



MOUNT AIRY
CASINO • RESORT • SPA

WEDDING PACKAGES



MOUNT AIRY BUFFET WEDDING PACKAGE **\$75** PER PERSON

Package includes selection of four passed hors d'oeuvres and includes three buffet selections.
Buffet designed for 90 minutes of service.

INCLUDED *(select four)*

COLD HORS D'OEUVRES

Tomato and Mozzarella Skewer
Vegetable Crudit  Shooters
Goat Cheese Stuffed Medjool Dates
Eggplant Caponata Grilled Focaccia
Feta, Artichoke and Olive Skewer
Salami, Provolone and Roasted Pepper Skewer **+\$1**
Boursin Cheese Stuffed Peppadew
Tuna Tartare on Cucumber **+\$2**
Smoked Salmon on Potato Cake **+\$2**
Poached Shrimp Cocktail
Prosciutto, Melon, and Grana Skewer **+\$1**
Roast Beef Carpaccio with Crostini

SALAD CHOICES *(select two)*

Garden Salad

Cucumber • Tomato • Carrot

Classic Caesar Salad

Croutons • Parmesan

Fresh Mozzarella and Tomato Salad

Basil • Extra Virgin Olive Oil

Spinach and Strawberry Salad

Toasted Almonds • Goat Cheese

HOT HORS D'OEUVRES

Vegetable Spring Roll
Brie and Raspberry En Croute **+\$1**
Sesame Chicken Sweet Chili Sauce
Chicken and Lemongrass Dumpling
Cheese Stuffed Arancini
General Tso's Cauliflower Bites
Stuffed Mushrooms
Buffalo Chicken Meatballs **+\$1**
Korean Steak Taco
Mac and Cheese Bites
Truffle Potato Croquette
Mini Beef Wellington **+\$2**

Classic Wedge Salad **+\$2**

Iceberg • Bacon • Tomato • Red Onion

Greek Salad

Cucumber • Tomato • Calamata Olives

*All pricing is per person plus 6% tax and 22% service charge. Pricing subject to change.

CURATED DISPLAYS

Crisp Vegetable Crudité 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

COMPLEMENTS

Minimum guarantee of 20 people and must be ordered for the full group.

Reception buffets are designed for 45 minutes of service.

Station attendant fee: \$150 per 75 people

PASTA STATION **\$19 PER PERSON**

Meats

Italian Sausage • Shrimp • Chicken

Pasta

Cavatappi • Penne • Rigatoni

Sauce

Tomato Basil • Vodka • Alfredo • Pesto

Vegetables

Roasted Italian Vegetables

TACO STATION **\$19 PER PERSON**

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) |

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 |

ENTRÉE CHOICES *(select three)*

Roasted Salmon *Cherry Tomato Jam*

Barolo Braised Beef Short Ribs

Cod Oreganata *Tomato Beurre Blanc*

Ravioli Quattro Formaggi *Rosé Sauce*

Roasted Prime Pork *Apple Compote*

Grilled Flat Iron Steak *Chimichurri*

VEGETABLES/STARCHES *(select two)*

Garlic Whipped Potatoes

Rosemary Roasted Potatoes

Classic Rice Pilaf

Jeweled Rice

Pasta with Choice of Sauce

Grilled Chicken Breast *Lemon and Artichokes*

Grilled Vegetable Lasagna

Seared Chicken Breast *Marsala*

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

Roasted Carrots *Thyme*

Parmesan Green Beans

Brussels Sprouts

Roasted Italian Vegetables

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

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

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

Parmesan Roasted Cauliflower

Pan Roasted Corn

Roasted Broccoli

Mac and Cheese *Toasted Breadcrumbs* **+\$2**

Add Truffle Essence • Crab **+\$5**

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INCLUDED *(select four)*

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Stuffed Mushrooms
Buffalo Chicken Meatballs **+\$1**
Korean Steak Taco
Mac and Cheese Bites
Truffle Potato Croquette
Mini Beef Wellington **+\$2**

FIRST COURSE *(select one)*

Fresh Garden Salad

Cucumber • Tomato • Carrot

Classic Caesar Salad

Croutons • Parmesan

Fresh Mozzarella and Tomato Salad

Basil • Extra Virgin Olive Oil

Spinach and Strawberry Salad

Toasted Almonds • Goat Cheese

Greek Salad

Cucumber • Tomato • Calamata Olives

Classic Wedge Salad **+\$2**

Iceberg • Bacon • Tomato • Red Onion

MAIN COURSE *(select three)*

Filet of Beef Tenderloin *Garlic Whipped Potatoes, Red Wine Demi* **+\$12**

Pan Seared Breast of Chicken *Garlic Whipped Potatoes, Thyme Jus*

Ravioli Quattro Formaggi *Truffle Cream*

Braised Beef Short Rib *Garlic Whipped Potatoes*

Vegan Filet *Roasted Potatoes, Market Vegetables, Vegan Demi-Glace*

Grilled Atlantic Salmon *Cherry Tomato Jam*

Grilled Vegetable Lasagna

Prime Pork Chop *Corn Bread Stuffing, Apple Compote*

Grilled Striped Bass *Saffron Rice, Peperonata* **+\$4**

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SPIRITS

| BRAND CATEGORY | DELUXE | PREMIUM | ELITE |
|-----------------|--------------------------|---|---|
| VODKA | New Amsterdam | Tito's | Grey Goose |
| GIN | Beefeater | Beefeater | Bombay Sapphire |
| SCOTCH | Johnnie Walker 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, Captain | Bacardi, Malibu, Captain | Bacardi, Malibu, Captain |
| 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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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.