



# CATERING MENU

## FOOD & DRINKS

### APPETIZERS

<b>BRUSCHETTA TRIO</b>	Wild mushroom, roasted pepper & caper, and traditional tomato basil (serves 15-25 people)	\$29 each
<b>FRESH FRUIT PLATTER</b>	Seasonal fruit served with a creamy dipping sauce (serves 15-25 people)	\$59 each
<b>RACE DAY CRUDITE</b>	Seasonal vegetables served with ranch dipping sauce (serves 15-25 people)	\$59 each
<b>CHIPS &amp; SALSA</b>	Corn tortilla chips served with homemade salsa (serves 15-25 people)	\$29 each
<b>PITA CHIPS &amp; HUMMUS</b>	Pita chips served with traditional hummus (serves 15-25 people)	\$39 each
<b>APPETIZER DUOS</b>	Bacon wrapped pepper poppers / rolled achiote chicken tacos	\$9 pp
	Beef sliders served with cheddar cheese, onions, and pickles / hot wings with buffalo sauce	\$9 pp
	Southwest chicken egg rolls with sweet chili sauce / beef satay with chimichurri sauce	\$11 pp

### THEMED BUFFETS

<b>AMERICAN BBQ</b>	Honey BBQ pulled pork sandwiches / mac 'n cheese / house salad / corn bread served with sweet honey butter / assorted cookies	\$20 pp
<b>CITRUS GROVE</b>	Citrus herb chicken breast / garlic mashed potatoes / grilled seasonal vegetables / caesar salad / dessert bars	\$22 pp
<b>BAJA FIESTA</b>	Chicken fajitas served with mexican rice, black beans, sour cream, cheddar cheese, and tortillas / three cheese enchiladas / southwestern salad / chips & salsa / assorted cookies	\$24 pp
<b>ITALIAN GRAND PRIX</b>	Chicken parmesan / penne pasta with classic marinara sauce / grilled seasonal vegetables / italian blend salad / garlic bread sticks / dessert bars	\$26 pp
<b>MIDWESTERN TRAIL</b>	Garlic herb encrusted beef tri-tip steak with a rosemary demi glace / thyme encrusted turkey breast / garlic mashed potatoes / green beans with red onions & red peppers / spinach salad with applewood bacon / fresh rolls / assorted mini cheesecakes	\$32 pp

\*personalized menus are available upon request to accommodate any event



# CATERING MENU

## FOOD & DRINKS (CONTINUED)

### BAR PACKAGES

#### BEER & WINE

<b>DRINK TICKETS</b>	\$5 each
<b>TWO HOURS</b>	\$18 pp
<b>THREE HOURS</b>	\$24 pp
<b>FOUR HOURS</b>	\$28 pp

#### BEER, WINE, & CALL BAR

<b>DRINK TICKETS</b>	\$7 each
<b>TWO HOURS</b>	\$22 pp
<b>THREE HOURS</b>	\$28 pp
<b>FOUR HOURS</b>	\$32 pp

#### BEER, WINE, & PREMIUM BAR

<b>DRINK TICKETS</b>	\$9 each
<b>TWO HOURS</b>	\$26 pp
<b>THREE HOURS</b>	\$35 pp
<b>FOUR HOURS</b>	\$42 pp

### SNACKS

<b>RACETRACK</b>	Roasted peanuts, carmel popcorn, pretzels	\$6 pp
<b>HAPPY HOUR</b>	Pita chips & hummus, pub mix, cheesy popcorn	\$6 pp
<b>ENERGY</b>	Monster energy drinks, power bars, trail mix	\$9 pp

### BREAKFAST

<b>COFFEE &amp; FRUIT JUICES</b>	Orange juice and coffee	\$4 pp
<b>CONTINENTAL BREAKFAST</b>	Breakfast pastries, fresh fruit, orange juice, coffee	\$9 pp
<b>HOT BREAKFAST</b>	Scrambled eggs, breakfast potatoes, bacon, orange juice, coffee	\$16 pp

### DESSERTS

<b>MINI CHEESECAKES</b>	Chocolate cappuccino, silk tuxedo, vanilla, lemon raspberry, and amaretto almond	\$8 pp
<b>DESSERT BARS</b>	Rocky road, tropical, peanut butter chocolate, and dutch apple	\$6 pp
<b>COOKIES &amp; BROWNIES</b>	Assorted selection of home made cookies and brownies	\$4 pp

### SPECIAL DIETS

\*\*additional entrees \$7 pp

#### VEGETARIAN

Pasta primavera with marinara sauce and assorted vegetables

#### GLUTEN FREE

Grilled chicken breast, roasted vegetables, and roasted potatoes

#### VEGAN

Quinoa with eggplant, zucchini, yellow peppers, & red peppers

\*prices subject to change and do not include tax or service charge  
8 person minimum for group events