

BREAKFAST BUFFETS

1 Hour Reception • Minimum 25 Guests
Includes Coffee, Decaffeinated Coffee & Assorted Hot Teas

MAIN BREAKFAST BUFFET

\$16 Per Guest
Assorted Chilled Juices
Sliced Seasonal Fruit & Berries with Vanilla Yogurt
Fluffy Scrambled Eggs
Smoked Bacon & Sausage Patties
Breakfast Potatoes
Assorted Breakfast Pastries

CONTINENTAL

\$11 Per Guest
Assorted Fruit Juices
Assorted Breakfast Pastries

CONTINENTAL DELUXE

\$16 Per Guest
Assorted Fruit Juices
Breakfast Pastries
Bagels with Whipped Cream Cheese
Fresh Sliced Seasonal Fruit & Berries
Fruit Yogurt
Assorted Cold Cereals with 2% Milk

HEALTHY CONTINENTAL

\$13 Per Guest
Assorted Muffins: Blueberry, Cranberry & Orange
Banana Nut Bread
Fruit Parfait, Skim Milk



ADD THE FOLLOWING SELECTIONS TO YOUR BUFFET:

Biscuits with Sausage Gravy \$3 Per Person	4 oz. Grilled Petite Top Sirloin \$5 Per Person
Belgian Waffles \$3 Per Person	Omelet Station (Minimum 35 guests) \$7 Per Person
Sliced Picnic Ham \$3 Per Person	

Please add 20% charge and 7.5% state tax. State law requires taxing the service charge.

YOUR EVENT DESTINATION

HOLLYWOOD
Gaming[®]

DAYTON RACEWAY

777 Hollywood Boulevard, Dayton, OH 45414
HollywoodDaytonRaceway.com

HOLLYWOOD
Gaming[®]

DAYTON RACEWAY

THEME BUFFETS

1 Hour Reception • Minimum 25 Guests
Includes: Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

ASIAN WOK

\$23.25 Per Guest
California Sushi Rolls
Egg Rolls
Pork Loin & Bok Choy
Szechuan Chicken or Mongolian Beef
Vegetable Fried Rice
Fortune Cookies

ITALIAN

\$25.95 Per Guest
Tossed Caesar Salad
Antipasto Platter
Tomato, Basil & Oil with Fresh Mozzarella
Penne with Meatballs & Marinara
Chicken Marsala
Herb Roasted Parmesan Potatoes
Custard with Caramel Topping



BBQ BUFFET

\$26.95 Per Guest
Tossed Salad with Choice of Dressings
Macaroni Salad
Western Potato Wedges
BBQ Pulled Pork
BBQ Ribs
Brown Sugar Baked Beans
Corn Cobbettes
Corn Bread Muffins
Apple Cobbler

EXECUTIVE DELI

\$21.25 Per Guest
Tossed Garden Salad
Soup Du Jour
Relish Tray
Ham, Turkey, Roast Beef & Salami
Sliced Cheddar & Swiss Cheese
Potato Salad
Pasta Salad
Assorted Bread
Mayonnaise, Whole Grain & Yellow Mustards
Cookies



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RECEPTION MENU

1 Hour Reception • Minimum 25 Guests
\$27 Per Guest

STARTER

DOMESTIC CHEESE DISPLAY: Cheddar, Pepper Jack, Co-Jack Cheese & Gourmet Crackers

CRUDITÉS DISPLAY: Celery, Carrot Sticks, Broccoli, Radishes, Sliced Cucumber, Zucchini, Cauliflower & Ranch Dip

FRESH SEASONAL FRUIT DISPLAY: Sliced Seasonal Fresh Fruit

CHOOSE FOUR HORS D'OEUVRES FROM SELECTION:



Cocktail Franks
Deviled Eggs
Assorted Pin Wheels
Chicken Bites (choice of two sauces)
Sausage Stuffed Mushrooms
Saint Louis BBQ Ribs
Chicken Satay with Teriyaki Glaze
Meatballs (choice of BBQ, Swedish, Sweet & Sour)

Chicken Wings (choice of two sauces)
Egg Rolls with Sweet & Sour Sauce



Jalapeño Poppers
Sirloin Bits (choice of two sauces)
Wagyu Beef Sliders
Chicken Salad with Belgium Endive Leaves
Coconut Shrimp with Thai Chili Sauce
Italian Sausage with Peppers & Onions
Pork Pot Stickers with Soy Dipping Sauce
Artichoke Dip with Tortilla Chips
Bacon Cheddar Potato Skins
Hummus with Cucumbers, Onions & Flat Bread

PREMIUM ADDITIONS

\$5 Each

Chilled Cocktail Shrimp
Bacon Wrapped Scallops
Seared Tuna
Lollipop Lamb Chops
Ahi Poke Spoons
Tenderloin Kabobs
Assorted Sushi Rolls
Salmon Board with Capers & Lemons
Oysters on the Half Shell



RECEPTION MENU 2

1.5 Hour Reception • Minimum 35 Guests
\$34 Per Guest (Pick Two Entrées) • \$29 Per Guest (Pick One Entrée)

STARTER

DOMESTIC CHEESE DISPLAY: Cheddar, Pepper Jack, Co-Jack Cheese & Gourmet Crackers

SALAD CHOICE

ENTREES

Baked Chicken
Kielbasa
Baked Spiral Ham, Honey Bourbon Glaze
Stuffed Pork Loin, Mushroom Spinach
Sliced Top Round or Beef
Roasted Pork Loin
Yankee Pot Roast
Szechuan Chicken or Beef
Salisbury Steak
Chicken Cordon Bleu
Prime Rib
Glazed Salmon
Chicken Hollywood
St. Louis BBQ Ribs
Shrimp Scampi with Lemon Garlic Butter Sauce
Chicken Marsala
BBQ Chicken
London Broil
Baked Ham
Cod with Lemon Garlic Butter Sauce
Beef Stroganoff

DESSERT DISPLAY

Assorted Pies
Chocolate Cake
Mousse

SIDES (pick three)

Mashed Potatoes with Gravy
Roasted Redskin Potatoes
Au-Gratin Potatoes
Macaroni & Cheese
Rice Pilaf
Scalloped Potatoes
Green Beans with Bacon & Onion
Brussel Sprouts
Buttered Corn
Glazed Carrots
California Blend
Stir Fry Vegetables
Sweet & Sour Cabbage
Green Bean Almandine

SALADS (pick two)

Garden Salad Bar
Classic Antipasto
Caesar Salad
Spinach Salad
Waldorf
Skybox
Pasta
Greek
Quinoa



Please add 20% service charge and 7.5% state tax. State law requires taxing the service charge.

BEVERAGE MENU

OPEN BAR

\$100 Per Bartender

Select One of the Open Bar Options

BEER, WINE & SODA BAR

HOUSE WINES: Chardonnay, Moscato, Cabernet & Merlot

DOMESTIC BEERS: Budweiser, Bud Light, Miller Lite, Coors Light & O'Doul's (non-alcoholic)

IMPORTED BEERS: Heineken, Corona & Stella Artois

SOFT DRINKS: Sprite, Coke & Diet Coke

2 Hours: \$24 Per Guest 3 Hours: \$28 Per Guest 4 Hours: \$32 Per Guest

HOUSE BRAND BAR

HOUSE BRAND LIQUORS: Dewar's Scotch, Jim Beam Whiskey, Jack Daniels Whiskey, Tanqueray Gin, Bacardi Light Rum, Captain Morgan Rum, José Cuervo Gold Tequila & Smirnoff Vodka

HOUSE WINES: Chardonnay, Moscato, Cabernet & Merlot

DOMESTIC BEERS: Budweiser, Bud Light, Miller Lite, Coors Light & O'Doul's (non-alcoholic)

IMPORTED BEERS: Heineken, Corona & Stella Artois

SOFT DRINKS: Sprite, Coke & Diet Coke

2 Hours: \$28 Per Guest 3 Hours: \$34 Per Guest 4 Hours: \$38 Per Guest

CASH BAR

\$100 Per Bartender • Price Per Drink (Cash Banquet Bars are Tax Inclusive)

PREMIUM BRAND LIQUORS (\$8): Chivas 12yr Regal Whiskey, Crown Royal Whiskey, Maker's Mark, Bombay Sapphire Gin, José Cuervo 1800 Tequila, Patron Silver Tequila & Grey Goose Vodka

HOUSE BRAND COCKTAILS (\$6): Dewar's Scotch, Jim Beam Whiskey, Jack Daniels Whiskey, Tanqueray Gin, Bacardi Light Rum, Captain Morgan Rum, José Cuervo Gold Tequila & Smirnoff Vodka

HOUSE WINES (\$7 Per Glass): Chardonnay, Moscato, Cabernet & Merlot

IMPORTED BEERS (\$6): Heineken, Corona & Stella Artois

DOMESTIC BEERS (\$5): Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light & O'Doul's (non-alcoholic)

BOTTLED WATER (\$2.75)

SOFT DRINKS (\$2.25): Sprite, Coke & Diet Coke

WINE LIST - BOTTLE

WHITE

\$35 Kendall-Jackson Chardonnay
\$25 Chateau Ste Michelle Riesling
\$25 Dark Horse Sauvignon Blanc
\$21 Lindeman's Chardonnay
\$21 Lindeman's Moscato

RED

\$35 Kendall-Jackson Cabernet
\$25 14 Hands Merlot
\$25 Apothic Red Blend
\$25 Mark West Pinot Noir
\$21 Lindeman's Cabernet

PLATED MEALS

Includes Coffee, Decaffeinated Coffee & Assorted Teas

Rotisserie Chicken • \$26 Per Person

Slow-Roasted Savory Half Chicken

Chicken Marsala • \$28 Per Person

Sauteed Breast of Chicken with Mushroom Marsala Wine Sauce

Honey Bourbon Glaze Salmon • \$31 Per Person

Prime Rib • \$33 Per Person

Slow-Roasted Prime Rib, Au Jus with Horseradish Sauce

Grilled New York Strip • \$35 Per Person

Peppercorn Cream Reduction

SIDES (pick two)

Mashed Potatoes with Gravy
Seasoned Baked Potato
Roasted Redskin Potatoes
Au-Gratin Potatoes
Macaroni & Cheese
Rice Pilaf

Green Beans with Bacon & Onions
Brussel Sprouts with Bacon & Onion
Seasoned Broccoli
Glazed Baby Carrots
California Blend
Grilled Asparagus
Green Bean Almandine

SALAD (pick one)

Garden Salad with Choice of Dressing
Caesar Salad
Chef Soup of the Day

DESSERT (pick one)

Chocolate Layer Cake
Apple Pie
Carrot Cake
French Silk Pie
Cheesecake



ADD ON FOOD STATIONS

NACHO BAR (\$5.50 Per Guest)

Tortilla Chips, Queso Cheese, Seasoned Beef, Salsa, Jalapeños & Sour Cream

POTATO BAR (\$4.50 Per Guest)

Baked Potatoes, Mashed Potatoes, Cheese Sauce, Butter, Sour Cream, Bacon & Chives
Add Pulled Pork (\$3) or No Bean Chili (\$3)

SUNDAE BAR (\$5.50 Per Guest)

Vanilla & Chocolate Ice Cream
Caramel & Pineapple Toppings
Whipped Cream
Chopped Nuts & Maraschino Cherries

SEAFOOD BAR Pick 3 (\$13 Per Guest)

Cocktail Shrimp, Ahi Poke Spoons, Smoked Cold Scallops, Oysters on the Half Shell, Salmon Board with Capers & Lemons & Seared Tuna with Ginger & Wasabi

OMELET BAR (\$7 Per Guest)

Ham, Bacon, Sausage, Shrimp, Crab Meat, Peppers, Onions, Asparagus, Mushrooms, Tomatoes, Black Olives, Scallions, Cheddar & Mozzarella Cheeses, Spinach, Cilantro, Salsa & Hot Sauce

Please add 20% service charge and 7.5% state tax. State law requires taxing the service charge.