

# Il Palio Menu 2016

Hors d'oeuvres/Platter Menus & Buffet Selections  
FALL RACE MEET— PREMIER FOOD SERVICES 858-755-6345

## Snacks & Platters

Fancy Mixed Nuts \$24++ per pound  
Gourmet Party Mix \$18 ++ per pound

Housemade Salt & Pepper Kettle Chips \$10++ per pound  
Buttered Popcorn \$6++ per bowl

*\*15 person minimum per item\**

### **Chips & Salsa**

Tortilla Chips, Salsa Molcajete

**\$5.25++ Per Person**

Add Avocado Salsa \$3.25++ pp, Guacamole  
\$4.50++ pp or Black Bean & Corn Salsa \$2.75++ pp

### **Mediterranean Meze Platter**

Hummus, Tzatziki, Kalamata Olives,  
Tabouleh Salad, Crudite & Pita Chips

**\$7.00++ Per Person**

### **Chilled Jumbo Shrimp On Ice**

Served with a Spiced Cocktail Sauce  
and Lemon Wedges

**\$200.00++ Per 4 Dozen**

### **Sushi Roll Platter**

\*Reverse California Rolls \*Spicy Tuna Rolls

\*Philly Rolls \* Mamenori Vegetable Rolls

\*Wasabi and Fresh Ginger, Soy Dipping Sauce

**\$350.00++ Per Platter, 120 pieces**

### **Mexican-Style Bay Shrimp Cocktail**

Bay Shrimp, Avocado, Cucumbers & Cilantro in  
a Citrus Tomato Broth, Tortilla Chips

**\$10.50++ Per Person**

### **Domestic & Imported Cheese**

Fresh Fruit Garnish, Brie, Smoked Gouda, Swiss,  
Cheddar & Pepper Jack Served with Crackers  
and Sliced Baguettes

**\$8.25++ Per Person**

### **Seasonal Fresh Fruit**

Melons, Pineapple, Berries & Grapes

**\$7.00++ Per Person**

### **Spinach & Artichoke Dip**

Carrot & Celery Crudite,  
Bread & Cie® Sliced Baguettes

**\$6.75++ Per Person**

### **Freshly Baked Cheddar Jalapeno Corn Muffins,**

Served with Whipped Butter and Honey Packets

**\$28.00++ per dozen**

### **Antipasto Platter**

Italian Meats & Cheeses...Salami, Sopresata,  
Mortadella & Salami, Provolone & Bocconcini  
Salad, Marinated Artichokes, Assorted Olives,  
Vegetable Giardiniera & Pepperoncinis. Served  
with Ciabatta

**\$10.25++ Per Person (Minimum 15 guests)**

### **Artisan Cheese Tray**

Red Dragon with Mustard Seeds, San Joaquin Gold  
Cheddar, Port Derby, Moody's Smoked Blue Cheese  
and Manchego. Served with Assorted Fresh & Dried  
Fruits, Bread & Cie Baguettes and Crackers

**\$230.00 Per Platter, Serves 15-18 ppl**

### **Vegetable Spring Rolls**

Freshly Fried with Thai Sweet Chili Sauce

**\$8.00++ Per Person, (4 pieces per person)**

### **Pork Pot Stickers**

Served Fried with Ponzu Sauce

**\$9.00++ Per Person, (4 pieces per person)**

### **Hong Kong Style Salt & Pepper Chicken Wings**

With Fresh Garlic, Red Chili Flakes & Scallions  
Mandarin Orange Plum Sauce

**\$90++ Per Platter, 36 pieces**

### **Nacho Bar**

Tortilla Chips Served with Nacho  
Cheese Sauce, Chili, Sour Cream, Salsa Pico  
and Sliced Jalapeños.

**\$8.50+ Per Person Add Pollo Asado for \$3.50**

### **Chicken Tenders**

Served with Ranch Dressing or Buffalo Hot Sauce

**\$9.50++ Per Person, (5 pieces per person)**

### **Italian Four Cheese Mac & Cheese**

Cavatappi with Crispy Pancetta & Onion Gratinee

**\$90.00++ Per Pan, Serves 15 ppl**

### **Honey Stung Fried Chicken**

Breast, Leg & Thigh Mix served "Picnic Style"

**\$90++ Per Platter, 24 pieces**

++ 19% Service Charge & Current Sales Tax Applies

## Sausage Slider Station

Bratwurst, Mild Italian, Spicy Cajun Sausage  
Whole Grain Mustard, Spicy Brown Mustard  
Sauerkraut, Peppers and Onions  
Freshly Baked Brioche Buns

**Includes:** Housemade Salt & Pepper Kettle Chips  
**\$15.00++ per person**

## Side Salads *Minimum, 15 ppl*

**Bowtie Pasta Salad...**with Sundried Tomatoes,  
Julienne Vegetables, Asiago Cheese, Peas &  
Basil Vinaigrette **\$4.50++ per person**

**Spinach Arugula Salad...**Blue Cheese, Dried  
Cranberries, Caramelized Walnuts, Raspberry  
Vinaigrette **\$4.50++ per person**

**Chilled Broccoli Salad...**Golden Raisins, Toasted  
Almonds, Red Onions and Creamy Honey  
Dressing **\$4.50++ per person**

**Classic Red Potato Salad...**Potatoes, Celery,  
Red Onion, Relish & Dijonaise  
**\$4.50++ per person**

**Creamy Cole Slaw...**Traditional Style  
**\$4.50++ per person**

**Summer Bean Salad....**with Apple Cider  
Vinaigrette **\$4.50++ per person**

## Sandwiches

**8ppl. Minimum Per Sandwich Type**

### Ham & Swiss

Thin-Sliced Smoked Ham, Swiss Cheese, Honey  
Mustard Dill Pickle Relish, Lettuce and Tomato  
on a Pretzel Bun

### The Californian

Oven Roasted Turkey Breast, Monterey Jack  
Cheese, Cranberry Mayo, Lettuce and Tomato  
on a Sage Potato Roll

### Italian Roast Beef

Roast Beef, Provolone, Giardiniera Relish,  
Dijonaise and Lettuce on a Baguette

### Caprese

Fresh Mozzarella, Balsamic Marinated  
Tomatoes, Arugula and Pesto Aioli on Focaccia  
**\$10.00++ per person**

## Meatball Station

Beef & Turkey Meatballs  
Includes: Marinara Sauce, Basil Pesto  
Shredded Mozzarella, Parmesan  
and Crushed Red Peppers  
Rosemary Focaccia Rolls

**Includes:** Italian Giardiniera  
**\$15.00++ per person**

## Salad Bar

**Hearts of Romaine  
Mixed Spring Greens**

### Toppings:

Cucumbers, Carrots, Beets, Chopped Egg,  
Crumbled Bacon, Grape Tomatoes, Black  
Olives, Garbanzo Beans, Sunflower Seeds,  
Croutons

### Dressings:

Buttermilk Ranch  
Balsamic Vinaigrette  
Fat Free Red Pepper Vinaigrette

**\$7.50++ per person**

## Desserts

### Make Your Own Strawberry Tea Cake Platter

Vanilla Tea Cake Bread, Fresh Strawberries,  
Whipped Cream & Berry Coulis  
**70.00++ Per Platter, serves 15**

**Cupcakes** Chocolate, Vanilla, Red Velvet  
or Carrot **\$36.00++ Per Dozen (3 dz. Minimum)**

**Assorted Gourmet Bars** Four Berry Crumble,  
Lemon Bar, Apple Cranberry  
**\$29.00++ Per Dozen**

**Chocolate Chip Cookies** **\$29.00++ Per Dozen**

**Brownies** *Double Fudge or Salted Caramel*  
**\$31.00++ Per Dozen**

*Custom Sheet Cakes and Custom Sugar Cookies  
Available. Please inquire with your Catering  
Coordinator. Five business days advanced notice  
required.*

**++19% Service Charge & Current Sales Tax Applies**

# Baja Med Buffet

Minimum 40ppl

**TJ Caesar Salad** Hearts of Romaine, Croutons, Shaved Parmesan and Classic Caesar Dressing

**Cabo Caprese Salad** Sliced Yellow & Red Tomatoes with Queso Fresco & Chipotle Balsamic Vinaigrette

**Smoked Paprika Braised Short Ribs** with Romesco and Arroz Verde with Herbs

**Grilled Chicken Sausage** with White Beans and Toasted Pumpkin Seeds

**Seasonal Vegetables**

**Focaccia Rolls** with Olive Oil

## Dessert

Dulce de Leche Cheesecake

Pistachio Strawberry Cake

**Lemonade**

\$38.50++ per person

# Tiki Picnic

Minimum 40ppl

**Hawaiian Macaroni Salad**

**Chilled Broccoli Salad**

Golden Raisins, Toasted Almonds, Red Onions and Creamy Honey Dressing

**Teriyaki Chicken Breast** Lemon, Garlic, Teriyaki and Sesame Seeds

**Kalua Pulled Pork Roast** Ginger, Brown Sugar and Soy Huli Huli Sauce

**Long Grain Steamed Jasmine Rice** with Scallions

**Yaki Soba Noodles** Napa Cabbage & Julienne Vegetables

**Steamed Vegetables**

**King's® Hawaiian Rolls**

## Dessert

Mango Vanilla Mousse Cake

Almond Cookies

**Lemonade**

\$38.50++ per person

# Coastline Buffet

Minimum 40 ppl

## SALAD BAR

**Hearts of Romaine & Mixed Spring Greens**

### **Toppings:**

Cucumbers, Carrots, Beets,  
Grape Tomatoes, Black Olives, Garbanzo  
Beans, Sunflower Seeds, Croutons

### **Dressings:**

Buttermilk Ranch  
Balsamic Vinaigrette  
Fat Free Red Pepper Vinaigrette

### **Grilled Breast of Chicken**

Three Citrus Buerre Blanc  
Jeweled Pearl Cous Cous

### **Rosemary & Garlic Rubbed Strip Loin**

California Cabernet Demi Glace,  
Yukon Gold Mashed Potatoes with Chives

### **Seasonal Summer Vegetables**

Tossed in Sundried Tomato Butter

Artisan Rolls and Butter

### **Dessert**

Strawberry Vanilla Cake

Coffee Chocolate Ganache Tart

### **Lemonade**

\$40.50++

# Fairbanks Ranch

Minimum 40 ppl

### **Cobb Salad**

Vine Ripened Chopped Tomato, Applewood  
Smoked Bacon, Blue Cheese and Hard  
Boiled Egg  
*Avocado Ranch & Balsamic Vinaigrette*

### **Domestic & Imported Cheese**

Brie, Gouda, Swiss, Cheddar & Pepper Jack  
Served with Crackers and Sliced Baguettes

### **Seasonal Fresh Fruit**

Melons, Pineapple, Berries & Grapes

### *Entrees, choice of 2*

#### **Black Pepper & Sea Salt Crusted**

#### **Angus New York Roast (pre-carved)**

Wild Mushroom Demi Glace  
Scalloped Potatoes

#### **Seared Lemon Rosemary King Salmon**

Oven Roasted Tomato & Fennel Relish  
Linguini Pasta

#### **Pan Roasted Herb Chicken Breast with Dijon Cream**

Wild Rice & Quinoa Pilaf

#### **Baby Summer Vegetable Medley**

#### **Freshly Baked Bread Basket and Butter**

### **Dessert**

Flourless Chocolate Cake

Lemon Meringue Tart

### **Lemonade**

\$51.00++