



Pink & Trotters Buffet

Friday, February 6 / Saturday, February 7

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:30 PM

Italian Wedding Soup

Pepperoni Pizza

Caprese Salad

Italian Pasta Salad



MAINS

AVAILABLE AT 6:00 PM

Herb Top Sirloin

with Roasted Garlic & Peppercorn Reduction

Roasted Root Vegetables

Cheese Ravioli with Bolognese and Parmigiano

Sole Meunière (Lemon-Butter, Herbs & Capers)

Chicken Cacciatore

Mashed Potatoes



HOMEMADE DESSERT

AVAILABLE AT 8:30 PM

Seasonal Fresh Fruit

Crème Caramel

Mini Apple Cobbler





Pink & Trotters Buffet

Friday, February 13

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:30 PM

Minestrone Toscana

Prosciutto and Arugula Pizza

Caesar Salad

Pear and Gorgonzola Salad with Arugula

Deviled Eggs



MAINS

AVAILABLE AT 6:00 PM

Slow Roasted Beef Eye

with Italian Herbs & Garlic Confit

Chicken Scarpariello

Neapolitan-Style Poached Fish

Spaghetti alla Puttanesca

Rice Pilaf

Cauliflower and Green Bean Medley



HOMEMADE DESSERT

AVAILABLE AT 8:30 PM

Seasonal Fresh Fruit

Pineapple Cake

Chocolate Cake with Dulce de Leche Filling



Valentine's Buffet

FEBRUARY 14

Amuse-Bouche

Saffron Arancini with Parmigiana Cream

Golden saffron risotto bites with a silky Parmigiana Reggiano emulsion

Ricotta & Crispy Prosciutto Bruschetta

Whipped ricotta and crispy Prosciutto di Parma on toasted sourdough

Appetizers

Potato Leek Veloute

Silky blend of Yukon Gold potatoes and butter-braised leeks

Niçoise Salad

Premium tuna, blanched green beans, kalamata olives, cherry tomatoes, boiled egg, and fingerling potatoes over a bed of seasonal greens with a niçoise-style dressing

Insalata Caprese

Authentic Mozzarella, ripened tomatoes, fresh basil, drizzle of EVOO

Strawberry & Goat Cheese Salad

Organic baby spinach, fresh-cut strawberries, artisanal goat cheese, and a honey-lemon emulsion

Mains

Coulotte Steak Maitre d'hôtel

Pan-seared prime top sirloin cap topped with herb-infused butter

Ratatouille

Rustic, slow-simmered medley of eggplant, zucchini, peppers, and tomatoes, infused with Herbes and garlic

Chicken Cacciatore

Slow-braised chicken thighs in a rustic tomato and red wine sauce with bell peppers, mushrooms, and wild herbs

Pan-Seared Salmon with Béarnaise Sauce

Crispy-skin Atlantic salmon with velvet Tarragon-infused Béarnaise sauce

Lasagna ala Bolognese

Classic Bolognese ragu, creamy Béchamel, melted Parmigiana crust

Purée de Pommes

Whipped artisanal potatoes with cultured French butter and sea salt

Dessert

Served at table

Forest Fruit Charlotte

Artisanal sponge biscuits, mixed berry Bavarian cream, and wild berries

Strawberry & Cream Panna Cotta

Delicate buttermilk panna cotta, fresh strawberry reduction, and micro-mint

Chocolate-Dipped Strawberries

Freshly harvested strawberries coated in a crisp dark chocolate shell

All purchases include a complimentary glass of champagne, \$5 betting voucher, live racing program, and a rose for every lady!

\$79.95 PER PERSON



Pink & Trotters Buffet

Friday, February 20 / Saturday, February 21

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:30 PM

Pasta Fagioli

Neapolitan Pizza

Romana Salad

Mediterranean Grill Chicken Salad



MAINS

AVAILABLE AT 6:00 PM

Beef Sirloin Wellington

Chicken Marsala

Swai Fish with Creamy Lemon Dill

Creamy Tuscan Sausage Pasta

Roasted Lemon Parmesan Asparagus

White Rice



HOMEMADE DESSERT

AVAILABLE AT 8:30 PM

Seasonal Fresh Fruit

Crème Brulee

Fruit Tres Leches Cake





Pink & Trotters Buffet

Friday, February 27 / Saturday, February 28

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:30 PM

Beef Barley
Supreme Pizza
Waldorf Salad
Caesar Salad



MAINS

AVAILABLE AT 6:00 PM

Horseradish Encrusted Top Sirloin Roast
Cordon Bleu Medallions
Eggplant alla Parmigiana
Salmon with Shrimp Bisque Reduction
Pappardelle with Grilled Artichokes, Roasted Garlic, and Pecorino
Mashed Potatoes



HOMEMADE DESSERT

AVAILABLE AT 8:30 PM

Seasonal Fresh Fruit
Black Forest Cake
Tiramisu

