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

### Snacks, Hors d’oeuvres & Platters

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Serves</th>
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</thead>
<tbody>
<tr>
<td>Fancy Mixed Nuts</td>
<td>$50++</td>
<td>15</td>
</tr>
<tr>
<td>Buttered Popcorn</td>
<td>$9.25++</td>
<td>10</td>
</tr>
<tr>
<td>Housemade Salt &amp; Pepper Kettle Chips</td>
<td>$20++</td>
<td>10</td>
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<tr>
<td>Gourmet Party Mix</td>
<td>$20++</td>
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<tr>
<td>Domestically &amp; Imported Cheese</td>
<td>$10.00++</td>
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<tr>
<td>Antipasto Platter</td>
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<tr>
<td>Sushi Roll Platter</td>
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<tr>
<td>Vegetable Spring Rolls</td>
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<tr>
<td>Chicken Wontons</td>
<td>$9.00++</td>
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<tr>
<td>Artisan Cheese Tray</td>
<td>$260.00</td>
<td>15-18pp</td>
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<tr>
<td>Seasonal Fresh Fruit</td>
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<tr>
<td>Hummus Dips</td>
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<tr>
<td>Battered Green Beans</td>
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<tr>
<td>Spinach &amp; Artichoke Dip</td>
<td>$7.75++</td>
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<tr>
<td>Chilled Jumbo Shrimp On Ice</td>
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<td>Pork Potstickers</td>
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<tr>
<td>Chips &amp; Salsa</td>
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<tr>
<td>Mexican-Style Bay Shrimp Cocktail</td>
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<tr>
<td>Beef Empanadas</td>
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<tr>
<td>Chicken Taquitos</td>
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<tr>
<td>Nacho Bar</td>
<td>$10.50++</td>
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*15 person minimum per item*

**Fancy Mixed Nuts**
Tomato Basil & Artichoke Garlic
Kalamata Olives, Cucumber, Celery & Carrot Crudite
Pita Chips
$125.00++ Per Platter, Serves 15-18pp

**Battered Green Beans**
Cusabi Dipping Sauce
$50.00++ Per Person, Serves 15

**Spinach & Artichoke Dip**
Carrot & Celery Crudite, Bread & Cie® Sliced Baguette
$7.75++ Per Person

**Chilled Jumbo Shrimp On Ice**
Served with a Spiced Cocktail Sauce and Lemon Wedges
$220.00++ Per 4 Dozen

**Artisan Cheese Tray**
French Brie, Red Dragon with Mustard Seed and Ale, Tillamook Extra Sharp White Cheddar, Moody’s Smoked Blue Cheese & Spanish Manchego. Served with Assorted Fresh & Dried Fruits, Bread & Cie® Baguette, Crackers & Fig Jam
$260.00 Per Platter, Serves 15-18pp

**Seasonal Fresh Fruit**
Melons, Pineapple, Berries & Grapes
$7.75++ Per Person

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

**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

**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

**SIDE 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**

**DESSERTS**
- **Chocolate Chip Cookies**
  - $32.00++ Per Dozen
- **Brownies**
  - Double Fudge, Blondies or Salted Caramel
  - $34.00++ Per Dozen

**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

**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++

++19% Service Charge & Current Sales Tax Applies