

TOPGOLF SWING SUITE[®] CATERING PACKAGES

Harrah's[®]
PHILADELPHIA



TOPGOLF
SWING SUITE.

THE MARION MENU

\$28 PER PERSON

SALAD

Choice of One

Caesar Salad

Hearts of Romaine, shaved parmesan, croutons with Caesar dressing.

Garden Salad

Fresh Romaine and iceberg lettuce, carrots, cucumbers, tomatoes, cheese
Served with a selection of dressings

MAIN COURSE

Philly Cheesesteak Bar

Beef and Chicken

Complemented with sliced tomatoes, crisp lettuce, red onion and pickles
Served with melted Cheese Wiz

French Fries

DESSERT

Philly Soft Pretzels

And a choice of brownies or chocolate chip cookies



THE OPEN MENU

\$34 PER PERSON

SALAD

Choice of One

Caesar Salad

Hearts of Romaine, shaved parmesan, croutons with Caesar dressing.

Garden Salad

Fresh Romaine and iceberg lettuce, carrots, cucumbers, tomatoes, cheese
Served with a selection of dressings

Assorted Tea Sandwiches

Smoked salmon cucumber, ham and cheese, crab salad, ham, brie and apple

MAIN COURSE

Choice of Two

Fish and Chips

Spaghetti Bolognese

Chicken Tikka Marsala

DESSERT

Assorted English Pastries



Menu subject to change. Prices subject to 21% service charge and 6% beverage Pennsylvania State Tax.



RECEPTION DISPLAYS AND ENHANCEMENTS

RAW BAR

Minimum order 100 pieces

Ice Gulf Shrimp \$5.50 each

Crab Claws \$5.50 each

Oysters on the Half Shell \$3.75 each

SEASONAL VEGETABLE CRUDITÉS

Fresh raw or grilled vegetables
with cucumber dill dipping sauce

Add Homemade Hummus Bowl \$15.00 per portion

Small (serves 25 guests) \$275.00 per display

Medium (serves 75 guests) \$400.00 per display

Large (serves 100 guests) \$450.00 per display

CONTINENTAL CHEESE DISPLAY

Imported and domestic cheese
served with gourmet crackers

Small (serves 25 guests) \$325.00 per display

Medium (serves 75 guests) \$425.00 per display

Large (serves 100 guests) \$500.00 per display

THE AUGUSTA

\$40 PER PERSON

SALAD

Choice of One

Caesar Salad

Hearts of Romaine, shaved parmesan,
croutons with Caesar dressing.

Garden Salad

Fresh Romaine and iceberg lettuce, carrots,
cucumbers, tomatoes, cheese
Served with a selection of dressings

MAIN COURSE

Build Your Own Nacho Bar

Presented with chips, beef chili, beans, jalapenos, sour cream,
salsa, shredded cheese, scallions

Naked Wings

Served with assorted sauces
Blue cheese & ranch accompanied by carrots and celery

Assorted Hand Tossed Pizza

Stuffed Potato Skins

Pulled pork, melted cheese and scallions

DESSERT

Choice of brownies or chocolate chip cookies



ANTIPASTO DISPLAY

A selection of traditional Italian meats, hard and soft cheeses, roasted peppers, olives and extra virgin olive oil.

Accompanied by warm garlic bread.

Small (serves 25 guests) \$400.00 per display
 Medium (serves 75 guests) \$550.00 per display
 Large (serves 100 guests) \$750.00 per display

FRESH SEASONAL FRUIT DISPLAY

Served with Yogurt Dipping Sauce

Small (serves 25 guests) \$250.00 per display
 Medium (serves 75 guests) \$325.00 per display
 Large (serves 100 guests) \$425.00 per display

TACO STATION

Spicy ground beef and shredded chicken

Served with onions, cheddar cheese, tomatoes, lettuce, guacamole, sour cream, fresh salsa, jalapeños, crispy taco shells and flour tortillas

\$17.00 per Guest



GOURMET PASTA STATION*

Choice of two pastas and two sauces:
 Penne, Linguini, Cheese Tortellini
 Pesto, Marinara, Alfredo, Bolognese,
 White or red clam sauce, garlic oil.

Served with miniature rolls,
 grated parmesan cheese, and red pepper flakes

\$12.00 per Guest

*Uniformed Chef Required at \$195.00

PASSED HORS D'OEUVRES

Pricing Per Piece

Cheesesteak eggrolls	\$3.50
Fried pickle chips	\$2.00
Fried macaroni & cheese bites	\$4.25
Fried bacon macaroni & cheese bites.....	\$4.50
Beef sliders	\$4.00
Pigs in a blanket.....	\$2.50
Crab cakes.....	\$5.75
Chicken or beef empanada	\$3.75
Hot wing buffalo spring roll	\$4.00
Mushroom tartlets.....	\$3.50
Crispy coconut shrimp.....	\$5.00