# wedding

HOLLYWOOD

Casino

AT CHARLES TOWN RACES

# Hors D'oeuvre

\$75 per item to serve 25 guests

#### **Chilled Starters**

- Pork Tenderloin
  - Roasted tenderloin served on rye toast points topped with balsamic onion, and horseradish sour cream
- Smoked Salmon Tartar
  - Garnished with English cucumber and fresh dill cream
- o Caramelized Onion Tarts
  - A caramelized onion pizza topped with finely chopped olives, capers, anchovies and olive oil, topped with blistered grapes, and fresh tomatoes
- o Ratatouille Tarts
  - A light party bite made with goat cheese and micro greens
- Assorted sushi rolls
  - Your choice of a variety of authentic sushi and sashimi prepared by our in house sushi chef. All sushi comes with soy sauce, wasabi, and pickled ginger
- o Gourmet Italian Caprese Sliders
  - Italian sausage and ground beef patty topped with fresh mozzarella, vine ripened tomatoes, and basil aioli on a fresh white dinner roll
- o Oyster Shooters
  - Fresh oysters topped with tomato juice and homemade horseradish garnished with fresh lemons
- Spicy Shrimp Escabeche
  - Mediterranean Fried shrimp topped with mango, avocado cream, and wonton crisps
- Sea Scallop Ceviche
  - Raw scallops topped with pickled red onion, cilantro, saffron aioli, and popcorn crumbles
- Gazpacho Shooters
  - An elegant mix of lump crab meat, tomato sauce, and avocado cream
- Buffalo Chicken Salad Bites
  - Served on fresh French bread topped with micro greens
- Traditional Deviled Eggs
  - Garnished with prosciutto crisps and a shaved gerkin
- Vine-ripened Tomato Bruschetta
  - Topped with fresh mozzarella

#### **Warm Creations**

- o Chipotle chicken cigar with salsa cream sauce
  - Fresh chicken smothered with cheese all wrapped in homemade phyllo dough served with a mild salsa cream sauce
- o Mini Thai spring rolls
  - Authentic Thai spring rolls served with sweet chili sauce
- o Crab Cakes
  - Petite Maryland Style crab cakes topped with red pepper cream sauce
- o Cuban Empanadas
  - Fresh Authentic empanadas topped with a succulent chimichurri sauce
- o Broiled oyster Rockefeller
  - A delicious broiled oyster dish with breadcrumbs and hickory smoked bacon
- Southern Fried oysters
  - Southern fried oysters on the half shell with a Tabasco aioli dipping sauce
- Roasted bacon wrapped scallops
  - Freshly caught sea scallops wrapped in roasted bacon and topped with a whole grain mustard vinaigrette
- All-American cheeseburger sliders
  - A fresh ground beef patty on a dinner rolled topped with a sharp cheddar remoulade sauce
- Mini crab cake slider
  - Crab cakes on a fresh dinner roll topped with Chesapeake aioli
- o Barbeque oysters on the half shell
  - Fresh oysters topped with a southern style barbeque sauce garnished with fresh blue cheese crumbles
- o Pulled Pork Slider
  - Authentic North Carolina pulled pork with red onion jam on a Hawaiian Roll
- o Chicken Satay
  - Skewered chicken smothered in Asian peanut sauce
- Shrimp Satay
  - Skewered shrimp smothered in orange ginger dip
- Maui pork kebobs, Hawaiian barbeque sauce
  - Pork, peppers, and pineapples all skewered together prepared in a fresh
     Hawaiian barbeque sauce
- Tomato basil shooter,
  - Fresh tomato basil soup served in a shot glass and topped with a slice of parmesan
- Smoked BLT
  - Smoked Bacon, lettuce, fried green tomato sandwich garnished with lemon aioli
- Spanish style Spring Roll
  - Chorizo & black bean spring roll topped with cilantro cream

# Specialty Stations

Priced for 25 guests for one hour

# The Grand Seafood \$450

- o Clams Casino—an Italian style appetizer with clams, red bell peppers, and olive oil
- Scampi style blue crab claws served with garlic butter and fresh herbs
- Roasted bacon wrapped scallops
  - Freshly caught sea scallops wrapped in roasted bacon and topped with a whole grain mustard vinaigrette
- Shrimp cocktail shooters
- o Snow crab legs served with lemon wedges and cocktail sauce
- Steamed mussels and clams Provencal—Steamed mussels and clams topped with garlic, onions, and olive oil

## Oyster Bar \$425

- Shucked oysters with cocktail sauce, saltines, and lemon wedges
- Oyster Shooters
  - Fresh oysters topped with tomato juice and homemade horseradish garnished with fresh lemons
- Southern Fried oysters
  - Southern fried oysters on the half shell with a Chesapeake aioli dipping sauce
- o Barbeque oysters on the half shell
  - Fresh oysters topped with a southern style barbeque sauce garnished with fresh blue cheese crumbles

# Cheese & Crudités Station \$150

- An assortment of smoked gouda, sharp cheddar, provolone, fresh mozzarella, spicy pepper jack, and Swiss cheese
- Gourmet cracker assortment
- o Selections of seasonal vegetables, red pepper hummus dip
- Assorted pickles, olives and pickled peppers

# **Antipasto Station \$150**

- Warm roasted sausage
- Gourmet assorted sliced deli meats
- Caprese salad with fresh mozzarella, plump tomatoes, and fresh basil topped with a light pesto drizzle
- o Selections of marinated pickled vegetables, and olives
- Warm homemade foccacia

# **Mediterranean Station \$125**

- o Red pepper hummus served with crispy pita chips
- o Tabbouleh—a middle eastern salad with bulgur, tomatoes, finely chopped parsley, mint, onion and garlic, and seasoned with olive oil, lemon juice and salt
- o Marinated artichokes, sundried tomatoes, assorted olives and pickled vegetables

# Specialty Stations

All specialty stations include all of the dishes listed under their title Priced Per Person

#### The Fiesta \$6

- o Freshly fried multi-colored corn tortilla chips
- o Pico de Gallo, guacamole, and salsa
- o Warm bean dip
- o Fresh Queso dip

#### **Sweet Southern Comfort \$12**

- o All American cheeseburger sliders
- Spicy buffalo wings
- o Barbeque meatballs
- o Fried corn nuggets
- o Macaroni and cheese
- o Maple blackberry cornbread

# Crab Shack \$10

- o Jumbo lump crab cakes and crab rolls
- o Homemade tarter sauce and traditional coleslaw
- Southern style hushpuppies
- o An assortment of Sliced dill pickles, along with cocktail and tartar sauce

#### Dim Sum \$10

- Chicken & lemongrass pot stickers
- Mini vegetable spring rolls
- o Vegetable pyramid pot stickers
- Pork Dumplings
- Assortment of authentic Asian Sauces—Citrus ponzu sauce, chili soy sauce, and ginger vinegar sauce

#### The Italian \$15

- o Penne pasta, grilled chicken, and mushrooms with a parmesan cream sauce
- o Cheese tortellini, seasonal vegetables, and pesto served with a parmesan cream sauce
- o Homemade warm focaccia bread

#### Sushi Bar \$26

- o Assorted nigiri, yellow tail, spicy tuna, salmon, California, cucumber, eel
- o Assorted maki, salmon, tuna, shrimp, crab
- o Pickled ginger, soy sauce and wasabi

# Carving Stations

Priced as marked—Serves 50 people

#### Roasted tenderloin of beef- 300

Served with horseradish cream au jus

#### Roasted whole prime rib- 275

Served with fresh horseradish au jus

# Mustard glazed pork loin- 165

Served with whole grain mustard sauce

#### Smoked salmon- 225

Served with capers, red onion, and lemon sauce

# Maple glazed ham- 165

Smothered in whole grain mustard

#### Crispy Peking duck, moo-shu wraps, and scallions- 500

Served with hoi sin sauce

# Whole roasted suckling pig- 300

Served with a warm pineapple sauce or barbeque sauce

#### Roasted turkey breast- 175

Served with cranberry relish and red onion jam

# Plated Reception

One salad, soup or appetizer included in price of entree

#### Salads

- o Poached Asparagus Salad
  - Crisp romaine lettuce and poached asparagus topped with walnut pieces, grated parmesan, and a sherry mustard vinaigrette
- The Spring Mix
  - A spring green mix garnished by vine ripened tomatoes, baby mozzarella cheese, glazed with chive oil balsamic dressing
- o The Boston Bleu
  - Hearts of Boston lettuce topped with a mix of real bacon slices, bleu cheese crumbles, and a buttermilk bleu cheese dressing
- Apple Cider Salad
  - An eclectic mix of smoked mushrooms, French green beans, blistered tomatoes, and chopped eggs all drenched in an herb apple cider vinaigrette
- o The Caesar
  - Fresh lettuce covered in traditional Caesar dressing, topped with garlic croutons, and shaved parmesan
- Spinach
  - Baby spinach greens, pickled red onions, chopped egg, bacon, and a whole grain mustard vinaigrette

#### Soups

- o Tomato basil bisque
  - o Served with parmesan focaccia toast
- o Butternut squash bisque
  - o Topped with bacon crumbles and crisp apple chips
- o New England clam chowder
  - Served with saltine crackers
- French Onion
  - o Topped with aged mozzarella and potato croutons
- o Cream of mushroom
  - Made with Chantilly cream and fried mushrooms
- o Chipotle black bean soup
  - Served with smoked pulled pork and corn crisps

#### Appetizers

- Butternut squash ravioli
  - Homemade ravioli stuffed with butternut squash baked in brown butter and fried sage
- o Gnocchi with wild mushroom stew
  - o A hearty bowl of masala cream based wild mushroom stew, gnocchi & basil oil
- o Shrimp Crostini
  - o Grilled shrimp, roasted cream corn, pancetta crisp, on a crostini topped with fresh basil
- o Avocado Timbale
  - A fresh combination of roasted corn, avocado, baby tomatoes, and chive oil salad
- Grilled Seasonal Vegetable Tower
  - A chefs choice of seasonal vegetables all topped with tomato jam and a balsamic glaze
- Fire Roasted Shrimp & Fruit Ceviche
  - A South American citric shrimp dish containing roasted shrimp and fruit topped with a cilantro crème sauce
- Sweet Pea Risotto
  - Italian style rice prepared with bacon lardon and roasted red pepper cream sauce topped with chives

#### Entrees (choose 2)

#### **Poultry**

- Roasted chicken breast, with a side of creamy mushroom orzo, baby carrots topped with a rosemary infused demi glace \$27
- Chicken piccata topped with bloomed capers served with a side of crispy roasted red bliss potatoes, and hand cut French green beans soaked in lemon butter \$26
- Duck breast glazed with blackberry maple sauce, served with sweet corn risotto, and wilted spinach covered in pomegranate molasses \$30
- Chicken penne served with vegetables & mushroom topped with herb sauce \$22

#### Seafood

- Crab crusted rockfish served with roasted fingerling potatoes and fresh asparagus topped with whole grain mustard butter market price
- Jumbo lump crab cakes served with French green beans and sweet potato hash, topped with red pepper cream sauce \$36
- Barbequed salmon served with roasted seasonal vegetables and wild rice pilaf
   \$34
- Seared wild striped bass served with polenta cake, French green beams and roasted tomatoes market price
- Steamed clams and fettuccini pasta tossed in a white wine garlic cream sauce
   \$26
- Grilled jumbo shrimp served over top of a bed of sunshine rice with fresh tomatoes and corn salsa \$28

#### **Beef and Pork**

- Grilled filet mignon served with asparagus and rosemary roasted potatoes topped with a mushroom demi glace \$30
- Filet Mignon-Oscar style served with lightly steamed asparagus, and a light béarnaise sauce \$32
- Kona rubbed Flat iron steak with garlic mashed potatoes, and seasonal vegetables topped with a caramelized bourbon sauce \$27
- Sliced pork loin served with parmesan mashed potatoes, and roasted Brussels sprouts topped with a honey whole grain mustard sauce \$25

# **Vegetarian Options**

- Sundried tomato and spinach cannelloni with ricotta cheese filling topped with homemade marinara \$22
- Cedar plank tofu served with a citrus quinoa salad, seasonal vegetables, and fresh tomato bruschetta \$24
- Seasonal vegetables and pasta tossed in a white wine cream sauce \$20

# Plated Options

## Shenandoah \$38

Jumbo lump crab cakes served with fresh green beans and sweet potato hash topped with a red pepper cream sauce. For a salad spring greens tossed with toasted almonds, fresh raspberries, and a raspberry vinaigrette is included. Followed by a desert of homemade crème brulee.

#### Wild and wonderful \$42

Soup: Tomato basil bisque with a side of parmesan focaccia toast

Salad: Wilted spinach tossed with pomegranate molasses

Entrée: Blackberry maple glazed duck breast with sweet corn risotto

Dessert: Chocolate fudge cake topped with fresh whipped cream and seasonal berries

#### Farm Fresh \$35

Soup: Sweet pea risotto topped with roasted red peppers and chives

Entrée: Roast of chicken breast with a side of creamy mushroom orzo with baby carrots, and rosemary

infused glace

Dessert: Spiced carrot cake topped with cream cheese frosting

#### Furlong \$40

Salad: A classic house salad with Ranch dressing

Entrée: Filet Mignon-Oscar style served with lightly steamed asparagus, and a light béarnaise

sauce \$32

Dessert: Chocolate mousse with raspberries

## Final Cut \$125

Sushi: Seared ahi tuna rolls served with a wonton, ginger, and soy dressing

Entrée: Prime New York strip served with horseradish mashed potatoes topped with final cut steak

sauce

Dessert: Hollywood cheesecake topped with raspberry sauce and garnished with dark chocolate

# Family Style

Includes one appetizer, salad, dessert and entrée as well as bread and nonalcoholic beverages

Choice of two entrees \$45 Choice of three entrees \$60

#### Salads

- Poached Asparagus Salad
  - Crisp romaine lettuce and poached asparagus topped with walnut pieces, grated parmesan, and a sherry mustard vinaigrette
- The Spring Mix
  - A spring green mix garnished by vine ripened tomatoes, baby mozzarella cheese, glazed with chive oil balsamic dressing
- The Boston Bleu
  - Hearts of Boston lettuce topped with a mix of real bacon slices, bleu cheese crumbles, and a buttermilk bleu cheese dressing
- Apple Cider Salad
  - An eclectic mix of smoked mushrooms, French green beans, blistered tomatoes, and chopped eggs all drenched in an herb apple cider vinaigrette
- The Caesar
  - Fresh lettuce covered in traditional Caesar dressing, topped with garlic croutons, and shaved parmesan
- Spinach
  - Baby spinach greens, pickled red onions, chopped egg, bacon, and a whole grain mustard vinaigrette

#### Appetizers

- Butternut squash ravioli
  - Homemade ravioli stuffed with butternut squash baked in brown butter and fried sage
- o Gnocchi with wild mushroom stew
  - A hearty bowl of marsala cream based wild mushroom stew with gnocchi and basil oil

- o Shrimp Crostini
  - Grilled shrimp, roasted cream corn, pancetta crisp, on a crostini topped with fresh basil
- o Avocado Timbale
  - A fresh combination of roasted corn, avocado, baby tomatoes, and chive oil salad
- o Grilled Seasonal Vegetable Tower
  - A chefs choice of seasonal vegetables all topped with tomato jam and a balsamic glaze
- o Fire Roasted Shrimp & Fruit Ceviche
  - A South American citric shrimp dish containing roasted shrimp and fruit topped with a cilantro crème sauce
- o Sweet Pea Risotto
  - Italian style rice prepared with bacon lardon and roasted red pepper cream sauce topped with chives

#### Entrees

- New York strip steak topped with sautéed mushrooms & tomatoes, crispy onion strings
- · Whole roasted chicken infused with rosemary
- South American oven roasted pork loin
- Atlantic salmon topped with a citrus sauce

All entrees accompanied by sea salt roasted potatoes and seasonal vegetables

# Buffet

Select two salads, two sides and entrees. All buffets include bread and non alcoholic beverage service and chef's choice of assortment of desserts.

## **West Virginia Classic**

Choice of two entrees \$32

Choice of three entrees \$35

#### **Salads**

- Pasta salad
  - Tossed with seasonal vegetables and a sundried tomato vinaigrette
- o Caesar salad
  - Crisp romaine lettuce topped with parmesan cheese and garlic croutons
- o Greek Salad
  - A spring mix of greens with cucumbers, red onions, and tomatoes soaked in a roasted garlic vinaigrette
- Red Bliss Potato Salad
  - Red potatoes mixed with bleu cheese, bacon and topped with buttermilk dressing
- o California salad
  - Crisp romaine lettuce garnished with carrot curls, tomatoes, cucumber, eggs, and served with ranch dressing

#### **Entrees**

- o Chicken marsala with sautéed mushrooms
- Herb chicken pasta with white wine sauce served with plump tomatoes, and baby spinach
- Roasted turkey breast and homemade gravy
- o Baked tilapia with a side of dill cream sauce
- Tiger shrimp pasta with a red pepper cream sauce topped with roasted corn and cilantro
- Roasted Pork Loin with a mustard glaze
- o A top of the line sirloin with bordelaise gravy
- o Traditional braised beef pot roast, celery, carrots, onions, garlic, in a beef sauce

#### Sides

- Red bliss garlic mashed potatoes
- Sautéed green beans
- o Wild rice pilaf
- Honey glazed carrots
- Medley of seasonal vegetables
- Macaroni and cheese

# The Hermitage

Choice of two entrees \$36

Choice of three entrees \$39

#### **Salads**

- o Caprese salad
  - Fresh mozzarella, roma tomatoes, chiffonade basil, all covered in a pesto vinaigrette
- Baby spinach salad
  - Spinach leaves topped bleu cheese, candied walnut and red onions glazed with balsamic vinaigrette
- Mixed green salad
  - Fresh greens topped with goat cheese, chopped olives, and roasted tomato vinaigrette
- o Pear Salad
  - Field green salad, poached pears, mascarpone drops, pecans, citrus dressing
- Antipasto Salad
  - Assorted cheeses, cured meats, olives, peppers in a roasted garlic dressing

#### **Entrees**

- o Prime rib, served with wild mushrooms
- o Roast Beef served fresh horseradish au jus
- o Grilled chicken breast with an orange honey glaze
- o Pan seared chicken breast garnished with braised leeks in a white wine cream sauce
- o Potato gnocchi, pancetta, leeks, baby spinach

- o Oven roasted salmon topped with a citrus barbeque sauce
- o Valencia style paella topped with shrimp, scallops, mussels and saffron

#### Sides

- o Mushroom risotto
- Carrots with honey butter
- o Fire roasted Brussels sprouts
- Macaroni and gruyere cheese
- o Roasted gourmet potatoes
- o Green beans almandine

#### The A-List

Choice of two entrees \$49

Choice of three entrees \$54

#### Salads

- o Heirloom tomato salad
- o Basil aioli, aged balsamic, baby mozzarella
- o Grilled asparagus, prosciutto, baby greens, apple sherry vinaigrette
- Orange and Fennel Salad
- o , dried cranberries, citrus dressing
- o Spinach salad
  - Spinach leaves with pancetta, orange segments, and balsamic dressing
- o Crispy Romaine
  - Romaine leaves topped with toasted walnuts, shaved parmesan, and poached asparagus

#### **Entrees**

- o Kona rubbed sliced beef tenderloin with caramelized onion bourbon sauce
- Sliced New York strip steak topped with asparagus tips, and jumbo lump crab meat with béarnaise sauce
- Jumbo lump crab cakes topped with red pepper cream sauce
- o Cedar planked Atlantic salmon with dust of Cajun spice, meyer lemon sauce

- o Pan seared striped bass with tomato fennel vinaigrette
- o Roasted chicken breast topped with shiitake mushrooms
- o Grilled chicken breast topped with artichoke, tomato, and mushroom sauce

#### Sides

- o Sautéed French green beans topped with pine nuts
- o Buttermilk Yukon gold mashed potatoes
- o Baby carrots with a cranberry glaze
- o Truffled macaroni and cheese
- o Mushrooms with roasted garlic
- Wilted baby spinach and onions

# Themed Buffet

# All American Barbeque \$26

- o Classic potato salad and coleslaw
- Green house salad
- o St. Louis Barbeque spareribs
- o Assorted grilled sausage
- o Mesquite grilled chicken
- o Freshly shucked corn

# **Italian Gathering \$29**

- o Plum tomato salad topped with mozzarella and pesto
- o Grilled vegetable platter
- o Classic Caesar salad
- o Seasonal vegetables and pasta in a white wine cream sauce
- o Chicken marsala with sautéed mushrooms
- Eggplant parmesan with roma tomatoes topped with mozzarella and homemade marinara

#### Shenandoah's Finest \$32

- o Field green salad
  - Fresh greens topped with raspberries, mozzarella, poached asparagus, and raspberry vinaigrette dressing
- Red Bliss Potato Salad
  - Red potatoes mixed with bleu cheese, bacon and topped with buttermilk dressing
- o Grilled chicken breast, with plump red tomato bruscetta
- o Bacon wrapped pork loin topped with caramelized onion marmalade
- o Buttermilk mashed potatoes
- Sautéed seasonal vegetables

# Dessert Station

Priced per person

# Build your own cheesecake \$12

- o New York style cheesecake
- Crushed Oreos, graham cracker crumbs, brownie bits, strawberry compote, blueberry compote, caramel sauce, chocolate sauce, whipped cream
- o Freshly brewed coffee
- Selection of Tazo teas

# **Chocolate Dipped \$14**

- o Chocolate fountain filled with milk chocolate
- Marshmallows, graham crackers, rice crispy treats, strawberries, bananas, coconut macaroons, pretzels, doughnut holes
- Freshly brewed coffee
- Selection of Tazo teas

#### **Crepes Suzette \$14**

- o Handmade crepes prepared to order
- Strawberry compote, black cherries, cinnamon apples, caramelized pineapple, toasted almonds, chocolate sauce, whipped cream, brandy, grand mariner
- Freshly brewed coffee
- Selection of Tazo teas

#### Milk & Cookies \$8

- o Freshly baked chocolate chip, oatmeal raisin, sugar and peanut butter cookies
- o Warm milk, chocolate dipped spoons, whip cream, mini marshmallows
- o Chilled whole milk, chocolate syrup
- o Freshly brewed coffee
- Selection of Tazo teas

# Cakes

#### **BRIDE & GROOM CAKES**

Standard 6' round boxed to take home - \$50 customized to compliment your special day.

#### **WEDDING CAKES**

Standard 3 tier white, yellow or chocolate with butter cream icing \$75 + 2.75 per person \$75 + 1.75 per person in lieu of buffet desserts Specialty flavors available. Please ask about pricing.

#### Vanilla, Strawberry, Champagne Cake

Vanilla cake, champagne syrup, fresh sliced strawberries, vanilla butter cream filling, white icing

#### **Hazelnut Praline Cake**

White cake with hazelnut praline filling and butter cream icing

#### **White Chocolate Cake**

White chocolate cake, white chocolate butter cream, toasted almonds, white icing

#### Vanilla Passion Fruit Cake

Vanilla cake, passion fruit butter cream filling, white icing

#### **Dark Chocolate Raspberry Cake**

Dark chocolate cake, raspberry puree, white icing

Includes design consultation with Chef Philippe Wedding Cakes

# Alcoholic Beverages

# **CALL BAR \$6.00**

Skyy Vodka

Beefeater Gin

Bacardi Rum

Jose Cuervo Gold Tequila

Triple Sec

**Dewars Scotch** 

Jim Beam Bourbon

Seagram's 7 Whiskey

Seagram's VO Whiskey

**Christian Brothers Brandy** 

Dekuyper Apple Pucker

Dekuyper Peach Schnapps

Dry Vermouth

**Sweet Vermouth** 

#### PREMIUM BAR \$7.50

Absolut Vodka

Tanqueray Gin

Bacardi Rum

Captain Morgan Spiced Rum

Cabo Wabo Blanco Tequila

Cointreau

Johnnie Walker Red Scotch

Jack Daniels Bourbon

Seagram's 7 Whiskey

Seagram's VO Whiskey

Hennessy VS Cognac

Dekuyper Apple Pucker

**Dekuyper Peach Schnapps** 

Dry Vermouth

**Sweet Vermouth** 

#### **SUPER PREMIUM BAR \$9**

Grey Goose Vodka

Bombay Sapphire Gin

Bacardi Rum

Captain Morgan Spiced Rum

Cazadpres Reposado Tequila

**Grand Marnier** 

Johnnie Walker Black Scotch

Marker's Mark Bourbon

Seagram's 7 Whiskey

Crown Royal Whiskey

Courvoisier VSOP

Dekuyper Apple Pucker

**Dekuyper Peach Schnapps** 

Dry Vermouth

**Sweet Vermouth** 

# **CORDIALS \$7.50**

Kahlua

Bailey's

Drambuie

Amaretto Di Saronno

**Grand Marnier** 

Frangelico

Midori Melon

# DOMESTIC \$4

# **IMPORTED BEERS \$5**

Budweiser

Bud Light

**Coors Light** 

Heineken

Corona

O'Doul's

#### WINE \$6

Copperridge Chardonnay

Copperridge White Zinfandel

Copperridge Cabernet Sauvignon

Copperridge Merlot

Wycliff Sparkling Wine

# **WINE \$8.25**

Kendall Jackson Chardonnay

White Zinfandel Beringer

Kendall Jackson Cabernet Sauvignon

Merlot 14 Hands

Domaine Ste. Michelle Brut

#### **SPARKLINGS BY BOTTLE**

Domaine Ste. Michelle \$26 Argyle Brut \$46 Nicolas Fevillatte Brut \$70 Moet et Chandon Brut Imperial \$56 187 ml Nicolas Fevillatle Brut \$15

# **Martinelli Sparkling Apple Cider \$15**

Service Charge and Sales Tax— A 20% service charge and current tax rate of 6% is added to all food and beverage charges.

Children—Children are welcomed in the Skyline Ballroom, Hollywood Terrace and The Inn at Charles Town. All children must be accompanied by an adult and are not allowed on the gaming floor.