



BREAKFAST 1-2 **Breakfast Buffets Breakfast Enhancements BREAKS** 3 - 4 Breaks A La Carte LUNCH 5 - 8 Plated Lunch **Lunch Buffets RECEPTION** 9 - 11 Hors d'oeuvre Reception **Reception Displays DINNER** 12 - 15 **Plated Dinner Dinner Buffet Themed Stations** 16 - 19 **BAR & WINE Bar Packages** Wine List

20

VENUE MAP

CONTINENTAL

\$24.00 PER PERSON

Assorted Seasonal Baked Goods

Sweet Butter & Preserves

Fresh Seasonal Fruit (3)

Orange Juice

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

AMERICAN

\$36.00 PER PERSON

Scrambled Eggs | Garden Chives 3

Applewood Smoked Bacon 3 1

Sausage Links 3 1

Breakfast Potatoes | Roasted Peppers (3)

Assorted Seasonal Baked Goods

Sweet Butter & Seasonal Preserves

Fresh Seasonal Fruit 3 (1)

Orange Juice

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Buffet serve time is 2 hours. 20 Guest Minimum.

Pricing subject to 23% service charge and current sales tax.

Service charge and sales tax subject to change.



Gluten Free Vegetarian Dairy Free Vegan







ENHANCEMENTS

Individual Yogurt Parfaits \$6.00 Yogurt | Seasonal Fruit Compote I Granola Assorted Bagels | Cream Cheese \$8.00 Breakfast Burritos (Half) \$8.00 Cheese | Potatoes | Egg

(Pricing listed below is per person, additional to selected buffet price per person)

Smoked Salmon Mini Bagels \$10.00 Smoked Salmon | Toasted Mini Bagels | Chive Cream Cheese | Capers | Onions

Cinnamon French Toast 🕖 \$10.00

Pecans | Maple Syrup | Powdered Sugar

Buffet serve time is 2 hours, 20 Guest Minimum.

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STRAWBERRY BREAK

\$28.00 PER PERSON

Long Stem Strawberries 3 6 6 Grand Marnier Vanilla | Dark Chocolate Rum | Nutella Dip Strawberry Tarts | Strawberry Shortcake Kebabs

REFRESH BREAK

\$26.00 PER PERSON

Traditional Hummus | Roasted Vegetables | Pita Bread 3 1 Individually Bagged Kettle Chips 3 (1) Sliced Seasonal Fruit (3) (1)

RACE BOOK BREAK

\$24.00 PER PERSON

Tortilla Chips | Guacamole & Salsa 10 Mini Corn Dogs | Mustard | Ketchup Pretzel Bites I Cheddar Cheese Sauce

WARM COOKIE BREAK

\$22.00 PER PERSON

Assorted Homemade Cookies Chocolate Chip | Oatmeal Raisin | Peanut Butter | White Chocolate Macadamia Nut Whole Milk I Low Fat Milk

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BEVERAGES

Bottled Water \$5.00 EACH Assorted Soft Drinks \$5.00 EACH Assorted Energy Drinks \$7.00 EACH \$34.00 PER QUART Orange Juice | Cranberry Juice Fruit Punch I Lemonade \$70.00 PER GALLON Iced Tea I Arnold Palmer \$70.00 PER GALLON Freshly Brewed Coffee \$80.00 PER GALLON Decaffeinated Coffee | Assorted Teas \$80.00 PER GALLON

SNACKS



STARTER SALADS (CHOOSE ONE)

Field Greens 3 (1)

Anjou Pear | Asparagus | Balsamic Raisins | Lemon Brown Sugar Vinaigrette

Romaine

Grilled & Classic Romaine Lettuce | Parmesan | Light Garlic Dressing

Baby Spinach 3 🕙

Baby Spinach | Walnuts | Strawberries | Feta | Saba Dressing

ENTRÉE (CHOOSE ONE)

New York Steak | Chimichurri 3 1 \$70.00 PER PERSON

Blackened Atlantic Salmon | Red Wine Reduction 3 1 \$68.00 PER PERSON

Pan Seared Chicken I Fine Herb Sauce (3) \$66.00 PER PERSON

Red Curry Grilled Vegetables 3 (1) \$64.00 PER PERSON

DESSERTS (CHOOSE ONE)

Panna Cotta 3

Fruit Tart

Double Chocolate Cake

ACCOMPANIMENTS

Artisan Bread | Sweet Butter

Starter Salad

Starch

Seasonal Vegetable

Dessert

Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Teas

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WIN \$68.00 PER PERSON

Artisan Bread | Butter

Traditional Hummus (3) (1)

Roasted Vegetables | Pita Bread

Cracked Tabbouleh Salad (1) (a)

Parsley | Lemon | Romaine | Bell Pepper | Radicchio | Citrus Vinaigrette

Oregano Marinated Chicken Breast 1

Lemon & Bay Leaf Rice Pilaf

Slow Braised Beef Short Rib

Couscous | Artichokes | Sun Dried Tomatoes

Seared Atlantic Salmon (3)

Lemon Cream

Cardamom & Rose Rice Pudding 3 0

Roasted Hazelnut Pot de Crème

Baklava 🕖

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Buffet serve time is 2 hours. 20 Guest Minimum.

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PLACE \$60.00 PER PERSON

Artisan Bread | Sweet Butter

Waldorf Salad 3 0

Granny Smith Apples | Walnuts | Celery

Classic Caesar

Romaine | Parmesan Cheese | Focaccia Croutons | Garlic Dressing

Roasted Fingerling Potato Salad 3 (1)

Avocado | White Balsamic Dressing

Barbecue Beef Brisket

Mesquite Barbecue Sauce

Herb Roasted Chicken 3 1

Roasted Garlic Cumin Pork Loin (3)

Smashed Potatoes (3)

Sour Cream | Cheese | Chives

Double Smoked Baked Beans (3)

Buttery Sweet Corn Off the Cob 3 3

Strawberry Shortcake Cups

Pecan & Sea Salt Caramel Bars 🕖

Double Fudge Brownies

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Buffet serve time is 2 hours, 20 Guest Minimum.

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SHOW \$56.00 PER PERSON

California Chopped Salad 3 🕖

Herbed Ranch Dressing

Organic Kale & Apple Coleslaw 🕸 🛈 🕢

Fingerling Potato Salad 3 (1)

Choose Any 3 Different Sandwich Selections

(All served on a French baguette with chips & popcorn individually wrapped)

Roast Beef

Swiss | Tomato | Arugula | Caramelized Onion | Garlic Aioli

Smoked Turkey Breast

Cheddar | Tomato | Avocado | Baby Spinach | Cranberry Aioli

Black Forest Ham

Swiss | Tomato | Green Leaf | Bavarian Mustard

Albacore Tuna

Red Onion | Celery | Capers | Relish | Green Leaf | Tomato

Grilled Veggie

Zucchini | Eggplant | Portobello Mushroom | Red Onion | Tomato | Baby Spinach | Boursin Cheese Spread

Fresh Strawberry Vanilla Tarts

Apple Cinnamon Crisp

Lemon Shortbread Squares

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Buffet serve time is 2 hours. 20 Guest Minimum. Pricing subject to 23% service charge and current sales tax.





Gluten Free Vegetarian Dairy Free Vegan Vegan







COLD (TRAY PASSED & STATIONED HORS D'OEUVRES - MINIMUM OF 50 PIECES PER ITEM)

FIELD \$6.00 EACH

Caprese Salad on a Stick | Garden Basil | Balsamic Syrup 🕸 🕢

Fine Diced Greek Salad | Feta | Kalamata Olives (3)

Vegetable & Avocado Summer Roll | Sweet Chili Sauce 3 1

FARM \$7.00 EACH

Cured Parma Ham | Melon | Balsamic Reduction (3) Pulled Smoked Chicken | Brandied Apricot | Nut Cracker Beef Tenderloin | Roquefort Shortbread | Horseradish Cream Candied Maple Bacon | Boursin | Garlic Crumbs

OCEAN \$8.00 EACH

Ahi Tuna Poke | Black Sesame | Macadamia Nut | Mint 🕸 🕡

Dungeness Crab | Watermelon | Curry Aioli 1

Pacific Shrimp | Thai Barbecue Sauce | Pickled Jicama 🛈

Bay Scallop Ceviche | Farm Peppers | Lime | Cilantro 🕸 🗊

Pricing subject to 23% service charge and current sales tax. Service charge and sales tax subject to change.









HOT (TRAY PASSED & STATIONED HORS D'OEUVRES - MINIMUM OF 50 PIECES PER ITEM)

FIELD \$6.00 EACH

Salt Baked Mini Potato | Pancetta & Cheddar Cheese (§)

Portobello Mini Quiche | Asiago Cheese

Spanakopita | Peppered Greek Yogurt 🕖

Crispy Vegetable Spring Roll | Mint Syrup 1 0

FARM \$7.00 EACH

Ham Croquette | Honey Dijon

All Beef Slider | Pickle | Cheddar Cheese | 1000 Island

Green Leaf | Tomato | Pickle | Cheddar Cheese

Brie en Croûte | Mango Habanero Preserve

OCEAN \$8.00 EACH

Maryland Crab Cake | Lemon Aioli 1

Tempura Prawn | Soy Chili Dip 1

Rice Flake Crusted Shrimp | Black Pepper Caramel

Brown Sugar Bacon Wrapped Scallop | Chimichurri 🚳 🐠

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CREAMERY & CHARCUTERIE

\$28.00 PER PERSON

Hand Crafted Californian & International Cheese Selection **Cured & Smoked Meat Selection** Dried Fruits | Nuts | Condiments & Accompaniments Artisanal Breads | Lavash | Grissini | Crackers

CREAMERY \$26.00 PER PERSON

Hand Crafted Californian & International Cheese Selection Red Flame Grape | Dried Fruit | Nuts | Artisanal Bread | Crackers @

CHARCUTERIE

\$24.00 PER PERSON

International Cured & Smoked Meats | Grain Mustard | Orange Dijon Rosemary Kalamata Olive | Artisanal Bread (1)

VEGETABLE CRUDITÉS

\$22.00 PER PERSON

Garden Vegetables | Heirloom Tomatoes | Radishes | Jicama Herb Sour Cream | Pepper Ranch Dip | Creamy Hummus 🕸 🕢

FRUIT \$20.00 PER PERSON

Seasonal Sliced Fruit | Melon | Wild Berries | Orange Honey (3) (1)

Pricing subject to 23% service charge and current sales tax. Service charge and sales tax subject to change.

RACE ONE (CHOOSE ONE)

Beet Salad (3)

Salt Roasted Golden Beets | Goat Cheese | Candied Pecans | Arugula | Burnt Honey

Heirloom Tomato Salad

Burrata | Crispy Prosciutto | Focaccia Croutons | White Balsamic

Romaine Salad

Grilled & Classic Romaine Lettuce | Parmesan | Light Garlic Dressing

Field Salad (3) (1)

Field Greens | Anjou Pear | Asparagus | Balsamic Raisins | Lemon Brown Sugar Vinaigrette

Kale Salad (8)

Organic Kale | Avocado | Red Grapes | Pine Nuts | Pecorino | Roasted Shallot Dressing

ADDITIONAL FIRST COURSE ENHANCEMENTS

Smoked Chicken Risotto 3 \$12.00 PER PERSON

Roasted Shiitake | Sweet Peas | Boursin | Pecorino

Dungeness Crab Cake (1) \$16.00 PER PERSON

Mango Sweet Chili Salsa | Kale & Pear Slaw

Grilled Tiger Prawns (1) \$16.00 PER PERSON

Avocado Toast | Charred Pineapple | Lemon Sour Cream

Pricing subject to 23% service charge and current sales tax.

Service charge and sales tax subject to change.

"Choice" would be at a higher price entree. Guarantee for each selection required.





RACE TWO (CHOOSE ONE)

Ginger Soy Seared Halibut 3 1 \$76.00 PER PERSON

Scallion Fried Rice | Sesame Bok Choy | Teriyaki

Scottish Salmon (3) \$76.00 PER PERSON

Lemon Quinoa | Maple Glazed Asparagus | Chive Beurre Blanc

Black Pepper Crusted Filet Mignon (1) \$74.00 PER PERSON

Roasted Fingerling Potatoes | Heirloom Tomato | Merlot Reduction

Braised Short Rib \$72.00 PER PERSON

Stone Ground Polenta | Root Vegetables | Crispy Shallots

Red or Green Vegetable Curry 3 1 1 \$68.00 PER PERSON

Cilantro Almond Steamed Rice | Seared Tofu | Crispy Shallots

Dijon Chicken Breast (3) \$68.00 PER PERSON

Roasted Garlic Mashed Potatoes | Grilled Citrus | Asparagus | Fines Herbes Sauce

RACE THREE (CHOOSE ONE)

Belgian Chocolate & Almond Cake

Cappuccino Cream | Raspberry Compote

Greek Yogurt Panna Cotta

Mango Coulis | Macadamia Biscotti | Phyllo Leaf

Almond Berry Tart

Vanilla Anglaise | Shortbread Crust

Orange & Purple Basil Créme Brûlée

Vanilla Cheesecake

Nutella Cream I Hazelnut Grissini

Pricing subject to 23% service charge and current sales tax.



HUNTINGTON BUFFET

\$74.00 PER PERSON

Artisan Bread & Sweet Butter

Spinach Salad 3 0

Baby Spinach | Walnuts | Anjou Pear | Goat Cheese | Saba Dressing

Quinoa Salad 🚳 🛈 🍑

Quinoa | Chickpeas | Tomatoes | Flat Parsley | Lemon Lime Vinaigrette

Classic Caesar Salad

Parmesan I Focaccia Croutons

Grilled Beef Tenderloin (3)

Garlic Potatoes I Chimichurri Sauce

Blackened Salmon (3)

Oven Roasted Cauliflower | Citrus Butter

Lemon Pepper Chicken

Green Asparagus | Almond Rice

Roasted Cheese Tortellini

Artichokes | Sun-dried Tomatoes | Basil | Asiago Cheese

Vanilla Panna Cotta I Fresh Berries

Belgium Chocolate Bar | Raspberries | Candied Nuts | Popcorn

Sour Cream Cheesecake | Mango Sauce

Lemon Squares | Maple Pineapple 🕖

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Buffet serve time is 2 hours, 20 Guest Minimum.

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SLIDER \$30.00 PER PERSON

BBQ Pulled Chicken Slider | Crispy Onions (1)

Beef Slider | Cheddar Cheese | Butter Lettuce | Tomato | Pickles

Beer Battered Buffalo Shrimp | Blue Cheese Crumbles | Creamy Slaw

SANTA ANITA CARVED SANDWICHES

\$28.00 PER PERSON

Roast Beef | Turkey | Corned Beef

Mustard | Pickles | Creamy Horseradish

Choice of Ciabatta | Rye | White Bread

Add Carver \$250 Per Carver (1 per 40 people)

SALAD \$24.00 PER PERSON

Asian Chicken Salad

Pulled Chicken | Savoy Cabbage | Red Onions | Cilantro | Lime |

Crispy Wonton | Salted Peanuts | Sweet Chili Dressing

Organic Kale Salad 1

Young Kale | Avocado | Soaked Raisin | Juicy Pear | Grated Pecorino | White Balsamic

Crab Louie (3)

Crab Meat | Iceberg Lettuce | Heirloom Tomato | Chives | Traditional Louie Dressing

DESSERT \$22.00 PER PERSON

Long Stem Strawberries

Grand Marnier Vanilla | Dark Chocolate Rum | Nutella Dip

Lemon Squares | Raspberry Tarts

Vanilla & Honey Yogurt Panna Cotta 🕖

Pricing subject to 23% service charge and current sales tax.

Service charge and sales tax subject to change.

Any station available in addition to full menu. Minimum of (3) stations in place of entree/full menu.



HOST BAR

A fully stocked bar featuring a selection of spirits, red and white wines, beers, soft drinks, Santa Anita Park bottled water and juice mixers. A bartender fee of \$200.00 plus tax will apply. One bartender required per 150 guests.

Host your group's bar tab on consumption or choose one of our hosted bar packages. Hosted bar packages require a minimum of 25 guests. Prices exclusive of applicable sales tax and 23% service charge.

	Standard Beer Wine Champagne	Premium Beer Wine Champagne
3 Hour	\$35.00	\$41.00
4 Hour	\$38.00	\$44.00
5 Hour	\$40.00	\$46.00
	Standard Full Open Bar	Premium Full Open Bar
3 Hour	\$42.00	\$48.00
4 Hour	\$45.00	\$51.00
5 Hour	\$47.00	\$53.00

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CASH BAR

Cash bars are charged on consumption. A bartender fee of \$200.00 plus tax will apply. One bartender required per 150 guests.

Fruit Juices	\$5.00	Domestic Beer	\$11.00
Soft Drinks	\$5.00	Imported Beer	\$12.00
Bottled Water	\$5.00	Cordials	\$14.00
Energy Drinks	\$7.00	Red Wine Selection	\$14.00
		White Wine Selection	\$14.00

STANDARD BRANDS

\$14.00

Tito's Handmade Vodka | Bombay Gin | Bacardi Rum | Hornitos Tequila | Jack Daniel's Whiskey | Maker's Mark Bourbon | Dewar's Blended Scotch

PREMIUM BRANDS

\$15.00

Grey Goose Vodka | Hendrick's Gin | Woodford Reserve Bourbon | Don Julio Tequila | Crown Royal Whiskey | Johnnie Walker Black Label **Blended Scotch**

SPECIALTY COCKTAILS

\$15.00

Baldwin Buck (Official Cocktail of Santa Anita Park)

Kentucky Bourbon | Ginger Liqueur | Honey Simple Syrup | Lemon Juice | Grapefruit Juice | Peychaud's Bitters

Mint Julep

Bourbon | Mint Infused Syrup | Fresh Mint Bouquet

Horseshoe Margarita

Silver Tequila | Lime | Orange Zest | Agave Nectar

American Thoroughbred

Tito's Handmade Vodka | Fever Tree Ginger Beer | Fresh Lime

Pricing subject to 23% service charge and current sales tax.



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Domaine Ste. Michelle Columbia Valley	\$44.00
Benvolio Prosecco Veneto Italy	\$52.00
Schramsberg Blanc De Noir North Coast	\$78.00
Louis Roederer Collection 243	\$104.00
Beau Joie Brut Épernay	\$105.00
Ruinart Blanc de Blancs	\$125.00
Veuve Clicquot Yellow Label	\$130.00
Möet and Chandon Imperial Brut	\$132.00
Möet and Chandon Imperial Rosé	\$165.00
Möet and Chandon Dom Pérignon	\$425.00
Louis Roederer Cristal	\$575.00

WHITE & ROSÉ

Kendall-Jackson Vintner's Reserve Chardonnay Sonoma	\$44.00
Matanzas Creek Sauvignon Blanc Sonoma	\$52.00
Conundrum White Blend California	\$52.00
Santa Margherita Pinot Grigio Venezia	\$56.00
Jean-Luc Colombo Rosé Provence	\$60.00
Gran Moraine Rosé Oregon	\$60.00
Sonoma-Cutrer Chardonnay Sonoma	\$60.00
Whispering Angel Rosé Provence	\$60.00
Cakebread Chardonnay Anderson Valley	\$96.00
Far Niente Chardonnay Napa	\$160.00

Pricing subject to 23% service charge and current sales tax. Service charge and sales tax subject to change.

RED

Kendall-Jackson Vintner's Reserve	
Cabernet Sauvignon Sonoma	\$52.00
Terrazas de los Andes Malbec Mendoza	\$52.00
La Crema Pinot Noir Sonoma Coast	\$56.00
Stag's Leap Merlot Napa	\$64.00
Austin Hope Cabernet Sauvignon Paso Robles	\$85.00
The Prisoner Red Blend Napa	\$115.00
Cakebread Cabernet Sauvignon Napa	\$135.00
Caymus Cabernet Sauvignon Napa	\$195.00
Opus One Meritage Napa	\$645.00

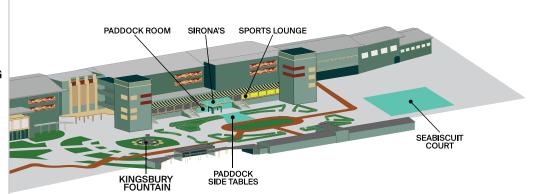
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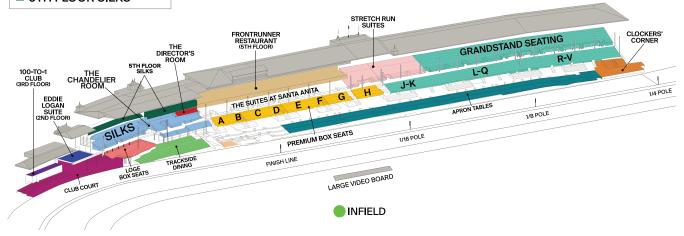




VENUE MAP

- 100-TO-1 CLUB
- APRON TABLES
- CLOCKERS' CORNER
- CLUB COURT
- **EDDIE LOGAN SUITE**
- FRONTRUNNER
- GRANDSTAND SEATING
- INFIELD
- LOGE BOX SEATS
- PADDOCK ROOM
- PREMIUM BOX SEATS
- SEABISCUIT COURT
- SILKS
- SIRONA'S
- SPORTS LOUNGE
- STRETCH RUN SUITES
- THE DIRECTOR'S ROOM
- ☐ THE SUITES AT SAP
- TRACKSIDE DINING
- 5TH FLOOR SILKS









Our Chef will be delighted to customize a menu to your exact dietary preferences.

For booking and additional information, please call your Event Sales Manager or (626) 574-6400.

