

# CENTRAL CONFERENCE CENTER

## SAPPHIRE PLATED DINNER



### FOUR HOUR OPEN BAR PACKAGE

Tito's / Ketel One  
Jack Daniel's  
Tanqueray  
Bacardi / Captain Morgan  
Johnnie Walker Black  
Crown Royal

L'Origan "Aire" Brut Cava  
Monterey Vineyards Chardonnay  
14 Hands Cabernet Sauvignon  
  
Dinner Wine Service

Coors Light / Yuengling  
Heineken / Amstel Light  
  
Assorted Soft Drinks  
and Bottled Water

### COCKTAIL HOUR – PASSED HORS D'OEUVRES

(Selection of six items)

#### COLD SELECTIONS

ROASTED VEGETABLE TARTLET / *Brie Wedge*  
GOAT CHEESE TRUFFLE / *Balsamic Pipettes*  
MARINATED HEIRLOOM TOMATO / *Sourdough*  
TROPICAL FRUIT TARTARE / *Jicama, Mint*

TROPICAL CHICKEN SALAD / *Sweet Potato Chip*  
SHAVED SERRANO HAM / *Boursin Crostini*  
COCOA RUBBED BEEF / *Horseradish, Brioche*  
ASIAN CHICKEN SALAD CUP / *Crispy Wonton*

SHRIMP REMOULADE / *Herb Polenta Cake*  
PASTRAMI SMOKED SALMON / *Pumpernickel*  
AHI TUNA TARTARE / *Yuzu Dressing, Rice Crisp*  
JUMBO LUMP CRAB SALAD / *Fresh Lime*

#### HOT SELECTIONS

CHEDDAR MAC 'N' CHEESE / *Smoked Paprika*  
POTATO AND CHEDDAR PUFFS / *Chive Sour Cream*  
SMOKED GOUDA BUNUELO / *Romesco Sauce*  
CRISPY ARTICHOKE HEARTS / *Green Goddess Crema*

SHORT RIB GALETTE / *Mustard Sauce*  
CHICKEN AND BOURSIN CROQUETTE / *Mustard Crema*  
BEEF TENDERLOIN BROCHETTE / *Chimichurri*  
CURRIED LAMB KEBAB / *Salted Cucumber*

TERIYAKI SALMON RICE CAKE / *Cilantro Coulis*  
LOBSTER BONBONS / *Roasted Pineapple Aioli*  
HARISSA GRILLED SHRIMP / *Cilantro Coulis*  
SIGNATURE CRAB CAKE / *Tomato Remoulade*

### SALAD / APPETIZER

(Select one)

BORGATA'S SIGNATURE GATHERED GREENS  
*Cypress Grove 'Purple Haze' / Heirloom Tomato Confit*  
*White Balsamic*

CHEF'S HAND PICKED GARDEN SALAD  
*Shaved Heirloom Radishes / Marinated Seasonal Vegetables*  
*Green Goddess Dressing*

CLASSIC CAESAR 'WEDGE'  
*Cucumber Ribbon / Roasted Plum Tomato*  
*Poached Egg / Parmesan and Herb Crostini*

RICOTTA AND PARMESAN STUFFED RAVIOLI  
*San Marzano Tomato Sauce*  
*Torn Basil*

CHEF'S SIGNATURE SEASONAL SOUP  
*Crostini / Fresh Herbs*



CENTRAL CONFERENCE CENTER  
SAPPHIRE PLATED DINNER

ENTRÉE

(Select one)

GOAT CHEESE AND SUNDRIED TOMATO STUFFED  
CHICKEN BREAST

*Wild Rice / Roasted Garlic Jus*

SLOW ROASTED ORGANIC CHICKEN

*Braised Swiss Chard / Marbled Fingerling Potatoes  
Champagne Cream Sauce*

ATLANTIC SALMON WELLINGTON

*Whipped Mashed Potatoes / Tarragon Sauce a la Creme*

RED SNAPPER 'EN PAILLOTE'

*Pommes Maxim / Vegetables Julienne / Sauce Provençal*

SEARED 8 OZ FILET OF BEEF

*Yukon Gold Potato Purée / Cabernet Reduction*

GRILLED 12 OZ NY STRIP

*Pommes Lyonnaise / Wild Mushroom Demi-glace*

SIGNATURE VEGETABLE STRUDEL

*Seasonal Vegetables / Chèvre / Rosemary Cream*

PLATED DESSERTS

(Select one)

THE FRAISE

*Layered strawberries, vanilla custard  
and yellow cake, finished all shiny  
with a red mirror glaze*

THE NOISETTE

*Thin crunchy base with a milk chocolate  
hazelnut crème over top, glazed and striped  
with waves of chocolate*

THE ESPRESSO

*Coffee rich soaked sponge cake  
and sweet mascarpone mousse, gently covered  
in feathery chocolate curls*

THE CINTRON

*Light, layered orange and lemon mousses  
with thin cake and topped  
with fresh glazed fruits*

COFFEE SERVICE

WEDDING CAKE

CUSTOM DESIGNED, THREE-TIER WEDDING CAKE BY OUR EXECUTIVE PASTRY CHEF

*Included in price unless you select a plated dessert option*

\$165 PER PERSON / 20% GRATUITY AND SALES TAX

# CENTRAL CONFERENCE CENTER

## PEARL BUFFET DINNER

### FOUR HOUR OPEN BAR PACKAGE

Tito's / Ketel One  
Jack Daniel's  
Tanqueray  
Bacardi / Captain Morgan  
Johnnie Walker Black  
Crown Royal

L'Origan "Aire" Brut Cava  
Monterey Vineyards Chardonnay  
14 Hands Cabernet Sauvignon

Dinner Wine Service

Coors Light / Yuengling  
Heineken / Amstel Light

Assorted Soft Drinks  
and Bottled Water

### COCKTAIL HOUR – PASSED HORS D'OEUVRES

(Selection of six items)

#### COLD SELECTIONS

ROASTED VEGETABLE TARTLET / *Brie Wedge*  
GOAT CHEESE TRUFFLE / *Balsamic Pipettes*  
MARINATED HEIRLOOM TOMATO / *Sourdough*  
TROPICAL FRUIT TARTARE / *Jicama, Mint*

TROPICAL CHICKEN SALAD / *Sweet Potato Chip*  
SHAVED SERRANO HAM / *Boursin Crostini*  
COCOA RUBBED BEEF / *Horseradish, Brioche*  
ASIAN CHICKEN SALAD CUP / *Crispy Wonton*

SHRIMP REMOULADE / *Herb Polenta Cake*  
PASTRAMI SMOKED SALMON / *Pumpernickel*  
AHI TUNA TARTARE / *Yuzu Dressing, Rice Crisp*  
JUMBO LUMP CRAB SALAD / *Fresh Lime*

#### HOT SELECTIONS

CHEDDAR MAC 'N' CHEESE / *Smoked Paprika*  
POTATO AND CHEDDAR PUFFS / *Chive Sour Cream*  
SMOKED GOUDA BUNUELO / *Romesco Sauce*  
CRISPY ARTICHOKE HEARTS / *Green Goddess Crema*

SHORT RIB GALETTE / *Mustard Sauce*  
CHICKEN AND BOURSIN CROQUETTE / *Mustard Crema*  
BEEF TENDERLOIN BROCHETTE / *Chimichurri*  
CURRIED LAMB KEBAB / *Salted Cucumber*

TERIYAKI SALMON RICE CAKE / *Cilantro Coulis*  
LOBSTER BONBONS / *Roasted Pineapple Aioli*  
HARISSA GRILLED SHRIMP / *Cilantro Coulis*  
SIGNATURE CRAB CAKE / *Tomato Remoulade*

### SALAD / SOUP

BORGATA'S SELECT GARDEN GREENS  
*Roasted Seasonal Fruits / Cider Vinaigrette*

CLASSIC GREEK SALAD  
*Romaine / Chickpeas / Cucumber / Olives / Feta*  
*Red Wine Vinaigrette*

CLASSIC CAESAR SALAD  
*Radicchio / Homemade Croutons*  
*Shaved Parmesan*

CHEF'S SIGNATURE SEASONAL SOUP  
*Crostini / Fresh Herbs*

# CENTRAL CONFERENCE CENTER

## PEARL BUFFET DINNER

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### HOT SELECTIONS

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CHEF ATTENDED NY STRIP STEAK

*Truffle Bordelaise*

HERB MARINATED CHICKEN BREAST

*Melted Spinach / Sauce 'Vin Blanc'*

OVEN-ROASTED SEARED ATLANTIC SALMON

*Stir-Fried Broccolini / Coconut Curry Sauce*

PASTA AL FORNO

*Italian Sausage and Mushroom 'Bolognese'*

### SIDES

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HASSELBACK POTATOES

*Parmesan and Rosemary*

STEAMED FRESH SEASONAL VEGETABLES

*Chervil Butter / Shaved Radishes*

FRESH ROLLS AND BUTTER

### WEDDING CAKE

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CUSTOM DESIGNED, THREE-TIER WEDDING CAKE BY OUR EXECUTIVE PASTRY CHEF

*Included in price unless you select a plated dessert option*

COFFEE SERVICE

————— \$180 PER PERSON / 20% GRATUITY AND SALES TAX —————

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# CENTRAL CONFERENCE CENTER

## GOLD BUFFET DINNER

### FOUR HOUR OPEN BAR PACKAGE

Tito's / Ketel One  
Jack Daniel's  
Tanqueray  
Bacardi / Captain Morgan  
Johnnie Walker Black  
Crown Royal

L'Origan "Aire" Brut Cava  
Monterey Vineyards Chardonnay  
14 Hands Cabernet Sauvignon  
  
Dinner Wine Service

Coors Light / Yuengling  
Heineken / Amstel Light  
  
Assorted Soft Drinks  
and Bottled Water

### COCKTAIL HOUR – PASSED HORS D'OEUVRES

(Selection of six items)

#### COLD SELECTIONS

ROASTED VEGETABLE TARTLET / *Brie Wedge*  
GOAT CHEESE TRUFFLE / *Balsamic Pipettes*  
MARINATED HEIRLOOM TOMATO / *Sourdough*  
TROPICAL FRUIT TARTARE / *Jicama, Mint*

TROPICAL CHICKEN SALAD / *Sweet Potato Chip*  
SHAVED SERRANO HAM / *Boursin Crostini*  
COCOA RUBBED BEEF / *Horseradish, Brioche*  
ASIAN CHICKEN SALAD CUP / *Crispy Wonton*

SHRIMP REMOULADE / *Herb Polenta Cake*  
PASTRAMI SMOKED SALMON / *Pumpernickel*  
AHI TUNA TARTARE / *Yuzu Dressing, Rice Crisp*  
JUMBO LUMP CRAB SALAD / *Fresh Lime*

#### HOT SELECTIONS

CHEDDAR MAC 'N' CHEESE / *Smoked Paprika*  
POTATO AND CHEDDAR PUFFS / *Chive Sour Cream*  
SMOKED GOUDA BUNUELO / *Romesco Sauce*  
CRISPY ARTICHOKE HEARTS / *Green Goddess Crema*

SHORT RIB GALETTE / *Mustard Sauce*  
CHICKEN AND BOURSIN CROQUETTE / *Mustard Crema*  
BEEF TENDERLOIN BROCHETTE / *Chimichurri*  
CURRIED LAMB KEBAB / *Salted Cucumber*

TERIYAKI SALMON RICE CAKE / *Cilantro Coulis*  
LOBSTER BONBONS / *Roasted Pineapple Aioli*  
HARISSA GRILLED SHRIMP / *Cilantro Coulis*  
SIGNATURE CRAB CAKE / *Tomato Remoulade*

### SALAD / SOUP

#### CLASSIC CHOPPED SALAD

*Hardboiled Egg / Seasonal Vegetables*  
*Roasted Shallot Vinaigrette*

#### ROMAINE HEART SALAD

*Shaved Heirloom Carrots / Roasted Plum Tomato*  
*Champagne Dressing*

#### TOSSED MIXED GREENS

*Dried Cranberries / Goat Cheese Crumbles*  
*Pine Nuts / Sweet Basil Vinaigrette*

#### CHEF'S SIGNATURE SEASONAL SOUP

*Crostini / Fresh Herbs*

# CENTRAL CONFERENCE CENTER

## GOLD BUFFET DINNER

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### HOT SELECTIONS

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#### BRAISED BEEF SHORT RIBS

*Burgundy Butter Sauce*

#### BORGATA'S SIGNATURE CRAB CAKES

*Green Papaya Slaw / Roasted Pepper Coulis*

#### CHICKEN SALTIMBOCCA

*Aged Provolone / Prosciutto / Sage Jus*

#### PORTOBELLO MUSHROOM RAVIOLI

*Wild Mushroom Ragout*

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### SIDES

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#### 'DOUBLE DUTCHESS' POTATOES

*Scallions / Parmesan Cream Sauce*

#### GRILLED SEASONAL VEGETABLES

*Extra Virgin Olive Oil / Sea Salt*

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### WEDDING CAKE

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CUSTOM DESIGNED, THREE-TIER WEDDING CAKE BY OUR EXECUTIVE PASTRY CHEF

*Included in price unless you select a plated dessert option*

### COFFEE SERVICE

————— \$200 PER PERSON / 20% GRATUITY AND SALES TAX —————

# CENTRAL CONFERENCE CENTER

## PLATINUM BUFFET DINNER

### FOUR HOUR OPEN BAR PACKAGE

Tito's / Ketel One  
Jack Daniel's  
Tanqueray  
Bacardi / Captain Morgan  
Johnnie Walker Black  
Crown Royal

L'Origan "Aire" Brut Cava  
Monterey Vineyards Chardonnay  
14 Hands Cabernet Sauvignon

Dinner Wine Service

Coors Light / Yuengling  
Heineken / Amstel Light

Assorted Soft Drinks  
and Bottled Water

### COCKTAIL HOUR – PASSED HORS D'OEUVRES

(Selection of six items)

#### COLD SELECTIONS

ROASTED VEGETABLE TARTLET / *Brie Wedge*  
GOAT CHEESE TRUFFLE / *Balsamic Pipettes*  
MARINATED HEIRLOOM TOMATO / *Sourdough*  
TROPICAL FRUIT TARTARE / *Jicama, Mint*

TROPICAL CHICKEN SALAD / *Sweet Potato Chip*  
SHAVED SERRANO HAM / *Boursin Crostini*  
COCOA RUBBED BEEF / *Horseradish, Brioche*  
ASIAN CHICKEN SALAD CUP / *Crispy Wonton*

SHRIMP REMOULADE / *Herb Polenta Cake*  
PASTRAMI SMOKED SALMON / *Pumpernickel*  
AHI TUNA TARTARE / *Yuzu Dressing, Rice Crisp*  
JUMBO LUMP CRAB SALAD / *Fresh Lime*

#### HOT SELECTIONS

CHEDDAR MAC 'N' CHEESE / *Smoked Paprika*  
POTATO AND CHEDDAR PUFFS / *Chive Sour Cream*  
SMOKED GOUDA BUNUELO / *Romesco Sauce*  
CRISPY ARTICHOKE HEARTS / *Green Goddess Crema*

SHORT RIB GALETTE / *Mustard Sauce*  
CHICKEN AND BOURSIN CROQUETTE / *Mustard Crema*  
BEEF TENDERLOIN BROCHETTE / *Chimichurri*  
CURRIED LAMB KEBAB / *Salted Cucumber*

TERIYAKI SALMON RICE CAKE / *Cilantro Coulis*  
LOBSTER BONBONS / *Roasted Pineapple Aioli*  
HARISSA GRILLED SHRIMP / *Cilantro Coulis*  
SIGNATURE CRAB CAKE / *Tomato Remoulade*

### SALAD / SOUP

#### PLATTER OF GARDEN BUNDLES

*Wine Poached Pears / Raspberry Balsamic Vinaigrette*

#### SHREDDED CHICKEN SALAD

*Romaine Hearts / Gruyère / Crispy Pancetta*  
*Cucumber / Avocado Ranch*

#### ARUGULA + WATERCRESS

*Roasted Tomatoes / Shaved Parmesan*  
*Black Pepper Vinaigrette*

#### CHEF'S SIGNATURE SEASONAL SOUP

*Crostini / Fresh Herbs*

CENTRAL CONFERENCE CENTER  
PLATINUM BUFFET DINNER

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HOT SELECTIONS

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CHEF-CARVED HERBS-MARINATED  
TENDERLOIN OF BEEF  
*Red Wine Demi*

PAN SEARED SEABASS  
*Cognac Mustard Cream Sauce*

STUFFED CONTINENTAL CHICKEN BREAST  
*Broccoli Rabe and Smoked Mozzarella*  
*San Marzano Ragout*

LOBSTER RAVIOLI  
*Lobster and Lemon and*  
*Tarragon White Wine Cream Sauce*

SIDES

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HERB AND GARLIC POMMES GRATIN  
*Gruyère Béchamel*

ROASTED HEIRLOOM VEGETABLES  
*Sherry Brown Butter*

WEDDING CAKE

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CUSTOM DESIGNED, THREE-TIER WEDDING CAKE BY OUR EXECUTIVE PASTRY CHEF  
*Included in price unless you select a plated dessert option*

COFFEE SERVICE

————— \$225 PER PERSON / 20% GRATUITY AND SALES TAX —————

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# CENTRAL CONFERENCE CENTER

## À LA CARTE ENHANCEMENTS

### CHILLED DISPLAYS

#### SPREAD OF IMPORTED AND DOMESTIC CHEESES

*Carr's Assorted Crackers*  
MEDIUM \$450

#### GRILLED SEASONAL VEGETABLE DISPLAY

*Chef's Selections of Two Dipping Sauces*  
MEDIUM \$400

#### SLICED FRESH SEASONAL FRUIT AND BERRIES

*Honey Yogurt Dip*  
MEDIUM \$325

#### CHILLED SHRIMP COCKTAIL

*Vodka Spiked Cocktail Sauce*  
LARGE SHRIMP \$5.75 / PIECE

#### SNOW CRAB CLAWS

*Andalusian Sauce*  
\$5.25 / PIECE

#### CLAMS AND OYSTERS ON THE HALF SHELL

*Mignonette Sauce*  
\$3 / PIECE

#### SEAFOOD SALAD MARTINI

*Bay Scallop / Shrimp / Calamari / Red Wine Vinaigrette*  
\$12 EACH

### HOT DISPLAYS

#### THREE CHEESE TORTELLINI

*Artichokes and Spanish Olives*  
*Roasted Red Pepper Cream*  
\$10 / SERVING

#### SEASONAL VEGETABLE AND CHEESE RAVIOLI

*White Wine Cream Sauce*  
\$12 / SERVING

#### TRADITIONAL SEAFOOD PAELLA

*Clams, Mussels and Shrimp*  
*Rouille Crostini*  
\$14 / SERVING

### CHEF ATTENDED CARVING / SMALL PLATE STATIONS

#### SLOW ROASTED NY STRIP

*Horseradish Cream Sauce / Spanish Potatoes*  
\$425 EACH

#### HERB STUFFED PORK LOIN

*Dijonnaise Sauce / Potato Galettes*  
\$350 EACH

#### ROASTED ATLANTIC SALMON

*Wild Herb Crema / Jasmine Rice Cake*  
\$350 EACH

#### SLICED BEEF AND CHICKEN FAJITAS

*Flour Tortillas / Traditional Condiments*  
\$12 / SERVING

#### PAN SEARED DIVER SCALLOP

*Creamy Parmesan Polenta*  
\$17.50 / PLATE

#### RED WINE BRAISED BEEF SHORT RIBS

*Seasonal Vegetable Risotto*  
\$13 / SERVING

#### ATLANTIC SALMON PAILLARD

*Lemon and Caper Butter Sauce*  
\$12 / SERVING

All prices are subject to 20% gratuity and sales tax.  
\$175 bartender fee will apply for all bars.

# CENTRAL CONFERENCE CENTER

## À LA CARTE ENHANCEMENTS

### PERSONALIZED WEDDING TRIO

Gold glitter-glazed flourless dome atop a chocolate macaron  
Raspberry layer buttercream cake triangle  
Classic Napoléon square  
\$8

*\*Dessert is presented with a chocolate design with the initials of the bride and groom*

*\*\*Artwork must be submitted to your catering expert minimum of three weeks in advance*

### BUFFET PETITE DESSERT

(Choose any six)

FRESH FRUIT TART  
OPERA CAKE SQUARE  
LEMON CURD & BERRY TRIFLE  
VANILLA CUPCAKE  
RED VELVET CUPCAKE  
MIXED CARAMEL GANACHE TART  
RICOTTA FILLED CHOCOLATE CANNOLI  
CHOCOLATE MOUSSE PARFAIT  
FRESH RASPBERRY TOPPED CHEESECAKE  
KEY LIME PIE

ADDITIONAL \$12 ONTO YOUR WEDDING PACKAGE

### UPGRADE YOUR BUFFET DESSERT

Choose any six from the above list  
and add one of the Stations to the right

### THE CRÊPES SUZETTE STATION

*Thin crêpes filled with vanilla pastry cream and  
served warm with an orange marmalade-apricot sauce  
and vanilla gelato*

### THE CHERRIES JUBILEE STATION

*Warm sweet, dark cherries in sauce  
served with vanilla gelato and cinnamon madeleine*

### THE WEDDING SUNDAE STATION

*Vanilla, chocolate, raspberry gelato served with:  
Fresh whipped Chantilly / Warm chocolate sauce  
Golden-chocolate crispy pearls  
Fresh seasonal berries  
House-made sugar-roasted assorted nuts*

ADDITIONAL \$18 ONTO YOUR WEDDING PACKAGE

Included in the package price are use of all tables and chairs, dance floor, in-house floor length Ivory linen and napkins.