



Pink & Trotters Buffet

Friday, January 16 / Saturday, January 17

\$49.95 PER PERSON

STARTERS

[AVAILABLE AT 5:30 PM](#)

Potato Bacon Soup

Caesar Salad

Roasted Beet Salad with Creamy Goat Cheese Dressing

Chicken Satay with Orange Teriyaki Sauce



MAINS

[AVAILABLE AT 6:00 PM](#)

Slow Roasted Prime Top Sirloin

Smothered Baked Chicken

Honey Ginger Tilapi

Stuffed Shells Marinara

Roasted Herb Potatoes

Winter Blend Vegetables



DESSERT

[AVAILABLE AT 8:30 PM](#)

Cheesecake

Fresh Fruit Salad

Assorted Cakes





Brunch Buffet

Sunday, January 18

\$39.95 PER PERSON



LIGHTER OFFERINGS

AVAILABLE AT 11:30 AM

Oatmeal

Morning Fruit Medley

Mini Bagels with Cream Cheese, Jelly, and Butter

Potato Salad

Deviled Eggs

Omelette Station

BRUNCH BESTS

AVAILABLE AT 12:00 PM

French Toast

with Bourbon Maple Syrup and Cinnamon Butter

Sliced Ham

Country Biscuits and Gravy

Pork Sausage

Southwest Potatoes

Mac & Cheese



\$15 Brunch Cocktails

Bloody Mary

Mimosa



Pink & Trotters Buffet

Friday, January 23 / Saturday, January 24

\$49.95 PER PERSON



STARTERS

[AVAILABLE AT 5:30 PM](#)

Potato Leek Soup

Fried Calamari with Marinara

Spinach Apple Salad with Balsamic Vinaigrette

Caesar Salad

Garlic Bread

MAINS

[AVAILABLE AT 6:00 PM](#)

Teres Major

with Red Wine and Caramelized Onion au jus

Parmesean Encrusted Cod

with Lemon Butter Sauce

Lemon Thyme Roasted Chicken

with White Wine Mushroom Sauce

Pesto Penne

Mashed Potatoes

Sauteed Green Beans



DESSERT

[AVAILABLE AT 8:30 PM](#)

Fresh Fruit

Mini Pastries

Sugar Cookies





Brunch Buffet

Sunday, January 25

\$39.95 PER PERSON



LIGHTER OFFERINGS

AVAILABLE AT 11:30 AM

Oatmeal

Morning Fruit Medley

Mini Danish Delights

Mini Bagels with Cream Cheese

Omelette Station



BRUNCH BESTS

AVAILABLE AT 12:00 PM

Buttermilk Pancakes

with Bourbon Maple Syrup and Cinnamon Butter

Sliced Turkey

Country Biscuits and Gravy

Crispy Bacon

Breakfast Potatoes

Cheesy Grits



\$15 Brunch Cocktails

Bloody Mary

Mimosa



Pink & Trotters Buffet

Friday, January 30 / Saturday, January 31

\$49.95 PER PERSON



STARTERS

[AVAILABLE AT 5:30 PM](#)

- Broccoli Cheddar Soup
- Hambo Caesar Salad
- Cucumber Tomato Salad
- Mini Crab Cakes with Spicy Remoulade

MAINS

[AVAILABLE AT 6:00 PM](#)

- Sliced Ribeye Loin au jus
- Stewed Chicken
- Miso Glazed Atlantic Salmon
- Spaghetti with Tomato Sauce
- Grilled Asparagus
- Whipped Buttermilk Potatoes



DESSERT

[AVAILABLE AT 8:30 PM](#)

- Assorted Cookies
- German Chocolate Cake
- Sliced Melon





Brunch Buffet

Sunday, February 1

\$39.95 PER PERSON

LIGHTER OFFERINGS

AVAILABLE AT 11:30 AM

Oatmeal

Morning Fruit Medley

Homemade Croissants

Mini Bagels with Cream Cheese

Omelette Station



BRUNCH BESTS

AVAILABLE AT 12:00 PM

Scrambled Eggs

Mixed Greens

with Apple, Feta and Walnuts

Buttermilk Waffles

with Bourbon Maple Syrup and Cinnamon Butter

Sliced Turkey

Crispy Bacon and Pork Sausage

Country Biscuits and Gravy

Hash Browns

Mashed Potatoes



\$15 Brunch Cocktails

Bloody Mary

Mimosa



Pink & Trotters Buffet

Friday, February 6 / Saturday, February 7

\$54.95 PER PERSON

STARTERS

[AVAILABLE AT 5:30 PM](#)

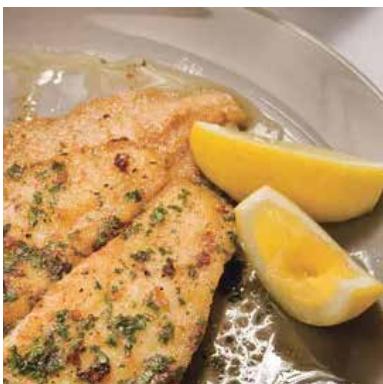
- Italian Wedding Soup
- Pepperoni Pizza
- Caprese Salad
- Italian Pasta Salad



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

Devils 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 Cacciatora

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
- Mediterránea 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 Brûlée
- 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

