

Reception Menu

ADULTS



Cocktail Hour

PASSED HORS D'OEUVRES • HOT

SELECT
4

Red Bliss Potato Pancakes
with Sour Cream & Chives

Barbeque Pulled Pork Sliders

Sesame Franks en Croute
with Dijon Mustard

Wasabi Shrimp Skewers
with Sweet Chili Sauce

Miso Glazed Chicken Skewer

Crispy Portobello Fries
with Balsamic Ketchup

Chicken Empanaditas
with Tomatillo Salsa

Crispy Crab Cake Bites
with Chipotle Lemon Remoulade

Organic Chicken and Caramelized Onion Meatballs
with Kale Pesto

Sweet Sausage and Fennel Stuffed Baby Bellas
with Pecorino and Sage

Teriyaki Steak Skewers
with Scallion and Ginger

Pan Seared Scallop
with Tomatillo Salsa

Pan Seared NY Strip
with Garlic, Crostini, Boursin Cheese, Pinot Noir Reduction

Cocktail Hour

PASSED HORS D'OEUVRES • COLD

SELECT
4

Crudités Shot

with Butter Milk Poppy Seed Vinaigrette

Tuna Tartar on a Lotus Chip

with Cilantro Aioli

Vine Ripened Tomato & Fresh Mozzarella Bruschetta

with Sweet Basil on Crostini

Chilled Shrimp

with Cocktail Sauce

Micro Lobster Roll on Buttered Brioche

with Maine Lobster, Meyer Lemon Aioli (\$5/pp additional)

Smoked Salmon Filled Roasted New Potato

with Chive Mustard Aioli

Pickled Golden Beet Cone

with Honey Whipped Goat Cheese and Toasted Almond

Creamy Devilish Farmstead Egg

with Crispy Prosciutto, Black Pepper

Marinated Grilled Vegetable Skewer

with Basil Oil and Aged Balsamic

Prosciutto and Melon

with Fresh Mint

Chick Pea Hummus

with Feta, Kalamata Olives and Pita Chips

Cocktail Reception

STATIONS

SELECT
2

Cheese & Fruit Station

Imported & Domestic Cheeses
Assorted Seasonal & Dried Fruit
Crackers, Flat Breads and Crostini

Tuscan Station

Fire Roasted Peppers, Portobello Mushrooms, Eggplant, Zucchini,
Yellow Squash, Asparagus & Other Seasonal Vegetables
Assorted Salami
Selection of House Marinated Olives
Bread Display with Extra Virgin Olive Oil, Cracked Pepper & Balsamic

Middle Eastern Station

Hummus, Babaganoush, Tahini & Tabouli
Chicken Kabobs with Preserved Lemon
Za'atar Pita Bread
Mediterranean Olives

Mexican Station*

Taquitos: Warm Corn Tortillas, Fresh Salsas, Carnitas & Skirt Steak
Freshly made Tortilla chips, Pico de Gallo & Guacamole served en Molcajetes
Fried Plantains & Cheese Quesadillas

Carving Station*

Select 2:

Grilled Balsamic Turkey

Rotisserie Leg of Lamb

New York Sirloin

Corned Beef

Pastrami

Roast Filet Mignon

Herb Crusted Prime Rib

(Additional cost for Roasted Filet Mignon & Herb Crusted Prime Rib based on market price.)

Asian Station*

Sesame Seed Noodles

California Spring Rolls

Shrimp or Chicken Stir Fry

Vegetable Fried Rice

Beef Skewer

with Peanut Dipping Sauce

Fortune Cookies

Sushi Station*

Additional Cost

Priced based on Number of guests

Pasta Station*

Select 2:

Penne alla Vodka

Penne pasta with Fresh Basil and Creamy San Marzano Tomato Sauce

Baked Rigatoni

Mezza Rigatoni, Fresh Mozzarella, Ricotta, Marinara Sauce

Macaroni and Cheese

Tender Pasta Blended with White Cheddar, Parmesan and Gruyere, Baked with Golden Bread Crumbs

Cavatappi Primavera

Sautéed Seasonal Vegetables, Creamy Peppercorn and Parmesan Sauce

Rigatoni with Broccoli and Sweet Sausage

Grilled Italian Sausage, Broccoli Florets, Extra Virgin Olive Oil, Roasted Garlic, Roasted Grape Tomato

Cavatelli Bolognese

Marinara & Chopped Meat Sauce

Garganelli

English Peas and Fresh Pesto

Penne Pomodoro

Grilled Portabello Mushrooms, Pecorino Romano Cheese

Wild Mushroom Ravioli

Light Tomato Sauce & Fine Herbs

Orchiette

Sauteed Chicken & Asparagus, Vodka Cream Sauce

Cheese Ravioli

Roasted Plum Tomato Sauce

**Mexican, Carving, Asian, Pasta & Sushi Stations require servers at \$150 each.*



Want more than two stations? Additional stations can be added at \$5-\$10 per person

Main Dinner Buffet

SALAD

SELECT
1

Farmers Market Salad

*Field Greens, Golden Raisins, Danish Blue Cheese,
Candied Pepitas, White Balsamic Vinaigrette (G)*

Tomato & Mozzarella Salad

*Arugula, Vine Ripened Tomato, Sweet Basil,
Fresh Mozzarella, Olive Oil, Aged Balsamic (G)*

Caesar Salad

Parmesan Croutons, Reggiano Cheese

Mediterranean

*Marinated Orzo, Tomato, Cucumber. Feta Cheese, Olives.
Romaine Lettuce, Lemon & Olive Oil*

Country Salad

*Field Greens, Sliced Pears, Spiced Walnuts,
Haricot Vert, Maytag Blue Cheese, Dijon Vinaigrette*

Mixed Greens

Fresh Picked Herbs & Sherry-Shallot Vinaigrette

Chopped Vegetable Salad

Chopped Market Vegetables, Ricotta Salata & Garbanzo Beans

Oven Roasted Beet Salad

Balsamic Onions, Walnuts, Orange Segments & Goat Cheese

ENTRÉE

SELECT
2

Tuscan Lemon Chicken

*Marinated Grilled Chicken finished Lemon Butter, Shallot,
Italian Parsley, Roasted Peppers and Artichoke (G)*

Garlic and Herb Marinated Flank Steak

Grilled, Sliced and Served with Red Wine Jus (G)

Grilled Mahi-Mahi Filet

*Lemon-Caper Butter, Garnished with Scallion,
Grape Tomato, and Kalamata Olive (G)*

Citrus Crusted Salmon Filet

*Lightly Crusted with Herb and Citrus Scented Bread Crumbs,
Creamy Lemon Dijon Mustard Sauce, Baby Spinach*

Beef Tenderloin

Additional \$9/pp

PASTA

SELECT
1

Penne alla Vodka

Penne pasta with Fresh Basil and Creamy San Marzano Tomato Sauce

Baked Rigatoni

Mezza Rigatoni, Fresh Mozzarella, Ricotta, Marinara Sauce

Rigatoni with Broccoli and Sweet Sausage

Grilled Italian Sausage, Broccoli Florets, Extra Virgin Olive Oil, Roasted Garlic, Roasted Grape Tomato

SIDES

SELECT
2

Roasted Red Bliss Potatoes
with Butter & Herbs (G)

Roasted Garlic Whipped Potato
Creamy & Buttery, Chive & Sour Cream (G)

Sautéed Seasonal Vegetables (G)

Grilled Asparagus
*Olive Oil, Garlic and Sea Salt Rubbed Asparagus,
Lightly Grilled and Finished with Lemon Zest (G)*

Rice Pilaf Confetti
*Fluffy Carolina Rice, Confetti Vegetables,
Fresh Chive (G)*

DESSERT

SELECT
5

Cheesecake Lollipops

Cake Pops

Red Velvet, Vanilla, Chocolate Cupcakes

Vanilla Bean Crème Brulee
in an Asian Spoon

Chocolate Pot De Crème
in an Asian Spoon

Chocolate Covered Strawberries

Continued on next page



The Main Dinner Buffet Package (salad, main, side, & pasta) **can be exchanged for 3-4 stations pending selection.**

Mini Chocolate Mousse
Carrot Cake Squares
Classic Tiramisu with Chocolate Sauce
Blueberry & Apple Crumb Bars
Ricotta Cheese Donuts
with Chocolate & Vanilla Sauces

NY Cheese Cake
with Strawberry Sauce and Whipped Cream

Warm Pear Tart
with Crème Anglaise and Dulce le Leche

Hot Apple Turn Over
with Cinnamon Whipped Cream

Individual Assorted Sorbet
Apple, Raspberry, Mango & Lemon

Flourless Valrhona Chocolate Cake
with Whipped Cream, White Chocolate Crème Anglaise, and Mixed Berries

Chocolate Chip Cookie Shooters with Milk

Ice Cream Sundae Bar

Additional \$10/pp

(4) House Made Ice Creams

*Assorted Toppings to include: Fresh Strawberries, Bananas or Raspberries,
Freshly Grated Coconut and Chocolate Shavings,
Variety of Candies such as Gummy Bears, Toffee Pieces, Reeses Peanut Butter Cups and M&M's,
Hot Fudge & Butterscotch Sauces with Fresh Whipped Cream*

“A Little Piece of Trackside To Go”

Surprise your guests with a little something on their way out!

Hot Pretzels, Cotton Candy or Popcorn *(\$3/pp)*

Coffee, Tea, Hot chocolate or Hot Apple Cider *(\$0.75/pp)*

Candy Bar with To Go Bags

(10+ assorted candies and non-logo bags; \$750 flat fee for up to 150 guests)

**Machine rentals at additional cost.*



**Fresh fruit with whipped
cream is complimentary.**

Premium Open Bar

5 HOURS

INCLUDES

Imported & Domestic Beer

House Red Wine

House White Wine

Stoli

Absolut

Titos

Grey Goose

Bombay Sapphire

Tanqueray

Bacardi

Mt. Gay

Meyers

Herradura

Milagro

Makers Mark

Jack Daniels

Crown Royal

Jameson,

Johnny Walker Black

Chivas

Reception Menus include water,
coffee, tea and soft drinks.



Elevate your guest's
experience with a
custom cocktail request.

Reception Menu

YOUNG ADULTS



Young Adult Cocktail Hour

HORS D'OEUVRES BUFFET

SELECT
4

Mini Pizza Bagels

Pigs 'n Blanket

Guacamole and Chips

Marinated Chicken Satay

Mini Bistro Burgers

Vegetable Spring Rolls

Mozzarella Sticks with Marinara Sauce

Chicken Nuggets with Honey Mustard Sauce

Asian Sesame Noodles in Tiny Containers

Young Adults Main Reception

DINNER BUFFET

SELECT
4

Jumbo Cheese Ravioli
with Basil Tomato Sauce

Penne Pasta Primavera
Light Tomato Cream Sauce & Fresh Dill

Southern-Style Chicken
with Honey Mustard Dipping Sauce

Scallopini Roasted Lemon Chicken
Light Tomato and Caper Sauce

Grilled Hamburgers & Cheeseburgers

Tacos Supreme or Nachos Grande

Sliced Steak on Garlic Toast

Caesar Salad

DESSERT

Please see adult reception dessert menu (page 9) for options.
Fresh fruit with whipped cream is complimentary.

Create Your Own Mocktail

What is a Mocktail?

“Mocktails” are delicious and refreshing non-alcoholic beverages inspired by popular alcoholic cocktails. Go wild and match your party’s theme or color, or keep it classic with a Shirley Temple or non-alcoholic frozen piña colada. Our group sales representatives are here to help you imagine up the perfect concoction!

Young Adult Reception Menu includes mineral water, soft drinks, and juices.



Add-Ons



Event Packages

Get the complete look without all the work!

Trackside

6,045 sq ft – Up to 300 guests

\$5,000*

Includes:

- Full usage of event space during length of event
- Room set up and break down
- Named live horse race, meet 'n greet with photos in winner's circle (pending event date)
- Black pipe 'n drape
- Multi-color room uplighting
- 60" round tables and chairs
- White table linen & napkins
- Tableware with charger plates
- Black couches for lounge seating area (up to 12)
- Directional signage at venue
- Usage of plasma screens in space
- On-site event Maitre'D
- On-site electrician
- (2) Security guards

Gallery

3,040 sq ft – Up to 120 guests

\$1500*

Includes everything from Trackside package with the following exceptions:

- Standard tableware is used
- Black couches for lounge seating area (up to 6)
- Use of (1) large screen in space
- No pipe 'n drape
- 12x12 dance floor - \$500 additional

Package Add-Ons

- Colored table linens
- Custom centerpieces
- Lighted high-top tables
- Bars & accent boxes
- Colored pipe 'n drape
- Chiavari chairs
- Valet parking

*Prices are based on square footage of space, labor required for set up and break down, and party size.

Creative & Miscellaneous Services

Logo Design

Get a custom logo designed for your event. Includes 2 concepts and 2 rounds of revisions on selected final logo.

\$300

Step & Repeat or Red Carpet

Get a celebrity status entrance with a luxe red carpet or professional backdrop for photos. Step & Repeats will contain plain text/provided logos or custom logo design if applicable. *Color or photo backgrounds available upon request.*



\$250



Custom Snapchat Geofilter

Decorate your snaps with a custom filter tailored to your occasion. Perfect for adding a personal touch to private or corporate events. We will handle the design and complete set up of the filter for the duration of your event.

Trademarks and hashtags are not permissible for use per Snapchat terms.

\$75



Custom Premium Sign

Upgrade your complementary plain text group sign to a larger custom design printed on premium materials.

A great option for bachelor(ettes), anniversaries, birthdays, or for the group that just wants to stand out!

\$100

Custom Invite or Flyer

Get a custom invite made that showcases your event info and fun photos of our event spaces.

Receive files suitable for sharing digitally (social media, email) or printing.

\$100

Please allow for sufficient time (3-4 weeks) for all add-ons, especially ones that require revisions and approval. Design & production takes time and we want everything for your event to be spectacular!

Expedited requests will be subject to additional fees. Please speak with a group sales representative promptly if you have expedited needs.

Special request? Please let us know!