

# TROPICANA®

## ATLANTIC CITY

\* HOLIDAY OPEN BAR PACKAGES \*

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### SLEIGH RIDE

One Hour Open Bar

POPULAR

\$19.00

PREMIUM

\$23.00

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### FROSTY'S FANTASY

Two Hour Open Bar

POPULAR

\$27.00

PREMIUM

\$31.00

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### TWISTED TINSEL

Three Hour Open Bar

POPULAR

\$32.00

PREMIUM

\$37.00

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### ROCKIN' REINDEER

Four Hour Open Bar

POPULAR

\$37.00

PREMIUM

\$42.00

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### SUPER SNOWBALL

Five Hour Open Bar

POPULAR

\$42.00

PREMIUM

\$47.00

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Above Prices are Per Person and subject to 22% Gratuity, 7% Sales Tax & 3% Luxury Tax

**HOLIDAY PARTY DINNER MENU**

**JOY OF HOLIDAY DINNER**

**\* SALAD \***

Choice of(1)

**Spinach, Asparagus, Julienne of Red Peppers and Bleu  
Cheese with Pancetta Sherry Vinaigrette Dressing**

or

**Seasonal Greens tossed with Feta Cheese and Toasted  
Pumpkin Seeds with Fig Vinaigrette Dressing or  
Arugula, Mustard Greens and Crispy Romaine with**

**Sweet Potato Slaw and Dried Cranberries with Roasted Shallot Vinaigrette Dressing**

or

**Baby Lettuces with Roasted Beets, Mandarin Orange Segments,  
Shaved Fennel and Goat Cheese with Blood Orange Roasted Fennel Vinaigrette**

**\* MAIN COURSE \***

**French Chicken Breast  
with Choice of(1)**

**Potato Leek Fondue**

or

**Cranberry Apple Relish with Port Wine Reduction**

or

**Seared Basil, Wild Mushroom and Tomato Sauce**

**Chef's Selection of Seasonal Vegetable and Potato**

**\* DESSERT \***

Choice of(1)

**Chocolate Mint Torte**

or

**Chocolate Ganache Cheesecake**

or

**Apple Tart**

or

**Ice Cream Bombe**

**Rolls \* Butter**

**Coffee, Tea, Brewed Decaffeinated Coffee**

**PRICE**

**\$ 45.00 Per Person**

**Minimum Guarantee of 20 people**

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Above Prices are Per Person and subject to 22% Gratuity, 7% Sales Tax & 3% Luxury Tax

**HOLIDAY PARTY DINNER MENU**

**SLEIGH BELLS RING DINNER**

**\* SALAD \***

Choice of(1)

**Spinach, Asparagus, Julienne of Red Peppers and Bleu  
Cheese with Pancetta Sherry Vinaigrette Dressing**

or

**Seasonal Greens tossed with Feta Cheese and Toasted  
Pumpkin Seeds with Fig Vinaigrette Dressing**

or

**Arugula, Mustard Greens and Crispy Romaine with  
Sweet Potato Slaw and Dried Cranberries with Roasted Shallot Vinaigrette Dressing**

or

**Baby Lettuces with Roasted Beets, Mandarin Orange Segments,  
Shaved Fennel and Goat Cheese with Blood Orange Roasted Fennel Vinaigrette**

**\* MAIN COURSE \***

**Seared Salmon with Citrus Butter Sauce topped with  
Avocado & Mango Relish**

**Chef's Selection of Seasonal Vegetable and Potato**

**\* DESSERT \***

Choice of(1)

**Chocolate Mint Torte**

or

**Chocolate Ganache Cheesecake**

or

**Apple Tart**

or

**Ice Cream Bombe**

**Rolls \* Butter**

**Coffee, Tea, Brewed Decaffeinated Coffee**

**PRICE**

**\$ 48.00 Per Person**

**Minimum Guarantee of 20 people**

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**Above Prices are Per Person and subject to 22% Gratuity, 7% Sales Tax & 3% Luxury Tax**

**HOLIDAY PARTY DINNER MENU**

**WINTER WONDERLAND DINNER**

**\* SALAD \***

Choice of (1)

Spinach, Asparagus, Julienne of Red Peppers and Bleu Cheese with Pancetta Sherry Vinaigrette Dressing or Seasonal Greens tossed with Feta Cheese and Toasted Pumpkin Seeds with Fig Vinaigrette Dressing or Arugula, Mustard Greens and Crispy Romaine with Sweet Potato Slaw and Dried Cranberries with Roasted Shallot Vinaigrette Dressing or Baby Lettuces with Roasted Beets, Mandarin Orange Segments, Shaved Fennel and Goat Cheese with Blood Orange Roasted Fennel Vinaigrette

**\* MAIN COURSE \***

Grilled Rib Eye Steak  
Chef's Selection of Seasonal Vegetable and Potato

**\* DESSERT \***

Choice of (1)

Chocolate Mint Torte  
or  
Chocolate Ganache Cheesecake  
or  
Apple Tart  
or  
Ice Cream Bombe

Rolls \* Butter

Coffee, Tea, Brewed Decaffeinated Coffee

**PRICE**

**\$ 49.00 Per Person**

**Minimum Guarantee of 20 people**

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## HOLIDAY PARTY DINNER MENU

### DECK THE HALLS DINNER

#### \* SALAD \*

Choice of(1)

Spinach, Asparagus, Julienne of Red Peppers and Bleu  
Cheese with Pancetta Sherry Vinaigrette Dressing

or

Seasonal Greens tossed with Feta Cheese and  
Toasted Pumpkin Seeds with Fig Vinaigrette Dressing

or

Arugula, Mustard Greens and Crispy Romaine with  
Sweet Potato Slaw and Dried Cranberries with Roasted Shallot Vinaigrette Dressing

or

Baby Lettuces with Roasted Beets, Mandarin Orange Segments,  
Shaved Fennel and Goat Cheese with Blood Orange Roasted Fennel Vinaigrette

#### \* MAIN COURSE \*

Grilled Filet Mignon

Chef's Selection of Seasonal Vegetable and Potato

#### \* DESSERT\*

Choice of(1)

Chocolate Mint Torte

or

Chocolate Ganache Cheesecake

or

Apple Tart

or

Ice Cream Bombe

Rolls \* Butter

Coffee, Tea, Decaffeinated Included

#### PRICE

\$ 61.00 Per Person

Minimum Guarantee of 20 people

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**HOLIDAY PARTY BUFFET DINNER MENU**

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**STOCKING STUFFERS BUFFET**

**\* SALAD \***

**Antipasto Salad  
Caesar Salad**

**\* PASTA \***

**Choice of (2)**

**Penne Pasta Bolognese  
Gemelli Alfredo  
Rigatoni with Roasted Tomato Marinara  
Fusilli with Sun-dried Yellow and Red Tomato Cream Sauce**

**\* ENTRÉE \***

**Sliced Italian Pork Loin with Broccoli Rabe**

**Eggplant Rollatini**

**Choice of (1)**

**Chicken Marsala**

**or**

**Chicken Andrea Doria**

**(Chicken Breast with Tri Colored Peppers, Onions, Artichokes, Mushrooms  
and Basil in a Marinara Sauce topped with Mozzarella Cheese)**

**Chef's Selection of Seasonal Vegetable**

**\* DESSERT \***

**Biscotti, Cream Puffs, Cannolis, Sfogliatelle,  
Tira Mi Su, Chocolate Hazelnut Torte**

**Rolls \* Butter**

**PRICE**

**\$ 52.00 Per Person**

**Minimum Guarantee of 50 people**

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**HOLIDAY PARTY BUFFET DINNER MENU**



**TIS THE SEASON BUFFET**

**\* SALAD \***

**Tossed Fresh Garden Salad with Herb Vinaigrette Dressing  
Baby Spinach Salad with Dried Cherries, Feta Cheese, Parmesan Croutons  
and Sweet Vidalia Onion Dressing**

**\* ENTRÉE \***

**Sliced Fresh Roast Turkey with Cranberry Chutney  
Oven Roasted Winter Flounder with Meyer Lemon Butter  
Sliced Ham with Jus Lie**

**Homemade Crumb Crusted 3 Cheese Baked Macaroni and Cheese  
with Roasted Tomatoes**

**Candied or Mashed Sweet Potatoes  
or  
Roasted Garlic Smashed Potatoes**

**Chef's Selection of Seasonal Vegetable**

**\* DESSERT \***

**Holiday Cookie Assortment  
Cakes and Tortes  
Bread Pudding**

**Rolls \* Butter**

**Coffee \* Tea \* Brewed Decaffeinated Coffee**

**PRICE**

**\$52.00 Per Person**

**Minimum Guarantee of 50 people**

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**HOLIDAY PARTY BUFFET DINNER MENU**

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**HOLIDAY CHEER BUFFET**

**\* SALAD \***

Choice of (2)

Spinach, Asparagus, Julienne of Red Peppers and Bleu  
Cheese with Pancetta Sherry Vinaigrette Dressing

or

Seasonal Greens tossed with Feta Cheese and Toasted  
Pumpkin Seeds with Fig Vinaigrette Dressing

or

Arugula, Mustard Greens and Crispy Romaine with  
Sweet Potato Slaw and Dried Cranberries with Roasted Shallot Vinaigrette Dressing

or

Baby Lettuces with Roasted Beets, Mandarin Orange Segments,  
Shaved Fennel and Goat Cheese with Blood Orange Roasted Fennel Vinaigrette

**\* CARVING STATION \***

Choice of (1)

Bourbon and Maple Glazed Loin of Pork with Caramelized Apples and Cherries

or

Tenderloin of Beef with Demi Glace

(\$4.00 additional per person)

**\* ENTRÉE \***

Grilled Chicken Breast with Caramelized Vidalia Onion,  
Swiss Chard and Smoked Mozzarella

Maryland Crab Cakes with Citrus Aioli or  
Roasted Tomato Remoulade

Butternut Squash Ravioli with Sage Cream Sauce

Chef's Selection of Seasonal Vegetable and Potato

Cranberry Walnut Rolls

**\* DESSERT \***

Chocolate Fondue with Fresh Fruit and Grand Marnier Whipped Cream

Assorted Cheesecakes Croquebouche Bouche Noel

Coffee \* Tea \* Brewed Decaffeinated Coffee

**PRICE**

\$69.00 Per Person

Minimum Guarantee of 50 people

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**NUTCRACKER SWEET DESSERT RECEPTION**

**Chocolate Fondue with Lady Fingers, Fresh Fruits and Cubed Pound Cake  
Fresh Whipped Cream  
Croquembouche Bouche Noel  
Cream Puffs Mini Éclairs Sfogliatelle Cherries Jubilee  
Assorted Holiday Candies and Confections  
Holiday Cookies and Biscotti  
Assorted Cakes, Tortes and Cheesecakes  
Chef's Selection of Holiday Mousse  
Chocolate Covered Strawberries**

**Coffee, Tea, Brewed Decaffeinated Coffee**

**PRICE**

**\$32.00 Per Person**

**Minimum Guarantee of 50 people**

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**International Coffee Station**

**Featuring:**

**Irish**

**Mexican**

**Italian**

**Topped with Fresh Whipped Cream Chocolate Shavings  
and Cinnamon Sticks**

**\$9.25 per drink**

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