## BORGATA

## EVENT CENTRE \#AVANI

## COCKTAIL HOUR

## Sushi Station \$995 (prepared live in front of guests \$1300)

Assorted Sushi along with all the traditional condiments served to guests from a station

## Prosecco station \$595

Italy's famed sparkling wine chilled on ice and served in a champagne flute

## Martini station \$595

Featuring specialty martinis: Chocolate Martini garnished with chocolate chips, Blue Sky Martini garnished with gummy bears, Purple Haze Martini garnished with a lime slice and Melon Martini with a sugared rim.

## SWEETS

## Pastries and Fruit \$695

An assortment of French and Italian pastries along with fresh fruit platters

## European Sweet Station \$895

An assortment of cakes, French and Italian pastries, and Portuguese custards along with fresh fruit displays, to include a specialty coffee station

## Waffle Station \$795

Warm waffles served with French vanilla ice cream, whipped cream, creamery butter, strawberry and chocolate sauce

## Crepe Station \$795

Warm crepes served with French vanilla ice cream, whipped cream, icing sugar, strawberry and chocolate sauce

## Banana/Nutella Crepe Station \$895

Warm crepes with Nutella and rolled with fresh banana centre along with your choice of whipped cream, icing sugar, strawberry sauce toppings

## Funnel cakes \$995

Carnival style mini funnel cakes served with icing sugar, strawberry sauce and vanilla ice cream
Cotton Candy Bar \$695
Light, fluffy and sweet Cotton Candy spun in front of guests to enjoy

## Milk Shake Bar \$795

A blend of your choice of ice cream and whole milk, topped with whipped cream

## Churro Station \$595

Traditional Mexican churro's served with brown sugar, chocolate sauce and dulce di Leche

## Sundae bar \$795

Ice cream: Vanilla and Chocolate
Sauces: Chocolate, strawberry, caramel sauces
Toppings: Variety of chocolate bits; crispy crunch, Reese's, crushed Oreos, mini marshmallows, smarties, rainbow sprinkles

## Specialty coffee station \$495

Medium roast coffee and your choice of Irish cream, Sambuca, Kahlua or Grand Marnier Liquor, topped with Whipped cream and maraschino cherries

## Hot Chocolate and Apple Cider $\$ 495$

White Chocolate; milk chocolate; whip cream, marshmallows along with hot apple cider

## $\underline{S A V O R Y}$

## Porchetta station \$895

Oven roasted Porchetta served with hot banana peppers, horseradish, sliced tomatoes, garlic sauce, dinner rolls and pita bread

## Portuguese Seafood buffet and European sweet station \$2795

An assortment of lobster, snow crab legs, clams, cod cakes, steamed mussels, shrimps and a cold fish salad
An assortment of cakes, French and Italian pastries, Portuguese custards and fresh fruit displays
To include a specialty coffee station
Veal Sandwiches and Brio \$795
Tender breaded veal in our in house tomato sauce served with fresh Italian bread and cold brio
Chicken and waffles\$ \$795
Crispy chicken serves with Louisiana hot sauce along with homemade waffles and maple syrup

## Shawarma station \$895

Shaved chicken served in a warm pita along with all the traditional toppings and sauces

## South Asian station \$695

Samosas, vegetarian rolls, French fries with butter chicken sauce and cheese curds

## Borgata boardwalk station \$1795

Savory items to include chicken wings, sliders, poutine, pizza along with all the traditional condiments

## Sliders and shoestrings \$795 (upgrade shoestrings for Poutine) \$895

All beef sliders and shoestring French fries along with all the traditional condiments

## Poutine $\$ 695$

Shoestring French fries along with cheese curds and homemade gravy for guests to enjoy

## Wings and wedges \$1100

Chicken wings with your choice of hot, BBQ and honey garlic sauce along with seasoned potato wedges

## Fajitas \$1295

Vegetable Fajitas with your choice of Beef or Chicken served with shredded cheese, diced tomatoes, salsa and sour cream

## Chow Mein \$795

Stir fried with your choice of chicken, vegetable or beef teriyaki served with chop sticks and traditional Chinese boxes

## Pasta Station \$695

To include farfalle with a vegetable medley in a rose sauce and penne in a plum tomato and fresh garden basil sauce, prepared in front of guests
(pricing is based on 80-120 guests and are additions to a purchased meal or when room rental is applied)

