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**OCT. 26, 2015**

**HOLLYWOOD CASINO'S EPIC BUFFET FEATURES EXCITING NEW SELECTIONS UNDER DIRECTION OF EXECUTIVE CHEF TIM JONES**

*Epic Crab & Seafood and Steak & Epic Potato Bar nights are two of the new themed buffets at this popular restaurant*

KANSAS CITY, Mo. – There's a reason the buffet at Hollywood Casino is called the Epic Buffet. With nearly endless options of fresh cooking – more than 500 choices – and new themed nights, it can only be described as EPIC. With new executive chef **Tim Jones** in charge, the Epic Buffet announces exciting menus with more made-to-order selections prepared on the line, a soon-to-come Asian noodle bar, freshly made sushi and lots more.

Located on the casino floor with 300 seats, the Epic Buffet offers cuisine that covers the world: Mexican, Italian, Chinese, Japanese and American, as well as seafood, pizza and deli. The restaurant also offers a full lineup of house-made desserts, vegetarian/vegan options, and a variety of breads, soups and pastries.

“We're featuring interesting offerings with local, fresh ingredients, while keeping true to our Midwestern values of the kinds of foods our guests appreciate,” Jones says. Pleasing discriminating palates is not a given when it comes to serving up food that keeps guests returning to the Hollywood Casino restaurants, he adds.

“We have very sophisticated, savvy restaurant guests in Kansas City. They know what they want and what constitutes excellent food. We provide a variety of dining options to please everyone. We offer our guests great food and a friendly staff and we want them to leave pleasantly surprised by the quality, variety and outstanding offerings on our menus.”

**Here are some of the new offerings at the Hollywood Casino's Epic Buffet:**

- **Epic Crab and Seafood Buffet, 4-9 p.m. Thursday nights for \$32.99**

Delectable choices include snow crab legs with drawn butter, peel-and-eat cold spiced shrimp, oysters on the half shell, mussels, cornmeal-breaded catfish fillets, swai fish fillets, fried clam strips, tilapia fish loins, fried butterfly shrimp, shrimp Creole with white rice, seafood salad, New England clam chowder, hush puppies, Old Bay roasted potatoes, fried calamari strips and even seafood pizza.

“We put our money where our mouth is with this seafood extravaganza,” Tim says. “We have the best – I kid you not – the best crab legs in the Kansas City area. Crab legs are judged by weight and grade and we have the largest, choicest crab legs available anywhere, cooked to perfection. We’re really excited to see this all come together for our buffet guests.”

Asian offerings on the buffet include curried frog legs, vegetable stir fry, shrimp fried rice, egg rolls, crab Rangoon, Asian chicken wings, steamed rice, shrimp lo mein and sweet and sour chicken.

As if that’s not enough to appeal to any palate, the buffet also includes the ever- popular choices of honey glazed ham, roasted strip loin and country fried chicken, with all of the popular vegetable sides and gourmet selections including fried okra, red beans & andouille sausage and dirty rice. And of course, the grand finale, featuring a nearly endless lineup of gourmet desserts.

### **Steak Night and Epic Potato Bar, 4-9 p.m. on Wednesdays for \$25.99**

Cooked-to-order steak choices include rib eye, Kansas City strip or sirloin, along with the centerpiece of steak night – the “the Baron of Beef.” This 75-pound roast – almost an entire leg of a cow – goes in the oven at 9 a.m. and comes out at 4 p.m., Tim says. “So it’s roasted nice and slow, done to perfection, and then carved to order on the buffet. It’s a beautiful piece of meat.”

Potato selections include baked sweet potato, mashed potatoes, sweet potatoes mashed with bourbon, baked potatoes and an array of potato toppings including chili, broccoli bits, scallions and more.

### **Soon to come to the Epic Buffet**

Equipment is on order to set up an Asian noodle bar that will feature traditional pho noodles and a ramen bar, offering a Japanese-style udon noodle served with homemade flavorful broth. “Udon is a broader, thicker noodle with excellent flavors. These Asian noodle bars are the latest craze in foodservice across the U.S. and ours will offer amazing selections, with buffet guests able to customize their selections,” Tim says.

Also soon to come to the Epic Buffet will be Fried Chicken Fridays with more new culinary surprises in store, he adds.

### **About Executive Chef Tim Jones**

Tim Jones brings a deep background in hospitality industry food service management and a focus on fresh, locally sourced ingredients to his new position as executive chef at the Hollywood Casino.

If you think that serving more than 2,000 meals per day to guests at the casino's five restaurants sounds intimidating, it's all in a day's work for Tim and his capable team of about 150 foodservice employees. The casino's foodservice operations are open 24/7 and generate \$12 million in annual revenues for Hollywood Casino, and Tim plans to build on past success. In addition to the large numbers of paying guests, Tim also oversees serving 900 casino workers daily in the staff dining room.

When he came to the Hollywood Casino in May, Tim brought a new vision for the restaurants, with the Epic Buffet as the centerpiece. A long-standing tradition in casinos, buffets are popular with casino regulars, but also have the power to draw diners who come just for the food. The new themed nights and the Asian noodle bar are just a few of the concepts Tim and his team are gradually introducing to Hollywood Casino's foodservice operations.

Managing such a huge foodservice operation that never closes is no easy task, but Tim came to Kansas City well prepared for the volume and hectic pace at the Hollywood Casino restaurants.

He was executive chef at the Ameristar Casino in Council Bluffs, Iowa, for nearly three years, overseeing a team of 11 chefs and 125 food and beverage team members, with \$20 million in annual revenues. Prior to that he was executive chef and food and beverage director for five years at The Great Room at the Doubletree in Bethesda, Md. The Oz fine dining restaurant at the Doubletree featured all organic and locally sourced ingredients with an extensive wine list.

Since earning his degree in culinary arts at the Culinary Institute of America in Hyde Park, N.Y., in 1990, Tim has carved out a stellar career by focusing on large foodservice operations in the hospitality industry. He draws from his vast experience to raise the bar further at the Hollywood Casino.

He previously worked as executive sous-chef or executive chef at the Waldorf-Astoria Hotel, the Regent Wall Street and the Roosevelt Hotel, all in New York City; the Four Seasons Resort in Palm Beach, Fla.; and the Hyatt Regency on Capitol Hill, the Grand Hyatt and Washington Dulles Hilton, all in the Washington D.C. metro area.

## **Hollywood Casino Restaurants**

### **Final Cut Steakhouse**

Kansas City's premier, fine dining restaurant at Hollywood Casino features an eclectic selection of prime cuts of beef, succulent seafood and an incredible selection of wine.

### **Turn 2 Sports Bar and Restaurant**

Offering sweeping views of the Kansas Speedway, the sports-themed restaurant offers the best audiovisual package of any sports bar in the area, with many large-screen TVs, enhanced sound system, a lounge setting, a live music stage and a superior casual menu with pub favorites like wings, burgers and sandwiches, complemented by a wide variety of spirits and beers.

### **Marquee Café**

Open for breakfast, lunch and dinner, the Marquee Café is a casual, contemporary restaurant offering American favorites and a few delicious surprises from the chef. With hearty meals, lighter fare and delicious desserts, the café offers a menu that appeals to all tastes.

**Hollywood & Grind**

Casino visitors on the go can stop in and select from gourmet pastries, specialty coffees, premium ice cream and more.

**Epic Buffet**

With new themed nights like Epic Crab & Seafood and Steak & Epic Potato

Bar, the Epic Buffet is open daily, with lunch seating 11 a.m.–3 p.m. and dinner seating 4–9 p.m.

With nearly endless options – more than 500 items – the Epic Buffet covers the world’s cuisines – Mexican, Italian, Chinese, Japanese and American, in addition to seafood, pizza, chicken, deli and a beef carving station.

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