



EMPIRE CITY[®]
CASINO

— EVENTS —
ALLEY810 MENU

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EVENT POLICIES AND PROCEDURES

GUARANTEES

The final guarantee for all food and beverage functions is required 5 days in advance prior to the event. In the event that the guarantee is not provided, your expected attendance will be used as your guarantee. You will be billed for whichever is higher. You may increase your guarantee within the 72 business hours, though you may not decrease it. The facility will prepare 5% over the guarantee for plated meals and 10% over the guarantee for buffets. The minimum guarantee for all events is 25 people.

DURATION OF MEALS

Our Buffets and Food Stations are all priced as per the below meal duration:

- Brunch Buffet – 1.5 hours
- Lunch Buffet – 1.5 hour
- Dinner Buffet – 1.5 hours
- Cocktail Hour and Display and Action Stations added to dinner buffet – 1.5 hours

Should you require additional time for your food presentation this can be arranged.

QUOTED PRICES

All food, beverages, and room rentals are subject to a 20% taxable administration fee and a sales tax of 8.875%. Prices are subject to change.

AUDIO-VISUAL REQUIREMENTS

The facility provides in house audio-visual equipment and trained service technicians. Audio-visual prices are also subject to a 20% taxable administration fee and an 8.875% sales tax.

SHIPPING

To ensure efficient handling and storage of materials, please notify facility in advance. Please send deliveries no more than 3 days prior to your event date.

We recommend boxes to be address in the following manner

Name of meeting)
(Client Name)/(Sales/Catering Manager)
Empire City Casino
Food & Beverage Office
810 Yonkers Ave
Yonkers, NY 10704
Phone: 914-457-3744

FOOD & BEVERAGE + AV

Brian Boru of Westchester is the only licensee authorized to sell, serve or distribute food and beverages on property. No food or beverages of any kind will be permitted to be brought on premises by any guest.

Due to the facilities health code policy, banquet food and beverage is not permitted to leave the premises.

PARKING

General Parking is complementary. Valet Parking is available at \$15 per car.

COCKTAIL MENU

CHOICE OF 4 ITEMS | \$25 PER PERSON (2 COLD, 2 HOT)

CHOICE OF 6 ITEMS | \$30 PER PERSON (3 COLD, 3 HOT)

HOT

CHEF SELECTION MINI QUICHE
CRISPY FRIED CHICKEN TENDERS
FRIED MOZZARELLA
PIGS IN A BLANKET
CHICKEN AND VEGETABLE SKEWERS
CHICKEN CORDON BLEU BITES
MINI PIZZA BAGELS
FOUR CHEESE STUFFED MUSHROOMS
REUBEN SPRING ROLLS
COCONUT SHRIMP
SEAFOOD VOL AU VENTS
CHICKEN DIM SUMS
BROCCOLI RABE AND BEAN BRUSCHETTA

COLD

SMOKED SALMON AND DILL CREAM CHEESE
CAPRESE BRUSCHETTA
CHICKEN & CRANBERRY WALDORF ON CROSTINI
SMOKED CHICKEN IN PHYLLO TARTLETS
DEVILED EGGS
PROSCUITTO AND MELON
MUSHROOM PATE ON CROUTE

BRUNCH MENU | \$50 PER PERSON

COLD STATION

BAGELS
MUFFINS
DANISHES
CROISSANTS
CHARCUTERIE & CHEESE PLATTER
HOUSE SALAD
GRANOLA PARFAIT

DESSERT

FRUIT PLATTER
COOKIES
BROWNIES

HOT STATION

SCRAMBLED EGGS
BACON
SAUSAGE
HOME FRIES
CHICKEN & WAFFLES
PORK LOIN, APPLE & RAISIN COMPOTE
ROASTED VEGETABLE FRITTATA

THE SPLIT MENU | \$50 PER PERSON

PASSED HOR D'OEUVRES

CHOOSE 4:

CHEF SELECTION MINI QUICHE
CRISPY FRIED CHICKEN TENDERS
FRIED MOZZARELLA
PIGS IN A BLANKET
CHICKEN AND VEGETABLE SKEWERS
SMOKED SALMON AND DILL CREAM CHEESE
CAPRESE BRUSCHETTA
CHICKEN BRUSCHETTA
BROCCOLI RABE AND BEAN BRUSCHETTA
CHICKEN & CRANBERRY WALDORF ON CROSTINI
SMOKED CHICKEN IN PHYLLO TARTLETS
DEVILED EGGS
CHICKEN CORDON BLEU BITES
MINI PIZZA BAGELS
FOUR CHEESE STUFFED MUSHROOMS
REUBEN SPRING ROLLS

COLD STATION

CHOICE OF:

HOUSE SALAD
OR
CHIPS AND DIP
(CHOICE OF: GUACAMOLE & TORTILLA CHIPS, FRENCH ONION DIP & PRETZEL CRISPS, GARLIC CROUTONS & PARMESAN DIP)

HOT STATION

PASTA: MAC & CHEESE

CHOOSE 2:

EMPANADAS
BEEF SLIDERS
LOADED NACHOS
CHICKEN TENDERS
ITALIAN MEATBALLS
SAUSAGE & PEPPERS
CHICKEN CAPRESE

DESSERT

COOKIES
BROWNIES

THE SPARE MENU | \$60 PER PERSON

PASSED HOR D'OEUVRES

CHOOSE 4:

CHEF SELECTION MINI QUICHE
CRISPY FRIED CHICKEN TENDERS
FRIED MOZZARELLA
PIGS IN A BLANKET
CHICKEN AND VEGETABLE SKEWERS
SMOKED SALMON AND DILL CREAM CHEESE
CAPRESE BRUSCHETTA
BROCCOLI RABE AND BEAN BRUSCHETTA
CHICKEN & CRANBERRY WALDORF ON CROSTINI
SMOKED CHICKEN IN PHYLLO TARTLETS
DEVILED EGGS
CHICKEN CORDON BLEU BITES
MINI PIZZA BAGELS
FOUR CHEESE STUFFED MUSHROOMS
REUBEN SPRING ROLLS

HOT STATION

CHICKEN WINGS: CHOICE OF TWO SAUCES
(HONEY MUSTARD, JERK, BUFFALO, BBQ)

MAC & CHEESE

CHOOSE 3:

EMPANADAS
BEEF SLIDERS
LOADED NACHOS
CHICKEN TENDERS
ITALIAN MEATBALLS
SAUSAGE & PEPPERS
CHICKEN CAPRESE

DESSERT

COOKIES
BROWNIES
MINI CHEESECAKES

COLD STATION

COLD CUTS & CHEESE PLATTER

CHOICE OF:

CAESAR SALAD
OR
HOUSE SALAD

THE STRIKE MENU | \$70 PER PERSON

PASSED HOR D'OEUVRES

CHOOSE 5:

CHEF SELECTION MINI QUICHE
CRISPY FRIED CHICKEN TENDERS
FRIED MOZZARELLA
PIGS IN A BLANKET
CHICKEN AND VEGETABLE SKEWERS
SMOKED SALMON AND DILL CREAM CHEESE
CAPRESE BRUSCHETTA
BROCCOLI RABE AND BEAN BRUSCHETTA
CHICKEN & CRANBERRY WALDORF ON CROSTINI
SMOKED CHICKEN IN PHYLLO TARTLETS
DEVILED EGGS
CHICKEN CORDON BLEU BITES
MINI PIZZA BAGELS
FOUR CHEESE STUFFED MUSHROOMS
REUBEN SPRING ROLLS

COLD STATION

COLD CUTS & CHEESE PLATTER

CHOICE OF:

CAESAR SALAD
OR
HOUSE SALAD

HOT STATION:

CHICKEN WINGS: CHOICE OF TWO SAUCES
(BUFFALO, BBQ, GARLIC RUB)

PENNE PASTA: CHOICE OF ONE SAUCE
(CHEESE, MARINARA, CREAMY MUSHROOM, BOLOGNESE)

CHOOSE 3:

EMPANADAS
BEEF SLIDERS
LOADED NACHOS
CHICKEN TENDERS
ITALIAN MEATBALLS
SAUSAGE & PEPPERS
CHICKEN CAPRESE

DESSERT

COOKIES
BROWNIES
MINI CHEESECAKES
ASSORTED MINI CAKES

THE PERFECT GAME | \$90 PER PERSON

PASSED HOR D'OEUVRES

CHOOSE 6:

CHEF SELECTION MINI QUICHE
CRISPY FRIED CHICKEN TENDERS
FRIED MOZZARELLA
PIGS IN A BLANKET
CHICKEN AND VEGETABLE SKEWERS
SMOKED SALMON AND DILL CREAM CHEESE
CAPRESE BRUSCHETTA
BROCCOLI RABE AND BEAN BRUSCHETTA
CHICKEN & CRANBERRY WALDORF ON CROSTINI
SMOKED CHICKEN IN PHYLLO TARTLETS
DEVILED EGGS
CHICKEN CORDON BLEU BITES
MINI PIZZA BAGELS
FOUR CHEESE STUFFED MUSHROOMS
REUBEN SPRING ROLLS
COCONUT SHRIMP
SEAFOOD VOL AU VENTS
CHICKEN DIM SUMS
PROSCUITTO AND MELON
MUSHROOM PATE ON CROUTE

COLD STATION

CHARCUTERIE & CHEESE PLATTER

CHOICE OF:

CAESAR SALAD
OR
HOUSE SALAD
FRUIT PLATTER

HOT STATION:

SEASONAL VEGETABLES

CHOICE OF ONE:

CREAMY MASHED POTATOES
OR
ROASTED POTATOES

CHOOSE 1: (SERVED WITH DINNER ROLLS)

ROAST TURKEY WITH CRANBERRY SAUCE
SPICE RUBBED PORK LOIN
PINEAPPLE GLAZED HAM

ADDITIONAL \$10 PER PERSON:

PRIME RIB
ROSEMARY AND GARLIC RUBBED LEG OF LAMB

DESSERT

COOKIES
BROWNIES
MINI CHEESECAKES
ASSORTED MINI CAKES

DESSERT MENU

48 HOUR ADVANCED NOTICE IS REQUIRED FOR ALL CAKE ORDERS

BUILD YOUR CAKE

STEP 1: CHOOSE CAKE SIZE

6" ROUND (8-10)	\$20
8" ROUND (10-12)	\$30
10" ROUND (UP TO 20)	\$40
¼ SHEET CAKE (UP TO 30)	\$50
½ SHEET CAKE (UP TO 60)	\$80
FULL SHEET (UP TO 120)	\$120

STEP 2: CHOOSE CAKE FLAVOR

CHOCOLATE	VANILLA
MARBLE	

STEP 3: CHOOSE CAKE FILLING

FUDGE	CHOCOLATE MOUSSE
RASPBERRY JAM	CANNOLI FILLING
PINEAPPLE	PEANUT BUTTER

STEP 4: CHOOSE CAKE FROSTING

FUDGE
CHOCOLATE BUTTERCREAM
WHIPPED CREAM
VANILLA BUTTERCREAM
CREAM CHEESE
RASPBERRY BUTTERCREAM
PEANUT BUTTER

OR CHOOSE A CLASSIC CAKE

SEE SIZES AND PRICING ABOVE

NO ADDITIONAL CHARGE

RED VELVET

CLASSIC RED VELVET, CREAM CHEESE FILLING & FROSTING

CARROT CAKE

TRADITIONAL CARROT CAKE, CREAM CHEESE FILLING & FROSTING

STRAWBERRY SHORTCAKE

VANILLA SPONGE CAKE, WHIPPED CREAM & STRAWBERRIES

ADDITIONAL \$10 CHARGE

CHEESECAKE

CLASSIC CHEESECAKE

LEMONCELLO

CUPCAKE ORDER

STEP 1: CHOOSE QUANTITY (BY DOZEN)

LARGE | \$24/DOZEN MINI | \$18/DOZEN

STEP 2: CHOOSE FLAVOR

CHOCOLATE	VANILLA
RED VELVET	CARROT

STEP 2: CHOOSE FROSTING

FUDGE
WHIPPED CREAM
VANILLA BUTTERCREAM
CHOCOLATE BUTTERCREAM
CREAM CHEESE
RASPBERRY BUTTERCREAM
PEANUT BUTTER

SPECIALTY DESSERT MENU

5 BUSINESS DAYS ADVANCED NOTICE IS REQUIRED FOR ALL ORDERS

TRY OUR

TIRAMISU CUPS	\$50/DOZ
BITE SIZE BROWNIES	\$6/DOZ
BITE SIZE CHEESECAKES	\$18/DOZ
MINI CUPCAKES	\$18/DOZ
FULL SIZE CUPCAKES	\$24/DOZ
CAKE POPS	\$36/DOZ

CRÈME BRULEE	\$20/DOZ
ASSORTED COOKIES	\$12/DOZ
SHOOTERS	\$25/DOZ
STRAWBERRY SHORTCAKE	
CHOCOLATE MOUSSE	
CARROT CAKE	
CHOCOLATE FONDUE STATION	\$6/PERSON
MINIMUM OF 25 PEOPLE.	

HOSTED BAR PACKAGES

<i>HOURS</i>	<i>BEER AND WINE</i>	<i>HOUSE BAR</i>	<i>PREMIUM BAR</i>	<i>TOP SHELF</i>
1	\$16	\$20	\$24	\$28
2	\$28	\$32	\$36	\$40
3	\$38	\$42	\$46	\$50

PER PERSON HOSTED BAR

SOFT DRINK BAR | \$6

PEPSI
SIERRA MIST
DIET PEPSI
CLUB SODA
TONIC
WATER

THE CTD | \$6

COFFEE
TEA
DECAF

BEER AND WINE

HOUSE WHITE WINE
HOUSE RED WINE
BUD
COORS LIGHT
CORONA
STELLA ARTOIS

SOFT DRINK BAR + THE CTD | \$10

HOUSE BAR

VODKA
TEQUILA
GIN
SCOTCH
RUM
WHISKEY

ASSORTED SOFT DRINKS
MIXERS
BOURBON

HOUSE WHITE WINE
HOUSE RED WINE
BUD
COORS LIGHT
CORONA
STELLA ARTOIS

PREMIUM BAR

ABSOLUT
JACK DANIELS
TANGUERAY
JIM BEAN
BACARDI
DEWARS

SEAGRAMS VO
MAESTRO DOBLE
ASSORTED SOFT DRINKS
MIXERS

HOUSE WHITE WINE
HOUSE RED WINE
BUD
COORS LIGHT
CORONA
STELLA ARTOIS

TOP SHELF

GREY GOOSE
CROWN ROYAL
BOMBAY SAPPHIRE
WOODFIRED RESERVE RYE
BACARDI
CHIVAS REGAL

MAKERS MARK
PATRON
ASSORTED SOFT DRINKS
MIXERS

HOUSE WHITE WINE
HOUSE RED WINE
BUD
COORS LIGHT
CORONA
STELLA ARTOIS

CASH BAR | \$150 BARTENDER FEE

PRICES VARY | REQUIRES \$500 MINIMUM GUARANTEE

TICKITED BAR | \$150 BARTENDER FEE

BEER AND WINE TICKET | \$8

PREMIUM BAR TICKET | \$12

HOUSE BAR TICKET | \$10

TOP SHELF TICKET | \$14

SPECIALTY DRINK PACKAGES ADD ONS BEVERAGE PACKAGE REQUIRED

CHAMPAGNE/MIMOSAS | \$10 PER PERSON

SANGRIA | \$10 PER PERSON
RED, PINK, WHITE

MARTINI BAR | \$14 PER PERSON

CORDIAL BAR | \$14 PER PERSON

BAILEYS
AMARETTO
GRAND MARNIER

KAHLUA
SAMBUCA
HENNESSY

BLOODY MARY | \$12 PER PERSON
ATTENDANT FEE \$150

MOJITO BAR | \$14 PER PERSON
ATTENDANT FEE \$150

MARGARITA BAR | \$14 PER PERSON