

SKYROOM MENUS 2017

Hors d'oeuvres/Platter Menus & Buffet Selections

—SUMMER & FALL RACE MEETS— PREMIER FOOD SERVICES 858-755-6345

SNACKS & PLATTERS

Fancy Mixed Nuts \$48++ serves 15

Housemade Salt & Pepper Kettle Chips \$10++ serves 10 ***Add Onion Dip** \$17.50++ serves 10

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

\$10.00++ Per Person

Domestic & Imported Cheese

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

\$9.00++ Per Person

Seasonal Fresh Fruit

Melons, Pineapple, Berries & Grapes

\$7.00++ Per Person

Buttered Popcorn \$6++ serves 10

Hawaiian Bay Shrimp Salad & Ahi Poke

Bowl of California Mixed Greens, Mango Salsa, Pickled Ginger, Furikake, Wonton Crisps, Sliced Cucumbers & Toasted Sesame and Sea Salt Edamame

\$250.00 Per Platter, Serves 30

Antipasto Platter

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

\$10.50++ Per Person (Minimum 15 guests)

Artisan Cheese Tray

Bellweather Crecenza, Tillamook Extra Sharp White Cheddar, Moody's Smoked Blue Cheese and Manchego. Served with Assorted Fresh & Dried Fruits, Bread & Cie® Baguettes and Crackers

\$235.00 Per Platter, Serves 15-18 ppl

Beef Empanadas

Baked with Salsa Quemada & Chipotle Crema

\$9.00++ Per Person (3 pieces per person)

Vegetable Spring Rolls

Freshly Fried with Thai Sweet Chili Sauce

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

Steamed Vegetable Dumplings

Served Steamed with Ponzu Sauce

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

Gourmet Party Mix \$18 ++ serves 10

Smoked Salmon Display

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

\$200.00++ Per Platter, serves 15 ppl

Italian Finger Sandwiches

Prosciutto & Basil Pesto on Focaccia Salami & Provolone Rolls

Balsamic Roasted Vegetable Wraps

\$6.75++ Per Person (3 pieces per person)

Green Goddess Hummus

Carrot & Celery Crudite, Pita Chips

\$6.75++ Per Person

Spinach & Artichoke Dip

Carrot & Celery Crudite, Bread & Cie® Sliced Baguettes

\$6.75++ Per Person

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 \$3.50pp, Carne Asada for \$4.50pp

Chicken Tenders

Served with Ranch Dressing & Honey Mustard

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

++19% Service Charge & Current Sales Tax Applies

SAUSAGE SLIDERS

Mild Italian Sausage with Peppers & Onions
Chicken Sausage, Cider Braised Cabbage
Whole Grain Mustard, Spicy Brown Mustard
Freshly Baked Brioche Buns

Includes: Housemade Salt & Pepper Kettle Chips

\$15.00++ per person

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 Marinaded
Tomatoes, Arugula and Pesto Aioli on
Focaccia

\$10.00++ per person

Assorted Gourmet Bars Four Berry Crumble,
Lemon Bar, Apple Cranberry

\$29++ Per Dozen

Assorted Mini Tartlettes

Including: Lemon Meringue, Chocolate,
Red Berry

\$120++ (36pcs)

Chocolate Chip Cookies

\$29++ Per Dozen

STATIONS

PRETZEL DOGS

San Diego Pretzel Company®
Hebrew National All Beef Pretzel Dogs
Beer Cheese with Crudite
Includes: Spicy Brown Mustard, Honey Mustard,
BBQ Sauce

\$10.00++ per person (3 pieces per person)

DEVEILED EGGS

Deveiled Egg Halves

Toppings: Applewood Smoked Bacon,
Diced Pimientos, Chives, Black Olive Tapenade,
Smoked Paprika & Fried Onions

\$7.00++ per person (3 pieces per person)

DEL MARS FAMOUS CORNEDED BEEF

Del Mar's Famous Corned Beef,
Swiss Cheese, German Potato Salad
Cole Slaw, Mustard, Thousand Island
& Rye Bread

\$18.00++ per person

DESSERTS

Mini Sweet Cheek Cupcakes

Choose 3 Flavors

Blackout Chocolate with Chocolate Ganache Buttercream
Red Velvet with Silky Cream Cheese
So Cal Citrus with Pistachio Buttercream
Vanilla Bean with Pear Buttercream
Carrot Cake with Cream Cheese Icing

\$325++ (12dz./144 mini cupcakes)

SIDE SALADS *Minimum, 15ppl*

\$4.50++ per person, per serving

Bowtie Pasta Salad...with Sundried
Tomatoes, Julienne Vegetables, Asiago
Cheese, Peas & Basil Vinaigrette

California Greens...Goat Cheese, Black
Berries, Caramelized Walnuts,
Champagne Vinaigrette

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

Creamy Cole Slaw...Traditional Style

++19% Service Charge & Current Sales Tax Applies

Brownies *Double Fudge or Salted Caramel*
\$31++ Per Dozen

Cupcakes Chocolate, Vanilla,
Red Velvet or Carrot
\$36++ Per Dozen (3 dz. Min)

Mini Chocolate Assortment

To Include: Eclairs, Opera Cake, Chocolate
Brownie, Chocolate Duo Cake
\$120++ (36pcs)

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
Chile & Cheese Tamales**

**Mexican Rice
Charro Beans**

Condiments– Salsa Roja, Crema, Avocado Sauce,
Onions & Cilantro, Cotija Cheese

**Flour Tortillas
Corn Tostada Shells**

Dessert
Dulce de Leche Cheesecake
Cinnamon Bunuelos

Lemonade

\$39.50++ per person

**Substitute Carne Asada for Barbacoa
add \$3.00++pp**

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
with Garlic Butter

King's® Hawaiian Rolls

Dessert
Mango Opera Mousse Cake
Vanilla Cheesecake

Lemonade

\$39.50++ per person

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

COASTLINE BUFFET

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

California Greens...Goat Cheese, Black Berries, Caramelized Walnuts, Champagne Vinaigrette

Grilled Breast of Chicken
Three Citrus Buerre Blanc
Jeweled Pearl Cous Cous

Rosemary & Garlic Rubbed New York Strip
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

\$42.50++

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

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

\$53.00++

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