

Live Racing Menu Options

Triple Crown Nightly Buffet Packages

THURSDAY - PRIME RIB BUFFET

Chef carved prime rib of beef, baked salmon, chicken supreme and chef's choice of accompaniments. Assorted greens, dressings, salad toppings, assorted fresh salads and fruit. Fresh baked rolls and desserts.

FRIDAY - SEAFOOD BUFFET

Crab legs, shrimp scampi, seafood boil, chef's choice of fish, peel and eat shrimp. Chef carved New York strip loin and chef's choice of accompaniments. Assorted greens, dressings, salad toppings, assorted fresh salads and fruit. Fresh baked rolls and desserts.

SATURDAY & SUNDAY - BRUNCH BUFFET

Featuring daily; scrambled eggs, bacon, chef's choice accompaniments. Assorted greens, dressings, salad toppings, assorted fresh salads and fruit. Made to order omelets, waffles, fresh rolls, donuts and desserts.

Entrée Selections:

Saturday: Chef carved grilled flank steak, roasted chicken and smoked pork ribs.

Sunday: Chef carved ham, sirloin tips and fried fish.

AUGUST SATURDAYS - MEXICAN BUFFET

Build your own nachos, tacos, taco salad and fajitas, choice of fire braised chicken, pulled pork, seafood and chef carved beef, all served with a wide variety of toppings. Also featuring enchiladas, tequila lime chicken, Mexican rice, potatoes and desserts.

Triple Crown Club buffet packages are only available in the Clubhouse and the Triple Crown Club.

CLUBHOUSE BUFFET HOURS

Thursday & Friday • 6:00 PM - 8:30 PM

Saturday & Sunday • Noon - 3 PM

Saturdays in August • 6:00 PM - 8:30 PM

Catering Packages

EXACTA & TRIFECTA PACKAGES

Choose 2 or 3 main entrees: Hot dogs, bratwurst, sloppy joes, char-broiled hamburgers, chicken breast, slow roasted beef, or smoked BBQ pork. Package also includes 2 of the following: Potato salad, parsley buttered potatoes, baked beans, potato chips or cole slaw.

THE ITALIAN PACKAGE

Homemade lasagna, pasta primavera (alfredo sauce, vegetables and pasta), chicken parmesan, caesar salad, italian blend of vegetables and bread sticks.

THE BBQ PACKAGE

BBQ pork ribs, oven roasted chicken, cole slaw, potato salad, baked beans, watermelon wedges and dinner rolls.

THE YORKSHIRE PACKAGE

Chef carved prime rib of beef, chicken supreme, tossed greens with salad toppings, parsley buttered potatoes, seasonal vegetables and dinner rolls.

THE NEW CASTLE PACKAGE

Chef carved beef tenderloin served with béarnaise sauce, shrimp scampi, caesar salad, chef's blend of vegetables, baked potato and dinner rolls.

SILKS AREA PACKAGE

Grilled chicken breast, sliced roast beef, parsley buttered potatoes, cole slaw, watermelon wedges, homemade apple crisp, dinner rolls.

Each Package Also Includes Iced Tea & Lemonade.
Vegetarian Entrées Available with Advance Notification

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Out of the Gate Appetizers

Basket of Snack Mix
Popcorn, Snack Mix
& Chips with Dip
Chips and Salsa
Dixie Wings with Dipping Sauce
Buffalo Wings
Barbeque Cocktail Smokies
Meatballs in Marinara Sauce
Fresh Vegetable Tray with Dip
Fresh Fruit Tray
Deluxe Cheese & Cracker Tray
Egg Rolls
Spinach Artichoke Dip
with Garlic Crostinis
Teriyaki Chicken Kabobs
Shrimp Cocktail (50 pieces)

Each tray will serve approximately 20 guests.

Recommended minimum: 4 trays with dinner, 6-8 trays with appetizers only

Finish Line Dessert Menu

Ice Cream Novelties
Carrot Cake
Chocolate Cake
New York Cheese Cake with Berry Topping
Homemade Apple Crisp
Assorted Cookies
Brownies
Rice Krispie Bars
Lemonberry Jazz Bars
Homemade Cupcakes
Chocolate, Vanilla, Red Velvet Requires 7 Day Notice