

**Official Race Program, A Race Named For Your Group, Winners Circle Presentation
with (1) Complimentary 8 x 10 photo, Racing 101 Seminar and
15% off Coupon for Gift Shop Merchandise**

Menu Selections

Starter (Choose One)

Domestic Cheese Tray with Assorted Crackers
Fresh Fruit Display with Yogurt Dipping Sauce
Antipasto Tray

(includes: salami, pepperoni, Roma tomatoes, red onion, olives, artichokes, pepperoncini, and sliced provolone)
Stakes Spreads – Garlic Thyme Spread, Smokey Chipotle Hummus and Salmon Spread with Assorted Crackers

Salad (Choose One)

Mixed Green Salad with choice of 2 dressings
Traditional Caesar Salad
Spinach Salad
Greek Pasta Salad
Seven Layer Ranch Salad
Fruit Salad



April 16 — July 14

Sides (Choice of Two)

Three Layer Potato Au Gratin
Garlic Redskin Mashed Potatoes
Fresh Herb Roasted Redskin Potatoes
California Blend
French Cut Green Beans Almandine
Green Bean Mushroom Casserole
Fresh Seasonal Vegetable Medley
Orange Glazed Baby Carrots



July 23 — November 9

Entrees (Choice of Two)

Chicken Marsala with Scallions
Alaskan Salmon with Grapes & Almonds
Honey Baked Ham with Pineapple Glaze
Cabernet Mushroom Filet Tips with Basmati Rice
Chicken Cognac with Apricots
Succulent Brisket with Chipotle Mayonaise
Tri-Color Cheese Tortellini Primavera
Spinach and Artichoke Stuffed Chicken with Mornay Sauce
Atlantic Cod Remoulade
Lemon Pepper Chicken with Picatta Sauce
Sliced Roast Beef in Au Jus
Sliced Pork Loin with Apple Amaretto Chutney
BBQ Baby Back Ribs

**Chef Carved Entrees- minimum of 20 people
\$50 Carver Fee**

Prime Rib of Beef
Rack of Pork

Buffet includes Assorted Dinner Rolls and Butter, Cookies & Brownies, Iced Tea, Water, Lemonade and Coffee

\$30.00 per person + tax
Children 12 and under \$15.00 + tax