

Seasonal Spaces

Pick Your Package



Grill Out Package or Clubs Appetizer Package

—— Tier 2 *—*

Sandwich & Salad Package, Italian Package, Summer Fiesta Package or Diamonds Appetizer Package

—— Tier 3

Backyard BBQ Package, Sweet & Smokey Package, BBQ Classics Package or Hearts Appetizer Package

---- Tier 4

Champions Package or Spades Appetizer Package

	Minimum	Inimum Pricing Based on Minimum #			m #
Location	# of People [*]	Tier 1	Tier 2	Tier 3	Tier 4
Longshots (cap. 180)	120	\$3,720	\$4,080	\$4,440	\$6,600
Wild Horse (cap. 150)	100	\$3,100	\$3,400	\$3,700	\$5,500
Mezzanine South (cap. 200)	100	\$3,100	\$3,400	\$3,700	\$5,500
Silks Full Section w/ Deck (cap. 80)	40	\$1,240	\$1,560	\$1,680	N/A
*Number of people included in package **Cost for each additional person Not all packages available in each space	Each Add'l Person**	\$26	\$29	\$32	\$50

Packages Include:

Designated Space, Admission, Racing Programs and Food Package.

Buffet options and pricing are based on tier selected. 7.375% tax and 20% service charge will apply to each package.



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Tier 1 Package Options Seasonal Spaces



— Tier 1 Packages: ≡

Grill Out Package

Buffet: Burgers, Brats & Grilled Chicken Breast

• Fixings: Buns, Cheddar and Swiss Cheese, Lettuce, Tomato, Onion, Sauerkraut & Condiments

Calico Beans, Garden Salad, Chips & Dip Fresh Fruit & Assorted Cookies

Beverages: Ice Water, Lemonade & Iced Tea

Clubs Appetizer Package

Includes appetizer selections from the following levels:

SNACKS 2 Selections PLATTERS & DISPLAYS 2 Selections

HOT HORS D'OEUVRES 2 Selections







Appetizers: =

SNACKS

Deluxe Mixed Nuts Canterbury Snack Mix Tortilla Chips & Salsa Potato Chips & Dip Popcorn

PLATTERS & DISPLAYS

Fruit Tray & Dip Hot Spinach & Artichoke Dip with Pita Chips Tomato Basil Bruschetta Cheese Tray & Crackers Vegetable Crudité Platter & Ranch Dip

HOT HORS D'OUEVRES

Chicken Drummies
with BBQ & Ranch Dipping Sauces
Thai Peanut Chicken Satay
with Asian Dipping Sauce
Buffalo Chicken Wings
with Bleu Cheese Dipping Sauce
Spanakopita
Pork Pot Stickers
with Ginger Soy Sauce Dipping Sauce
Vegetable Spring Rolls
with Orange Chili Dipping Sauce
Meatballs

Swedish or Sweet n' Sour





Tier 2 Package Options Seasonal Spaces



— Tier 2 Packages: <u>—</u>

Sandwich and Salad Package

Buffet: Sliced Ham, Turkey & Roast Beef

 Fixings: Assorted Breads, Sliced Cheddar & Swiss Cheese, Lettuce, Tomato, Onion & Condiments
 Garden Salad, Potato Salad, Chips & Dip
 Fresh Cut Fruit & Assorted Cookies

Beverages: Ice Water Lemonade & Iced Tea

Italian Package

Buffet: Summer Chicken Parmesan, Spaghetti and Meatballs in Marinara Sauce, Cheese Ravioli in Marinara Sauce, Lemon Garlic Green Beans, Italian Garden Salad, Garlic Bread Sticks & Tiramisu Shooters

Beverages: Ice Water Lemonade & Iced Tea

Summer Fiesta Package

Buffet: Grilled Steak & Chicken Fajitas

 Fixings: Cheddar Cheese, Tomatoes, Lettuce, Black Olives, Jalapenos, Flour Tortillas, Tortilla Chips, Salsa, Sour Cream & Guacamole

Cilantro Lime Rice, Refried Beans & Caramel Apple Bars

Beverages: Ice Water Lemonade & Iced Tea

Diamonds Appetizer Package

Includes appetizer selections from the following levels:

SNACKS
3 Selections

PLATTERS & DISPLAYS 2 Selections

HOT HORS D'OEUVRES 2 Selections

— Appetizers: —

SNACKS

Deluxe Mixed Nuts Canterbury Snack Mix Tortilla Chips & Salsa Potato Chips & Dip Popcorn

PLATTERS & DISPLAYS

Fruit Tray & Dip Hot Spinach & Artichoke Dip with Pita Chips Tomato Basil Bruschetta Cheese Tray & Crackers Vegetable Crudité Platter & Ranch Dip

HOT HORS D'OUEVRES Chicken Drummies

with BBQ & Ranch Dipping Sauces
Thai Peanut Chicken Satay
with Asian Dipping Sauce
Buffalo Chicken Wings
with Bleu Cheese Dipping Sauce
Spanakopita
Pork Pot Stickers
with Ginger Soy Sauce Dipping Sauce
Vegetable Spring Rolls
with Orange Chili Dipping Sauce
Meatballs

Swedish or Sweet n' Sour





Tier 3 Package Options Seasonal Spaces

$oxed{-}\equiv$ Tier 3 Packages: $oxed{=}$

Backyard BBQ Package

Buffet: Chopped Smoked BBQ Brisket, Grilled Chicken Breast, and Smoked Sausage

• Fixings: Buns, Cheddar And Swiss Cheese, Lettuce, Tomato, Onion, Mild and Spicy BBQ Sauce

Includes: Watermelon Wedges, Chocolate Chip Cookies and 2 Selections of Salad and Sides

Choose Two: Garden Salad, Potato Salad, Coleslaw, or Tomato Cucumber Salad

Choose Two: Chips & Dip, Corn On The Cob Or BBQ Baked Beans

Beverages: Ice Water Lemonade & Iced Tea

BBQ Classics Package

Buffet: Sliced BBQ Brisket, BBQ Pork Ribs, and BBQ Bone-In Chicken • Fixings: Mild and Spicy BBQ Sauce

Includes: Watermelon Wedges, Chocolate Chip Cookies and 2 Selections of Salad and Sides

Choose Two: Garden Salad, Potato Salad, Coleslaw, or Tomato Cucumber Salad Choose Two: Chips & Dip, Corn on the Cob or BBQ Baked Beans

Beverages: Ice Water Lemonade & Iced Tea

Sweet and Smokey Package

Buffet: Sliced BBQ Brisket, Smoked Pulled Pork, Bone-In BBQ Chicken or Smoked Sausage

• Fixings: Buns, Cheddar And Swiss Cheese, Lettuce, Tomato, Onion, Mild and Spicy BBQ Sauce

Includes: Watermelon Wedges, Chocolate Chip Cookies and 2 Selections of Salad and Sides

Choose Two: Garden Salad, Potato Salad, Coleslaw, or Tomato Cucumber Salad Choose Two: Chips & Dip, Corn on the Cob or BBQ Baked Beans

Beverages: Ice Water Lemonade & Iced Tea

Hearts Appetizer Package

Includes appetizer selections from the following levels:

SNACKS 3 Selections PLATTERS & DISPLAYS 2 Selections

HOTHORS D'OEUVRES 2 Selections

SPECIALTY HORS D'OEUVRES

1 Selection

🚤 Appetizers: =

SNACKS

Deluxe Mixed Nuts Canterbury Snack Mix Tortilla Chips & Salsa Potato Chips & Dip Popcorn

PLATTERS & DISPLAYS

Fruit Tray & Dip Hot Spinach & Artichoke Dip with Pita Chips Tomato Basil Bruschetta Cheese Tray & Crackers Vegetable Crudité Platter & Ranch Dip

HOT HORS D'OUEVRES Chicken Drummies

with BBQ & Ranch Dipping Sauces
Thai Peanut Chicken Satay
with Asian Dipping Sauce
Buffalo Chicken Wings
with Bleu Cheese Dipping Sauce
Spanakopita
Pork Pot Stickers
with Ginger Soy Sauce Dipping Sauce
Vegetable Spring Rolls
with Orange Chili Dipping Sauce
Meatballs
Swedish or Sweet n' Sour

SPECIALTY HORS D'OUEVRES

Mini Beef Wellington Beef Brochettes Bacon Wrapped Scallops Coconut Shrimp with Orange Chili Sauce Shrimp Cocktail Coconut Chicken



Tier 4 Package Options Seasonal Spaces



\equiv Tier 4 Packages: \equiv

Champions Package

Buffet: Chef Carved Prime Rib with Au Jus & Horseradish Cream & Sautéed Chicken Breast with Pan Sauce, Chantilly Potatoes, Fresh Vegetable Garden Salad, Dinner Rolls & New York Cheesecake

Beverages: Ice Water Lemonade & Iced Tea

Substitute Chef Carved Beef Tenderloin for Prime Rib - \$5 Substitute Shrimp Scampi for Sautéed Chicken Breast -\$5

Spades Appetizer Package

Includes appetizer selections from the following levels:

SNACKS 3 Selections PLATTERS & DISPLAYS
2 Selections

HOT HORS D'OEUVRES

2 Selections

SPECIALTY HORS D'OEUVRES
2 Selections









— Appetizers: ≡

SNACKS

Deluxe Mixed Nuts Canterbury Snack Mix Tortilla Chips & Salsa Potato Chips & Dip Popcorn

PLATTERS & DISPLAYS

Fruit Tray & Dip Hot Spinach & Artichoke Dip with Pita Chips Tomato Basil Bruschetta Cheese Tray & Crackers Vegetable Crudité Platter & Ranch Dip

HOT HORS D'OUEVRES

Chicken Drummies
with BBQ & Ranch Dipping Sauces
Thai Peanut Chicken Satay
with Asian Dipping Sauce
Buffalo Chicken Wings
with Bleu Cheese Dipping Sauce
Spanakopita
Pork Pot Stickers
with Ginger Soy Sauce Dipping Sauce
Vegetable Spring Rolls
with Orange Chili Dipping Sauce
Meatballs
Swedish or Sweet n' Sour

SPECIALTY HORS D'OUEVRES

Mini Beef Wellington Beef Brochettes Bacon Wrapped Scallops Coconut Shrimp with Orange Chili Sauce Shrimp Cocktail Coconut Chicken



Hot Spinach and Artichoke Dip Served with Pita Chips – 50.00

Domestic Cheese Tray – 55.00 Cheddar, Swiss and Pepper-Jack Cheese with Grapes, Seasonal Berries, and Crackers.

Fruit Tray – 75.00 Assorted Melons, Pineapple, Grapes, Seasonal Berries, and Fruit Dip.

Vegetable Crudité Tray – 80.00 Broccoli, Cauliflower, Carrots, Celery, Cucumbers, Radishes, and Ranch Dipping Sauce.

Premium Cheese Tray – 85.00 Swiss, Aged Cheddar, Havarti, Gouda, Fresh Mozzarella, And Bleu Cheese with Seasonal Berries, Grapes, and Crackers.

Antipasto Tray – 95.00 Cured Meats, Olives, Pickled Vegetables, Tomatoes, and Fresh Mozzarella Served With Crostinis.

Caprese Display – 130.00 Bacon Crab Dip – 100.00 Smoked Salmon – Market Price

Each serves 25 guests unless otherwise noted.



Meatballs – 15.00 Swedish or Sweet 'N Sour.

Beef Sliders - 18.00

Vegetable Spring Rolls–18.00 Served with Orange Chili Sauce.

Egg Roll – 20.00 Served with Sweet and Sour Dipping Sauce.

Pork Pot Stickers – 20.00 Served with Ginger Soy Dipping Sauce.

Stuffed Mushrooms Spinach – 18.00 • Italian Sausage – 22.00 Crab – 24.00

Tomato Basil Bruschetta – 20.00

Individual Baked Brie – 22.00 Served in a Puff Pastry.

Spanakopita - 22.00

Chicken Wings – 23.00 Buffalo with Bleu Cheese.

Coconut Chicken – 24.00 Served with Honey Mustard Sauce.

Steak Bites – 24.00 Served with Béarnaise Sauce.

Thai Peanut Chicken Satay – 24.00 Served with Asian Dipping Sauce.

Caprese Spiedini – 25.00

Shrimp Boursin Crostini - 25.00

Shrimp Cocktail – 28.00 Served with Cocktail Sauce and Lemon Wedges.

Smoked Salmon Crostini – 32.00

Bacon Wrapped BBQ Shrimp – 35.00

Mini Crab Cakes – 35.00 Served with Creole Tartar Sauce.

Bacon Wrapped Scallops - 40.00

Beef Tenderloin Crostini - 45.00

BBQ Brisket Sliders – 55.00 Served with Jalapeño Slaw.

Priced per dozen unless otherwise noted.



Pick Your Package

Tier 1

Triple Crown Buffet, Grill Out Package or Clubs Appetizer Package

— Tier 2

Sandwich & Salad Package, Italian Package, Summer Fiesta Package or Diamonds Appetizer Package

— Tier 3

Friday Triple Crown Buffet, Backyard BBQ Package, Sweet & Smokey Package, BBQ Classics Package or Hearts Appetizer Package

Tier 4 —

Champions Package or Spades Appetizer Package

	Minimum	Pricing Based on Minimum #			
Location	# of People [*]	Tier 1	Tier 2	Tier 3	Tier 4
Triple Crown Suite (cap. 50)	35	\$1,330	\$1,570	\$1,780	\$2,200
Triple Crown Restaurant (cap. 200)	100	\$3,800	\$4,300	\$4,900	\$6,100
Balcony Suite 3 (cap. 40)	25	\$950	\$1,125	\$1,275	\$1,575
Balcony Suite 1 (cap. 20)	13	\$494	\$596	\$674	\$830
Clubhouse Section (cap. 30)	20	\$660	N/A	\$910	N/A
*Number of people included in package **Cost for each additional person	Each Add'l Person**	\$28	\$32	\$38	\$50
Not all packages available in each space					

Packages Include:

Designated Space, Admission, Racing Programs and Food Package.

Buffet options and pricing are based on tier selected. 7.375% tax and 20% service charge will apply to each package.



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$oxed{=}$ Tier 1 Packages: $oxed{=}$

Triple Crown Buffet

- · Thursday: Prime Rib Buffet
- · Saturday: Canterbury Classics Buffet
- Sunday: Brunch and 1 Complimentary Juice, Mimosa or Pick 6 Bloody Mary

Grill Out Package

Buffet: Burgers, Brats & Grilled Chicken Breast

• Fixings: Buns, Cheddar and Swiss Cheese, Lettuce, Tomato, Onion, Sauerkraut & Condiments

Calico Beans, Garden Salad, Chips & Dip Fresh Fruit & Assorted Cookies

Beverages: Ice Water Lemonade & Iced Tea

Clubs Appetizer Package

Includes appetizer selections from the following levels:

SNACKS 2 Selections PLATTERS & DISPLAYS 2 Selections

HOT HORS D'OEUVRES 2 Selections







Appetizers: =

SNACKS

Deluxe Mixed Nuts Canterbury Snack Mix Tortilla Chips & Salsa Potato Chips & Dip Popcorn

PLATTERS & DISPLAYS

Fruit Tray & Dip Hot Spinach & Artichoke Dip with Pita Chips Tomato Basil Bruschetta Cheese Tray & Crackers Vegetable Crudité Platter & Ranch Dip

HOT HORS D'OUEVRES Chicken Drummies

with BBQ & Ranch Dipping Sauces
Thai Peanut Chicken Satay
with Asian Dipping Sauce
Buffalo Chicken Wings
with Bleu Cheese Dipping Sauce
Spanakopita
Pork Pot Stickers
with Ginger Soy Sauce Dipping Sauce
Vegetable Spring Rolls
with Orange Chili Dipping Sauce
Meatballs
Swedish or Sweet n' Sour





$oxed{=}$ Tier 2 Packages: $oxed{=}$

Sandwich and Salad Package

Buffet: Sliced Ham, Turkey & Roast Beef

• Fixings: Assorted Breads, Sliced Cheddar & Swiss Cheese, Lettuce, Tomato, Onion & Condiments

Garden Salad, Potato Salad, Chips & Dip Fresh Cut Fruit & Assorted Cookies

Beverages: Ice Water Lemonade & Iced Tea

Italian Package

Buffet: Summer Chicken Parmesan, Spaghetti and Meatballs in Marinara Sauce, Cheese Ravioli in Marinara Sauce, Lemon Garlic Green Beans, Italian Garden Salad, Garlic Bread Sticks & Tiramisu Shooters

Beverages: Ice Water Lemonade & Iced Tea

Summer Fiesta Package

Buffet: Grilled Steak & Chicken Fajitas

 Fixings: Cheddar Cheese, Tomatoes, Lettuce, Black Olives, Jalapenos, Flour Tortillas, Tortilla Chips, Salsa, Sour Cream & Guacamole Cilantro Lime Rice, Refried Beans & Caramel Apple Bars

Beverages: Ice Water Lemonade & Iced Tea

Diamonds Appetizer Package

Includes appetizer selections from the following levels:

SNACKS

3 Selections

PLATTERS & DISPLAYS 2 Selections

HOT HORS D'OEUVRES 2 Selections

🚤 Appetizers: 😑

SNACKS

Deluxe Mixed Nuts Canterbury Snack Mix Tortilla Chips & Salsa Potato Chips & Dip Popcorn

PLATTERS & DISPLAYS

Fruit Tray & Dip Hot Spinach & Artichoke Dip with Pita Chips Tomato Basil Bruschetta Cheese Tray & Crackers Vegetable Crudité Platter & Ranch Dip

HOT HORS D'OUEVRES

Chicken Drummies
with BBQ & Ranch Dipping Sauces
Thai Peanut Chicken Satay
with Asian Dipping Sauce
Buffalo Chicken Wings
with Bleu Cheese Dipping Sauce
Spanakopita
Pork Pot Stickers
with Ginger Soy Sauce Dipping Sauce
Vegetable Spring Rolls
with Orange Chili Dipping Sauce
Meatballs



Swedish or Sweet n' Sour



$oxed{=}$ Tier 3 Packages: $oxed{=}$

Triple Crown Buffet • Friday Only

Buffet: Chefs Seafood and Fish Creations, Chef Carved New York Strip Loin, Assorted Fresh Salads, Fruit & Desserts

Beverages: Ice Water Lemonade & Iced Tea

Backyard BBQ Package

Buffet: Chopped Smoked BBQ Brisket, Grilled Chicken Breast, & Smoked Sausage
• Fixings: Buns, Cheddar and Swiss Cheese, Lettuce, Tomato, Onion, Mild and Spicy BBQ Sauce

Includes: Watermelon Wedges, Chocolate Chip Cookies and 2 Selections Of Salad and Sides

Choose Two: Garden Salad, Potato Salad, Coleslaw, or Tomato Cucumber Salad

Choose Two: Chips & Dip, Corn on the Cob or BBQ Baked Beans

Beverages:Ice Water Lemonade & Iced Tea

BBQ Classics Package

Buffet: Sliced BBQ Brisket, BBQ Pork Ribs, and BBQ Bone-In Chicken
• Fixings: Mild and Spicy BBQ Sauce

Includes: Watermelon Wedges, Chocolate Chip Cookies and 2 Selections of Salad and Sides

Choose Two: Garden Salad, Potato Salad, Coleslaw, or Tomato Cucumber Salad Choose Two: Chips & Dip, Corn on the Cob or BBQ Baked Beans

Beverages: Ice Water Lemonade & Iced Tea

Sweet and Smokey Package

Buffet: Sliced BBQ Brisket, Smoked Pulled Pork, Bone-In BBQ Chicken or Smoked Sausage

• Fixings: Buns, Cheddar And Swiss Cheese, Lettuce, Tomato, Onion, Mild and Spicy BBQ Sauce

Includes: Watermelon Wedges, Chocolate Chip Cookies and 2 Selections of Salad and Sides

Choose Two: Garden Salad, Potato Salad, Coleslaw, or Tomato Cucumber Salad **Choose Two:** Chips & Dip, Corn on the Cob or BBQ Baked Beans

Beverages: Ice Water Lemonade & Iced Tea

Hearts Appetizer Package

Includes appetizer selections from the following levels:

SNACKS 3 Selections PLATTERS & DISPLAYS
2 Selections

HOTHORS D'OEUVRES 2 Selections

SPECIALTY HORS D'OEUVRES

1 Selection

🚤 Appetizers: \equiv

SNACKS

Deluxe Mixed Nuts Canterbury Snack Mix Tortilla Chips & Salsa Potato Chips & Dip Popcorn

PLATTERS & DISPLAYS

Fruit Tray & Dip Hot Spinach & Artichoke Dip with Pita Chips Tomato Basil Bruschetta Cheese Tray & Crackers Vegetable Crudité Platter & Ranch Dip

HOT HORS D'OUEVRES Chicken Drummies

with BBQ & Ranch Dipping Sauces
Thai Peanut Chicken Satay
with Asian Dipping Sauce
Buffalo Chicken Wings
with Bleu Cheese Dipping Sauce
Spanakopita
Pork Pot Stickers
with Ginger Soy Sauce Dipping Sauce
Vegetable Spring Rolls
with Orange Chili Dipping Sauce
Meatballs
Swedish or Sweet n' Sour

SPECIALTY HORS D'OUEVRES

Mini Beef Wellington Beef Brochettes Bacon Wrapped Scallops Coconut Shrimp with Orange Chili Sauce Shrimp Cocktail Coconut Chicken



$oxed{=}$ Tier 4 Packages: $oxed{=}$

Champions Package

Buffet: Chef Carved Prime Rib with Au Jus & Horseradish Cream & Sautéed Chicken Breast with Pan Sauce, Chantilly Potatoes, Fresh Vegetable Garden Salad, Dinner Rolls & New York Cheesecake

Beverages: Ice Water Lemonade & Iced Tea

Substitute Chef Carved Beef Tenderloin for Prime Rib - \$5 Substitute Shrimp Scampi for Sautéed Chicken Breast -\$5

Spades Appetizer Package

Includes appetizer selections from the following levels:

SNACKS
3 Selections

PLATTERS & DISPLAYS 2 Selections

HOT HORS D'OEUVRES

2 Selections

SPECIALTY HORS D'OEUVRES
2 Selections









— Appetizers: —

SNACKS

Deluxe Mixed Nuts Canterbury Snack Mix Tortilla Chips & Salsa Potato Chips & Dip Popcorn

PLATTERS & DISPLAYS

Fruit Tray & Dip Hot Spinach & Artichoke Dip with Pita Chips Tomato Basil Bruschetta Cheese Tray & Crackers Vegetable Crudité Platter & Ranch Dip

HOT HORS D'OUEVRES Chicken Drummies

with BBQ & Ranch Dipping Sauces
Thai Peanut Chicken Satay
with Asian Dipping Sauce
Buffalo Chicken Wings
with Bleu Cheese Dipping Sauce
Spanakopita
Pork Pot Stickers
with Ginger Soy Sauce Dipping Sauce
Vegetable Spring Rolls
with Orange Chili Dipping Sauce
Meatballs
Swedish or Sweet n' Sour

SPECIALTY HORS D'OUEVRES

Mini Beef Wellington Beef Brochettes Bacon Wrapped Scallops Coconut Shrimp with Orange Chili Sauce Shrimp Cocktail Coconut Chicken



Hot Spinach and Artichoke Dip Served with Pita Chips – 50.00

Domestic Cheese Tray – 55.00 Cheddar, Swiss and Pepper-Jack Cheese with Grapes, Seasonal Berries, and Crackers.

Fruit Tray – 75.00 Assorted Melons, Pineapple, Grapes, Seasonal Berries, and Fruit <u>Dip.</u>

Vegetable Crudité Tray – 80.00 Broccoli, Cauliflower, Carrots, Celery, Cucumbers, Radishes, and Ranch Dipping Sauce.

Premium Cheese Tray – 85.00 Swiss, Aged Cheddar, Havarti, Gouda, Fresh Mozzarella, And Bleu Cheese with Seasonal Berries, Grapes, and Crackers.

Antipasto Tray – 95.00 Cured Meats, Olives, Pickled Vegetables, Tomatoes, and Fresh Mozzarella Served With Crostinis.

Caprese Display – 130.00 Bacon Crab Dip – 100.00 Smoked Salmon – Market Price

Each serves 25 guests unless otherwise noted.



Meatballs – 15.00 Swedish or Sweet 'N Sour.

Beef Sliders - 18.00

Vegetable Spring Rolls–18.00 Served with Orange Chili Sauce.

Egg Roll – 20.00 Served with Sweet and Sour Dipping Sauce.

Pork Pot Stickers – 20.00 Served with Ginger Soy Dipping Sauce.

Stuffed Mushrooms Spinach – 18.00 • Italian Sausage – 22.00 Crab – 24.00

Tomato Basil Bruschetta – 20.00

Individual Baked Brie – 22.00 Served in a Puff Pastry.

Spanakopita - 22.00

Chicken Wings – 23.00 Buffalo with Bleu Cheese.

Coconut Chicken – 24.00 Served with Honey Mustard Sauce.

Steak Bites – 24.00 Served with Béarnaise Sauce.

Thai Peanut Chicken Satay – 24.00 Served with Asian Dipping Sauce.

Caprese Spiedini – 25.00

Shrimp Boursin Crostini - 25.00

Shrimp Cocktail – 28.00 Served with Cocktail Sauce and Lemon Wedges.

Smoked Salmon Crostini – 32.00

Bacon Wrapped BBQ Shrimp – 35.00

Mini Crab Cakes – 35.00 Served with Creole Tartar Sauce.

Bacon Wrapped Scallops - 40.00

Beef Tenderloin Crostini - 45.00

BBQ Brisket Sliders – 55.00 Served with Jalapeño Slaw.

Priced per dozen unless otherwise noted.

Regular Race Dates Rental

20 person Cabana Rental \$500 40 person Cabana Rental \$1000

Premium Race Dates Rental

20 person Cabana Rental \$750 40 person Cabana Rental \$1500

(All rental fees include admission, and racing program)

MENU

Pre-order some of these crowd-pleasing food packages to make your day at the races complete! Each order serves up to 12 guests. Packages ordered the day of will be an additional \$15 per order.

7.375% sales tax and 20% service charge will apply

Chopped Beef Brisket Sandwiches\$95 Texas-Style Smoked Beef Brisket Served with Hamburger Buns, Sliced Onion, Pickles, Mild and Spicy BBQ Sauce.	2 V M
Chopped Pork Sandwiches\$80 Texas Smoked Pork Roast Served with Hamburger Buns, Sliced Onion, Pickles, Mild and Spicy BBQ Sauce.	E (T S
Grilled Hamburgers\$75 All-Beef Hamburgers Served with Hamburger Buns, Lettuce, Tomato, Onions, Pickles, Sliced Cheese Tray with Cheddar and Swiss, Ketchup, Mustard and Mayo.	1 7 1 1
Grilled Brats	F
Grilled Hotdogs\$50 Classic Hotdogs Served with Buns, Relish, Diced Onions, Mustard, and Ketchup.	F
Build-Your-Own Nachos\$120 per order (serves 20) House-Made Tortilla Chips, Seasoned Ground Beef, Lettuce, Cheddar Cheese Sauce, Tomatoes,	

Guacamole, Sour Cream and Salsa.

Stadium Pretzels\$48 Per Order Warm pretzels Served with Nacho Cheese, Mustard and Stoneground Mustard.
Bone-In Wings\$55 Per Order (Mild, Buffalo or Hot) Traditional Wings Served with Celery and Carrot Sticks, Plus Bleu Cheese and Ranch Dipping Sauce.
Meatballs\$36 Per Order Classic Meatballs Served Sweet N' Sour or Swedish.
Vegetable Spring Rolls\$38 Per Order Meat-Free Spring Rolls Served with Orange Chili Dipping Sauce.
House-Made Chips\$24 Per Order
Popcorn\$24 Per Order
Bars and Cookies\$24 Per Order