

Luxury Suites Menu 2016

Hors d'oeuvres/Platter Menus & Buffet Selections

—SUMMER & FALL RACE MEETS— 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

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

Snacks & Platters, Continued

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**

Hawaiian Ahi Poke

Wonton Crisps and Cucumber Chips

\$100.00 Per Platter, Serves 15

Handmade Chicken Taquitos

Served with Shredded Lettuce, Cotija Cheese, Avocado Sauce, Salsa Roja and Chipotle Crema

\$10.50 Per Person, 3 pieces per person

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 Gratinée

\$90.00++ per pan, Serves 15ppl

Honey Stung Fried Chicken

Breast, Leg & Thigh Mix served "Picnic Style"

\$90++ per platter, 24 pieces

Smoked Salmon Display

Fresh Bagels, Cream Cheese, Red Onion, Hot House Tomatoes, Cucumbers, Capers & Lemon Wedges

\$200.00 per platter, Serves 15ppl

Italian Finger Sandwiches

Prosciutto and Basil Pesto on Focaccia, Salami & Provolone Rolls, Balsamic Roasted Vegetable Wraps

**\$6.75 per person, 3 pieces pp included
(Minimum 15 guests)**

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**

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
95.00++ 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

++20% Service Charge & Current Sales Tax Applies

Baja Med Buffet

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

Foccacia Rolls with Olive Oil

Dessert

Dulce de Leche Cheesecake

Pistachio Strawberry Cake

Lemonade

\$38.50++ per person

Tiki Picnic

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

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++

++20% Service Charge & Current Sales Tax Applies

Fairbanks Ranch

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++