



ATLANTIC CITY

LOVE ALL. SERVE ALL.



THREE OF KIND PLATED DINNER

*Three Course Meal Presented w/ House Made Rolls + Butter
Complemented w/ Freshly Brewed Coffee, Decaffeinated Coffee + Tea*

OSTERIA

Tomato + Fresh Mozzarella Salad
w/ Toasted Pine Nuts | Basil Pesto | Parmesan Crisp | Baby Basil Salad
Grilled 8oz. Filet Mignon w/ Charred Cauliflower | Olive Crusted Potatoes
Warm Chocolate Cake w/ Grand Marnier Liquid Center | Orange Vanilla Bean Ice Cream

CHATEAU

Tomato Bisque w/ Basil Chantilly Cream | Black Pepper Crisp
Gruyere Filled Chicken Breast w/ Red Wine Mushrooms + Pearl Onions | Roasted Garlic Mash
Crème Brulee w/ Almond Macaroon | Seasonal Berries



All food & beverage pricing is subject to 6.625% New Jersey State Sales Tax
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax
All food & beverage pricing is subject to 20% service charge



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THREE OF KIND PLATED DINNER

Three Course Meal w/ Duet Entrée

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BOARDWALK

Tangle of Baby Greens

w/ Gorgonzola Terrine | Port Poached Pear | Candied Walnuts | Asti Dressing

Herb Filled Chicken + Porcini Seared Salmon w/ Caramelized Royal Trumpet Mushroom

Garlic Scented Broccolini | Porcini Marsala Sauce

Dessert Trio of Rum Baba w/ Vanilla Diced Pineapple | Ricotta Filled Cannoli | Affogato | Almond Gelato

NAPA

Baby Spinach + Arugula Salad

w/ Blue Cheese | Beggar's Purse | Spiced Almonds | Warm Bacon Dressing

Cabernet Soaked Beef Short Rib + Herb Basted U10 Shrimp | Grilled Asparagus | Parsnip Silk

Seasonal Fruit Cobbler w/ Vanilla Bean Ice Cream

PACIFIC AVENUE

Baby Ice Berg "Wedge"

w/ Applewood Smoked Bacon | Vine Ripe Tomatoes | Point Reyes Blue Cheese

Oregano Red Wine Vinaigrette

Peppercorn Crusted Ribeye + King Crab Claw Scampi | Au Gratin Potato | Baby Watercress

Green Peppercorn Demi

Coffee + Donuts - *Warm Cinnamon Dusted Donut | Coffee Panna Cotta*

VENTNOR AVENUE

Classic Caesar Salad w/ Focaccia Croutons | Black Pepper + Parmesan Crisp

Caramelized Onion-Bacon Beef Tenderloin + Fennel Glazed Swordfish Medallion

Horseradish Soufflé Potatoes | Oven Roasted Tomato Baby Watercress Salad | Béarnaise Sauce

Bananas Foster | Brandy Snap Sugar Basket | Vanilla Bean Ice Cream

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BUFFET DINNER TABLES

*All Buffet Dinners Presented w/ House Made Rolls + Butter
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RAT PACK

Seasonal Mixed Greens | Chef's Selection of 2 Dressings
Antipasti Salad - *Italian Meats + Cheeses*
Sicilian Seafood Salad w/ Shaved Fennel
Garlic + Rosemary Roasted Chicken Breast w/ Mustard Jus
Salmon en Croute w/ White Wine Butter Sauce
Grilled NY Strip w/ Melted Tomato | Peppercorn Demi
Truffle Mashed Potatoes w/ Chives
Vegetable Ratatouille w/ Buttered Asparagus
Assorted Miniature Italian Desserts + Confections | Mini Cannoli | Tiramisu Cups | Crème Brulee

PACIFIC COAST

Spinach + Arugula Salad w/ Poppy Seed Vinaigrette
Chorizo + Potato Salad w/ Cumin-Honey Dressing
Chili + Lime Seafood Ceviche
Grilled Churrasco Steak w/ Chimichurri Sauce
Mojo Marinated Roasted Pork Butt w/ Garlic Sour Orange Glaze
Cumin Dusted Mahi Mahi w/ Salsa Verde
Smashed Boniato w/ Buttermilk
Saffron Rice w/ Smoked Chicken + Peas
Chocolate Pineapple Rum Cake | "Brazo Gitano" w/ Puff Pastry + Pastry Cream | "Senoritas"
Guava Filled Jelly Roll + Shredded Coconut

EASTERN EATS

Spicy Thai Beef Salad w/ Boston Bibb + Iceberg
Avocado + Cucumber Summer Rolls w/ Yuzu Dipping Sauce
Chilled Asian Noodle Salad w/ Lotus Root + Straw Mushrooms
Aromatic Coconut Chicken w/ Cilantro Curry Sauce
Char Siu Barbecued Baby Back Ribs
Teriyaki Glazed Beef Skirt Steak
Lemongrass Steamed Sea Bass w/ Shiitake + Snow Pea Shoot Salad
Jasmin Lemongrass Rice
Warm Bok Choy + Tofu w/ Miso Bonito Broth
Jasmine Rice Pudding | Ginger Crème Brulee | Caramelized Banana Spring Rolls
Lychee Sorbet | Green Tea Ice Cream

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