Celebrity Suites Menus 2020
—SUMMER & FALL RACE MEETS— PREMIER FOOD SERVICES 858-755-6345

Snacks, Hors d’oeuvres & Platters

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

$10.00++ Per Person

**Antipasto Platter**
Italian Meats & Cheeses...Ham, Prosciutto, Salami, Provolone Wedges & Bocconcini Salad, Marinated Artichokes, Assorted Olives, Vegetable Giardiniera & Pepperoncinis. Served with Ciabatta

$11.50++ Per Person (Minimum 15 guests)

**Sushi Roll Platter**
*Reverse California Rolls *Spicy Tuna Rolls *Philly Rolls * Mamenori Vegetable Rolls
*Wasabi and Fresh Ginger, Soy Dipping Sauce

$385.00++ Per Platter, 120 pieces

**Vegetable Spring Rolls**
Freshly Fried with Plum Sauce

$9.00++ Per Person, (5 pieces per person)

**Chicken Wontons**
Served with Thai Sweet Chili Sauce

$9.00++ Per Person, (5 pieces per person)

**Pork Potstickers**
Served with Ponzu Sauce

$9.00++ Per Person, (5 pieces per person)

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

**All Stations Min 25ppl, unless otherwise noted**

**ALL AMERICAN STATION**
Mini Corn Dogs, Pretzel Bites, Popcorn Housemade Kettle Chips
Includes: Ketchup, Yellow Mustard, Honey Mustard & Cheese Sauce
$13.00++ per person

**“CARDIFF CRACK” STATION**
Grilled All Natural Burgundy Peppered Brandt Beef Tri Tip, Seaside Market’s Famous BBQ Sauce, Crispy Onions, Kings Hawaiian Rolls
Includes: Cole Slaw & Housemade Salt & Pepper Kettle Chips
$22.00++ per person (3 sliders per person)

**ASIAN STATION**
Lettuce Wraps
Minced Chicken, Julienned Carrots, Water Chestnuts & Green Onions
Sea Salt Edamame served Warm
Vegetable Egg Rolls
Freshly Fried with Plum Sauce
$16.00++ per person

Gourmet Bars
Apple Cranberry Bars, Lemon Bars or Cheesecake Bars
(full dozen only per type)
$33.50++ Per Dozen

Mini Cupcakes
Chocolate, Vanilla, & Red Velvet
$30.00++, Per Dozen (3 dz. min), Full dz. Per flavor

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**SIDES SALADS**
Minimum, 15ppl

**Caesar Pasta Salad…**with Sundried Tomatoes, Fresh Basil, Parmesan Cheese and Caesar Dressing
Add Chicken Breast 3.50pp

**California Greens…**Goat Cheese, Black Berries, Strawberries, Caramelized Walnuts, Rainbow Carrots and Poppyseed Dressing

**Chilled Broccoli Salad…**Golden Raisins, Toasted Almonds, Red Onions and Creamy Honey Dressing

**Classic Red Potato Salad…**Potatoes, Celery, Red Onion, Relish & Dijonaise

**Garden Salad…**Mixed Lettuce, Cucumbers, Grape Tomato, Carrots and Black Olives, Buttermilk Ranch & Balsamic Vinaigrette
$4.75++ per person, per serving

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**SANDWICHES**
8 Min Per Sandwich

**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 Potato Roll

**Deli Hoagie**
Sliced Ham, Salami, and Turkey on a Baguette with Swiss & Cheddar Cheeses, Basil-Marinated Tomato and Lettuce

**Caprese**
Fresh Mozzarella, Balsamic Marinated Tomatoes, Arugula and Pesto Aioli on Focaccia

**Roasted Vegetable Sandwich (Vegan)**
Roasted Vegetables, Hummus and Lettuce
Includes Housemade Salt & Pepper Kettle Chips
$13.75++ per person

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**Desserts**

**Chocolate Chip Cookies**
$32.00++ Per Dozen

**Brownies**
Double Fudge, Blondies or Salted Caramel
$34.00++ Per Dozen

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**Bunuelos Station**
Fried Cinnamon Sugar Tortilla Chips
Raspberry, Chocolate & Caramel Sauces
Whipped Cream & Maraschino Cherries
$4.75++ Per Person

++19% Service Charge & Current Sales Tax Applies
BAJA BUFFET
TJ Caesar Salad Hearts of Romaine, Croutons, Shaved Parmesan and Classic Caesar Dressing
Pico Platter Jicama, Cucumber, Mango, Watermelon and Oranges. Served with Limes & Tajin Seasoning
Tortilla Chips
Beef Barbacoa*
Chicken Fajitas
Mexican Rice & Charro Beans
Condiments – Salsa Roja, Crema, Avocado Sauce, Onions & Cilantro, Cotija Cheese
Flour & Corn Tortillas
Dessert
Dulce de Leche Cheesecake & Cinnamon Bunuelos
Iced Tea
$45.00++ per person
*Substitute Carne Asada for Barbacoa add $3.00++pp

COASTLINE BUFFET
Cabo Caprese Salad Sliced Yellow & Red Tomatoes with Queso Fresco & Chipotle Balsamic Vinaigrette
California Greens...Goat Cheese, Black Berries, Strawberries, Caramelized Walnuts, Rainbow Carrots and Poppyseed Dressing
Grilled Breast of Chicken
Three Citrus Buerre Blanc and Jeweled Pearl Cous Cous
Rosemary & Garlic Rubbed New York Strip
California Cabernet Demi Glace
Yukon Gold Mashed Potatoes with Chives
Seasonal Vegetable Medley
Sundried Tomato Olive Oil
Artisan Rolls and Butter
Dessert
Red Berry Opera Cake & Coffee Chocolate Ganache Tart
Iced Tea
$48.00++ per person

TIKI PICNIC BUFFET
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
Ginger, Brown Sugar and Soy Huli Huli Sauce
Long Grain Steamed Jasmine Rice with Scallions
Yaki Soba Noodles
Napa Cabbage & Julienne Vegetables
Steamed Vegetables with Garlic Oil
King’s® Hawaiian Rolls
Dessert
Mango Opera Mousse Cake & Chocolate Marquis
Iced Tea
$45.00++ per person

DEL MAR DELI
Caesar Pasta Salad...with Sundried Tomatoes, Fresh Basil, Parmesan Cheese and Caesar Dressing
Mixed Green Salad with 2 Choices of Dressing
Deli Meats and Cheeses
Roasted Carolina Turkey Breast, Cure 81 Ham & Genoa Salami
Aged Cheddar, Pepper Jack, Provolone
Sliced Red Onions, Lettuce, Tomatoes Mayonnaise and Mustard
Albacore Tuna Salad– $70++ Per Bowl. 15-18 servings
Assortment of Freshly Baked Bread and Rolls
Housemade Kettle Chips
Assorted Freshly Baked Cookies...Chocolate Chip, Peanut Butter and Vanilla Sugar
Iced Tea
$42.00++ per person

++19% Service Charge & Current Sales Tax Applies
FAIRBANKS RANCH

“The Ranch” Salad
Vine Ripened Grape Tomatoes, Rainbow Carrots, Cucumbers, Blue Cheese and Hard Boiled Egg
*Ranch Dressing & 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
Black Pepper & Sea Salt Crusted
*Angus New York Roast (pre-carved)*
Wild Mushroom Demi Glace

Seared Lemon Rosemary King Salmon
Oven Roasted Tomato & Fennel Relish

Pan Roasted Herb Chicken Breast with Dijon Cream

Wild Rice & Quinoa Pilaf
Scalloped Potatoes

Baby Summer Vegetable Medley

Artisan Rolls and Butter

Dessert
Flourless Chocolate Cake
Lemon Meringue Tart

*Lemonade*

$64.00++

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