

The background of the entire page is a detailed, light-colored relief of classical architectural elements, specifically acanthus leaves and volutes, which are part of a capital. The relief is symmetrical and fills the frame.

CAESARS  
ENTERTAINMENT  
PRESENTS

**< A E S A R S >**<sup>®</sup>  
ATLANTIC CITY

CATERING MENU

Thank you for your interest in Caesars Entertainment's Caesars Atlantic City.

Caesars Entertainment is able to serve your meeting and event needs like no other company.

Our professional and dedicated catering staff can help you navigate through our array of options and design a catering plan to suit your event perfectly. We will meet with you and take the time to understand your requirements, from simple breaks to a lavish cocktail party.

We look forward to being a partner in your success.



# REFRESHMENT BREAKS



# REFRESHMENT BREAKS

## BEVERAGES

- Fresh-brewed regular or decaffeinated coffee
- Selection of Assorted Hot Teas
- Orange, grapefruit, tomato, cranberry, apple juice
- Specialty juices:**
  - Kale, cucumber, celery, green apple, parsley, lemon and ginger
  - Beet, carrot, apple, parsley and ginger
  - Carrot, celery, parsley and apple
  - Fresh kale, kiwi and pineapple
- Fruit punch or iced tea
- Whole, skim or chocolate milk
- Regular or diet soft drinks
- Bottled water
- Perrier sparkling water
- Red Bull

## PASTRY SHOP HOMEMADE SPECIALTIES

- French-style croissants
  - Pecan sticky buns
  - Assorted muffins
  - Coffee cakes
  - Apple-cinnamon, pumpkin and banana bread slices
  - Bagels with Philadelphia cream cheese
- Breakfast pastries are served with butter, margarine and mixed fruit preserves
- Assorted donuts baked on premises
  - Chewy amaretto macaroons
  - Hand-crafted Danish pastries

- Chef's creation of cupcakes
- Jumbo gourmet cookies
- Deluxe brownie bars (Oreo, super chunk or blondies)
- Chocolate-dipped strawberries or truffles
- Petite venetian pastries
- Old world cannolis



# REFRESHMENT BREAKS

## MORE GREAT SPECIALTIES FOR YOUR BREAK

### POPULAR SELECTIONS

- Granola and energy bars
- Selection of premium candy bars
- Variety of individual fruit yogurts

### MARKET FRESH

- Whole fruits (serves 10)
- Bowl of fresh-cut fruit
- Assorted ice cream bars
- Frozen fruit bars
- Premium snacks, chips, popcorn or pretzels
- Philadelphia-style pretzels with yellow and spicy brown mustard and cheddar sauce
- Individual bags of peanuts, cashews or mixed nuts
- Little sandwiches and other savory creations

### CRUDITE

Crisp vegetables: cubes, sticks and flowerettes attractively displayed with blue cheese cracked pepper dip

### INTERNATIONAL CHEESE BOARD

International and domestic cheeses garnished with fresh fruit, fresh bread and premium crackers

### SLICED FRESH FRUIT TRAY

Fresh fruit and seasonal berries served with vanilla bean yogurt dip

### DRY SNACKS

- Nacho chips with salsa dip
- Potato chips with onion dip
- Pretzels
- Fancy mixed nuts
- Salted peanuts
- Blue corn chips with salsa
- Assorted dry snack buffet: Potato chips, pretzels, peanuts and nacho chips served with salsa and onion dip

# BREAKFAST





# CONTINENTAL BREAKFAST

## THE CAESARS CONTINENTAL

- Orange juice
- Fresh from our bake shop... Danish pastries, donuts and muffins
- Sliced fresh fruit
- Butter and fruit preserves
- Fresh-brewed regular and decaffeinated coffee
- Selection of assorted hot teas and milk

## THE BAGEL SHOP

- Orange juice
- Sliced fresh fruit
- Homemade bagels and pastries
- Fat-free and flavored Philadelphia brand cream cheese Butter and fruit preserves
- Fresh-brewed regular and decaffeinated coffee
- Selection of assorted hot teas and milk

## “OFF TO A GOOD START”

- Orange juice
- Market fresh sliced fruit
- Assorted cereals with bananas, milk and skim milk
- Yogurt granola parfaits
- Energy bars and “smart” muffins
- Fresh-brewed regular and decaffeinated coffee
- Selection of assorted hot teas and milk

## CONTINENTAL BREAKFASTS WITH BREAK OPTIONS

### THE DAY PLANNER

- Caesars continental
- Mid-morning fresh-brewed regular and decaffeinated coffee
- Selection of assorted teas and milk
- Mid-afternoon break
- Regular and diet soft drinks
- Bottled water
- Gourmet jumbo cookies

## THE DAY MAKER

- Caesars continental with little breakfast sandwiches
- Mid-morning coffee refresh with yogurt granola parfaits Granola and energy bars
- Mid-afternoon break
- Regular and diet soft drinks
- Bottled water and specialty juices
- Oreo brownies

## BREAKFAST SANDWICHES

*For an additional \$10 per person,  
add your choice of two of the following:*

- Smoked salmon bagel with Philadelphia cream cheese, shaved red onions, capers
- Egg white & turkey sausage with sautéed spinach, sundried tomato focaccia bread
- Egg & honey baked ham panini with Swiss cheese, stone ground mustard, whole wheat bread
- Egg & cracked black pepper, maple candied pancetta, smoked Vermont cheddar, French butter croissant
- Egg & sage pork sausage with sharp American cheese
- English muffin

# SERVED BREAKFAST

## PLATED BREAKFASTS

### STARTERS

(Please select one)

- Orange, grapefruit or tomato juice

### ALL AMERICAN

- Scrambled eggs
- Crispy country-style bacon
- Home-fried potatoes
- Buttermilk biscuits, Danish and muffins

### TEMPLE

- Brioche French toast with maple syrup
- Crispy country bacon
- Grilled sage sausage links
- Danish and muffins

## CENTURION

- Grilled New York steak
- Country scrambled eggs
- Home-fried potatoes
- Danish and muffins

All plated breakfast entrees are served with fresh-brewed regular and decaffeinated coffee and a selection of assorted teas



Menu subject to change. Prices subject to 24% service charge, 6.625% food and 9.625% liquor NJ tax. Menu valid until June 30, 2022.



# BREAKFAST BUFFETS

## SPARTACUS BREAKFAST BUFFET

(Available to groups of 50 or more)

### CHILLED JUICES

Orange, grapefruit, cranberry and tomato

### BREAKFAST PASTRIES

- Muffins, Danish, croissants, bagels and artisan breads
- Whipped creamery butter
- Assorted fruit preserves
- Philadelphia brand cream cheese

### HEALTHY START

- Individual yogurts, granola and dry cereals
- Whole and skim milk
- Bananas and sliced fresh seasonal fruit

### BREAKFAST ENTREES

- Fluffy scrambled eggs
- Crispy country bacon
- Grilled sage sausage links
- Home-fried potatoes
- Brioche French toast with maple syrup

## BEVERAGES

- Fresh-brewed regular and decaffeinated coffee
- Selection of assorted teas
- Milk

## ENHANCE YOUR BUFFET WITH ACTION STATIONS

### OMELET STATION

Variety of omelets and fresh eggs prepared to order

### BELGIAN WAFFLES

Made to order and served with fruit and berry toppings, whipped creamery butter, whipped cream and maple syrup

### BREAKFAST PIZZAS

Hand-tossed with eggs, sausage, cheese, sweet bell peppers, Canadian bacon and caramelized onions

## BREAKFAST SANDWICHES

*For an additional \$ per person, add your choice of two of the following:*

- Smoked salmon bagel with Philadelphia cream cheese, shaved red onions, capers
- Egg white & turkey sausage with sautéed spinach, sundried tomato focaccia bread
- Egg & honey baked ham panini with Swiss cheese, stone ground mustard, whole wheat bread
- Egg & cracked black pepper, maple candied pancetta, smoked Vermont cheddar, French butter croissant
- Egg & sage pork sausage with sharp American cheese, English muffin

# BREAKFAST BUFFETS

## ROMULUS BREAKFAST BUFFET

(Available to groups of 50 or more)

## CHILLED SPECIALTY JUICES

(please select three)

- Orange, Grapefruit, Cranberry and tomato
- Kale, cucumber, celery, green apple, parsley, lemon and ginger blend
- Beet, carrot, apple, parsley and ginger blend
- Carrot, celery, parsley and apple blend
- Fresh kale, kiwi and pineapple blend

## BREAKFAST PASTRIES

- Muffins, Danish, croissants, pecan sticky buns, coffee cakes and sliced artisan breads
- Whipped creamery butter and assorted fruit preserves

## BAGEL SHOP

A collection of fresh bagels served with Philadelphia original and fat-free cream cheeses, smoked trout spread, sliced beefsteak tomatoes, Bermuda onions, capers and lemons

## HEALTHY START

- Individual yogurts and granola parfaits
- Fresh sliced seasonal fruit
- Oatmeal, grits and cold cereals
- Whole and skim milk

## BREAKFAST ENTREES

- Fluffy scrambled eggs
- Caesars scramble with peppers, ham, cheddar and onions Crispy country bacon
- Grilled sage sausage links
- Home-fried potatoes
- Biscuits and gravy
- Blintzes with fresh fruit preserves

## BEVERAGES

- Fresh-brewed regular and decaffeinated coffee
- Selection of assorted teas and milk

## ENHANCE YOUR BUFFET

### BREAKFAST SANDWICHES (PREPARED TO ORDER)

- Smoked salmon bagel with Philadelphia cream cheese, shaved red onions, capers
- Egg white & turkey sausage with sautéed spinach, sundried tomato focaccia bread
- Egg & honey baked ham panini with Swiss cheese, stone ground mustard, whole wheat bread
- Egg & cracked black pepper, maple candied pancetta, smoked Vermont cheddar, French butter croissant
- Egg & sage pork sausage with sharp American cheese, English muffin

## CARVING BOARD

(Select one)

Honey basted bone-in ham, spiral ham, BBQ planed salmon or pork roll

## SELECTION OF SMOKED FISH

Sliced smoked salmon, whitefish, smoked trout with beefsteak tomato, Bermuda onion, sour cream, capers and lemons



# BREAKFAST BUFFETS

## COLOSSEUM BRUNCH

(Available to groups of 100 or more)

## CHILLED SPECIALTY JUICES

(please select three)

- Orange, Grapefruit, Cranberry and tomato
- Kale, cucumber, celery, green apple, parsley, lemon and ginger blend
- Beet, carrot, apple, parsley and ginger blend
- Carrot, celery, parsley and apple blend
- Fresh kale, kiwi and pineapple blend

## HOMEMADE PASTRIES

- Muffins, Danish, croissants, pecan sticky buns, coffee cakes and sliced artisan breads
- Whipped creamery butter
- Assorted fruit preserves
- Fresh sliced fruit
- Hot and cold cereals with whole and skim milk

## BAGEL SHOP

A collection of fresh bagels served with Philadelphia original and fat-free cream cheeses, smoked trout spread, sliced beefsteak tomatoes, Bermuda onions, capers and lemons

## SALADS

- Grilled flank steak with red onions and asparagus in a hoisin vinaigrette
- Apple Waldorf salad
- Shrimp salad
- Caesar salad
- Spinach salad with chopped egg, sliced mushrooms, cherry tomato with a warm bacon dressing

## OMELETS AND EGGS

- Omelets and eggs cooked to order with Grade A whole eggs, egg whites and egg beaters
- Fluffy scrambled eggs
- Home-fried potatoes
- Crispy country bacon
- Grilled sage sausage links
- Cinnamon swirl French toast with maple syrup
- Sweet ricotta stuffed crepes with fresh berries
- Eggs Benedict

## CAESARS SPECIALTIES

- Pan seared airline chicken breast with cranberry and herb farro, lemon thyme jus
- Salmon imperial with crab and asparagus, tarragon Béarnaise
- Grilled flat iron steak and Forest mushrooms, fingerling potatoes, Borolo demi-glace
- Baked ricotta manicotti Pomodoro
- Chef's seasonal vegetable

## THE CARVERY

- Maple brined turkey with turkey giblet gravy
- Garlic & Salt crusted prime rib of beef with au jus

## DESSERTS

- Cheesecake plugs
- Chocolate mousse tarts
- Carrot cake plugs
- Lemon raspberry cake
- Strawberry shooter
- Sugar-free selection

## BEVERAGES

- Fresh-brewed regular and decaffeinated coffee
- Selection of assorted teas and milk



# LUNCHEONS





# COLD LUNCHEONS

## KETTLE OF CAESARS SIGNATURE SOUP

Soup du jour

## SEAFOOD COBB SALAD

- Bibb lettuce, shrimp, crab and scallops arranged with applewood bacon, chopped egg, tomatoes, olives and citrus-champagne vinaigrette
- Fresh-baked breads and rolls
- Whipped creamery butter

## PARMESAN CHICKEN CAESAR

- Romaine hearts tossed with Parmesan cheese, grilled chicken, focaccia croutons and Caesars signature dressing
- Fresh-baked breads and rolls
- Whipped creamery butter

## TURKEY AVOCADO & BACON CLUB

Honey roasted turkey, ripe Hass avocado, bacon, sharp American cheese, Gem lettuce, tomato, house ranch dressing

## THE CLASSIC ITALIAN CIABATTA

Capicola ham, Genoa salami, ham, pepperoni, sharp provolone, shaved romaine lettuce, tomato, red onion, red wine vinaigrette

## DESSERTS

(please select one)

- S'mores dessert
- Buttermilk panacotta
- Carrot cake
- Chocolate-raspberry torte
- Mascarpone cheesecake
- Chocolate ganache tart
- Yogurt citron mousse
- Chocolate hazelnut bar

## BEVERAGES

- Fresh-brewed regular and decaffeinated coffee
- Selection of assorted teas
- Assorted soft drinks and bottled waters are available and are charged on consumption

## BOXED LUNCH

Half and Half

- 1/2 turkey, asiago and arugula wrap
- 1/2 roast beef and red dragon cheddar sandwich
- Whole seasonal fruit
- Bag of Miss Vickie's chips
- Chocolate chip cookie
- Soft drink

# HOT LUNCHEONS

## STARTERS

(please select one)

Soup du jour or Classic Caesar salad

## CHILI-RUBBED SKIRT STEAK

- Creamy Poblano corn
- Tortilla and potato tostada

## SESAME CHICKEN BREAST

- Peanut and sesame-crust chicken
- Shanghai cabbage
- Wasabi mashed potatoes

## CLASSIC STEAK FRITES

- Grilled 10oz. New York steak
- Fried matchstick potatoes
- Fresh seasonal vegetable
- Horseradish maître d'butter

## PETITE FILET BRANDADE

- Grilled Filet Mignon
- Potato-crab cake
- Fresh seasonal vegetable

## WILD MUSHROOM RAVIOLI

- Roasted tomatoes and wilted arugula
- Asiago alfredo

## PAN-ROASTED SEA BASS

- Vegetable risotto "paella"
- Tomato-saffron broth

## CHICKEN MARSALA

- Wild mushroom demi
- Fresh seasonal vegetables
- Roasted potato

## PAN-SEARED SALMON

- Toasted Israeli couscous
- Char-grilled asparagus
- Warm lemon vinaigrette

## CHICKEN SALTIMBOCCA

- Breast of chicken rolled with Parma ham
- Fontina cheese and sage
- Marsala reduction
- Soft mascarpone polenta

## DESSERTS

(Please select one)

- S'mores dessert
- Buttermilk panacotta
- Carrot cake
- Chocolate-raspberry torte
- Mascarpone cheesecake
- Chocolate ganache tart
- Yogurt citron mousse
- Chocolate hazelnut bar

## BEVERAGES

- Fresh-brewed regular and decaffeinated coffee
- Selection of assorted teas

# LUNCHEON BUFFETS

## THE EMPIRE DELI LUNCHEON BUFFET

(Available to groups of 25 or more)

### KETTLE OF CAESARS SIGNATURE SOUP

- Soup du jour

### COLD SALADS

- Caesar salad
- Creamy Coleslaw
- Potato and peas with chive aioli salad
- Italian “macaroni” salad
- Grilled vegetable platter:
- Eggplant, zucchini, pineapple, yellow squash, roasted pepper and Portobello mushrooms

### HAND-CARVED MEATS AND CHEESES

- Sugar-cured ham, roast beef, slow-roasted turkey and Genoa salami
- Cheddar, provolone, Swiss and American cheeses
- Fresh deli-style breads and rolls

## DELI TRAY

- Pickles, assorted olives, cherry peppers, lettuce, tomato and onion
- Mayonnaise, mustard and horseradish spread

## DESSERT DISPLAY

- Cupcakes and gourmet jumbo cookies

## BEVERAGES

- Fresh-brewed regular and decaffeinated coffee
- Selection of assorted teas
- Assorted soft drinks and bottled waters are available and are charged on consumption

## ENHANCE YOUR DELI BY ADDING:

- Corned beef or pastrami
- Bay shrimp salad
- Chicken salad



# LUNCHEON BUFFETS

## ZEUS BUFFET LUNCHEON

(Available to groups of 25 or more)

## KETTLE OF CAESARS SIGNATURE SOUP

- Soup du jour

## DELI-STYLE SALADS

- Caesar salad
- Creamy Coleslaw
- Potato and peas with chive aioli salad
- Tortellini pasta salad
- Relish tray of pickles, olives and cherry peppers
- Mayonnaise, mustard, horseradish spread and Thousand Island dressing

## PREPARED SANDWICHES AND WRAPS

(Please select three)

- Ham and cheese brioche with Tavern ham, sharp American cheese and honey dijonaise
- Beef and cheese Kaiser with slow roasted angus top round, aged Vermont cheddar and creamy horseradish mayonnaise
- Turkey avocado and bacon club with honey roasted turkey, ripe Hass avocado, bacon, sharp American cheese, gem lettuce, tomato and house ranch dressing
- Grilled garden vegetable wrap with Portobello mushroom, zucchini, carrot, roasted red pepper and sun dried tomato pesto
- Grilled chicken Caesar wrap with grilled chicken breast, aged provolone, shredded romaine lettuce and Caesar dressing

## DESSERTS

- Cupcakes
- Cheesecake plugs
- Apple bars

## BEVERAGES

- Fresh-brewed regular and decaffeinated coffee
- Selection of assorted teas
- Assorted soft drinks and bottled waters are available and are charged on consumption

# LUNCHEON BUFFETS

## THE EMPEROR'S BUFFET LUNCHEON

(Available to groups of 25 or more)

### KETTLE OF CAESARS SIGNATURE SOUP

- Soup du jour

### LUNCHEON SALADS

- Oriental chicken salad
- Marinated mushroom salad
- Apple Waldorf salad
- Caesars salad
- Relish tray of pickles, olives and cherry peppers
- Mayonnaise, mustard, horseradish spread and Thousand Island dressing

## SIGNATURE SANDWICHES AND PANINIS

(Please select three)

- Slow roasted top round cheddar wrap with Vermont cheddar cheese and slice red onion and creamy horseradish aioli
- Grilled garden vegetable wrap with Portobello mushroom, zucchini, carrot, roasted red pepper and sun dried tomato pesto
- The classic Italian ciabatta with Capicola ham, Genoa salami, ham, pepperoni, sharp provolone, shaved romaine lettuce, tomato, red onion and red wine vinaigrette
- Turkey ranch and Swiss ciabatta with honey roasted turkey, Swiss cheese, shaved iceberg lettuce, tomato and house ranch dressing
- Spicy Monterey chicken panini with grilled chicken breast, pepper jack cheese, smoked bacon and spicy buttermilk ranch dressing

## DESSERTS

- Chocolate mousse tarts
- Cheesecake plugs
- Carrot cake plugs
- Chef selection of cupcakes
- Strawberry mousse shooter

## BEVERAGES

- Fresh-brewed regular and decaffeinated coffee
- Selection of assorted teas
- Assorted soft drinks and bottled waters are available and are charged on consumption

## ENHANCE YOUR BUFFET WITH ACTION STATIONS:

Hand-tossed gourmet pizzas:

Meat, three cheese and all-vegetable varieties

Philadelphia original or chicken cheesesteak  
Served on Atlantic City rolls with all the fixings

# LUNCHEON BUFFETS

## BOARDWALK BUFFET LUNCHEON

(Available to groups of 50 or more)

### STARTERS

- Clam chowder
- Jersey Fresh tomato and artichoke salad
- Cucumber salad

### NOVELTY ITEMS

- Boardwalk roasted peanuts
- Atlantic City famous salt water taffy
- Hot buttered popcorn

### ENTRÉES

- Classic Italian hoagies, oil and vinegar with sweet and hot peppers
- Philadelphia original and chicken cheesesteaks (select one)
- Grilled hot and sweet sausage with roasted peppers and onions
- Hot dogs and corn dogs, sauerkraut, ketchup, onion, mustard and relish
- Hand-tossed gourmet pizzas

### DESSERTS

- Chocolate mousse tarts
- Cheesecake plugs
- Carrot cake plugs
- Strawberry mousse shooter

### BEVERAGES

- Fresh-brewed regular and decaffeinated coffee
- Selection of assorted teas
- Assorted soft drinks and bottled waters are available and are charged on consumption



# LUNCHEON BUFFETS

## TASTE OF ROME LUNCHEON

(Available to groups of 50 or more)

### KETTLE OF CAESARS SIGNATURE SOUP

- Soup du jour

### SALAD BAR

- Marinated mushroom salad
- Spinach salad with chopped eggs, sliced mushrooms and cherry tomato with a warm bacon dressing
- Tortellini pasta salad Apple Waldorf salad

### BUILD-YOUR-OWN BRUSCHETTA

Focaccia and semolina crostini topped with:

- Tuscan white bean fonduta, Italian olive tapenade, tomato and basil classic, crab and roasted pepper dip, artichoke and white truffle spread

## HOT ENTRÉES

- Chicken marsala
- Spinach-stuffed porchetta with mostarda
- Mushroom ravioli with arugula and asiago alfredo
- Grouper piccata with lemon caper sauce
- Cherry tomato risotto cakes

## DESSERTS

- Chocolate pot au cream shooter
- Cheesecake plugs
- Passion fruit-mascarpone pannacotta shooter
- Apple bars
- Lemon plugs

## BEVERAGES

- Fresh-brewed regular and decaffeinated coffee
- Selection of assorted teas
- Assorted soft drinks and bottled waters are available and are charged on consumption

# RECEPTIONS



# RECEPTIONS

## RECEPTIONS AND SPECIALTY STATIONS

### CHILLED RAW BAR

- Iced shellfish
- Hand-shucked clams
- Half-shell oysters
- Green lipped and mussel
- Snow crab claws
- Jumbo cocktail shrimp

### ENHANCE YOUR SEAFOOD STATION WITH:

- Sushi handmade maki and nigiri
- Main cove lobster tails
- King crab legs
- Jumbo lump crab
- Florida stone crabs (in season)

## ANTIPASTO STATION

Hand-carved Italian meats, artisan cheeses and other Italian specialties. This station also features grilled and marinated vegetables and choice of fresh-tossed Caesar salad with shrimp or chicken (please select one)

## FORMAGGIA

Caesars selection of imported and artisan cheeses, tropical fruits, melons and berries. With this station you will also experience truffle fonduta, roasted pineapple agria dolce. Served with rustic loaves, flatbread and breadsticks

## THE EMPEROR'S WOK

- Crispy vegetable spring rolls with duck sauce
- Mandarin beef and scallions
- Steamed and fried pork pot stickers
- Jasmine rice seafood lo mein

### ENHANCE YOUR WOK STATION BY ADDING ONE OF THE FOLLOWING:

- Peking duck
- Walnut prawns
- Dim sum cart
- House fried rice

## CARVING STATION

	<i>Serves # of Guests</i>
• Whole-roasted steamship of beef	100
• BBQ Planked salmon	10 - 15
• Maple-glazed turkey breast	25 - 30
• Honey and pommery-glazed spiral ham	50 - 75
• Garlic and herb-rubbed prime rib	25
• Garlic pork steamship	50 - 60
• Whole roasted filet mignon	25



# RECEPTIONS

## RECEPTIONS AND SPECIALTY STATIONS (cont.)

### PASTABILITIES (PREPARED TO ORDER)

Served with garlic loaf, grated Parmesan cheese and focaccia  
(Please select three)

- Potato gnocchi with speck ham and fresh peas tossed in Asiago cream
- Rigatoni with sweet Italian sausage, broccoli rabe, roasted tomatoes and EVO
- Cheese-filled rigatoni tossed in a tomato eggplant ragu with pecorino Romano cheese
- Baked penne pasta Nonna served with meatballs, ricotta cheese and marinara
- Tortellini with Gorgonzola cheese, wilted arugula and toasted walnuts
- Fusilli classic al pescatore handmade pasta with shrimp and scallops in a fra diavolo sauce

## CAVIAR SENSATIONS

A unique caviar presentation designed to tantalize the senses and feature caviar in a much more “accessible” manner for first-timers and connoisseurs alike

Listed below are some of the culinary creations that our Chef will feature:

- Oyster shooters with vichyssoise and hackleback caviar
- Idaho smoke trout fleur with organic Yellowstone river trout caviar
- Caviar traditions with American sturgeon caviar, prepared Napoleon-style
- Smoked salmon and caviar blintzes filled with lemon and crème fraiche
- Lobster and vanilla “potato skins” with Grinnell caviar
- Tuna tartare cones with wasabi tobiko

## SUSHI PRESENTATION

Please choose five selections:

- |                            |                         |
|----------------------------|-------------------------|
| • Philly fresh sushi roll  | • Shrimp sashimi        |
| • Vegetable sushi roll     | • California sushi roll |
| • Crispy shrimp sushi roll | • Spicy tuna sushi roll |
| • Tuna sashimi             | • Hamachi sashimi       |
| • Salmon sashimi           |                         |

Served with wasabi, soy sauce and pickled ginger



# RECEPTIONS

## SIGNATURE COLD HORS D'OEUVRES

(50 piece minimum per item)

- Shrimp martini “with a twist”
- Smoked salmon mille on dark bread with chive cream
- Bruschetta classico
- Beef carpaccio on crispy flatbread
- Charred eggplant and hummus on grilled pita
- Duck pate on black bread with kumquat
- Ceviche spoon trilogy marmalade
- Lobster smoked chicken summer rolls with sweet chili sambal
- House-cured Tasmania salmon with fennel mascarpone cheese
- Togarashi seared Thai tuna on wasabi pancakes with pickled ginger aioli
- Chilled cauliflower shooters with lobster foam
- Oyster on the half-shell with green apple cavia
- San Danielle prosciutto crostini with melon ensalada
- Kobe carpaccio with sesame roasted mushroom salad on a lotus chip

## SIGNATURE HOT HORS D'OEUVRES

(50 piece minimum per item)

- Moroccan-spiced lamb lollipops
- Risotto arancini filled with truffle asiago cheese
- Chicken and beef satay with spicy peanut sauce
- Chicken spring rolls with champagne mustard sauce
- Sesame-crust chicken tenders with honey mandarin orange glaze
- Almond-crust asparagus with romesco sauce
- Sweet Italian sausage strudel
- Mini-crab cakes with gazpacho remoulade
- Steamed or fried pork dumplings with ponzu sauce
- Spanakopita tartelette
- Porcupine-fried shrimp with tomato chutney
- Lobster quesadilla
- Clams casino
- Crispy crab beignet martini with Thai coconut chili sauce
- Philly-style cheesesteak spring rolls
- Buffalo-style meatballs stuffed with gorgonzola cheese

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# BAR ARRANGEMENTS



# BAR ARRANGEMENTS

## HOST SPONSORED OPEN BAR

(per person) Served within the hours specified

Premium Brands

Super Premium Brands

One hour

Two hours

Three hours

Four hours

Amount charged is on a per-person basis, in accordance with the guaranteed attendance, plus 9.625% tax and 23% gratuity.

## HOST SPONSORED OPEN BAR

(per person)

Cocktail (premium brands)

Cocktail (super premium brands)

Wine (house)

Beer (domestic)

Coors Light, Miller Lite,  
Yuengling Beer (imported)  
Heineken, Corona Extra

Soft drinks

Bottled waters

Cordials

Charged on actual amount of beverage consumed,  
plus 9.625% tax and 23% gratuity.

Please ask your Catering Professional about our list  
of specialty drinks and martinis

## WINE LIST

Please ask your Catering Professional for assistance  
We have over 100 selections available from our Master Wine List

## CASH BAR SALES

(per drink)

Cocktail (premium brands)

New Amsterdam, Seagram's 7, Dewar's, Jim Beam,  
Bacardi, Captain Morgan, Seagram's Gin, Jose Cuervo

Cocktail (super premium brands)  
Tito's, Crown Royal, Johnnie Walker Black, Jack Daniels,  
Bacardi, Captain Morgan, Bombay Sapphire, Patron

Wine (house)

Beer (domestic)

Beer (imported)

Soft drinks

Bottled waters

Cordials

Taxes of 9.625% are included in Cash Bar prices only

## BAR LABOR CHARGES

One bar and one bartender are assigned per 100 guests in attendance.  
The charge is 250.00 per bartender. Additional bartenders may be requested.  
Please ask your Catering Professional.



# DINNERS





# DINNERS

## CAESARS DINNER SELECTIONS

Includes Appetizer, Entrée, Fresh Vegetable and Starch  
Fresh-baked breads and rolls, whipped creamery butter and dessert  
Fresh-brewed regular and decaffeinated coffee  
and selection of assorted teas

## APPETIZERS

(Please select one)

- Classic Caesar salad
- Seasonal “organic greens”, roasted beets and blue cheese
- Wedge of baby iceberg with heirloom tomatoes, bacon and blue cheese dressing
- Arugula and frisee stacked with fresh mozzarella cheese, roasted pepper and balsamic vinaigrette
- Wild mushroom puree with sherry and brie crouton
- Crab and corn chowder with Applewood bacon

## ENTRÉES

### PAN SEARED FILET OF SALMON

Roasted tomato couscous  
Petite French beans  
Charred lemon burre blanc

### SCAMPI-STYLE ROASTED SHRIMP

Toasted Israeli saffron couscous  
Warm tomato vinaigrette

### HERB MARINATED COD

Sun-dried tomato and parmesan gnocchi  
French beans  
Meyer lemon cream sauce

### JUMBO LUMP CRAB CAKES

Haricot verts  
Chorizo and cheddar potato  
Creole mustard cream

### PAN SEARED CHILEAN SEA BASS

Wrapped with crispy potato capellini  
Roasted tomato risotto  
Petite French beans  
Tomato-butter sauce

# DINNERS

## CAESARS DINNER SELECTIONS (CONTINUED)

### CHICKEN PARMESAN

Served with a choice of penne pasta  
or wild rice  
French beans

### CAVE RIPENED MAYTAG BLEU CHEESE CRUSTED FILET MIGNON

Herb roasted fingerling potatoes  
Petite French beans  
Port wine demi-glace

### “KOBE” FLAT IRON STEAK

Cannelloni of braised short rib  
French beans  
Port wine sauce

### CHICKEN PUTTANESCA

Roasted tomato  
Capers  
Olives  
Red onion  
Herb crusted potatoes  
Grilled asparagus

### ROAST SIRLOIN OF BEEF 10 OZ.

Blue cheese and spinach potato  
Bordelaise sauce

### SPINACH & FONTINA STUFFED AIRLINE CHICKEN BREAST 10 OZ.

Parmesan-herb roasted fingerling potatoes  
Petite French beans  
Forest mushroom-cognac cream sauce

### SURF AND TURF

Grilled filet mignon  
with pan-roasted jumbo shrimp  
Pinot noir reduction

## DESSERTS

(Please select one)

- S'mores dessert
- Buttermilk panacotta
- Carrot cake
- Chocolate-raspberry torte
- Mascarpone cheesecake
- Chocolate ganache tart
- Yogurt citron mousse
- Chocolate hazelnut bar

# DINNER BUFFETS

## THE TIBERIUS DINNER BUFFET

(Available to groups of 50 or more)

### GOURMET SALADS

- Caesars classic Caesar
- Potato and peas with chive aioli
- Plum tomato and artichoke salad
- Marinated mushroom salad
- Oriental chicken salad

### PASTA ENTRÉES

(Please select one)

- Rigatoni Bolognese
- Fusilli "Pescatore-style" with shrimp and scallops
- Penne pasta with charred eggplant tomato ragu
- Gnocchi with broccoli rabe, roasted tomato and fonduta
- Rigatoni with white clams and arugula

## HOT ENTRÉES

(Please select three)

- Grilled sirloin with roasted mushrooms
- Syrah-braised short ribs of beef
- Chicken parmesan
- Campania fried chicken
- Honey and chipotle-marinated pork loin
- Mirin and soy-glazed salmon
- Couscous-crusting grouper or cod
- Turkey scaloppini with broccoli rabe and scampi sauce

All dinner selections will be complemented by:

- Chef's selection of fresh seasonal vegetables
- Potatoes or rice
- Fresh-baked breads and rolls
- Whipped creamery butter

## DESSERTS

- Cheesecake plugs
- Pistachio, hazelnut chocolate puffs
- Passion fruit-mascarpone pannacotta shooter
- Carrot cake plugs
- Strawberry shooters
- Sugar-free selection

## BEVERAGES

- Fresh-brewed regular and decaffeinated coffee
- Selection of assorted teas



# DINNER BUFFETS

## THE MARCUS AURELIUS DINNER BUFFET

(Available to groups of 50 or more)

### GOURMET SALADS

- Classic Caesar salad
- Shrimp salad
- Marinated plum tomato salad
- Fresh-gathered greens with assorted dressings, shredded carrots, croutons with sliced cucumber and cherry tomatoes

### ICED SEAFOOD INDULGENCE

(Please select two)

- Jumbo cocktail shrimp
- Clams on the Half-shell
- Oysters on the Half-shell
- Green lipped mussels
- Ceviche

## PASTA PREPARED TO ORDER

(Please select two)

Pasta:

Gnocchi, rigatoni, penne, cavatelli, fusilli

Sauces:

Bolognese, pesto, Pomodoro, charred eggplant-tomato ragu, Asiago alfredo

Served with garlic focaccia, grated Parmesan and red chili flakes

## CARVING ENTRÉES

(Please select one)

- Apricot and chipotle-glazed pork loin
- Salt and pepper-crusted prime rib
- Hoisin ginger-lacquered turkey breast
- Mango BBQ salmon

# DINNER BUFFETS

## THE MARCUS AURELIUS DINNER BUFFET (CONTINUED)

### HOT ENTRÉES

(Please select three)

- Miso-glazed sea bass with mirin broth
- Prosciutto-wrapped veal loin with marsala sauce
- Almond-crusted sea scallops with romesco sauce
- Medallions of beef with truffle sauce
- Corn and scallion-crusted chicken with Chinese black beans
- Lobster lasagna rolls with Asiago alfredo
- Chicken and morel mushroom demi
- Port wine-braised short ribs of beef

Your Buffet will be complimented by:

- Chef's selection of fresh seasonal vegetables
- Potatoes or rice (please select one)
- Fresh-baked breads and rolls
- Whipped creamery butter

Menu subject to change. Prices subject to 24% service charge, 6.625% food and 9.625% liquor NJ tax. Menu valid until June 30, 2022.

### DESSERTS

- Chocolate pot au cream shooter
- Cheesecake plugs
- Passion fruit-mascarpone pannacotta shooter
- Strawberry shooter
- Carrot cake plugs
- Chocolate cake plugs
- Sugar-free selection

### BEVERAGES

- Fresh-brewed regular and decaffeinated coffee
- Selection of assorted teas





# SWEET SELECTIONS





# SWEET SELECTIONS

## CAESARS DESSERT EXTRAVAGANZA

(Available to groups of 100 or more)

- Mini-cannolis
- Eclairs
- Tiramisu
- Crème Brulee
- Chocolate pot au cream shooter
- Passion fruit-mascarpone pannacotta shooter
- Cheesecake plugs
- Strawberry shooter
- Carrot cake plugs
- Chocolate cake plugs

## CHOCOLATE FONDUE FOUNTAIN

- Dark chocolate sauce with strawberries
- Rice Krispie treats
- Round cake cubes
- Oreo cookies
- Pretzels
- Cubed fresh fruit

## DESSERT EXHIBITIONS

(Available to groups of 50 or more)

## BELGIAN WAFFLES

Made to order with flambéed bananas Foster served with vanilla ice cream

## GELATO ICE BAR

(Available to groups of 100 or more)

House-churned flavored gelatos served “on ice”  
Assorted toppings  
Hand dipped to order

Gelato flavors:

Pistachio, Ghirardelli chocolate, tiramisu,  
Morello cherry, espresso and vanilla bean

Toppings:

Whipped cream, praline, chopped nuts,  
biscotti crumbs, berries in season and  
crushed chocolate coffee beans

Cones and cups:

Waffle cups, cannoli cups and sugar cones

## INTERNATIONAL COFFEE SERVICE

An assortment of liquers from around the world  
mixed with coffee to create a grand finale

Garnished with chocolate shavings, lemon zest,  
cinnamon sticks, sugar and whipped cream



# CATERING POLICIES AND INFORMATION





# CATERING POLICIES AND INFORMATION

## CREDIT INFORMATION:

A deposit of at least 20% of estimated revenue is required by Caesars Atlantic City upon confirmation. The balance will be due at the conclusion of your Function unless other arrangements have been made and approved in advance by our credit department. Payment may be made by cash, credit card or certified check. In the event that a Function is canceled, Caesars shall have the right to retain the deposit as liquidated damages; however, such retention shall not limit any other rights or remedies of Caesars available under this Agreement, in law or equity.

## GUARANTEES:

Caesars must be notified of the exact number of persons attending the Function at least seventy-two (72) hours prior to the Function. Attendance for Monday/Tuesday activities must be received by the preceding Thursday morning. This minimum number of guests will be considered a guarantee for which Caesars will charge even if fewer guests attend. If the Customer does not provide a final guarantee, the “expected attendance” figure last provided by the Customer will be the guarantee. A reasonable increase in the guaranteed attendance will be accepted up to 24 hours before the Function. However, Caesars will not be obligated to serve more than five (5%) percent over the guarantee. Food is prepared for the guaranteed number, but the charge will be the price per person in attendance if more than the guarantees. For last minute increases over the guarantee, Caesars may not be able to serve the same entrée as selected for the guaranteed group.

## PROVISION OF FOOD AND BEVERAGE:

Caesars as a licensee is responsible for the administration of sales and service of alcoholic beverages in accordance with the Alcoholic Beverage Control Regulations. No beverages of any kind will be permitted to be brought into Caesars by the Customer, or by the Customer’s guests or invitees from the outside. The sale of alcoholic beverages is prohibited to any person under the age of twenty-one years. Additionally, all food for your Function is to be provided by Caesars only.

## MENU SELECTION:

Your menu selections and beverage requirements are to be finalized and forwarded to the Catering Department no later than four weeks prior to the actual Function date. Otherwise, selected items cannot be guaranteed.

# CATERING POLICIES AND INFORMATION

## FUNCTION SPACE:

Caesars reserves the right to adjust the room assignment based on actual numbers. All rooms must be vacated promptly on schedule per the Banquet Event Order. If, for any reason, the space reserved hereunder is not available for the Function, Caesars may substitute other space at Caesars, at least comparable in quality, and Customer agrees to accept such substitution.

## DECORATIONS:

All displays and/or decorations proposed by the Customer shall be subject to the prior written approval of Caesars. The Customer shall be responsible for compliance with all rules and regulations with respect to such decorations, including but not limited to, the local fire code. Customer shall make all the necessary submissions of samples and materials to the local fire department and shall be responsible for receiving all necessary approvals. Based on the type of decorations, it may be necessary to apply to the Atlantic City Fire Department for a Special Event Permit. Caesars will process the application and charge the prevailing rate to your bill. Caesars will not process the affixing of anything to the walls, floor or ceiling in any rooms with nails, staples, tape or any other substance unless prior written approval of Caesars is given. Please note that Mylar balloons will require special approval. In the event the Customer engages any person or entity to provide décor for the Function, such person or entity shall provide Caesars (four weeks in advance) with an insurance certificate which states that the person or entity maintains General Comprehensive Liability Insurance of not less than \$2,000,000.00 per occurrence and in the aggregate and Worker's Compensation Insurance at statutory amounts. Such certificate shall name Caesars as additionally insured with respect to the Function.

## CUSTOMER PROPERTY:

Caesars cannot and does not assume responsibility for the damage to, or loss of, any merchandise or articles left in Caesars hotel prior to, during or following an Event. If valuable items must be left in any banquet area, we recommend that the group provide appropriate security. The Customer must pay for any such security.

## SECURITY:

Caesars may, at its discretion or at the Customer's request, require security to be provided. In such event, Caesars exclusively shall provide, at Customer's expense, such security personnel as are deemed necessary. Security guards will be invoiced at the prevailing rate and will be indicated on the Banquet Event Order.



# CATERING POLICIES AND INFORMATION

## CANCELLATION:

If a Function is canceled within 10 days of the Function, but not prior to forty-eight (48) hours of the Function, the Customer agrees to reimburse Caesars fifty (50%) percent of the function value, plus the expenses listed on the Banquet Event Order Form in the block listed as setup requirements. If cancellation is within forty-eight (48) hours of the Function, the Customer agrees to reimburse Caesars one hundred (100%) percent of the Function value, plus the setup requirements. For purpose of this paragraph, Function value is the price per person multiplied by the guaranteed number plus applicable taxes, service labor and other charges.

(Functions canceled more than ten (10) calendar days prior to the Function will be subject to payment of expenses incurred by Caesars and the ability of Caesars to re-book the facility on the dates canceled.)

## TAXES/GRATUITIES:

All food and beverage served by Caesars is subject to 24% gratuity, as well as 6.625 state sales tax (food) and 3% luxury tax (beverage).

## SERVICE CHARGES, BARTENDERS AND OTHER LABOR:

Service charges for groups of less than twenty-five (25) people, and charges for bartenders, cashiers and other labor shall be specified on the Banquet Event Order.

## PRICE INCREASE:

All prices are subject to change. Costs can be confirmed no more than three (3) months prior to the Function, providing all details are finalized before new prices are in effect.

## AUDIO VISUAL:

Audio Visual equipment is available through our in-house supplier. Rates will be quoted upon request.

# CATERING POLICIES AND INFORMATION

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### CONDUCT OF FUNCTION:

The Customer undertakes to conduct the Function in an orderly manner, in full compliance with applicable laws, regulations and Caesars rules. Customer will assume full responsibility for the conduct of all persons in attendance and for any property damage or personal injury during any time such premises are provided to Customer or Customer's agents, guests, invitees, employees or independent contractors, and Customer will defend and hereby indemnifies and hold Caesars harmless from and against any claims, liabilities or costs (including reasonable attorney's fees) in connection with or arising out of the Function which are caused or contributed to by the negligence or other wrongful acts or omissions of Customer or its agents, guests, invitees, employees or independent contractors. Liability for damages to the premises will be charged to the representative making the arrangements at actual repair or replacement cost.

### EXCUSED NON-PERFORMANCE:

The performance of the Function is contingent upon the availability of Caesars to complete the same, and is subject to labor troubles, disputes or strikes, accidents, government (Federal, State or Municipal) regulations, requisitions, restrictions upon travel, transportation, foods, beverages or supplies; and other causes whether enumerated herein or not, beyond the control of Caesars which would prevent or interfere with performance hereunder. In the event of the foregoing, any non-performance is excused and Caesars may terminate any Agreement without liability.

### USE OF CAESARS NAME AND LOGO:

Use of Caesars name or logo in advertising or in any publications is prohibited without prior written approval of the Public Relations Department of Caesars.

### SPECIAL SERVICES:

Upon request, our Catering Department will be happy to design for you special menus to meet food specifications as well as budgetary requirements. Special arrangements can also be made to enhance your Function with items such as floral centerpieces, entertainment and theme props at an additional charge. Our staff will be happy to coordinate the installation and charges for phone lines. Please inquire about these services.



Find out what Caesars Entertainment can do for your business.

[CaesarsMeansBusiness.com](http://CaesarsMeansBusiness.com) ▪ [Meet@Caesars.com](mailto:Meet@Caesars.com) ▪ 855-633-8238