



Catering Guide



CASINO AND RESORT

Catering Sales Department

**Brighton And The Boardwalk
Atlantic City, NJ 08401-6390**

609-340-4072

THEMED BREAKS

The Real Thing

Enjoy an old fashioned bottle of Coca-Cola in a nostalgic setting.

Assorted soft drinks

Reisman Pretzel Sticks and Mustard

Philadelphia

Take a trip to Philadelphia as you enjoy the City of Brotherly Love's favorites.

Assorted Tasty Cakes

Philly Soft Pretzels with Mustard

Italian Water Ice

Assorted Soft Drinks

Health Break

Give your group a healthy break to kick off your afternoon program.

Florida Oranges and Grapefruits squeezed to order

Sliced Fresh Fruit with Strawberry Yogurt Dressing

Mineral Water with Lime

Assorted Soft Drinks

Granola Bars

Mexicana

Enjoy a taste from the South of the Border.

Nacho Chips with Salsa and Sour Cream

Mini Beef Burritos

Jalapeño Pepper Poppers

Assorted Soft Drinks

A LA CARTE REFRESHMENTS

Coffee, Decaffeinated Coffee, International Teas

Hot Tea, Iced Tea, Hot Chocolate

Orange Juice, V-8 or Tomato Juice, Cranberry Juice, Grapefruit Juice

Orange Juice, Grapefruit Juice, Squeezed to order

Milk (half pint)

Soft Drinks

Mineral Water

Assorted Danish Pastries

French Baked Croissants

Variety of Breakfast Muffins

Bagels served with Cream Cheese

Assorted Homemade Jumbo Cookies

Granola Bars

Homemade Brownies

BREAKFAST SELECTIONS

Tropicana Casino And Resort - Catering Sales Department
Brighton And The Boardwalk - Atlantic City, NJ 08401
609-340-4072

Steel Pier

A selection of Chilled Fruit Juices
An assortment of Danish Pastries, Breakfast
Muffins, Croissants and Bagels
Butter • Preserves • Cream Cheese
Coffee • Tea • Brewed Decaffeinated
Coffee

“500” Club

A selection of Chilled Fruit Juices
Sliced Fresh Seasonal Fruit
An assortment of Danish Pastries, Breakfast
Muffins, Croissants and Bagels
Butter • Preserves • Plain and Strawberry
Cream Cheese
Coffee • Tea • Brewed Decaffeinated
Coffee

B1

An assortment of Chilled Fruit Juices
Scrambled Eggs
Choice of Grilled Bacon, Hickory Cured
Ham or Breakfast Sausage
Pine Cone Potatoes
Assorted Muffins and Fruit Pastries
Butter • Preserves

B2

An assortment of Chilled Fruit Juices
Melon Nest filled with Strawberries and
Blueberries topped with Brown Sugar and
Crème Fraiche
Eggs Benedict
Poached eggs served on an English Muffin
with Canadian Bacon topped with
Hollandaise Sauce
Sticky Buns • Fruit Pastries • Croissants
Butter • Fruit Preserves

B3

An assortment of Chilled Fruit Juices
Rum and Maple Glazed Half Grapefruit set
on a bed of Raspberry Sauce
Broiled Petite Filet Mignon
Scrambled Eggs with a Fruit Pancake
Hash Brown Potatoes • Fruit Pastries
Croissants • Butter • Preserves

**Breakfast Selections Complemented with
Coffee • Tea • Brewed Decaffeinated
Coffee**

BREAKFAST BUFFET

BB1

Breakfast on the Beach

*Relax and enjoy your Buffet Breakfast in a
Sunny Beach Atmosphere.*

Decorative Pastry Display featuring:
Assorted Muffins, Fruit Pastries, Croissants
and Bagels

Butter • Preserves • Plain and Vegetable
Cream Cheese

Assortment of Chilled Fruit Juices

Minted Fresh Fruits with Julienne of
Orange Rind

Assortment of Dry Cereals served with
Regular and Skim Milk, Raisins and Nuts

Country Fresh Scrambled Eggs

Farmer Omelettes

Crispy Bacon

Hickory Cured Ham

Country Sausage

Pine Cone Potatoes

Coffee • Tea • Brewed Decaffeinated Coffee

(Minimum of 25 Guests)

LUNCH

TROPICANA LIGHT FARE LUNCH

TL1

Pasta Primavera

Selection of Deli Meats to include Roast Beef, Turkey, Ham, Corned Beef, Swiss and American Cheeses Served with Potato Salad, Pickles and Assorted Breads and Rolls

Hawaiian Carrot Cake

TL2 • PICNIC BASKET LUNCH

For a Day Trip or the Ride Home provide your Guests with Lunch-To-Go in a Wicker Basket

Turkey on Pumpernickel or Roast Beef on Rye

Pasta Salad

Whole Fresh Fruit

Brownie

Soft Drink

LUNCHEON SELECTIONS

L1

Antipasto Salad

Chicken Sicilian, Breast of Chicken served with Concasse of Tomato, Olives, Basil and Garlic

Neapolitan Cheese Cake

L2

New Orleans Vegetable Gumbo

Cajun Style Chicken

Chocolate Bourbon Pecan Flan

L3

California Caesar Salad topped with Bay Shrimp

Breast of Chicken with a Julienne of Red Peppers, Mushrooms and a Mustard Beurre Blanc Sauce

Blackberry Mousse

L4

Duet of Melon with Strawberry Garnish

Grilled Swordfish or Tuna with Toasted Pine Nuts in a light Tomato Broth

Cherry Strudel Tart

L5

Gathered Field Greens with Basil Vinaigrette Dressing

Sautéed Veal Marsala served with Penne Pasta

Chocolate Peanut Toffee Mousse

L6

Onion Soup

Junior Sirloin Steak set on a bed of Sautéed Mushrooms, Onions and Peppers
Strawberry Shortcake

Luncheon Selections Complemented with chef's selection of Vegetable and Potato or Rice • Luncheon Rolls • Butter • Coffee • Tea • Brewed Decaffeinated Coffee

LB1 • THE DELI

Salad Selections

Coleslaw

Gathered Field Greens with

Vinaigrette Dressing

Vegetable and Pasta Salad

Deli Selection

Roast Beef, Baked Ham, Breast of Turkey, Corned Beef, Swiss and American Cheeses
Mustard • Mayonnaise • Horseradish • Lettuce • Onions • Tomatoes

Assorted Relish Platter (pickles, peppers, olives)

Assorted Fresh Baked Breads • Rolls • Bagels

Dessert Selections

New York Cheese Cake

Apple Strudel with Vanilla Sauce

Strawberry Shortcake

Assorted Sodas and Diet Sodas

Coffee • Tea • Brewed Decaffeinated Coffee

LB2 • THE BOARDWALK AT THE TROPICANA

Atlantic City's famous Boardwalk traditions served in a festive atmosphere.

Hot Dog Cart - serving Franks with Sauerkraut, Mustard, Relish, Chopped Onions

Italian Hoagies

Pizzas, Plain and Pepperoni

Salad Bar featuring Garden Greens and a variety of Condiments with a selection of Dressings

Philadelphia style Cheese Steaks with Fried Onions

Mini Cheeseburgers

Batter Dipped Onion Rings

Fresh Popped Popcorn

Sundae Bar - Create your own glorious Sundae

Soft Pretzels with Mustard

Coffee • Lemonade • Iced Tea

Minimum of 50 people

DINNER SELECTIONS

D1

Seafood Coquille
Caesar Salad
Chicken Wellington with Bordelaise Sauce
Strawberry Marzipan

D2

Italian Wedding Soup
Asparagus and Field Salad
Chicken Filled with Lobster Florentine served
on a bed of Tomato Cream Sauce
Black Bottom Banana Torte

D3

Fresh Fruit Fantasy
Greek Salad
Broiled Filet of Salmon au Poivre
Milk Chocolate Mousse Torte

D4

Black Bean Soup with Sour Cream
New Jersey Caesar Salad with Grilled Chicken
Roast Prime Rib of Beef with a Mustard and
Seasoned Bread Crumb Coating
White Chocolate Cheesecake

D5

Petite Crab Cakes served with Tomato Cream
Sauce
Beefsteak Tomato with Mozzarella Cheese and
Red Onions served on a bed of Bibb Lettuce,
Watercress and Tomato Roquefort Dressing
Prime New York Sirloin Steak
Chocolate Coconut Tart

D6

Grilled Shrimp and Scallops served in a White
Wine Sauce
Radicchio and Bibb Lettuce with Smoked
Mozzarella Cheese, Belgian Endive,
Mushrooms and Baby Plum Tomatoes, Basil
and Mustard Vinaigrette
Broiled Filet Mignon
Sacher Torte

D7

Penne Pasta with Oven Roasted Tomatoes,
Spinach, Garlic and Basil
Mediterranean Salad
Veal Valdostana
Veal Chop filled with Fontina Cheese and
Prosciutto Ham, Pine Nuts and Wild Mushroom
Sauce
Torta Roma

D8

Mesquite Grilled Chicken served on a bed of
Yellow, Green and Red Peppers with Coriander
Marinated Tomato and Mozzarella Salad, Basil
Vinaigrette Dressing
Broiled Filet Mignon and Shrimp Scampi
Individual Tira Misu

BUFFET DINNERS AVAILABLE UPON REQUEST

**Dinners served with Seasonal Vegetable and
Potato or Rice • Rolls • Butter • Coffee • Tea •
Brewed Decaffeinated Coffee**

HORS D' OEUVRES

HORS D'OEUVRES PACKAGE PLAN

Hot

Clams Casino
General Chicken
Fried Wonton
Bordelaise Cocktail Meatballs
Fried Shrimp

Cold

International Cheese Selection with French Bread
Crudite of Fresh Vegetables with assorted Dips
10 pieces per person
12 pieces per person

Cold Presentation

Deluxe Cold Canapes
International Cheese Mirror
Crudites of Fresh Vegetables
Petite Tea Sandwiches

By-The-Sea Selection — Iced Seafood

Iced Shrimp
Snow Crab Claws
Clams on the Half Shell

HOT PRESENTATION

H1

Spring Rolls
Assorted Petite Quiche
Fried Wontons
Bordelaise Cocktail Meatballs
Cocktail Franks en Croute
Chinese Dumplings

H2

Cashew Chicken
Scallops wrapped in Bacon
Orange Ginger Chicken
Vegetable Tempura
Mussels Marinara
BBQ Spare Ribs

H2

Clams Casino
Oyster Rockefeller
Mushroom Caps filled with Crabmeat
Feta and Spinach Fleurons
Petite Chicken Cordon Bleu
Arabian Shish Kebabs
Oriental Duck
Fried Shrimp

H4

Petite Crab Cakes
Baby New Zealand Lamb Chops
Pier 7 Marinated Shrimp and Scallops
Petite Beef Wellington
Veal Sorrento

H5

Cheese or Chocolate Fondue served with a variety of Seasonal Fruits and French Bread

HORS D'OEUVRES

HORS D'OEUVRES PREPARED OR CARVED TO ORDER

Roast Steamship of Beef

With au jus, Assorted Mustards, Horseradish and Sliced Kaiser Rolls

Tenderloin of Beef

With Green Peppercorn Sauce and Sliced Kaiser Rolls

Honey Glazed Ham

With Creole Mustard Sauce and Sliced Kaiser Rolls

Loin of Pork

In a Black Bean Sauce

Turkey with Cranberry Sauce

Sliced Kaiser Rolls

Pasta Station

Select one Pasta with one accompanying Sauce. Available Pastas are: Fettuccine, Penne, Fusilli or Gemelli.

Available sauces are: Primavera, Alfredo, Concasse of Tomato with Mushrooms and Fresh Basil, Bolognese or Sun-Dried Tomatoes with Artichokes, Pine Nuts and Cream

Oriental Station

A taste of the Orient with imaginative décor will highlight your selection of one of the following:
General Chicken

Orange Ginger Beef

Shrimp Stir Fry

Dim Sum

The above will be served with your choice of Yang Chow Fried Rice or Singapore Noodles

Antipasto Station

An Italian Theme will showcase a selection of Antipasto served on Marble Plates and Porcelain Platters to include Roasted Red Peppers, Olives with Grilled Onions, Artichoke Hearts, Italian Meats and Cheeses and a selection of items prepared daily by our chef
Sliced Italian Specialty Breads

Cheese Station

A uniformed attendant will carve a selection of International Cheeses and Baked Brie en Croute accompanied by Sliced Olive and Onion Ficelle and Gourmet Crackers.

Vodka and Caviar Bar

A complimentary Ice Carving will display Beluga caviar with Buckwheat Blinis and appropriate condiments.

Chilled Stolichnaya Vodkas presented in decorated and garnished Ice Carving with chilled Vodka glasses.

*Vodka or Caviar also available separately

Glorious Desserts

Extravaganza of Sweets

Petite Pastries, Tarts, Flans

Gourmet Selection of Tortes

Chocolate Fondue with a variety of Fresh Fruits

The Super Sundae

A selection of Homemade Ice Cream with mounds of toppings.

You decide... A Cone, Super Sundae or Split All-you-can-eat

International Coffees

Selection of coffees will be prepared!
Mexican • Italian • Irish