

Signature

EVENTS BY SUGARHOUSE

BACCARAT

PLATED MENU

FIRST COURSE SALAD - CHOOSE ONE

HOUSE SALAD

Iceberg & romaine lettuce, grape tomatoes, cucumber, carrots, red cabbage served with Gibsons house vinaigrette

CAESAR SALAD

Romaine lettuce, croutons, asiago cheese, homemade anchovy caesar dressing

CAPRESE SALAD

Vine ripened tomatoes, buffalo mozzarella, basil with garlic vinaigrette & aged balsamic drizzle

GIBSONS SIGNATURE GARBAGE SALAD

Iceberg & Romaine lettuce, pepper salami, shrimp, roasted red pepper, hearts of palm, artichoke hearts, Kalamata olives, red onion, cucumber, tomato, pepperoncini, smoked mozzarella & provolone, house vinaigrette

ASSORTED ROLLS & BUTTER

SECOND COURSE SOUP

SOUP OF THE DAY

THIRD COURSE ENTRÉES - CHOOSE THREE

AIRLINE CHICKEN BREAST

Pan-roasted, crispy skin-on Amish chicken breast served with a wild mushroom bordelaise

CAJUN CHICKEN & CRAB

Andouille sausage, lemon butter & scallions

STUFFED FLOUNDER

Wild caught flounder stuffed with king crab & shrimp finished with garlic lemon butter

JUMBO LUMP CRAB CAKES

Pan seared jumbo lump crab meat, seasoned bread crumbs served with spicy pink mayo

BONE IN RIBEYE

Cowboy cut USDA Gibsons prime angus bone in ribeye seasoned with Gibsons signature roasting salt

GRILLED FILET MIGNON

USDA Gibsons prime angus filet of beef seasoned with Gibsons signature roasting salt

STARCH - CHOOSE ONE

MASHED POTATOES

Creamy whipped mashed potatoes flavored with Gibsons specialty white salt

ROASTED RED BLISS POTATOES

Roasted red bliss potatoes, garlic, rosemary & thyme finished with melted butter

RICE PILAF

Basmati rice with fresh herbs, lemon & compound butter

MAC & CHEESE

DOUBLE BAKED POTATO

double baked potato stuffed with mashed scallion, parmesan cheese & topped with melted cheddar cheese

WILD RICE

Blend of wild & white rice finished with an herb & roasted garlic butter

VEGETABLE - CHOOSE ONE

BROCCOLI

Sautéed with garlic & olive oil

GRILLED ASPARAGUS

Extra-large asparagus seasoned with Gibsons signature rub & grilled to perfection

SAUTÉED MUSHROOMS

White button mushrooms roasted then sautéed with thyme & garlic

BRUSSELS SPROUTS

Roasted with bourbon butter, shallots & bacon

THIRD COURSE DESSERT

TRIO OF HUGO'S FROG BAR & CHOP HOUSE MINI BIG CAKES

Meaning of Life, Hazelnut & Banana Dream

COFFEE, DECAFFEINATED COFFEE & TEA

\$80.00 PER PERSON

*All menu pricing is subject to 16% gratuity, 4% service charge & 8% PA sales tax. Menu does not include beverages.

1001 NORTH DELAWARE AVENUE | PHILADELPHIA, PA 19125 | 1.844.538.3098

[EVENTSATSUGARHOUSE.COM](#) | [EVENTS@SUGARHOUSECASINO.COM](#)

GIBSONS
BAR • STEAKHOUSE

Signature

EVENTS BY SUGARHOUSE

BLACK JACK PLATED MENU

FIRST COURSE SOUP OR SALAD - CHOOSE ONE

HOUSE SALAD

Iceberg & romaine lettuce, grape tomatoes, cucumber, carrots, red cabbage served with Gibsons house vinaigrette

CAESAR SALAD

Romaine lettuce, croutons, asiago cheese, homemade anchovy caesar dressing

CAPRESE SALAD

Vine ripened tomatoes, buffalo mozzarella, basil with garlic vinaigrette & aged balsamic drizzle

SOUP OF THE DAY

ASSORTED ROLLS & BUTTER

SECOND COURSE ENTRÉES - CHOOSE TWO

AIRLINE CHICKEN BREAST

Pan-roasted, crispy skin-on Amish chicken breast served with a wild mushroom bordelaise

CAJUN CHICKEN & CRAB

Andouille sausage, lemon butter & scallions

PAN SEARED HALIBUT

Charred tomato sauce

JUMBO LUMP CRAB CAKES

Pan seared jumbo lump crab meat, seasoned bread crumbs served with spicy pink mayo

GRILLED NEW YORK STRIP

USDA Gibsons prime angus New York Sirloin seasoned with Gibsons signature roasting salt

GRILLED FILET MIGNON

USDA Gibsons prime angus filet of beef seasoned with Gibsons signature roasting salt

STARCH - CHOOSE ONE

MASHED POTATOES

Creamy whipped mashed potatoes flavored with Gibsons specialty white salt

ROASTED RED BLISS POTATOES

Roasted red bliss potatoes, garlic, rosemary & thyme finished with melted butter

RICE PILAF

Basmati rice with fresh herbs, lemon & compound butter

MAC & CHEESE

DOUBLE BAKED POTATO

Double baked potato stuffed with mashed scallion, parmesan cheese & topped with melted cheddar cheese

VEGETABLE - CHOOSE ONE

BROCCOLI

Sautéed with garlic & olive oil

GRILLED ASPARAGUS

Extra-large asparagus seasoned with Gibsons signature rub & grilled to perfection

SAUTÉED MUSHROOMS

White button mushrooms roasted then sautéed with thyme & garlic

BRUSSELS SPROUTS

Roasted with bourbon butter, shallots & bacon

THIRD COURSE DESSERT

FAMILY STYLE DESSERTS

Mini desserts, macaroons & mini cupcakes

COFFEE, DECAFFEINATED COFFEE & TEA

\$65.00 PER PERSON

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GIBSONS
BAR • STEAKHOUSE

Signature

EVENTS BY SUGARHOUSE

ROULETTE

PLATED MENU

FIRST COURSE SOUP OR SALAD - CHOOSE ONE

HOUSE SALAD

Iceberg & romaine lettuce, grape tomatoes, cucumber, carrots, red cabbage served with Gibsons house vinaigrette

CAESAR SALAD

Romaine lettuce, croutons, asiago cheese with homemade anchovy caesar dressing

SOUP OF THE DAY

ASSORTED ROLLS & BUTTER

SECOND COURSE ENTRÉES - CHOOSE TWO

AIRLINE CHICKEN BREAST

Pan-roasted, crispy skin-on Amish chicken breast served with a wild mushroom bordelaise

CAJUN CHICKEN & CRAB

Andouille sausage, lemon butter & scallions

DUROC PORK CHOP

Grilled duroc cowboy cut bone in pork chop served with a sweet potato puree & apple fennel slaw

SALMON WITH LEMON CAPER BUTTER

Broiled Faroe Island salmon with lemon & caper white wine butter sauce

GRILLED FILET MIGNON

USDA Gibsons prime angus filet of beef seasoned with Gibsons signature roasting salt

STARCH - CHOOSE ONE

MASHED POTATOES

Creamy whipped mashed potatoes flavored with Gibsons specialty white salt

ROASTED RED BLISS POTATOES

Roasted red bliss potatoes, garlic, rosemary & thyme finished with melted butter

RICE PILAF

Basmati rice with fresh herbs, lemon & compound butter

VEGETABLE - CHOOSE ONE

BROCCOLI

Sautéed with garlic & olive oil

GRILLED ASPARAGUS

Extra-large asparagus seasoned with Gibsons signature rub & grilled to perfection

SAUTÉED MUSHROOMS

White button mushrooms roasted then sautéed with thyme & garlic

BRUSSELS SPROUTS

Roasted with bourbon butter, shallots & bacon

THIRD COURSE DESSERT

FAMILY STYLE DESSERTS

Mini desserts, macaroons & mini cupcakes

COFFEE, DECAFFEINATED COFFEE & TEA

\$50.00 PER PERSON

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