



**XCEPTIONAL & UNIQUE EVENTS
ARE ALWAYS HELD AT THE CASINO**

Thank you for considering The Casino at Lakemont Park for your special event. The Casino is one of the finest banquet and special occasion facilities in central Pennsylvania, offering a variety of unique and beautiful settings from which to choose.

At The Casino, every special event is a unique and individual experience, and yours deserves the attention to detail that you get at The Casino. We specialize in catering and coordinating events of all types, and our dedicated staff brings years of professional expertise to planning and executing every detail. Whether formal or informal, for business, social or pleasure, you can count on The Casino to turn your vision into a memorable occasion. The site you choose is a reflection on you as a planner, and our beautiful banquet rooms, exceptional services and diverse menu selections make The Casino an excellent choice.

Our menu selections offer a wide variety of choices and dinner packages can be customized to suit your specific needs. Fine dining has always been at the heart of every special event and a shared meal with good conversation always sets the tone for an excellent evening. Whether you're looking for a full service sit-down dinner, a sumptuous buffet or an elegant cocktail reception, our highly skilled staff and professional chefs will create a magnificent meal presentation for you and your guests to enjoy.

The Casino offers convention style services in an unconventional setting! The Casino at Lakemont Park is designed with all of the amenities you'd come to expect from the best conference centers around. Audio-visual and technology services can be arranged as a complement to any event.

Experience first hand the old world charm and warmth of the Grand Pavilion, the contemporary sophistication of the Soho Room or the intimacy of the Third Edition. Let us share our years of planning and experience with you.

The Casino is a community partner and we are proud of our ability to support the numerous non-profit and charitable organizations that provide much needed services to members of our community. Non-profit and charitable foundations may be eligible for special pricing and menu consideration for their special events. Inquire about details with any of our event coordinators.

The
Casino
At Lakemont Park

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The Casino offers three distinctive styles of service for your special event. Whether you desire the elegance of a sit down dinner, the comfort of a sumptuous buffet or the sophistication of a cocktail reception, our dinner menus are designed to offer variety and versatility and make planning your event easy. Simply select the dinner service that best suits the style of your event, then proceed through the menu selections and plan away! Any dinner or reception can be customized to suit your individual needs!

SIT DOWN DINNERS

Our elegant and stylish dinner selections are prepared with the freshest ingredients. And if you're looking for variety, look no further...our Premium, Grande and Deluxe Entrée Selections offer something special for every type of event. All entrées are accompanied by a house garden salad and include your choice of potato or rice, a vegetable selection, freshly baked rolls and butter, coffee and beverage station and our chef's seasonal dessert selection.

PREMIUM

- ~ Select one or two of our Premium Plated Entrée Selections
- ~ Choose two accompaniments from our complete listing of Premium and Deluxe Vegetable and Potato or Rice Selections

GRANDE

- ~ Select one or two of our Grande Plated Entrée Selections
- ~ Choose two accompaniments from our list of Deluxe Vegetables and Potato or Rice Selections

DELUXE

- ~ Select one or two of our Deluxe Plated Entrée Selections
- ~ Choose two accompaniments from our list of Deluxe Vegetables and Potato or Rice Selections

BUFFET DINNERS

Our sumptuous buffets are the talk of the town. All buffet dinners come complete with a house garden salad, freshly baked rolls and butter, coffee and beverage station and our chef's seasonal dessert selection.

~ For your dinner buffet, choose one of our Chef-Carved Meat Selections and one Buffet Entrée Presentation or choose two Buffet Entrée Presentations. A third Entrée Selection or Chef-Carved Meat may be added to your menu for an additional charge.

~ All buffet dinners are accompanied by Chef Doug's Baked Penne Pasta Primavera Alfredo and any three of our Deluxe Vegetable and Potato or Rice Selections. Substitutions may be made, but additional charges may apply.

For smaller parties, inquire about our fabulous "Action Buffets".

COCKTAIL RECEPTIONS

Cocktail Receptions are the latest rage! Your guests will be impressed with the wonderful variety of butlered and displayed hors d'oeuvre. Imagine their excitement as our Chefs prepare mouth-watering sensations right before their eyes at any of our Chef's Action Stations. Choose one of the two great packages listed below or ask your event coordinator to design one especially suited for you.

PREMIUM

- ~ An elegant selection of three Deluxe Cold and two Deluxe Hot Display Hors D'oeuvres
- ~ Choose three Deluxe Butlered Hors D'oeuvre Selections
- ~ Add any two selections from our list of Premium and Specialty Display Platters
- ~ Select two Action Stations
Chef Carved Meat, Create-a-Pasta Station with any two pasta selections and two sauces or a Vegetable Stir Fry Station

DELUXE

- ~ A fabulous display of Imported and Domestic Cheeses
- ~ Fresh Vegetables with Herb Dipping Sauce
- ~ A Baked Brie en Croute with a delicious filling served with crackers
- ~ Choose two additional selections from our list of Deluxe Hot or Cold Displays or Casino Dips
- ~ Choose three Deluxe Butlered Hors D'oeuvre Selections
- ~ Create-a-Pasta Station with any two pasta selections and two sauces – *our Chefs will prepare your pasta to order*

Shrimp Cocktail is perfect for any Cocktail Reception!

See our list of Premium and Specialty Display Platters for this and other fine hors d'oeuvre selections.

DESSERTS

The perfect finish to the perfect meal! Enjoy our chef's seasonal dessert selection, available with every sit-down and buffet dinner. See our list of additional dessert selections and specialty coffee services available to complete your dining experience.



MENU SELECTIONS

The Casino offers a variety of menu selections to please any taste. Whether you choose sit-down or buffet service, you are guaranteed to have the freshest products prepared in our kitchen and served with the greatest attention to detail. Any of our menu selections may be modified to accommodate dietary restrictions, and we always have a vegetarian and a children's meal selection available.

SIT DOWN DINNER ENTRÉE SELECTIONS

When selecting entrées, you may offer your guests a choice of two or more or simply choose the one that suits you the best. If you decide to offer a choice and the entrées you select have different prices, you will be charged the higher of the two prices, not to exceed an additional 2.00 per guest for the less expensive selection. Additional charges may apply when selecting three or more entrées. *Ask your event coordinator for more details.*

PREMIUM

- ~ Bacon wrapped Bistro Filet *with Mushroom*
- ~ Grilled 6 oz. Petite Filet Mignon
with Grilled Portobello and Demiglace (add 3.00)
- ~ Grilled 8 oz. Filet Mignon served
with Rosemary Cabernet Sauce (add 5.00)
- ~ Duet of Chef's Seasonal Stuffed Chicken
and a Bistro Filet
- ~ Stuffed Chicken *with Roasted Red Pepper,
Asparagus and Parmesan Cream Sauce*
- ~ Chicken Breast a la Grand Casino
Stuffed with Crab Meat, Pine Nuts and Risotto
- ~ Chicken Breast *Stuffed with Lobster and Spinach*
- ~ Herb Roasted Salmon
with Grilled Shrimp and Lemon Cream
- ~ Crab Stuffed Salmon
- ~ Broiled Crab Cakes *with Tomato Remoulade*
(add market price)
- ~ Duet of Petite Filet Mignon and Broiled Crab Cake
(add market price)

DELUXE

- ~ Four-Cheese Lasagna *served with your choice of
Marinara Sauce, Grilled Vegetables or Meat Sauce*
- ~ Traditional Stuffed Chicken Breast
with Velvety Sauce Supreme
- ~ Herb Crusted Chicken Breast *with Herb Butter*
- ~ Chicken Cordon Bleu *with Ham, Swiss Cheese
and Mornay Sauce* (add 1.25)
- ~ Honey Glazed Virginia Ham
with Pineapple Rum Glaze or Apricot Marmalade
- ~ Grilled Shoulder Tenderloin *with a Mushroom Demiglace*
- ~ Oven Roasted Turkey
with Homemade Stuffing and Pan Gravy (add 1.25)

GRANDE

- ~ Chicken Florentine *with Creamy Spinach Filling*
- ~ Chicken Marsala *with Mushrooms and Onions
in a Sweet Wine Sauce*
- ~ Chicken Picatta *with Sun-Dried Tomatoes,
Artichokes and Basil*
- ~ Stuffed Chicken *with Eggplant, Mozzarella,
Pesto and Tomato Coulis* (add 2.25)
- ~ Beef Medallions *with a Bacon Bourbon Glaze*
- ~ English Cut Ribeye *with Mustard Horseradish Sauce*
- ~ Casino Style Beef Bracciole
*Sliced Ribeye filled with blended Mozzarella,
Prosciutto and Herbs* (add 2.25)
- ~ Roast Pork Loin *with Brandy and Green Peppercorns*
- ~ Bourbon Glazed Double Cut Pork Chop
with Caramelized Apple and Shallot Demiglace
- ~ Pork Schnitzel *with Bacon, Onion, Capers and a Grain
Mustard Cream Sauce*
- ~ Parmesan Herb Crusted Tilapia
- ~ Herb Roasted Fresh Salmon Fillet
with White Wine and Fresh Herbs (add 3.00)

Gluten Free Menus are available. Ask your event coordinator for details.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BUFFET ENTRÉE SELECTIONS

- ~ Grilled Marinated Chicken Breast
with *Lemon Herb Sauce*
- ~ Grilled Marinated Chicken Breast
with *Fresh Tomatoes and Basil*
- ~ Grilled Marinated Chicken Breast
with *Dijon Mustard Sauce*
- ~ Grilled Marinated Chicken Breast
with *Sun-Dried Tomatoes and Oregano*
- ~ Grilled Marinated Chicken Breast
with *Grilled Vegetable Relish*
- ~ Blackened Chicken
with *Bleu Cheese and Roasted Pepper Cream*
- ~ Pesto Marinated Chicken Breast
with *Tomato and Green Onion Salsa*
- ~ Honey Glazed Virginia Ham
with *Pineapple Rum Glaze or Apricot Marmalade*
- ~ Sliced Roast Beef in Pan Gravy
- ~ Slow Roasted Pot Roast
with *Carrots, Onions and Potatoes*
- ~ Sautéed Chicken Amaretto
with *Toasted Almonds & Sun-Dried Cranberries* (add 1.25)
- ~ Oven Roasted Turkey
with *Homemade Stuffing and Pan Gravy* (add 1.25)
- ~ Sliced London Broil
with *Port Wine Mushroom Sauce* (add 2.25)
- ~ Chicken Marsala with *Mushrooms
and Onions in a Sweet Wine Sauce* (add 1.25)
- ~ Chicken Picatta with *Sun-Dried Tomatoes,
Artichokes and Basil* (add 1.75)
- ~ Herb Roasted Fresh Salmon Fillet
with *Fresh Herbs and Lemon* (add 3.50)

CHEF CARVED MEATS

An exceptional way to showcase your dinner buffet or cocktail reception!

- ~ Slow Roasted Top Round of Beef, Au Jus and Horseradish
- ~ Honey Glazed Virginia Ham
with *Pineapple Rum Glaze or Apricot Marmalade*
- ~ Tenderloin of Beef with *Mushrooms
and Cabernet Demiglace* (add 5.25)
- ~ Prime Rib of Beef with *Horseradish
and Rosemary Au Jus* (add 4.25)
- ~ Roast Pork Loin
with *Dijon Mustard and Shallots* (add 2.95)
- ~ Santa Fe Roast Pork Loin
with *Apple Cider Gravy* (add 2.50)
- ~ Oven Roasted Turkey
with *Honey Mustard and Pan Gravy* (add 2.25)
- ~ Smoked Turkey Breast
with *Honey Mustard and Tiger Sauce* (add 2.25)

Add a Chef Carved Meat Action Station to any Cocktail Reception for an additional 5.95 per guest.

“PASTA”BILITIES

Every Buffet Dinner includes Chef Doug's Penne Pasta Primavera Alfredo, a blend of Fresh Vegetables and Penne Pasta tossed with Fresh Herbs, Mozzarella and Parmesan Cheeses in a Creamy Alfredo Sauce. If you like, you may spice up your buffet by substituting one of these tantalizing pasta selections from our kitchen.

- ~ Penne Marinara
- ~ Primo Mac & Cheese
Fusilli noodles with bacon, toasted paprika smoked bread crumbs and three cheeses
Add Crab (add 2.25)
Add Lobster (add 3.00)
- ~ Pasta Vesuvio (add 1.75)
Sweet and Spicy Italian Sausage, Fire-roasted Red Peppers Basil and Parmesan Cheese, Tossed with a Chef's Blend of Pastas and a Roasted Garlic Cream Sauce
- ~ Rotini and Broccoli (add 1.50)
with *Garlic, Olive Oil and Parmesan*
- ~ Traditional Haluski (add 1.50)
Cabbage, Noodles and Onions Sautéed in Butter
- ~ Old Fashioned Pierogies (add 2.00)
Any of our pastas can be prepared at an Action Station. Ask your event coordinator for more details. See our list of Pastas and Action Stations for additional selections.

ACTION STATIONS

Nothing beats the action and the aroma of fresh herbs and garlic as our chefs create fabulous dishes right before your eyes. Design a pasta station of your own by selecting from our list of pastas and sauces below. Ask about our Chef's special pasta selections.

Pastas and Sensational Sauces 5.95

- ~ Pastas
Penne, Rotini, Farfalle (Bows), Gnocchi, Cheese Tortellini, and Specialty Raviolis***
- ~ Sauces
Marinara Sauce, Creamy Vodka Sauce, Alfredo Sauce, Pesto Cream, Sun-dried Tomato Pesto, Roasted Red Pepper Sauce, Lobster Cream, Bolognese* or Traditional Meat Sauce**

**Available for any pasta station for an additional charge of .75*

***Specialty Raviolis and Pasta Purses are available in many unique flavors. Price depends on selection.*

Ask your event coordinator for more details.

Stir Fry Stations 6.25

Sample the exquisite tastes of the Far East at a Stir Fry Station, another great way to make your event even more unique.

- ~ Stir Fried Vegetables
A Blend of Vegetables tossed with Ginger and Garlic in our own Sweet and Spicy Sauce
- ~ Stir Fried Chicken and Vegetables (add 1.95)
- ~ Stir Fried Shrimp and Vegetables (add 2.50)
- ~ Stir Fried Beef and Vegetables (add 2.95)

All Stir Fry's are served with Seasoned Sesame Rice.

EXCEPTIONAL SALADS

At The Casino, all of our salads are made with the freshest available ingredients. We offer a variety of selections and year round favorites in addition to the selections listed below.

*All sit-down and buffet dinner packages feature our signature Fresh Garden Salad – Mixed Greens tossed with Sun-ripened Tomatoes, Cucumbers and Shaved Carrots drizzled with our House Creamy Vinaigrette Dressing.
An additional choice of dressing is available for \$.50 per person.*

Additional Salad Selections

- ~ Tossed Italian Salad (add 1.25)
*A blend of Crisp Mixed Greens topped with Ripe Tomatoes, Sliced Olives, Red Onion, Pepperoncini and Mozzarella Cheese.
Served with our House Vinaigrette*
- ~ Caesar Salad (add 1.50)
The most classic of salads, featuring Crisp Romaine Lettuce, Sun-dried Tomatoes, Crunchy Homemade Croutons and Shredded Parmesan Cheese tossed in our House Recipe Caesar Dressing
- ~ Spinach Salad (add 1.75)
Baby Leaf Spinach with Sliced Mushrooms, Hard-boiled Egg and Red Onion. Topped with a Warm Bacon Dressing or our Sweet Poppyseed Dressing

VEGETABLE SELECTIONS

Deluxe Vegetables

- ~ Zucchini Provencal
- ~ Green Beans Amandine
- ~ Green Beans and Mushrooms
- ~ Green and Wax Bean Medley
- ~ Dilled Baby Carrots
- ~ Glazed Carrots
- ~ Buttered Corn
- ~ Corn O'Brien (Onions and Peppers)
- ~ Santa Fe Corn (Onions, Peppers and Southwest Seasoning)
- ~ Fresh Vegetable Medley

Premium Vegetables

- ~ Green Beans, Shallots and Bacon
- ~ Oven Roasted Vegetable Medley
- ~ Mediterranean Vegetable Medley
- ~ Grilled Vegetable Medley*
- ~ Grilled Asparagus Platter *
*Topped with Tomato Dill Vinaigrette (add 1.95)
Subject to Market Availability*
- ~ Grilled Zucchini and Squash* (add 1.75)
Subject to Market Availability

*These selections are served on platters for buffets.

PREMIUM AND DELUXE POTATO OR RICE SELECTIONS

- ~ Casino Potatoes
*Whipped, Mashed, Scalloped or Duchess**
- ~ Red Skin Potatoes
Oven Roasted, Herb Roasted, Parslied, Lemon Pepper Roasted, Mashed or Garlic Smashed
- ~ Sweet Potatoes
*Candied or Whipped with Pineapple and Brown Sugar**
- ~ Rice
Saffron Rice Pilaf, Wild Rice and Toasted Orzo Pilaf or Couscous**

*Available as premium selections only or for an additional charge of 1.25

Specialty Stations**

Available for cocktail receptions, buffets and late night snacks

- ~ Mashed Potato Martini Bar (add 4.95)
Includes both Smashed Red Skinned Potatoes and Mashed Sweet Potatoes
Toppings to include: Sour Cream, Shredded Cheese, Chopped Bacon and Brown Sugar
Served in Martini Glasses
- ~ Slider Bar (add 4.95)
Mini Hamburgers with Party Rolls,
Condiment Platter to include: Sliced Cheese, Sliced Onions, Pickles, Ketchup, Mustard and Mayo
- ~ Nacho Bar (add 4.25)
Includes Casino's Housemade Toasted Pita Crisps, Nacho Cheese, Sour Cream and Salsa
add Seasoned Beef (add 1.75)
- ~ Chicken Finger Station (add 4.25)
With Ketchup, Ranch and BBQ Sauce
- ~ Mac & Cheese Bar (add 3.95)
Fixings to include: Shredded Cheese, Diced Ham, Chopped Bacon and Seasoned Bread Crumbs

**Certain limitations may apply



Hors D'oeuvre selections

The Casino is pleased to offer an outstanding variety of hors d'oeuvre to complement your evening. Whether displayed, butlered or a combination of both, the choices you make will "set the stage" for a perfect event. Our menus below offer a variety of both hot and cold hors d'oeuvre selections. Many are offered as combinations. Ask your event coordinator about special package pricing!

HORS D'OEUVRE DISPLAYS

Display your good taste with our displays of the finest and freshest hors d'oeuvre selections in town. Our Combination Displays have been designed to provide you with a variety of selections of our most popular items. All selections are priced per person.

Deluxe Display Combinations 7.25

- ~ Cheese, Vegetable and Fruit
- ~ Cheese, Vegetable and Swedish Meatballs
- ~ Cheese, Swedish Meatballs and One Casino Dip
- ~ Cheese, Fruit, Swedish Meatballs and Nachos (add .95)

Deluxe Assortment of Brie and Cheeses 5.25

~ A fabulous display of Imported & Domestic Cheeses, a deliciously filled Baked Brie en Croute served with an assortment of gourmet crackers

Popular Display Combinations

These combinations allow you to mix and match your favorite hors d'oeuvre selections!

- ~ Three Deluxe Cold and Three Deluxe Hot 14.25
- ~ Three Deluxe Cold and Two Deluxe Hot 12.25
- ~ Two Deluxe Cold and Two Deluxe Hot 9.95
- ~ Three Deluxe Cold and One Casino Dip 8.95
- ~ Two Deluxe Cold and One Casino Dip 7.25

Deluxe Cold Displays 2.95

- ~ Fresh Fruit Display with Chantilly Sauce
- ~ Fresh Vegetables with Buttermilk Herb Dipping Sauce
- ~ Imported & Domestic Cheese and Spreads served with Honey Mustard & Gourmet Crackers
- ~ Cheese & Vegetable Combination (add .95)
- ~ Cheese & Fruit Combination (add .95)
- ~ Cumin Spiced Tortilla Chips, Nacho Cheese, Sour Cream & Salsa
- ~ Zesty Lemon Dill Cream Cheese Cucumber Cup
- ~ Hummus with Housemade Toasted Pita Crisps Original, Red Roasted Pepper, Roasted Cauliflower or Garlic
- ~ Mediterranean Trio of Hummus, Tabbouleh & Baba Ghanoush with Housemade Toasted Pita Chips (add .95)

Deluxe Hot Displays and Casino Dips 3.25

- ~ Hot Crab, Spinach, Artichoke, Spinach & Artichoke, Cheesy Bacon or Buffalo Chicken Dip served with sliced French Bread or Housemade Toasted Pita Crisps
- ~ Reuben Dip with Sliced French Bread (add 1.00) (with Rye Bread add 1.50)
- ~ Drunken Mushrooms with Sliced French Bread
- ~ Cheesy Beer Fondue with Housemade Pretzel Bread Slices
- ~ The Ultimate Fondue with melted Creamy Cheddar Cheese and Chunks of Seafood served with sliced French Bread (add .95)
- ~ Swedish Meatballs
- ~ Chicken Amaretto Bites with Toasted Almonds & Sun-Dried Cranberries
- ~ Baked Brie en Croute (add .95) Choice of Caramelized Onion, Brown Sugar and Walnuts, Pesto and Sun-dried Tomato or choose a Chef's Choice
- ~ Chicken Wings Choice of Hot, Honey Barbeque or Teriyaki 95.00/six dozen, 60.00/three dozen additional

Gluten-Free Options

- Combo French Bread & Vegetables (add .75)
- Substitute vegetables for any sliced French Bread or housemade Toasted Pita Crisps (add .95)

Premium and Specialty Display Platters

- ~ Whole Roasted Salmon (per fish) 525.00 Served with Dill Crisps and Dipping Sauce (Serves 75-100 guests)
- ~ Assorted Sushi and California Rolls 12.95 Served with Soy Sauce, Wasabi and Pickled Ginger
- ~ Shrimp Cocktail 7.95 3 pieces per guest served with traditional garnishes (add 1.95 for each additional piece)
- ~ Seared Tuna 8.50 Served rare on a bed of Sesame Noodles garnished with Scallions and Peanuts
- ~ Smoked Salmon Display 9.95 Served with Diced Hard-boiled Eggs, Diced Onions, Capers, Toasted Bagel Chips and Cream Cheese
- ~ Italian Antipasto Display 8.95 Includes Imported Meats and Cheeses, Olives and Pepperoncinis
- ~ Mini Muffaletta Sandwiches on Focaccia 5.25 Mounds of Ham, Salami, Cappelicola and Cheeses with Lettuce, Tomato, Onions and Olive Salad
- ~ Grilled Vegetable Platter 3.95

BUTLERED HORS D'OEUVRE SELECTIONS

Keep your party "on the move"! Butlered Hors D'oeuvres are always an elegant touch as our waitstaff circulates among your guests offering a variety of hot and cold selections. All butlered Hors D'oeuvre Selections are priced per guest. In some cases, butlered selections may be added to a display table.

Try Our Chef's Assortment

Ask your consultant to design a selection that's perfect for your event or let our Chef create a selection for you. Prices are based upon guest count and selections. Consult your event coordinator for details.

Premium Hot Selections

3.25

- ~ Spinach and Feta Stuffed Mushrooms
- ~ Fried Artichokes *with Boursin Cheese*
- ~ Sausage Stuffed Mushrooms
- ~ Chef's Grilled Cheese Bites
- ~ Prosciutto Wrapped Asparagus Tips
- ~ Crab Rangoon
- ~ Coconut Chicken Skewers
- ~ Glazed Chicken and Vegetable Skewers
Teriyaki or Barbeque
- ~ Chicken Satay *with Peanut Dipping Sauce*
- ~ Assorted Nori or Sushi Squares

Ultra Premium Selections

3.50

- ~ Crab Stuffed Mushrooms
- ~ Mini Stuffed Red Peppers, *Casino Style (Seasonal)*
- ~ Scallops Wrapped in Bacon
- ~ Miniature Crab Cakes *with Tomato Remoulade*
- ~ Barbequed Shrimp Southern Beauty
Jumbo shrimp and grilled zucchini wrapped in bacon and broiled in a Tangy Barbecue Sauce
- ~ Coconut Shrimp
- ~ English Cucumber Smoked Salmon Canapé

DESSERTS

Our chef's seasonal dessert selection is included with every sit down and buffet dinner. You may choose to substitute any of the desserts listed below for an additional charge.

Add 3.95

- ~ Praline Carrot Cake
- ~ Seasonal Fruit Crisps
- ~ Brownie Sundae
- ~ Chocolate Smores Cake
- ~ Cannoli (Original or Chocolate Chip)
- ~ Cheesecake (7 oz.)*

Add 3.50

- ~ Carrot Cake
- ~ German Chocolate Cake
- ~ Chocolate Mousse Tart
- ~ Cheesecake (5 oz.)*
- ~ Seasonal Pies
Apple, Cherry, Blueberry, Peach, Pumpkin, and Pecan

*Choose from Strawberry, Cherry or Chocolate Sauce

Add a scoop of ice cream to any dessert for 1.50

A GREAT FINISH TO A GREAT MEAL ...

Add a Coffee or Hot Coco Bar (Nov. - Mar. Only) to your event!
Ask your event coordinator for pricing and details.

Deluxe Butlered Selections

2.95

- ~ Tomato Mozzarella Crostini
- ~ Grilled Vegetable Pinwheels
- ~ Grilled Vegetable Bruschetta
- ~ Melon & Prosciutto Kabobs
- ~ Fresh Mozzarella & Tomato Spedini
- ~ Spanikopita
Golden Phyllo Triangles stuffed with Spinach & Feta Cheese
- ~ Spring Rolls *served with Apricot Dipping Sauce*
- ~ Herb & Bread Stuffed Mushrooms
- ~ Black & Bleu Chicken Lollipops
- ~ Tandoori Chicken Kabobs *with Cucumber Yogurt Sauce*
- ~ Chorizo & Caramelized Onion Quesadillas
topped with Chive Sour Cream
- ~ Chicken Quesadillas *with Bacon Honey Mustard*
- ~ Crispy Wontons (*Choose from Southwest Chicken, Pulled Pork, Crab or ask about a Chef's Choice*)
- ~ Steamed Pork Wontons *with Ponzu Soy Sauce*
- ~ Franks in a Blanket
- ~ Rumaki
Chicken Livers wrapped in Smoked Bacon
- ~ Ham & Cheese Puffs
- ~ Roast Beef & Bleu Cheese Roulade
- ~ Marinated Beef Kabobs *with Peppers & Onions*
- ~ Loaded Potato Skins
- ~ Risotto Croquettes (*Choose from Spring Vegetable, Shrimp, Asaigo Cheese with Red Plum Tomato puree, Coconut with Mojito Pomegranate Sauce or ask about a Chef's Choice*)

Specialty Cakes

Celebrating a special occasion? Our Pastry Chef will happily design a specialty cake for your event! Consult your event coordinator for details.

Viennese Table

9.95

For real drama, this Dessert Buffet Extravaganza features a selection of Freshly Baked Pastries, Fresh Fruits, Cakes and Fondue.

Dessert Miniatures

6.95

A selection of delectable, bite-size treats from our Pastry Shop.

Strawberries With Chocolate Fondue

3.95

Ice Cream Sundae Station

4.25

Chocolate Fountain

Market Price

Fountain Fixings....Pretzels, Oreos, Vanilla Wafers, Marshmallows, Rice Krispy Treats and Graham Crackers

All of the above plus fresh fruits and strawberries 5.95

S'Mores Bar

4.25

Graham Crackers, Slabs of Milk Chocolate and Fire Roasted Marshmallows.

For Gourmet Chocolate

(add 2.75)

EVENT GUIDELINES

Policies & Procedures for Evening Events

Catering Services: The Casino is a full service banquet facility offering complete banquet, catering, seminar and conference services for your event. As a full service caterer, The Casino provides all of the food and beverage service for all events held at our facility. No outside food or drink may be brought onto the premises without the express written consent of the management of The Casino. Exception is taken for wedding and other special occasion cakes, items deemed family traditions (i.e. cookies) and table favors.

Bar Services: The Casino is a licensed establishment, operating under the guidelines of the PA Liquor Control Board. We will provide all your wine, beer, and spirit needs. NO alcoholic beverages are to be brought onto the grounds or into the facilities at The Casino. All items found will be confiscated immediately. No one under the age of 21 will be served alcoholic beverages under any conditions (Proper identification must be presented upon request). We will not allow any adults to purchase and/or supply alcoholic beverages to minors. For legal reasons and the safety of all in attendance, any adult doing so will be escorted from the facility. We also reserve the right to deny service to any guest who appears to be visibly intoxicated. The Casino bartenders do not serve "shots" or "multiple" drinks (Shots are served only for the Wedding Reception "Bridal/Dollar" dance). For the safety of your guests, all glassware is to remain within the ballroom area(s). In the event that a guest would wish to take a beverage outdoors, they must request a plastic cup from the bartender. No glassware is permitted on the dance floor. Any event contracted for bar services through The Casino is required to sign The Casino's Alcohol Policy Contract. When providing Casino bar services off premise, PLCB and Casino policies will be followed.

Reservations/Deposits/Minimums: A deposit is required to secure the date and time of your function. This deposit is due within 15 days of confirming the date of your event. Deposit amounts may vary based upon the anticipated number of guests attending, the day of the week and time of the day that the event is being held or the number of banquet rooms being reserved.

For certain dates and times, The Casino has minimum requirements for reserving any of our banquet rooms. These minimums are based upon the purchase of food and beverage services for an agreed upon minimum number of guests for your event. These minimum requirements will be reflected as a guaranteed minimum guest count on your event contract and your invoice. Minimum requirements may be waived or altered at the discretion of your event coordinator.

Room Rental/ Event Length: Our banquet rooms are reserved for specific time intervals each day. A typical social or business event lasts from 3 to 5 hours. Evening events may be scheduled to begin at 5:30pm unless otherwise contracted. Requests for earlier starting times are determined based upon room availability, and may be subject to additional room rental fees. Unless contracted otherwise, Saturday daytime events must conclude no later than 2pm. If you are interested in reserving the daytime of an evening event for decorations or other needs, you will be charged a flat fee of \$500.00.

Overtime is to be contracted in advance of your event and charges for overtime will vary per event based upon facility costs and staffing needs. If additional time is required during the course of an event, charges for overtime will be assessed accordingly by The Casino Management and will include a facility costs and an hourly charge per employee present for overtime.

Complimentary Amenities: Your banquet room reservation at The Casino provides for the use of our table linens, skirting, flatware, china, glassware, tables and chairs for your event. In most instances these items are included in the quoted prices for food, beverage and room rental fees. If your event requires any additional items or services, they are available for an extra fee through The Casino. If your event requires customized rentals of any nature, The Casino will coordinate these services for you. Any additional fees for equipment rentals or services rendered will be billed to the customer through The Casino. (i.e...Chair Covers, High Cocktail Tables and Specialty Linens, etc...)

Entertainment/Outside Contractors/Rentals: The Casino offers a podium and microphone for your event. Additional audio and visual aids are available for rental through our in house audio/technical contractor. Any additional equipment provided by the customer, or for the customer by an outside contractor, must be approved by The Casino management. At your request, The Casino will provide you with a list of approved vendors for your event. All entertainment or outside contractors (i.e...DJ's, Florists, Video, Photographers, Audio-Visual) are requested to contact The Casino prior to the event to review our policies and procedures regarding setup and/or performance guidelines (See "Decorating Guidelines" below).

Decorating Guidelines: Decorating of The Casino is permitted for all events. Up to 1 hour immediately preceding your event is available to you. Outside contractors for your event will not have access to your banquet room before that time without prior consent from The Casino. **At no time may items be tacked, taped or nailed to the walls or fixtures.** It is the responsibility of the customer and their vendors to provide all materials necessary to properly and safely install any decorations or equipment. It is also the responsibility of the customer or their vendor(s) to remove all decorations

and equipment at the conclusion of the event. The Casino assumes no responsibility for any decorations or equipment left behind at the conclusion of the event or for any loss or damage that may occur to these materials during an event. Furthermore, The Casino reserves the right to deny any customer's decorations deemed potentially damaging to the facility.

A damage waiver may be required for your event. This waiver will be refunded in part or whole after an inspection of the premises by a member of The Casino management staff. The customer is solely responsible for any damages that occur to the building, equipment, fixtures or premises resulting from the activities of your guests.

Payment Terms and Policies: Final payment for your event is due on the day of your event. This amount will include the total cost of food, beverage, rentals, and an estimated bar bill where necessary, plus PA State Sales tax and a 20% service charge/gratuity.

A guest count is required 2 weeks prior to your event. This count will be considered your guarantee, and it is the minimum number of guests for which you will be invoiced. If your event is a sit-down dinner with a choice of entrees, a count of each entree selection is also required at this time. For special order items, we may require up to 3 weeks advanced notice on your guest count. Your final count is due 7 days before your event.

Menu prices are not guaranteed until 90 days prior to your function and are subject to increase at any time due to unforeseen changes in market conditions. If this occurs, The Casino reserves the right to substitute menu items of comparable quality or increase the agreed upon price to reflect the additional costs incurred. The customer will be apprised in advance of all changes.

All sales are subject to PA State Sales tax and our standard 20% service charge/gratuity. Sales Tax, service charges and gratuities are not counted towards meeting any minimums.

The Casino accepts Visa, MasterCard, Discover, and American Express for up to \$3,000.00 per event.

Any unpaid balances past 30 days will be subject to 3% interest on the balance due.

Refunds and Cancellation Policies: Cancellations sometimes occur. In the unfortunate event you must cancel your function at The Casino, you may be eligible for a refund in whole or part under the following guidelines. For all events, deposits are fully refundable up to 365 days prior to your event date. If your cancellation occurs at any time after that date, the deposit will only be refunded, fully or in part, if a booking of equal or greater value is secured for that date. For events booked within one year of the event date, the deposit is automatically considered fully non-refundable unless a booking of equal or greater value is secured for that date. A booking of equal or greater value is considered to be an event that meets the same minimum requirements for which your event was contracted.

All refunds are made at the sole discretion of management. If your event must be postponed for reasons out of your control (i.e. severe weather, military service), and you are rescheduling for a different date, your deposit will automatically transfer to the new date with no penalty.

The Casino reserves the right to relocate any outdoor function to an indoor location in the event of inclement weather. If, for any reason, this is not possible, The Casino reserves the right to reschedule the event. Any costs associated with the cancellation or postponement of an event are the responsibility of the customer. In the event of an unforeseen natural or man-made event that should render The Casino inaccessible or unusable, DJS Food Designs, Inc. are released of any and all liability and held harmless.

Smoking: The Casino is a smoke-free facility. Smoking is only permitted in designated areas outside of the building. This includes vaping and electronic cigarettes.

Handicap Accessibility: The Casino was designed to meet the requirements of the ADA and offers handicap accessible facilities throughout our building and premises.

Special Meal Requests: Dietary restrictions are a common occurrence for many events. If you or any guest at your event has specific dietary needs, we would be happy to provide special meals for them. Please inform us no less than one week prior of your event so that we may better accommodate your guests' needs.

Leftover Food Policy: In compliance with standards set by the Board of Health, prepared leftover food is disposed of properly. This eliminates the concern of food borne illness caused by improperly stored or transported food. We are sorry we will not allow leftover food to be taken by guests.

Food Safety Notice: The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness and may be considered hazardous to your health.

Personal Property: The Casino assumes no responsibility for any lost, stolen or damaged items (personal, business or otherwise) before, during or after an event.

Social Media : The Casino reserves the right to use images or photos taken to be posted on all social media (Website, Facebook, Twitter, Instagram, etc.) as well as in all of The Casino's advertising for the facility.