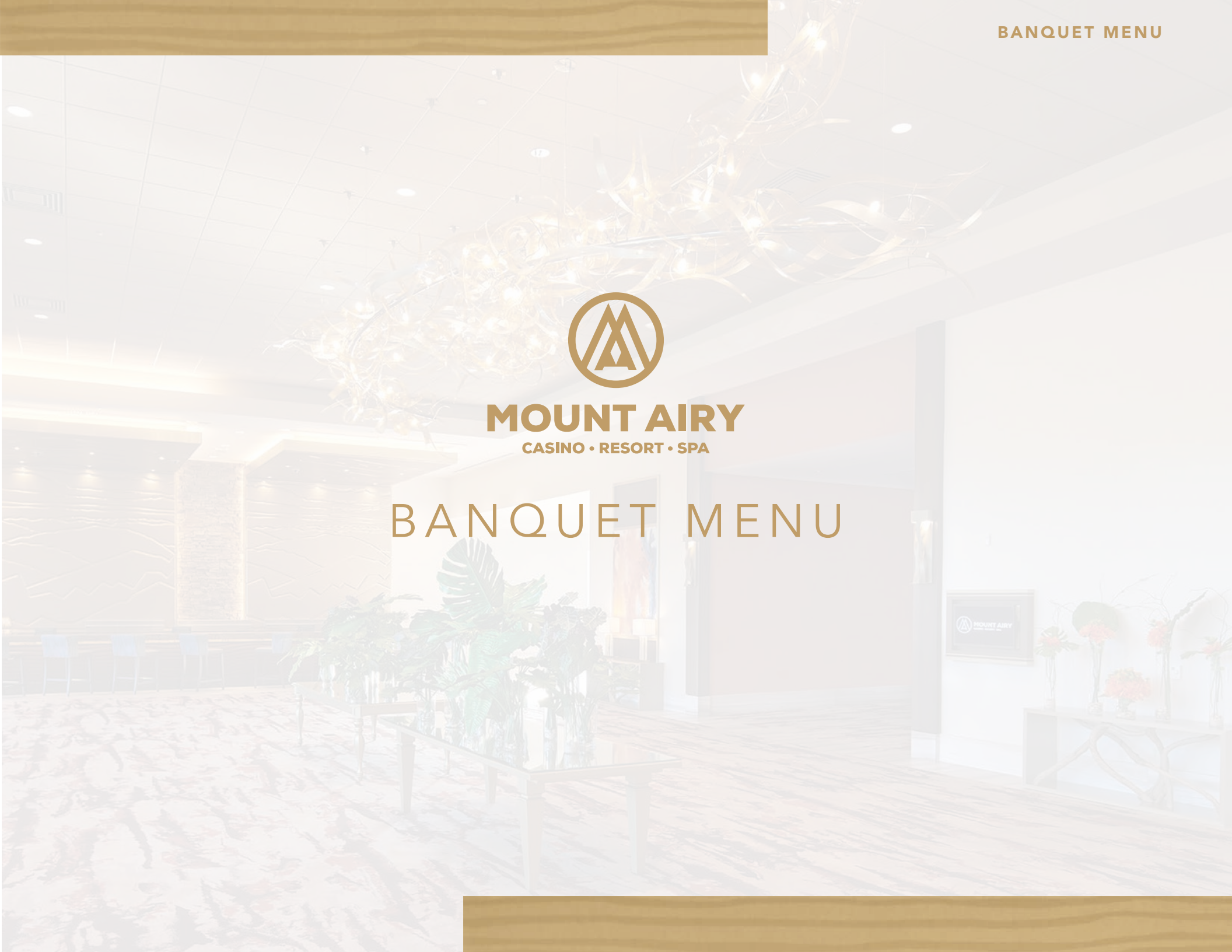




MOUNT AIRY
CASINO • RESORT • SPA

BANQUET MENU



BREAKFAST

THE DELUXE CONTINENTAL \$20

Assorted Fresh Breakfast Pastries • Greek Yogurt and Granola
Seasonal Fresh Fruit • Fresh Squeezed Juices
Coffee and Hot Tea Selection

THE EXECUTIVE CONTINENTAL \$24

Assorted Fresh Breakfast Pastries • Assorted Bagels and Spreads
Seasonal Fresh Fruit • Greek Yogurt and Granola
Individual Organic Oatmeal • Fresh Squeezed Juices
Coffee and Hot Tea Selection

BREAKFAST BUFFET \$28

STARTERS

Assorted Breakfast Pastries • Seasonal Fresh Fruit • Vanilla Greek
Yogurt • Fresh Squeezed Juices • Coffee and Hot Tea Selection

THE EGGS *(select one)*

Scrambled Free Range Egg
Western Frittata *Ham, Peppers and Onions*
Substitute Egg Whites/Egg Beaters **+\$2**

THE MEATS *(select two)*

Applewood Smoked Bacon • Turkey Sausage • Pork Sausage
Canadian Bacon • Turkey Bacon

THE POTATOES *(select one)*

Crispy Breakfast Potatoes • Mini Hash Browns
Roasted Red Potatoes *Onions and Thyme*

BREAKFAST ENHANCEMENTS

Individual Organic Oatmeal **\$5**

Smoked Salmon Station • Nova Salmon
Traditional Accompaniments **\$12**

Cold Cereal and Milk **\$5**

Brioche French Toast **\$5**

BREAKFAST ACTION STATIONS

Minimum 20 guests and Maximum of 200.

Fresh Belgian Waffles • Whipped Cream
Maple Syrup • Fruit • Whipped Butter **\$6**

Made-to-Order Egg and Omelet Station with
Assorted Cheese, Meats and Vegetables **\$8**

LUNCH BUFFET

THE SANDWICH BOARD \$28

Turkey • Ham • Roast Beef • Tuna Salad Served with Variety of
Rolls, Breads and Wraps • Dutch Potato Salad *Hard Boiled Eggs,*
Mustard and Tarragon • Garden Salad *Cucumber, Tomato, Carrot, Pickled*
Red Onion with Ranch and Balsamic Dressing • Kettle Cooked Potato
Chips • Grilled Vegetables • Condiments: Mayonnaise • Mustard
Pickles • Pepperoncini Peppers • Creamy Horseradish Sauce

THE COOKOUT \$30

Beef Sliders *Cheddar and Pickle* • Pulled Pork Sliders *BBQ Sauce*
Hebrew National Hot Dogs • Fresh Garden Salad *Tomato, Carrot,*
Cucumber, Pickled Red Onion with Balsamic Vinaigrette and Ranch Dressing
Wedge Salad *Iceberg, Blue Cheese Dressing, Cherry Tomato, Bacon*
Baked Shells and Cheddar • Fresh Watermelon

THE EXECUTIVE BUFFET \$36

Lemon Thyme Roasted Chicken • Cod Oreganata *Tomato Beurre*
Blanc • Cavatappi alla Norma *Roasted Eggplant, Tomato, Mozzarella*
Spinach and Strawberry Salad *Toasted Almonds, Goat Cheese, Balsamic*
Dressing • Wedge Salad *Iceberg, Bleu Cheese Dressing, Bacon, Cherry*
Tomato, Pickled Red Onion • Roasted Rosemary Potatoes
Parmesan Green Beans

THE ITALIAN BUFFET \$36

Sweet Italian Sausage and Peppers
Chicken Milanese or Parmesan • Meatballs
Marinara • Tomato and Mozzarella Salad *Basil*
and Extra Virgin Olive Oil • Classic Caesar Salad *Romaine,*
Croutons, Parmesan • Roasted Italian Vegetables

PASTA/SAUCE *(pick one of each)*

Pasta: *Penne • Rigatoni • Cavatappi*
Sauce: *Tomato Basil • Vodka • Pesto*
Parmesan Cream

THE ASIAN BUFFET \$36

General Tso's Chicken • Beef and Broccoli
Sweet and Sour Pork • Spring Rolls
Mixed Green Salad *Carrot, Ginger Dressing*
Sesame-Cucumber Salad • Steamed White Rice
Stir Fried Vegetables

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BOXED LUNCH \$22

Served with fresh baked cookie, apple, chips and water

SMOKED TURKEY AND SWISS, LETTUCE AND TOMATO ON A CIABATTA ROLL

ROAST BEEF AND CHEDDAR, LETTUCE AND TOMATO ON A CIABATTA ROLL

GRILLED MARINATED VEGETABLES, FRESH MOZZARELLA, LETTUCE AND TOMATO ON A CIABATTA ROLL

ITALIAN MEATS WITH PROVOLONE, SHREDDED LETTUCE AND TOMATO ON A CIABATTA ROLL

DINNER BUFFET \$45

SALAD CHOICES

(select two)

GARDEN SALAD

Cucumber • Tomato • Carrot

CLASSIC CAESAR SALAD

Croutons • Parmesan

CLASSIC WEDGE SALAD **+\$2**

Iceberg • Bacon • Tomato • Red Onion

SPINACH AND STRAWBERRY SALAD

Toasted Almonds • Goat Cheese

FRESH MOZZARELLA AND TOMATO SALAD

Basil • Extra Virgin Olive Oil

GREEK SALAD

Cucumber • Tomato • Calamata Olives

ADD-ONS DESSERTS

ENTRÉE CHOICES

(select three)

Roasted Salmon *Cherry Tomato Jam*

Barolo Braised Beef Short Ribs

Cod Oreganta *Tomato Beurre Blanc*

Ravioli Quattro Formaggio *Rose Sauce*

Roasted Prime Pork *Apple Compote*

Grilled Flat Iron Steak *Chimichurri*

Pasta with Choice of Sauce

Grilled Chicken Breast *Lemon and Artichokes*

Grilled Vegetable Lasagna

Butternut Ravioli *Sage Brown Butter*

Seared Chicken Breast *Marsala*

Porcini Ravioli *Truffle Cream* **+\$2**

Grilled Striped Bass *Peperonata* **+\$4**

Grilled NY Strip *Red Wine Demi* **+\$6**

Petite Filet Mignon *Au Poivre* **+\$12**

Cheesecake **+\$6**

Carrot Cake **+\$6**

Assorted Mini Desserts **+\$8**

Cookie Table **+\$6**

Berry Tarts **+\$7**

Petit Fours **+\$8**

VEGETABLES/STARCHES

(select two)

Garlic Whipped Potatoes

Rosemary Roasted Potatoes

Parmesan Potato Gratin

Classic Rice Pilaf

Jeweled Rice

Roasted Carrots *Thyme*

Parmesan Green Beans

Brussels Sprouts

Roasted Italian Vegetables

Parmesan Roasted Cauliflower

Pan Roasted Corn

Roasted Broccoli

Mac and Cheese *Toasted Breadcrumbs*

*Add Truffle Essence **+\$2**, Add Crab **+\$5***

Chocolate Torte **+\$6**

Tiramisu **+\$6**

Gelato **+\$8**

Italian Cookies/Macaroons **+\$6**

Apple Tarts **+\$7**

Viennese Table **+\$12**

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PLATED DINNER

FIRST COURSE *(select one)*

FRESH GARDEN SALAD

Cucumber • Tomato • Carrot • Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Focaccia Croutons • Parmesan

FRESH MOZZARELLA AND TOMATO SALAD

Basil • Extra Virgin Olive Oil

SPINACH AND STRAWBERRY SALAD

Toasted Almonds • Goat Cheese

MAIN COURSE *(select three)*

Filet of Beef Tenderloin *Garlic Whipped Potatoes, Red Wine Demi* **\$68**

Pan Seared Breast of Chicken *Garlic Whipped Potatoes Thyme Jus* **\$42**

Ravioli Quattro Formaggio *Truffle Cream* **\$42**

Braised Beef Short Rib *Garlic Whipped Potatoes* **\$52**

Vegan Filet *Roasted Potatoes, Market Vegetables, Vegan Demi-Glace* **\$49**

Grilled Atlantic Salmon *Cherry Tomato Jam* **\$45**

Grilled Vegetable Lasagna **\$40**

Prime Pork Chop *Corn Bread Stuffing, Apple Compote* **\$52**

Grilled Striped Bass *Saffron Rice, Peperonata* **\$52**

DESSERT *(select one)*

Apple Tart • Berry Tart • Tiramisu • Chocolate Torte • New York Cheesecake • Gelato

RECEPTIONS

COLD HORS D'OEUVRES

Tomato and Mozzarella Skewer **\$3**

Vegetable Crudit  Shooters **\$3**

Goat Cheese Stuffed Medjool Dates **\$3**

Eggplant Caponata Grilled Focaccia **\$3**

Feta, Artichoke and Olive Skewer **\$3**

Salami, Provolone and Roasted Pepper Skewer **\$3**

Boursin Cheese Stuffed Peppadew **\$3**

Tuna Tartare on Cucumber **\$3**

Smoked Salmon on Potato Cake **\$4**

Poached Shrimp Cocktail **\$4**

Prosciutto, Melon, and Grana Skewer **\$4**

Roast Beef Carpaccio with Crostini **\$4**

HOT HORS D'OEUVRES

Vegetable Spring Roll **\$3**

Brie and Raspberry En Croute **\$3**

Sesame Chicken Sweet Chili Sauce **\$3**

Chicken and Lemongrass Dumpling **\$3**

Cheese Stuffed Arancini **\$3**

General Tso's Cauliflower Bites **\$3**

Stuffed Mushrooms **\$3**

Buffalo Chicken Meatballs **\$3**

Korean Steak Taco **\$3**

Mac and Cheese Bites **\$3**

Truffle Potato Croquette **\$3**

Mini Beef Wellington **\$5**

HORS D'OEUVRES PACKAGES

Served with a Domestic and Imported Cheese Display.

Along with a Crisp Vegetable Crudit  Display.

Select 4 Hors d'oeuvres **\$30**

Select 7 Hors d'oeuvres **\$36**

SUSHI STATION

Sushi Rolls:

California • Vegetable • Spicy Tuna **\$15**

Assorted Sashimi • Seaweed Salad • Pickled
Ginger • Wasabi **\$20**

Assorted Sashimi and Sushi Rolls • Seaweed
Salad • Pickled Ginger • Wasabi **\$25**

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RECEPTIONS (CONTINUED)

CURATED DISPLAYS

Crisp Vegetable Crudit  Display +\$9

Hummus • Ranch Dipping Sauces

Mediterranean Display +\$10

Hummus • Baba Ghanoush • Olives • Feta

Artisanal Charcuterie Display +\$12

Sliced Meats • Olives • Grilled Vegetables

Artisanal Cheese Display +\$12

Premium Cheeses • Olives • Crostini

Shrimp Cocktail Display +\$14

Cocktail Sauce • Lemons

Seafood Tower +\$45

Fresh Shucked Oysters • Clams • Crab Legs
Chilled Shrimp • Cocktail Sauce • Lemon Wedges
Remoulade • Mignonette

DESSERTS

Cheesecake +\$6

Carrot Cake +\$6

Cookie Table +\$6

Chocolate Torte +\$6

Italian Cookies/Macaroons +\$6

Tiramisu +\$6

Berry Tarts +\$7

Apple Tarts +\$7

Assorted Mini Desserts +\$8

Petit Fours +\$8

Gelato +\$8

GOURMET

DESSERT DISPLAY +\$12

Assorted Cupcakes

NY Cheesecake

Flourless Chocolate Torte

Caramel Vanilla Cake

Tiramisu

Lemon Bars

Key Lime Pie

Red Velvet Cake

Petit Fours

Assorted Cream Puffs

Mini Fruit Tarts

Chocolate Covered Strawberries

Assorted Parfaits

Cannoli

CHEF - ATTENDED ACTION AND CARVING STATION

Chef attended action and carving stations are intended for groups of 25 or more.

\$150 per attendant | per 75 people

PASTA STATION \$19

MEATS

Italian Sausage • Shrimp • Chicken

PASTA

Cavatappi • Penne • Rigatoni

SAUCE

Tomato Basil • Vodka • Alfredo • Pesto

VEGETABLES

Roasted Italian Vegetables

TACO STATION \$19

Picadillo Beef • Pork Carnitas • Chicken Tinga • Soft Flour Tortillas and

Crispy Corn Shells • Cheese • Lettuce • Salsa • Guacamole • Sour Cream • Hot Sauces

CARVING STATIONS

Slow Roasted NY Strip Loin with Red Wine Demi-Glace

\$500 (serves 20-25)

Rosemary Roasted Prime Rib with Au Jus and Creamy Horseradish

\$700 (serves 20-25)

Slow Roasted Beef Tenderloin with Roasted Shallot Demi-Glace

\$350 (serves 15)

Pork Crown Roast with Apple Cider Jus

\$300 (serves 20-25)

Beef Steamship with Au Jus

\$950 (serves 130-140)

BBQ Baby Back Ribs

\$40 (per rack)

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BREAKS

MILK AND COOKIES \$16

Fresh Baked Jumbo Cookies • Brownies and Blondies • Chocolate and Whole Milk

MEZZE \$17

Raw and Grilled Vegetables with Hummus Pita Chips • Olives • Flavored Sparkling Waters

CHEESE AND CRACKERS \$18

Artisanal Cheese Selection • Fresh Grapes Dried Fruits • Nuts • Assorted Crackers Sparkling Grape Juice/Cider

FRUITS AND NUTS \$17

Seasonal Fresh Fruits • Assorted Granola Bars Trail Mix • Nuts • Fruit Infused Water

LUNCHBOX TREATS \$17

Oreo Cookies • Assorted Chips • Rice Krispy Treats • Assorted Sodas • Apple Wedges Peanut Butter

MOVIE THEATRE \$18

Popcorn • Cracker Jacks • Pretzels Assorted Candy Bars • Assorted Sodas

A LA CARTE BEVERAGES

Coffee and Hot Tea	\$59 half pot (25-30)
Bottled Water 10oz	\$3
Bottled Soda	\$3
Individual Bottled Juice	\$5
Bottled Water 20oz	\$5
Pure Leaf Iced Tea	\$4
Gatorade	\$5
Red Bull	\$7

SNACKS *(per dozen)*

Italian Cookies	\$26
Petit Fours	\$26
Croissants	\$26
Chocolate Croissants	\$30
Brownies and Blondies	\$28
Cinnamon Rolls	\$42
Cookies	\$26
Donuts	\$36
Muffins	\$42
Fudge Bars	\$18
Mini Cannoli	\$20
Mini Éclairs	\$20
Mini Cream Puffs	\$15
Granola Bars	\$35
Pretzels	\$15
Assorted Chips	\$15

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SPIRITS

BRAND CATERGORY	DELUXE	PREMIUM	ELITE
VODKA	New Amsterdam	Tito's	Grey Goose
GIN	Beefeater	Beefeater	Bombay Sapphire
SCOTCH	Johnnie Waler Red	Johnnie Walker Black	Glenlivet 12 YR
WHISKEY/BOURBON	Jim Beam	Jack Daniel's	Maker's Mark
WHISKEY	Seagram's 7	Seagram's VO	Jameson
LIGHT RUM	Bacardi, Malibu, Captan	Bacardi, Malibu, Captan	Bacardi, Malibu, Captan
TEQUILA	Sauza	Patrón Silver	Don Julio
BRANDY/COGNAC	Christian Brothers	Martell VS	Hennessy
WINE	House Selection	Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, White Zinfandel	Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, White Zinfandel
BEER	Domestic Beer	Miller Lite, Coors Lite, Corona, Heineken	Miller Lite, Coors Light, Yuengling, Corona, Heineken

DURATION	BEER & WINE	DELUXE	PREMIUM	ELITE
ONE HOUR	\$15	\$19	\$25	\$34
TWO HOUR	\$23	\$28	\$36	\$46
THREE HOUR	\$31	\$37	\$47	\$58
FOUR HOUR	\$39	\$46	\$58	\$70
FIVE HOUR	\$47	\$55	\$69	\$82

ENHANCEMENT	
HOUSE CHAMPAGNE TOAST	\$4

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MOUNT AIRY
CASINO • RESORT • SPA

312 Woodland Rd, Mount Pocono, PA 18344 | 1-877-682-4791 | MountAiryCasino.com

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