



Finish Line Buffet

(includes soda, coffee & tea)

(available in all venues/excluding The Backyard)

(G) indicates gluten free

Appetizer

(Please Select 3)

Farmers Market Salad - field greens, golden raisins, danish bleu cheese, candied pepitas, white balsamic vinaigrette (G)

Arugula Salad - vine-ripened tomato, basil, fresh mozzarella, olive oil, aged balsamic (G)

Caesar Salad - parmesan croutons, reggiano cheese

Vine Ripened Tomato & Fresh Mozzarella Bruschetta Crostini

Sesame Franks en Croute - dijon mustard

Chick Pea Hummus - feta, kalamata olives, pita chips

Assorted Cheese & Crudités (G)

Chilled Shrimp - cocktail sauce (\$3pp++ Additional) (G)

Crispy Crab Cake Bites - chipotle lemon remoulade (\$4pp++ Additional)

Pasta

(Please Select 1)

Penne a La Vodka - creamy san marzano tomato sauce

Baked Rigatoni - mezza Rigatoni, Fresh Mozzarella, Ricotta, Marinara Sauce

Rigatoni, Broccoli, Sweet Sausage - olive oil, roasted garlic & grape tomatoes

Entree

(Please Select 2)

Tuscan Lemon Chicken - marinated grilled chicken with lemon butter, shallot, italian parsley, roasted peppers and artichoke (G)

Garlic and Herb Marinated Flank Steak - grilled & sliced with red wine Jus (G)

Grilled Mahi-Mahi Filet - lemon-caper butter, scallions, grape tomato, and kalamata olive (G)

Citrus Crusted Salmon Filet - lightly crusted with herb and citrus scented bread crumbs with creamy lemon dijon mustard sauce and baby spinach

Beef Tenderloin (\$9pp++ Additional) (G)



Sides

(Please Select 2)

Roasted Red Bliss Potatoes - butter and herbs (G)

Roasted Garlic Whipped Potato - creamy and buttery with chives & sour cream (G)

Sautéed Seasonal Vegetables - butter & herbs (G)

Grilled Asparagus - lightly grilled with olive oil, garlic, sea salt and lemon zest (G)

Rice Pilaf Confetti - carolina rice, confetti vegetables, fresh chive (G)

Dessert

Fresh Fruit

Chef's Seasonal Assortment

sugar free available upon request



"In the Sulky" Buffet

(includes soda, coffee, tea)
(not available in the Skybox Suites)

Appetizer

Caesar Salad - croutons, pecorino romano

Caprese Salad - fresh mozzarella, vine-ripened tomatoes, basil, balsamic reduction

Entree

(Please Select 3)

Sliced Steak

Tuscan Chicken

Penne Vodka

Rigatoni Bolognese

Pan Roasted Salmon

Sides

(Choice of 1)

Garlic Mashed Potatoes

Sweet Potato Fries

Fries

Seasonal Vegetables

Dessert

Fresh Fruit

Cookies

Brownies

Minimum service charge will apply to groups less than 60 guests



Backstretch Buffet

(includes soda, coffee, tea)
(not available on Victory Terrace)

Appetizer

Caesar Salad - croutons, pecorino romano

Caprese Salad - fresh mozzarella, vine-ripened tomatoes, basil, balsamic reduction

Entree

(Please Select 4)

Buffalo Chicken

Chicken Parmigiana

Teriyaki & Hoisin Glazed Chicken

Stuffed Meatball Parmigiana

Bistro Burger

Short Rib – bacon, coleslaw

Pulled Pork – coleslaw

Mexican Burger – pepper jack, guacamole, pickled jalapeno

Crab Cake Po Boy

Quinoa Bean Burger – tofu aioli

Sides

Baked Mac & Cheese

Sweet Potato Fries

Minimum service charge will apply to groups less than 60 guests



BBQ Menu

(not available in Skybox Suites)

Grill Package

(includes soda, coffee, tea)

Includes: Burgers, Hot Dogs, Grilled Chicken

Sides: Coleslaw, Baked Beans

Fixings Include: Onions, Pickles, Lettuce, Tomato, Cheese

Dessert: House Baked Chocolate Chip Cookies, Fresh Watermelon

Classic BBQ

(includes soda, coffee, tea)

Includes: Brisket, Chicken

Sides: Coleslaw, Baked Beans, Mac & Cheese

Fixings Include Onions, Pickles, Bread

Dessert: House Baked Chocolate Chip Cookies, Fresh Watermelon

***All-You-Can-Eat BBQ to be served for 2 hours*

***Add BBQ Smoked Ribs or Sausage for \$5pp++*

Minimum service charge will apply to groups less than 60 guests



Passed Hors d'Oeuvres

Hot Hors d'Oeuvres

(select 4)

Red Bliss Potato Pancakes – sour cream & chives

Barbeque Pulled Pork Sliders – potato rolls

Sesame Franks en Croute – dijon mustard

Wasabi Shrimp Skewers – sweet chili sauce

Miso Glazed Chicken Skewer

Crispy Portobello Fries – balsamic ketchup

Chicken Empanaditas – tomatillo salsa

Crispy Crab Cake Bites – chipotle lemon remoulade

Organic Chicken & Caramelized Onion Meatballs – kale pesto

Sweet Sausage & Fennel Stuffed Baby Bellas – pecorino & sage

Teriyaki Steak Skewers – scallion & ginger

Pan Seared Scallop – tomatillo salsa

Pan Seared NY Strip – garlic crostini, boursin cheese, pinot noir reduction

Cold Hors d'Oeuvres

(select 4)

Crudités Shot – buttermilk poppy seed vinaigrette

Tuna Tartar – on a lotus chip, cilantro aioli

Vine Ripened Tomato & Fresh Mozzarella Bruschetta – sweet basil, crostini

Chilled Shrimp – cocktail sauce

Micro Lobster Roll – butter brioche, main lobster, meyer lemon aioli (\$5pp++ additional)

Roasted New Potato with Smoked Salmon – chive mustard aioli

Pickled Golden Beet Cone – honey whipped goat cheese, toasted almond

Creamy Devilish Farmstead Egg – crispy prosciutto, black pepper

Marinated Grilled Vegetable Skewer – basil oil, aged balsamic

Prosciutto & Melon – fresh mint

Chick Pea Hummus – feta, kalamata olive, pita chips



Station Menu

Priced Individually – Open for 1.5 Hours

Cheese & Fruit Display

Imported & Domestic Cheese
Assorted Seasonal & Dried Fruit
Crackers, Flat Breads, Crostinis

Pasta Station

*\$150++ Attendant Fee Required
(Please Select 2)*

- Penne a La Vodka** – penne pasta, fresh basil, san marzano tomato sauce
- Baked Rigatoni** - mezza rigatoni, fresh mozzarella, ricotta, marinara sauce
- Macaroni & Cheese** – pasta blended with white cheddar, parmesan & gruyere, baked with bread crumbs
- Cavatappi Primavera** – sautéed seasonal vegetables, creamy peppercorn & parmesan sauce
- Rigatoni, Broccoli & Sweet Sausage** – grilled italian sausage, broccoli florets, extra virgin olive oil, roasted garlic & grape tomatoes

Stir Fry Station

\$150++ Attendant Fee Required
Cold Sesame Noodles
White Jasmine Rice
Chicken, Beef, Shrimp & Seasonal Vegetables
Asian Sauces
Fortune Cookies



Carving Station

\$150++ Attendant Fee Required

(Please Select 2)

Grilled Balsamic Turkey

Herb Crusted Prime Rib

Pepper & Dijon Marinated Sirloin

Mojo Pork Loin – garlic & orange brine

Corned Beef

Pastrami

Dessert Station

(Please Select 3)

Classic Tiramisu

Chocolate Sauce

Flourless Valrhona Chocolate Cake – whipped cream,
white chocolate crème anglaise, mixed berries

NY Cheese Cake – strawberry sauce, whipped cream

Warm Pear Tart – crème anglaise, dulce le leche

Hot Apple Turn Over – cinnamon whipped cream

Assorted Cookies

Ice Cream Cart

\$10pp++ additional

Mixed Ice Cream Bars

Cones

Confections



Open Bar

Packages are based on 2 hours

Domestic Beer Open Bar

Beer & Wine Open Bar

Includes: Imported & Domestic Beer, House Red & White Wine
Soft Drinks

Premium Open Bar

Includes: Soft Drinks, Imported & Domestic Beer, Red & White Wine,
Stoli, Absolut, Bombay Sapphire, Tanqueray, Bacardi, Mt. Gay, Meyers,
Herradura, Milagro, Makers Mark, Jack Daniels, Crown Royal, Jameson,
Johnny Walker Black, Chivas

- Bartender Fee of \$100 per bartender will apply to all packages
 - Price per guest with a 2 hour minimum
 - Maximum of 4 hours/ Shots not included
 - Listed Brands are examples
- Brands are subject to change within same quality level
 - Prices do not include 7% tax or 20% Service Charge