



TROPICANA ATLANTIC CITY

****WEDDING PACKAGES REQUIRE A MINIMUM OF 50 GUESTS****

Wedding Packages include:

*Reception

*Champagne Toast

*Five Hour Premium Brand Open Bar

*Buffet Dinner or Served Dinner

*Complimentary Overnight Room for the Bride and Groom

We at the Tropicana Atlantic City are honored and delighted that you are considering us for your Wedding Reception.

Please call our Catering Office with any questions concerning our Wedding Packages or designing a custom menu for your special day.

Our phone number is 609-340-4072.

Thank you again!



WEDDING RECEPTION

*Cocktail Hour with Open Premium Brand Bar

*Antipasto Selections to include

Grilled Marinated Vegetables, Italian Meats
and Cheeses, Assorted Olives,
Specialty Breads & Flatbreads

*Butler Passed Hors D'Oeuvres with your choice of five of the following:

Grilled Marinated Chicken Satay, Spanakopita, Lobster Cobbler,
Asian Short Rib Pot Pie, Peking Duck Spring Roll, Vegetable Spring Roll,
Chorizo & Cheese Empanada, Chicken & Cheese Empanada, Beef Wellington,
Malibu Coconut Shrimp, Jumbo Lump Crab & Avacado Tostito,
Roast Filet of Beef with Caramelized Onion on Herb Crostini,
Mojito Marinated Shrimp Skewers Wrapped in Bacon,
Lobster Salad Tostones on Fried Plantain,
Masitas de Puerco (skewered fried pork in lime vinaigrette)
Coconut Shrimp with Citrus Mango Mojo

Classic Ropa Vieja in a Fried Plantain Cup made with Braised Beef Short Ribs

Baby Portabella Mushrooms topped with Roasted Vegetable Ragout and Gruyere Cheese



TROPICANA WEDDING BUFFET DINNER PACKAGE

*Cocktail Hour Reception

*Salads (choice of 3 of the following)

-Seasonal Greens tossed with Feta Cheese and Toasted Pumpkin Seeds with Fig Vinaigrette

-Baby Lettuces with Roasted Beets, Orange Segments, Shaved Fennel and Goat Cheese
with Blood Orange Vinaigrette

-Spinach, Asparagus, Julienne of Red Peppers with Manchego Cheese, Jamon Serrano Crouton,
Roasted Corn and Creamy Poblano Dressing

-Baby Red Romaine Caesar Salad with Crispy Tortilla Strips, Cotija Cheese, Roasted Tomatoes
and Chipotle Caesar Dressing

-Caprese Salad with Fresh Buffalo Mozzarella, Basil and Fresh Tomatoes

-Grilled Romaine Hearts, Baby Red and Yellow Tomatoes with Hazelnut White Balsamic Vinaigrette

-Crisp Lettuces, Shaved Carrots, Mandarin Orange Segments, Napa Cabbage, Candied Sliced Almonds and
Crispy Lai Fun Noodles with Sweet Chili and Lime Dressing

-Traditional Caesar Salad with Focaccia Croutons

-Baby Lettuces with Cucumber, Mango Wedges, Pear Tomatoes, Fried Queso Crouton,
Roasted Garlic and Balsamic Guava Reduction



ENTREES - Select three of the following:

- Basil Marinated Chicken Breast with Wild Mushroom Marsala Sauce
- Sautéed Chicken Breast topped with Sweet Vidalia Onions, Bell Peppers and Oaxacan Cotija Cheese
with Oven Roasted Tomato and Cilantro Sauce
- Roasted French Breast of Chicken with Potato Leek Fondue
- Broiled Salmon topped with Avocado Relish and Smoked Jalapeno Crème Fraiche
- New Jersey Flounder stuffed with Scallop Mousse with Lobster Rose' Sauce
- Seared Tilapia with Citrus Butter Sauce
- Grilled Medallions of Beef Tenderloin with Mushroom Demi Glace
- Mojo Marinated Grilled Pork Chops with Chorizo Jus Lie
- Choice of 2 Pastas - Penne, Rigatoni, Gemelli or Fusilli Pasta with your choice of
2 Sauces including Roasted Tomato Marinara, Bolognese, Alfredo,
Roasted Red and Yellow Tomato Cream and Pesto Cream
- Our Chef's selection of Seasonal Vegetable and Rice/Potato will also be included

CARVED SELECTION - choose one of the following:

- Tenderloin of Beef with Roasted Garlic Demi Glace
- Mustard and Herb Crusted Rack of Lamb
- Pork Loin with Sweet Potato and Bourbon Glaze
- Oven Roasted Turkey Breast with Citrus Cranberry Relish
- Sofrito Marinated and Grilled Whole Side of Salmon with Sweet Mango Relish
- Whole Side of Chilean Sea Bass
- Smoked Duck Breast with Peach Compote

Dessert Extravaganza to include
Cakes, Tortes, Petite Pastries,
Mousses, Biscotti and Chocolate Confections

Coffee, International Teas and Decaffeinated Coffee

5 Hour Open Premium Brand Bar

Wedding Buffet Dinner Package \$140.00 per person



SIT DOWN DINNER PACKAGE

SALAD - Select One of the Following:

- Spinach, Asparagus, Julienne of Red Peppers and Blue Cheese with Pancetta Sherry Vinaigrette
- Arugula, Mustard Greens and Crispy Romaine with Sweet Potato Slaw, Dried Cranberries and Roasted Shallot Vinaigrette
- Classic Caesar Salad with Focaccia Croutons
- Baby Spinach with Feta Cheese, Dried Cherries, Grape Tomatoes and Sweet Vidalia Dressing
- Seasonal Greens with Toasted Pumpkin Seeds, Goat Cheese and Fig Vinaigrette
- Baby Lettuces with Roasted Beets, Mandarin Orange Segments, Shaved Fennel and Queso Fresco with Blood Orange Roasted Fennel Vinaigrette



DINNER ENTREES - Select One of the Following:

-Filet Mignon and Jumbo Lump Crab Cake with Roasted Shallot Demi Glace - \$146 per person

-Filet Mignon and Baby Lobster Tail - \$149 per person

-Pan Seared Filet of Red Snapper with Roasted Corn and Coconut Cilantro Sauce
over Mashed Sweet Plantains - \$126 per person

-Oven Roasted Filet of Salmon with Pinot Grigio Fennel Sauce topped with Grilled Corn
and Poblano Salsa - \$125 per person

-Seared Boneless Breast of Chicken Stuffed with Jumbo Lump Crab topped with
Roasted Garlic Chipotle Sauce - \$123 per person

- Chili Rubbed French Breast of Chicken with Roasted Tomatilla Cream - \$116 per person

-Grilled Center Cut Boneless Pork Chops over Mashed Artichoke Hearts with
Sweet Cherry Demi Glace - \$118 per person

-Guava Barbeque Braised Beef Short Ribs with Roasted Shallot Cilantro Malanga Mash -
\$140 per person

Our Chef's Selection of Seasonal Vegetable and Rice or Potato is included

Rolls and Butter

Coffee, Tea and Decaffeinated Coffee

Combination Entrees are available also

DESSERT - Choice of one of the following:

-Chocolate Ganache Cheesecake

-Milk Chocolate Marquise

-Strawberry Shortcake

-Petite Lemon Charlotte



RECEPTION and BUFFET DINNER ENHANCEMENTS

Select one or more of the following stations to accentuate your party:

-Slider Station \$9.95 per person

Beef Tenderloin, Cuban Pork or Braised Beef Short Rib with Horseradish and

Roasted Tomato Boursin Cheese Spread

-Scallop Station \$12.00 per person

Pan Seared Diver Scallops over Mascarpone Polenta drizzled with Aged Balsamic Reduction

-Shrimp Scampi Station \$13.95 per person

Jumbo Shrimp Sautéed with Garlic, Butter, White Wine, Lemon and Basil over Fregola Pasta

-Crab Cake Station \$15.95 per person

Pan Fried Jumbo Lump Crab Cakes with Whole Grain Mustard Aioli and Cilantro Lime Remoulade

-Sushi Station \$12.95 per person

An Assortment of Sushi and Maki Rolls with Wasabi and Soy Dipping Sauces

-Arepa Station \$12.95 per person

Cheese Filled Corn Griddle Cakes with South American Toppings to include Pulled Pork,

Pulled Chicken, Black Beans, Fresh Guacamole, Tomatilla Salsa and Salsa Roja

Pasta Station \$10 per person

Choice of 2 Pastas - Penne, Rigatoni, Gemelli or Fusilli with
a choice of 2 Sauces - Roasted Tomato Marinara, Puttanesca, Bolognese, Alfredo,

Roasted Red and Yellow Tomato Cream and Pesto Cream

Chocolate Fondue Station \$10 per person

Milk and Dark Chocolate Fondue with Fresh Strawberries, Fresh Pineapple,

Marshmallows, Lady Fingers, Pretzel Rods, Cubed Pound Cake

and Fresh Grand Marnier Whipped Cream



WEDDING CAKE

Our Pastry Chefs will create a beautiful 3-tier Wedding Cake

for you with Buttercream Frosting

\$ 4.00 per person

Should you choose to bring your own Wedding Cake, we will be happy to

serve you and your guests

\$2.00 per person

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO 22% GRATUITY AND 7% NJ SALES TAX

ADDITIONAL 3% LUXURY TAX ON BEVERAGES

ALL PRICES SUBJECT TO CHANGE

Premium Brand Bars include:

Absolut

Beefeater

Old Grand Dad

Bacardi

Dewar's

Seagram's VO

Super Premium Bars are also available at an additional

\$5.00 per person and include:

Bombay Sapphire

Myers

Captain Morgan's

Jose Cuervo Gold

Chivas Regal

Johnnie Walker Black

Grey Goose

Maker's Mark

Jack Daniels