

BANQUET MENU

DINNER

Harrahis[®]
PHILADELPHIA

DINNER BUFFETS

THE ITALIAN STALLION BUFFET

Minimum 50 guests

SALAD

Choice of Two:

- Caesar Salad: Hearts of Romaine, Shaved Parmesan, Pumpernickel Croutons with Caesar Dressing
- Spinach Salad: Baby Spinach, Red Onion, Chopped Egg, Beefsteak Tomatoes, Chopped Bacon and Garlic Croutons with Vinaigrette dressing
- Grilled Vegetable Pasta Salad: Seasonal Grilled Vegetables and Fusilli Pasta with Housemade Italian Dressing

ENTRÉES

Choice of Two:

- Roasted Italian Sausage, Peppers, and Onions
- Lasagna with Bolognese Sauce
- Chicken Parmesan
- Penne A La Vodka
- Chicken Marsala
- Roast Salmon Fillet with Lemon, Olive Oil and Herbs

DESSERT

Choice of One:

- Traditional New York Cheesecake
- Chocolate Fudge Layer Cake
- Miniature Cakes Selection
- Assorted Cupcakes

Served with chef's best fresh seasonal vegetables and starch, smartly displayed artisan breads and rolls, sweet butter and spreads.

All dinner buffets are served with freshly brewed coffee, decaffeinated coffee and an assortment of herbal teas.

\$35.00 per guest



DINNER BUFFETS

THE HOMESTYLE BUFFET

Minimum 50 guests

SALAD

Choice of Two:

- Caesar Salad: Hearts of Romaine, Shaved Parmesan, Pumpernickel Croutons with Caesar Dressing
- Spinach Salad: Baby Spinach, Red Onion, Chopped Egg, Beefsteak Tomatoes, Chopped Bacon and Garlic Croutons with Vinaigrette dressing
- Grilled Vegetable Pasta Salad: Seasonal Grilled Vegetables and Fusilli Pasta with Housemade Italian Dressing

ENTRÉES

Choice of Two:

- Slow Roasted Turkey with Gravy
- Buttermilk Fried Chicken Breast
- Mama's Old Fashioned Meatloaf
- Pork Tenderloin
- Shrimp Scampi with House Choice Pasta

SIDES

Choice of Two:

- Garlic Mashed Potatoes
- Mac and Cheese
- Creamed Corn
- Green Bean Casserole

DESSERT

Choice of One:

- Traditional New York Cheesecake
- Chocolate Fudge Layer Cake
- Miniature Cakes Selection
- Assorted Cupcakes

All dinner buffets are served with freshly brewed coffee, decaffeinated coffee and an assortment of herbal teas.

\$42.00 per guest

DINNER BUFFETS

THE EVENING BUFFET

Minimum 50 guests

SALAD

Choice of Two:

- Caesar Salad: Hearts of Romaine, Shaved Parmesan, Pumpernickel Croutons with Caesar Dressing
- Spinach Salad: Baby Spinach, Red Onion, Chopped Egg, Beefsteak Tomatoes, Chopped Bacon and Garlic Croutons with Vinaigrette dressing
- Grilled Vegetable Pasta Salad: Seasonal Grilled Vegetables and Fusilli Pasta with Housemade Italian Dressing

ENTRÉES

Choice of Three:

- Beef Sirloin Tips with Bordelaise & Mushroom Sauce
- Herb Rubbed Grilled Chicken in Garlic White Wine Sauce
- Sliced Roast Pork Tenderloin with Honey Glaze
- Salmon with Apricot Glaze
- Chicken Oscar: Chicken Breast with Crab Butter and Asparagus

SIDES

Choice of Two:

- Garlic Herb-Roasted Potatoes
- Sautéed Seasonal Mixed Vegetables
- Garlic Sautéed Spinach
- Penne A La Vodka

DESSERT

Choice of One:

- Traditional New York Cheesecake
- Chocolate Fudge Layer Cake
- Miniature Cakes Selection
- Assorted Cupcakes

All dinner buffets are served with freshly brewed coffee, decaffeinated coffee and an assortment of herbal teas.

\$50.00 per guest