for Every 150 People

Flank Steak

Lime Chipotle Marinated Flank Steak
Served with Fresh Baked Mini Rolls & Horseradish Sauce

Virginia Baked Ham

Served with Fresh Baked Mini Rolls, Buttermilk Biscuits & Pineapple Glaze

Fresh Pork Steamship

Served with Fresh Baked Mini Rolls, Buttermilk Biscuits & Dijon Demi

Boneless Roasted Turkey Breast

Slow Roasted Turkey Breast Cooked in its Natural Juices
Served with Fresh Baked Mini Rolls, Cranberry Relish & Traditional Gravy

Stuffed Turkey Breast

Boneless Turkey Breast Stuff with Choice of: Apricot Stuffing, Traditional Stuffing,
Wild Rice Stuffing, Spinach & Cheese
Served with Fresh Baked Mini Rolls, Cranberry Relish & Traditional Gravy

Roasted Pork Loin

Slow Roasted Pork Loin with Choice of Mustard Encrusted, Garlic & Herbs or Hoisin Glaze
Served with Fresh Baked Mini Rolls and Appropriate Sauce

NY Strip

Slow Roasted New York Strip Loin Served with Demi
Served with Fresh Baked Mini Rolls and Housemade Horseradish Sauce

Prime Rib of Beef

Slow Roasted in Natural Juices with Fresh Rosemary and Garlic
Served with Fresh Baked Mini Rolls and Housemade Horseradish Sauce

Beef Wellington

Served with Demi

Roast Steamship Round of Beef

Served with Fresh Mini Baked Rolls, Demi and Horseradish Sauce

PLATED DINNER

*All Plated Dinners are Served with Your Choice Salad, Fresh Baked Rolls & Butter, Fresh Vegetable and Appropriate Side Dish, Coffee Service, Iced Tea & Water
25 person minimum*

SELECT AN SALAD

Caprese Salad

Mixed Greens topped with Sliced Red & Yellow Tomatoes, Fresh Mozzarella, Chiffonade Basil, Balsamic Drizzle

Spinach Salad

Spinach Salad topped with Mandarin Orange Segments, Crumbled Goat Cheese Berry Vinaigrette

Caesar Salad

Crisp Romaine with Fresh Shaved Parmesan Cheese, Garlic Croutons
Classic Caesar Dressing

SELECT AN ENTRÉE

Chicken Fine Herbs

Sautéed Chicken Breast with White Wine Shallot Crème Sauce

Salmon Fillet

North Atlantic Salmon Fillet with Fresh Spinach Beurre Blanc

Jumbo Lump Crab Cake

Broiled Jumbo Lump Crab Cake with Garlic Aioli

Filet Mignon

Center Cut Filet of Beef with Port Wine Demi

6oz / 8oz Available

New York Strip

Grilled NY Strip with Herbed Butter

8oz / 10oz / 12 oz Available

Duet Plate: Surf & Turf

Center Cut Filet Mignon (6oz) paired with Lobster Tail (6oz)

SELECT A DESSERT

Cheesecake Served with Fresh Fruit, Raspberry Coulis & Whipped Cream

Italian Lemon Cake

3 Layer Chocolate Mousse Cake

Caramel Apple Cake

Ultimate Chocolate Cake

All Prices are Subject to Change

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DINNER BUFFETS

All Buffets are served with Coffee Service, Iced Tea & Water

*All Buffets are Portion Controlled Based on Guarantee and Not Unlimited Consumption
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50 person minimum*

American Bistro Buffet

Mixed Seasonal Greens Salad with Raspberry Vinaigrette
Fresh Baked Rolls & Butter

Rotisserie Chicken Breast

Chipotle Meatloaf
with Barbeque Glaze

Home-Style Three Cheese Baked Macaroni & Cheese
Seasonal Vegetable of the Day

Apple Cake, Chocolate Cake, Strawberry Shortcake

Taste of Italy Buffet

Mediterranean Salad
Traditional Mesclun Mix with Artichokes, Olives,
Roasted Red Peppers, Diced Tomatoes and Feta Cheese
Sundried Tomato Vinaigrette
Fresh Baked Rolls & Butter

Pesto Grilled Chicken Breast

Veal Cacciatore
Bell Peppers, Onions, Tomatoes, Oregano & Basil

Pasta alla Carbonara
Penne Pasta with Pancetta, Peas, Crème Sauce

Steamed White Rice
Seasonal Vegetable of the Day

Italian Lemon Cake, Mini Cannoli's, Biscotti Cookies

DINNER BUFFETS

All Buffets are served with Coffee Service, Iced Tea & Water
All Buffets are Portion Controlled Based on Guarantee and Not Unlimited Consumption
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50 person minimum

Boardwalk Luau Buffet

Spinach Salad
with Mandarin Orange Segments, Crumbled Goat Cheese
Drizzled with a Berry Vinaigrette
Fresh Baked Rolls & Butter

Hawaiian Grilled Chicken Breast with Pineapple Salsa

Blackened Haddock with Cilantro Honey Lime Sauce

Baby Back Ribs with Apple Jack BBQ Sauce

Trio Roasted Fingerling Potatoes
Seasonal Vegetable of the Day

Baileys Crème Cake, Cheesecake, Chocolate Cake

Boardwalk Empire Buffet

Baby Arugula and Belgium Endive Salad
with Dried Cherries, Carrots, Candied Pecans, Crumbled Bleu Cheese
Champagne Vinaigrette

Chicken Osso Buco Provencale
Seasoned Chicken Drumettes Cooked in a White Wine Sauce with Tomato Concasse

Baked Norwegian Salmon
Seasoned Fillet of Salmon with a Saffron Aioli

Orecchiette Pasta
Wild Mushroom and Asparagus in a Light Shallot Cream Sauce
Ribbons of Parmesan Cheese

Carving Station of Prime Rib of Beef
Served with Au Jus and Horseradish Dip, Assorted Gourmet Rolls

Seasonal Vegetable and Starch of the Day

Crème Brulée Cheesecake with Raspberry Coulis,
Chocolate Peanut Butter Pie, Assorted Petite Fours

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BEVERAGE SERVICES

CONSUMPTION SERVICES

Charges are based on the Actual Number of Drinks Consumed

Cocktails
House Wine
Domestic Beer
Imported Beer
Soft Drinks
Bottled Water

Prices are subject to 7% State Sales Tax, 3% Luxury, and 23% Catering Supplement Fee

CASH BAR

Guests are Responsible for the Payment of their Beverages

Cocktails
House Wine
Domestic Beer
Imported Beer
Soft Drinks
Bottled Water

A minimum of \$500 per bar revenue must be generated otherwise a charge of \$200.00 per bartender will be imposed.
(Recommend 1 bartender per 150 people)

House Brands Offered

Smirnoff Vodka, Cruzan Rum, Jose Cuervo Gold, Tanqueray Gin, J&B Scotch,
Jim Beam Bourbon, Jack Daniels
Heineken, Yuengling, Coors Light, Miller Lite, Budweiser, Bud Light, O'Douls Non-Alcoholic

Selection of House Wines:

Canyon Road: Cabernet Sauvignon, Chardonnay, White Zinfandel

Premium Brands Available at Additional Costs with Advance Notice:

Bombay Gin, Kettle One Vodka, Bacardi Superior, Jose Cuervo Traditional, J.W. Red,
Jim Beam Black, Seagrams VO, Courvoisier

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FOOD & BEVERAGE SERVICES AND POLICIES

Ovations Food Services maintains the exclusive right to provide all food and beverage and concession services at the Atlantic City Convention Center and Boardwalk Hall. Any exceptions must be requested and obtained by prior written approval.

Food items may not be taken off the premises. Prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Ovations sole discretion.

Beverage Service

Ovations Food Services offers a complete selection of beverages to compliment your function. The New Jersey and Atlantic City Alcohol and Beverage Commission regulate alcohol and beverage services. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises.

Labor

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include setup, service and breakdown. Events requiring additional time for service will incur an overtime charge of \$25.00 per hour per server.

Dietary Considerations

Ovations Food Services is happy to address special dietary requests for individual guests. Ovations will automatically prepare 1% vegetarian dinners for plated served dinners. Any other dietary needs need to be arranged prior to the event. Any special requirements that are made day of the event will receive an additional charge to the master account.

China Service

China service is standard for all catering services with the exception of inside the Exhibit Halls. Ovations will set out at least 10% disposable for each china service break. China is not allowed on the Exhibit Hall Floor unless it has been carpeted. High-grade disposable products will be used on uncarpeted Exhibit Hall Floors.

Linens

Ovations will provide our standard black table linens for all buffets, plated functions and receptions. The number of linen included is dependent on the guaranteed amount of guests. Additional linen for extra tables may be an extra charge. Additional colors are available for both table linens and napkins for an extra charge.

Menu Selections

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least 30 days prior to the event.

Catering Supplement Fee and Taxes

A 23% service charge and 7% state sales tax will be applied to all food and beverage purchased. All catering supplement fees are subject to sales tax other than an employee's gratuity. For all food, beverage and liquor charges a 16% gratuity is calculated into the total catering supplement fee and therefore is not subject to sales tax. An additional 3% liquor luxury tax will be added to all liquor and wine purchased.

Guarantees

A final guarantee of attendance is required 3 business days prior to all food and beverage events. Billing will be based on your final guarantee unless the actual number of guests in attendance is greater. The final guarantee can be increased after your event guarantee date but will incur a 5% surcharge and Ovation's cannot promise that we will have that food items available.

Billing

A non-refundable 50% deposit, as outlined in your contract, is due with the return of the signed Banquet Event Orders. All functions are to be paid in full 3 business days prior to the event. If there are any questions regarding your final invoice you have 3 business days from the date of the invoice submitted to rectify any disputes.

Cancellation

Fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the contract.

Any cancellation received less than 30 days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s) or signed agreement, whichever is greater of the two.

Public Food Concessions Available

Portable Food Court Concessions, Galleria - \$1,500 Food & Beverage Minimum

Portable Coffee Cart, Concession Stands - \$500 Food & Beverage Minimum

Rock Bar - \$500 Food & Beverage Minimum

Bar Service- \$500 Minimum

\$200 Bartender Fee per Four Hours (\$25.00 for each additional hour)

\$50 Bar Runner Fee per Four Hours (\$10.00 for each additional hour)

All Prices are Subject to Change

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