

Catering at Richmond International Raceway®



Kendall Jones CEC & CFBE

Born in the Appalachian Mountains of Tennessee; Chef Kendall Jones was raised farming cattle & catfish farms from a child through High School. While in College, Kendall worked in numerous kitchens from fine dining, Hotels, and even fast food venues to learn all the basics of cooking. After Graduating college with degrees in Criminal Psychology & Accounting Kendall decided to further his career in Culinary Arts.

Kendall chose to attend the International Culinary Institute of Atlanta in 2005. While in Atlanta, Kendall worked for the top catering company Divine Events apprenticing for Chef Stephen Rodney. During his time there Kendall was part of an elite company winning numerous awards such as the NACE National Catered Event of the Year Best off Premise Event, ISES Esprit Award for Crème de La Crème off Premises, NACE 1st Place Winner for Trends in Wedding Table Design, & Allie Award Winner for Best Plated Menu. While in Atlanta Kendall was cooking for many high profile clients and numerous famous celebrates. Kendall has also prepared numerous dinners for Ambassadors of China, Japan, & Germany.

No more than a month after graduating from culinary school and becoming a certified chef, Kendall began working with Americrown in 2007 as Sous Chef for our Daytona 500 Club. While with Americrown Kendall has traveled to numerous tracks providing fine dining for our clubs & suites in Miami, Richmond, Martinsville, Talladega, Daytona, & Watkins Glen. After a year as Sous Chef in Daytona Kendall was relocated in 2008 and became Executive Sous Chef for Richmond International Raceway's Torque Club. Kendall will be overseeing the on & off site catering for Richmond's clientele providing great food and personalized menus to exceed every clients expectation.



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Please fax orders to **804.228.7555** or call Marshall Brown
804.614.0696, or Email mbrown@americrown.com



Breakfast Options



***Light Continental*...\$8.95**

- Premium Bakery Fresh Croissant, Muffins and Danish Served with Whipped Butter, Assorted Jams and Honey

***Traditional Continental*...\$10.95**

- Premium Bakery Fresh Croissant, Muffins and Danish Served with Whipped Butter, Assorted Jams and Honey
- Fresh New York Style Bagels with Plain, Chive and Strawberry Cream Cheeses
- Seasonal Imported and Domestic Fruit and Berry Display with Yogurt Dipping Sauce

***Cold Breakfast*...\$11.95**

- Assorted Healthy Cereals and Granola with Skim and Whole Milk
- Premium Bakery Fresh Croissant, Muffins and Danish Served with Whipped Butter, Assorted Jams and Honey
- Fresh New York Style Bagels with Plain, Chive and Strawberry Cream Cheeses
- Seasonal Imported and Domestic Fruit and Berry Display with Yogurt Dipping Sauce

***Hot Breakfast*...\$16.95**

- Premium Bakery Fresh Croissant, Muffins and Danish Served with Whipped Butter, Assorted Jams and Honey
- Farm Fresh Scrambled Eggs with Aged Cheddar Cheese and Micro Chives
 - Sugar Cured Grilled Pit Ham Steaks
 - Maple Glazed Sausage Links
- Crispy Red Bliss Creamer Potatoes with Caramelized Peppers and Onions

****Breakfast Build-Your-Own Buffet Options, \$19.95***

**Comes with Premium Bakery Fresh Croissant, Muffins and Danish with Whipped Butter, Assorted Jams and Honey*

***Hot Breakfast*...Pick One**

- Traditional Farm Fresh Eggs Benedict with English Muffin, Hollandaise and Canadian Bacon
 - Farm Fresh Egg Frittata with Aged Cheddar Cheese and Fresh Vegetables
- Quiche of Sugar Cured Grilled Pit Ham, Fresh Vegetables and Aged Cheddar Cheese
- Home Made Blintz of Cream Cheese, Raspberry Compote, Whipped Cream and Fresh Berries
 - Baked French Toast with Roasted Granny Smith Apples, Cinnamon and Maple Syrup

***Hot Breakfast Side*...Pick Two**

- Crispy Apple Wood Smoked Bacon
- Sugar Cured Grilled Pit Ham Steaks
 - Maple Glazed Sausage Links
- Crispy Red Bliss Creamer Potatoes with Caramelized Peppers and Onions
 - Creamy White Cheddar Cheese Grits
- Hash Brown and Aged Cheddar Cheese Casserole Au Gratin

All Breakfast menus include Fresh Brewed Regular and Decaf. Coffee, and Fresh Orange Juice

Lunch Options



***Ultimate Deli* ...\$19.95**

- Fresh Shaved Oven Roasted Turkey Breast, Black Forest Ham, Roast Beef and Genoa Salami
 - Shaved Artisan Provolone, Cheddar and Dill Havarti
 - Bakery Fresh Artisan, White and Multigrain Breads, Onion Slider Roll and Mini Croissant
- Served with Leaf Lettuce, Vine Ripened Tomato, Shaved Red Onion, Garlic Dill Sliced Pickles, Mayonnaise, Dijon, Yellow Mustard and Horseradish-Chive Aioli
- Chilled Red Bliss Potato Salad with Tarragon, Dill and Red Onion
 - Crispy Home Made Chips with Kosher Salt and Parmesan
 - Assorted Fresh Baked Cookies and Moist Fudge Brownies

***Light Bites* ...\$20.95**

Assorted Bakery Fresh Sliders...

- Chicken Salad with Grapes and Almonds, Roast Beef, Cheddar and Horseradish-Chive Aioli, Roasted Turkey, Dill Havarti and Dijonaise
- Italian Pinwheels of Black Forest Ham, Genoa Salami, Provolone, Leaf Lettuce, Sun Dried Tomatoes and Green Olive Tapenade
- Greek Pasta Salad of Roasted Red Peppers, Vine Ripened Tomato, Feta Cheese, Red Onion and House Vinaigrette
 - Seasonal Tropical Fruit Medley
- Assorted Fresh Baked Cookies and Moist Fudge Brownies

***Gourmet Pit BBQ* ...\$21.95**

- Slow Smoked Pulled Pork BBQ and Grilled Chicken Breast with Mango-Chipotle BBQ
 - Bakery Fresh Kaiser and Onion Buns with Leaf Lettuce, Vine Ripened Tomato, Shaved Red Onion and Garlic Dill Sliced Pickles
- Savory Baked Beans with Onions and Apple Wood Smoked Bacon
 - Classic Shredded Southern Style Cole Slaw
 - Sliced Fresh Watermelon
- Assorted Fresh Baked Cookies and Moist Fudge Brownies

***Back Yard Picnic* ...\$20.95**

- Fresh Grilled Angus Hamburgers and All Beef Hot Dogs
- Bakery Fresh Kaiser and Hot Dog Buns with 3 Alarm Chili, Cheese, Leaf Lettuce, Vine Ripened Tomato, Shaved Red Onion, Garlic Dill Sliced Pickles and Classic Dressings
 - Classic Shredded Southern Style Cole Slaw
- Chilled Red Bliss Potato Salad with Tarragon, Dill and Red Onion
 - Assorted Fresh Baked Cookies and Moist Fudge Brownies

****Lunch "Build-Your-Own" Buffet Options, \$28.95***

**Comes with Fresh Garden Greens, Crisp Vegetables, House Vinaigrette and Herb Ranch Dressing or Tomato Bisque with Fresh Basil and Shaved Parmesan*

**Comes with Premium Bakery Fresh Dinner Rolls and Whipped Butter*

***Lunch Main Item*...Pick Two**

- Slow Smoked Baby Back Ribs with Mango-Chipotle BBQ
- Jumbo Sautéed Low Country Shrimp and Creamy White Cheddar Cheese Grits
- Crispy Pecan Crusted Chicken Breast with Balsamic-Whole Grain Honey Dijon Drizzle
 - Pan Seared Ginger Marinated Cold Water Salmon with Tropical Fruit Salsa
- Italian Braised Beef Short Rib with Tomato, Port Wine, Garlic and Fresh Herb Demi Glace

***Lunch Side Item*...Pick One**

- Crispy Creamer Potatoes with Parmesan and Chive
 - Roasted Garlic Whipped Potatoes
 - Wild Rice Pilaf

***Lunch Side Item*...Pick One**

- Oven Roasted Italian Vegetable Medley
- Sautéed Haricot Vert with Roasted Red Peppers and Caramelized Onions
 - Sweet Corn and Sugar Snap Peas

***Dessert Item*...Pick One**

- Mini Key Lime Tartlets, Chocolate Bundt Cakes and Petit Fours
 - New York Turtle Cheese Cake
- Chocolate Espresso Pot De Crème with Fresh Whipped Cream
- Crème Brulee Bread Pudding with Caramel Sauce, White Raisins and Cinnamon
 - Mixed Berry Cobbler with Rolled Oat and Almond Crumb Crust
- Display of Fresh Seasonal Fruit and Berries with Kahlua Chocolate Sauce
 - Vanilla Bean Crème Brulee



**Plated Lunch Options*

**Comes with Premium Bakery Fresh Dinner Rolls and Whipped Butter*

**Choice of Fresh Garden Greens Salad, Caesar Salad or Spring Greens Salad*

Choice of One

- Crispy Pecan Crusted Chicken Breast with Roasted Garlic Mashed Potatoes, Spinach and Balsamic-Whole Grain Honey Dijon Drizzle **\$23.95**
- Pan Seared Ginger Marinated Cold Water Salmon with Tropical Fruit Salsa, Coconut Scented Jasmine Rice and Sautéed Sesame Sugar Snap Peas **\$23.95**
- Italian Roasted Chicken Breast with Grilled Artichoke-Roasted Red Pepper-Kalamata Olive Compote and Creamy Parmesan Risotto **\$18.95**
- Jumbo Lump Crab Cakes with Lemon Basil Aioli, Wild Rice Pilaf, Grilled Asparagus and Fried Lemon **\$29.95**
- Pan Seared Bistro Filet with Steak Butter, Crispy Creamer Potatoes and Roasted Italian Vegetable Medley **\$28.95**
- Mixed Grill of Sliced Filet Mignon and Pan Seared BBQ Jumbo Shrimp with Roasted Garlic Whipped Potato, Sautéed Spinach, Béarnaise and Balsamic Reduction **\$38.95**

***Dessert Item Ala Carte*...Pick One**

- Chocolate Espresso Pot De Crème with Fresh Whipped Cream
- Mixed Berry Cobbler with Rolled Oat and Almond Crumb Crust
 - Vanilla Bean Crème Brûlée
 - French Apple Tart with Caramel Sauce
- New York Turtle Cheese Cake with Chocolate Drizzle
- White and Dark Chocolate Dipped Strawberries

**Box Lunch Build-Your-Own Options, \$12.95*

**Comes with Fresh Deli style Sandwich, Side Item, Bottled Water and a Cookie.*

Choice of

Artisan Kaiser or Focaccia Wrap

Choice of One Meat

Roasted Turkey, Black Forest Ham, Roast Beef or Gourmet Chicken Salad

Choice of One Cheese

Provolone, American, Dill Havarti or Pepper Jack

**Comes with Leaf Lettuce, Vine Ripe Tomato, Pickle, Red Onion and Herb Dijonaise*

Choice of Side Item

Small Bag Chips, Gourmet Potato Salad or an Apple

Choice of Cookie

Chocolate Chip, Rocky Road or Oatmeal Raisin

Dinner Options



**Dinner Buffet Options*

***Italian* ...\$32.95**

- Grande Anti Pasto Display of Artisan Meats, Cheeses, Marinated Vegetables and Herb Crostini
- Chopped Salad of Romaine Hearts, Radicchio, Artichokes, Vine Ripened Tomatoes, Red Onion, Olives, Croutons and Fresh Herbs with House Vinaigrette
 - Marinated Grape Tomatoes, Baby Mozzarella Balls, Basil Ribbons, Baby Greens and Pesto Vinaigrette with Sweet Balsamic Reduction
- Crepe Manicotti of Chicken, Spinach, Ricotta, Mozzarella and Rich Parmesan Cream Gratin
 - Pan Seared Shrimp Scampi with Bow Tie Pasta, Sun Dried Tomatoes, Lemon Butter, White Wine and Grilled Lemon
 - Oven Roasted Italian Vegetable Medley
 - Crispy Creamer Potatoes with Parmesan and Fresh Herbs
- Garlic Breadsticks and Herb Infused Focaccia with Olive Oil, Balsamic and Butter
 - Fresh Strawberries with Crème Anglaise, Cheese Cake Tiramisu and Chocolate Dipped Cannolis with Sweet Ricotta Filling

***South West* ...\$24.95**

- Sweet Corn and Black Bean Salsa with Crispy Corn Tortillas
- Romaine Wedge Salad with Roasted Peppers, Grilled Onion, Corn, Vine Ripe Tomatoes, Corn Tortilla Ribbons and Avocado Ranch Dressing
- Mini Chimichangas of Mojo Pork, Pepper Jack and Refried Beans with Melted White Queso
 - Chicken Poblano Enchiladas with Peppers, Onions and Rich Red Enchilada Sauce
 - Fajita Station of Carne Asada, Red Rice and Black Beans, Soft Flour Tortillas, Shredded Cheese, Guacamole, Sour Cream, Pico De Gallo, Lettuce, Vine Ripe Tomato and Fresh Cilantro
 - Tres Leches, Tropical Minted Fruit Salad and Mexican Flan

***Steakhouse* ...\$42.95**

- Wedge Salad with Bleu Cheese Crumbles, Vine Ripe Tomato, Red Onion and House Vinaigrette
- Marinated Artichoke and Hearts of Palm Salad with Mixed Greens and Feta Cheese
- Pan Seared Lollipop Lamb Chops with Rosemary-Dijon Rub and Sweet Balsamic Reduction
 - Beef Tenderloin Medallions with Jumbo Lump Crab, Asparagus and Béarnaise Sauce
 - Potato Gruyere Gratin
 - Sweet Corn and Sugar Snap Peas
 - Bakery Fresh Dinner Rolls and Butter
 - New York Turtle Cheese Cake and Crème Brulee Bread Pudding with Caramel Sauce, White Raisins and Cinnamon

(continued on following page)

**Dinner Buffet Options* (continued)

***Free Range*...\$32.95**

- Spring Salad of Baby Greens, Granny Smith Apples, Dried Cranberries, Goat Cheese, Candied Pecans and Basil-Balsamic Vinaigrette
- Marinated Grape Tomatoes, Baby Mozzarella Balls, Basil Ribbons, Baby Greens and Pesto Vinaigrette with Sweet Balsamic Reduction
- Pan Seared Chicken Piccata with Fusilli Pasta, Spinach and Sun Dried Tomatoes
 - Sautéed Haricot Vert with Roasted Red Peppers and Caramelized Onions
 - Crispy Creamer Potatoes with Parmesan and Fresh Herbs
 - Bakery Fresh Dinner Rolls and Butter
- Mini Key Lime Tartlets, Chocolate Bundt Cakes and Petit Fours

***Coastal*...\$35.95**

- Citrus Salad of Shredded Lettuce, Orange, Grapefruit, Avocado, Vine Ripe Tomato, and Red Onion with Honey-Lime Vinaigrette
- Fresh Garden Greens, Crisp Vegetables, House Vinaigrette and Herb Ranch Dressing
- Jumbo Lump Crab Cakes, Creamy Parmesan Risotto and Roasted Red Pepper Coulis
 - Pan Seared Blackened Mahi-Mahi, Tropical Fruit Salsa and Grilled Lemon
 - Grilled Asparagus with Béarnaise Sauce
 - Bakery Fresh Dinner Rolls and Butter
- Mini Key Lime Tartlets, Chocolate Bundt Cakes and Petit Fours



Choice of 2 Salads

- Chopped Salad of Romaine Hearts, Radicchio, Artichokes, Vine Ripened Tomatoes, Red Onion, Olives, Croutons and Fresh Herbs with House Vinaigrette
 - Marinated Grape Tomatoes, Baby Mozzarella Balls, Basil Ribbons, Baby Greens and Pesto Vinaigrette with Sweet Balsamic Reduction
- Spring Salad of Baby Greens, Granny Smith Apples, Dried Cranberries, Goat Cheese, Candied Pecans and Basil-Balsamic Vinaigrette
- Marinated Artichoke and Hearts of Palm Salad with Mixed Greens and Feta Cheese

**Comes with Premium Bakery Fresh Dinner Rolls and Whipped Butter*

Choice of Two Entree

- Pan Seared Chicken Piccata with Fusilli Pasta, Capers, Garlic, White Wine and Lemon Butter
- Crispy Pecan Crusted Chicken Breast with Balsamic-Whole Grain Honey Dijon Drizzle
 - Jumbo Lump Crab Cakes and Roasted Red Pepper Coulis
- Pan Seared Blackened Mahi-Mahi, Tropical Fruit Salsa and Grilled Lemon
- Pan Seared Shrimp Scampi with Bow Tie Pasta, Sun Dried Tomatoes, Lemon Butter, White Wine and Grilled Lemon
- Italian Braised Beef Short Rib with Tomato, Port Wine, Garlic and Fresh Herb Demi Glace
- Pan Seared Lollipop Lamb Chops with Rosemary-Dijon Rub and Sweet Balsamic Reduction
 - Sliced Pineapple Pork Loin with Sweet Chili-Ginger Glaze

Choice of One Starch

- Crispy Creamer Potatoes with Parmesan and Fresh Herbs
 - Potato Gruyere Gratin
 - Creamy Parmesan Risotto
- Wild Rice Pilaf with Mushrooms and Green Peas
 - Roasted Garlic Mashed Potato

Choice of One Vegetable

- Oven Roasted Italian Vegetable Medley
 - Sweet Corn and Sugar Snap Peas
- Sautéed Haricot Vert with Roasted Red Peppers and Caramelized Onions
 - Broccoli Au Gratin of Aged Cheddar Cheese and Toasted Almonds

Choice of One Dessert

- Mini Key Lime Tartlets, Chocolate Bundt Cakes and Petit Fours
 - New York Turtle Cheese Cake
- Chocolate Espresso Pot De Crème with Fresh Whipped Cream
- Crème Brulee Bread Pudding with Caramel Sauce, White Raisins and Cinnamon
 - Mixed Berry Cobbler with Rolled Oat and Almond Crumb Crust
- Display of Fresh Seasonal Fruit and Berries with Kahlua Chocolate Sauce
 - Vanilla Bean Crème Brulee

Plated Dinner Options

**Comes with Premium Bakery Fresh Dinner Rolls and Whipped Butter or Choice of Fresh Garden Greens Salad, Caesar Salad or Spring Greens Salad*

Choice of One

****Chicken****

- Italian Roasted Chicken Breast with Grilled Artichoke-Roasted Red Pepper-Kalamata Olive Compote and Creamy Parmesan Risotto **\$24.95**
- Pan Seared Chicken Marsala with Fusilli Pasta, Gourmet Mushrooms, Garlic, Shallots, and Grilled Asparagus **\$24.95**
- Crepe Manicotti of Chicken, Spinach, Ricotta, Mozzarella and Rich Parmesan Cream Gratin **\$22.95**

****Seafood****

- Pan Seared Cold Water Salmon with Creamy Parmesan Risotto, Sautéed Haricot Vert and Lemon-Tarragon Supreme **\$28.95**
- Jumbo Lump Crab Cakes with Lemon Basil Aioli, Wild Rice Pilaf, Grilled Asparagus and Fried Lemon **\$38.95**
- Pan Seared Shrimp Scampi with Fusilli Pasta, Spinach, Sun Dried Tomatoes, Lemon Butter, White Wine and Grilled Lemon **\$38.95**
- Pan Seared Blackened Mahi-Mahi, Tropical Fruit Salsa, Coconut Scented Jasmine Rice and Sautéed Sesame Sugar Snap Peas **\$36.95**

****Beef****

- Italian Braised Beef Short Rib with Tomato, Garlic, Fresh Herbs and Port Wine Demi Glace served with Roasted Garlic Whipped Potato, Sautéed Baby Spinach and Crispy Onion Strings **\$24.95**
- Grilled Beef Top Sirloin with Potato Gruyere Gratin, Italian Vegetable Medley and Rosemary-Port Wine Demi Glace **\$24.95**
- Pan Seared Beef Tenderloin Wellington with Portobello Mushroom Duxelles, Béarnaise Sauce, Crispy Creamer Potatoes with Parmesan and Fresh Herbs and Grilled Asparagus **\$38.95**

****Pork****

- Bourbon Glazed Lollipop Pork Chop with Roasted Garlic Mashed Potatoes, Corn Maque Choux and Crispy Onions **\$24.95**
- Sliced Pineapple Pork Loin with Stir Fried Vegetable Medley, Coconut Scented Jasmine Rice and Sweet Chili-Ginger Glaze **\$24.95**

****Vegetarian****

- Vegetable Strudel of Crimini Mushrooms, Roasted Peppers, Zucchini, Yellow Squash, Herbed Barley Breadcrumbs and Fresh Mozzarella Cheese served with Fried Spinach and Oven Roasted Tomato Coulis **\$24.95**

****Duo Entrees****

- Mixed Grill of Sliced Filet Mignon and Pan Seared BBQ Jumbo Shrimp with Roasted Garlic Whipped Potato, Grilled Asparagus, Béarnaise and Balsamic Reduction **\$44.95**
- Pan Seared Beef Tenderloin Wellington with Portobello Mushroom Duxelles, Béarnaise Sauce and a 4oz Fresh Maine Lobster Tail broiled with Lemon and Warm Butter served with Grilled Asparagus and Potatoes Gruyere Gratin **\$48.95**

Dessert Item Choice of One

- Chocolate Espresso Pot De Crème with Fresh Whipped Cream
- Mixed Berry Cobbler with Rolled Oat and Almond Crumb Crust
 - Vanilla Bean Crème Brulee
 - French Apple Tart with Caramel Sauce
- New York Turtle Cheese Cake with Chocolate Drizzle
- White and Dark Chocolate Dipped Strawberries

Additions to any Entrée

- Fresh 4oz Maine Lobster Tail broiled with Lemon and Warm Butter **\$10.00**
- 3 Jumbo Sautéed Shrimp served Scampi or BBQ **\$8.00**



Snack Break Options



***Sweet Start*...\$3.95 per person**

- Assorted Fresh Baked Cookies and Moist Fudge Brownies

***Candy Bar*...\$4.95 per person**

- Assorted Skittles, Hershey Kisses, Plain M&M's and Mini Candy Bars

***Snack Attack*...\$3.95 per person**

- White Cheddar and Caramel Popcorn, Chex Mix, Kettle Chips and Pretzels

***Feeling Fresh*...\$3.95 per person**

- Seasonal Imported and Domestic Fruit and Berry Display with Kahlua Chocolate Sauce

***Bruschetta Bar*...\$3.95 per person**

- Vine Ripe Marinated Tomato-Basil, Roasted Red Pepper-Artichoke and Three Olive Tapenade Served with Herb Toasted Crostini and Pita Crisps

***Savory Dip Trio*...\$3.95 per person**

- Spinach & Artichoke Au Gratin, Spicy Buffalo-Chicken and Sausage & Cheddar Dips Served with Herb Toasted Crostini and Pita Crisps

***Ice Cream*...\$6.95 per person**

- Assorted Premium Ice Cream Flavors and Novelties Served with Chocolate Sauce, Cherries, Nuts and Sprinkles.



Chef Attended



**Chef Attended Action Stations*

**Please add \$75 chef charge to any station*

Sun Rise Options

Omelet Station

- Farm Fresh Eggs, Pit Ham, Bacon, Peppers, Mushrooms, Onions, Tomato, Spinach, Shredded Aged Cheddar and Shredded Jack Cheeses' **\$5.95**

Pancake Station

- Buttermilk Pancakes with Assorted Toppings of Fresh Berry Compote, Bananas, Chocolate Chips, Whipped Cream, Soft Butter and Hot Maple Syrup **\$6.95**

Breakfast Strudel Carving Station

- Scrambled Farm Fresh Eggs, Cheddar and Jack Cheeses, Shredded Hash Browns and Sugar Cured Pit Ham **\$6.95**

Sun Set Options

**Carving Stations* "All served with Soft Silver Dollar Rolls and Condiments"*

- Sugar Cured and Smoked Pit Ham with Apricot Chutney and Chive Dijonaise **\$7.95**
- Rosemary-Dijon Roasted Turkey Breast with Cranberry Relish and Chive Dijonaise **\$8.95**
 - Ginger Roasted Pork Loin with Pineapple Chutney **\$8.95**
 - Slow Roasted Steam Ship Round of Beef with Chive Dijonaise **\$7.95**
- Herb Roasted Prime Rib with Fresh Herb Au Jus and Chive Dijonaise **\$10.95**
 - Grilled Whole Beef Tenderloin with Chive Dijonaise **\$14.95**

Pasta Station #1

- Fresh Vegetable Primavera with Zesty Marinara and Shaved Parmesan and Chicken Alfredo with Sun Dried Tomato, Basil Chiffonade and Shaved Parmesan **\$6.95**

Pasta Station #2

- Chicken and Fresh Wild Mushroom Marsala with Fusilli Pasta and Shrimp Piccata with Shallots, Garlic, Capers, Italian Parsley, Lemon Butter and White Wine **\$9.95**

Pan Asian Station

- Assorted Julienne Gourmet Vegetables, Asian Noodles, Chicken, Pork and Shrimp tossed with Thai Coconut Sauce, Teriyaki Sauce or Ginger Ponzu Sauce **\$9.95**

Sweet Options

Ice Cream Station

- Vanilla Bean and Chocolate Ice Creams scooped to order with Sugar Cones, Assorted Sauces, Candy and Nut Toppings **\$6.95**

Flambé Station

- Bananas Foster, Tropical Fruit or Cherries Jubilee with Vanilla Bean Ice Cream **\$6.95**

Hors D'oeuvres Options



Hot Selections

****Dips****

- Baked Spinach and Artichoke Dip with Crispy Sweet Onions and Toasted Pita **\$80.00**
 - Creamy Buffalo Chicken Dip with Crumbled Bleu Cheese Gratin and Crispy Tortilla Chips **\$100.00**
- Sausage and Aged Cheddar Cheese Dip with Toasted Pita Chips **\$90.00**

****Light Choices****

- Stuffed Crimini Mushrooms with Lump Crab, Seasoned Breadcrumbs and Asiago Cheese **\$100.00**
- Mini Baked Brie in Phyllo with Orange Marmalade Dipping Sauce **\$75.00**
 - Spanakopita with Lemon-Dill Aioli **\$100.00**
- Crispy Vegetable Spring Rolls with Sweet Chili Dipping Sauce **\$110.00**
- Savory Sausage in Puff Pastry with Sweet and Spicy Mustard Sauce **\$75.00**

****Heavy Choices****

- Mini Lump Crab Cakes with Roasted Red Pepper and Pesto Aioli **\$200.00**
 - Mini Beef Wellingtons with Dijonaise Dipping Sauce **\$165.00**
 - Sweet and Sour Meatballs **\$125.00**
- Spicy Chicken Wings with Celery Sticks and Bleu Cheese Dipping Sauce **\$195.00**
 - Crispy Dragon Shrimp wrapped in Phyllo and served with Sweet Chili Dipping Sauce **\$200.00**

Cold Selections

****Dips****

- Bruschetta Bar of Tomato, Artichoke and Olive Toppings served with Toasted Crostini **\$60.00**
 - Roasted Vegetable Tapenade with Toasted Pita **\$60.00**
- Creamy Artichoke and Braised Leek Dip with Toasted Pita **\$60.00**

****Light Choices****

- Assorted Cold Canapés **\$75.00**
- Tomato and Baby Mozzarella Brochettes with Basil Pesto Drizzle **\$80.00**
- Farm Fresh Seasonal Crudités with Home Made Herb Ranch Dipping Sauce **\$100.00**
 - Imported and Domestic Cheese and Fruit Display with Gourmet Crackers and Flatbreads **\$150.00**
- South of the Border 9 Layer Dip with Crispy Tortilla Chips **\$100.00**

("Cold Selections' Heavy Choices" continued on following page)

Cold Selections (continued)

****Heavy Choices****

- Canapé of Beef Tenderloin topped with Sun Dried Tomato Mousse and Basil Chiffonade **\$225.00**
- Canapé of Smoked Chicken Mousse topped with Wilted Spinach and Chevre Cheese **\$125.00**
- Anti Pasto Platter of Artisan Meats, Cheeses, Marinated Vegetables and Olives **\$150.00**
 - Smoked Salmon Platter with Crostini, Egg, Capers, Dill, Red Onion and Crème Fraiche **\$150.00**
 - Chilled Cocktail Shrimp Display with Horseradish and Remoulade Sauces **\$225.00 Based on 2 per person**
 - Snow Crab Cocktail Claw Display with Horseradish and Remoulade Sauces **\$285.00 Based on 2 per person**



***Platinum Package*...\$24.95**

- Mini Lump Crab Cakes with Roasted Red Pepper and Pesto Aioli
 - Mini Beef Wellingtons with Dijonaise Dipping Sauce
- Crispy Dragon Shrimp wrapped in Phyllo and served with Sweet Chili Dipping Sauce
- Imported and Domestic Cheese and Fruit Display with Gourmet Crackers and Flatbreads
 - Anti Pasto Platter of Artisan Meats, Cheeses, Marinated Vegetables and Olives
 - Tomato and Baby Mozzarella Brochettes with Basil Pesto Drizzle

***Gold Package*...\$18.95**

- Sweet and Sour Meatballs
- Spicy Chicken Wings with Celery Sticks and Bleu Cheese Dipping Sauce
 - Crispy Vegetable Spring Rolls with Sweet Chili Dipping Sauce
- Farm Fresh Seasonal Crudités with Home Made Herb Ranch Dipping Sauce
- Bruschetta Bar of Tomato, Artichoke and Olive Toppings served with Toasted Crostini

***Silver Package*...\$16.95**

- Creamy Buffalo Chicken Dip with Crumbled Bleu Cheese Gratin and Crispy Tortilla Chips
 - Spanakopita with Lemon-Dill Aioli
- Creamy Artichoke and Braised Leek Dip with Toasted Pita
 - South of the Border 9 Layer Dip with Crispy Tortilla Chips

***Raw Bar*...\$18.95**

- Chilled Cocktail 4 Shrimp, 3 Snow Crab Cocktail Claw and 2 Jumbo Salty Oysters on the Half Shell with Lemon, Lime, Hot Sauce, Horseradish, Cocktail and Remoulade Sauces

***Butler Passed*...\$14.95**

- Mini Baked Brie in Phyllo with Orange Marmalade Dipping Sauce
- Canapé of Beef Tenderloin topped with Sun Dried Tomato Tapenade and Basil Chiffonade
- Canapé of Smoked Chicken Mousse topped with Wilted Spinach and Chevre Cheese

***Sushi Display*...\$25.95**

- California Roll, Philadelphia Crab Roll, Avocado Tuna Roll, Fresh Vegetarian Spring Roll served with soy, Peanut Sauce, Pickled Ginger, Wasabi Paste and Chop Sticks
(Based on 8 pieces per person)

Wedding/Engagement Options



***Platinum*...\$39.95**

- Poached Pear Salad with Mixed Baby Greens, Dried Cherries, Crumbled Gorgonzola, Candied Walnuts, Shaved Red Onion and Basil-Balsamic Vinaigrette
 - Marinated Grape Tomatoes, Baby Mozzarella Balls, Basil Ribbons, Baby Greens and Pesto Vinaigrette with Sweet Balsamic Reduction
 - Assorted Croissant and Dinner Rolls with Assorted Flavored Butters
- Jumbo Lump Crab Cakes with Lemon Basil Aioli, Grilled Asparagus and Fried Lemon
- Pan Seared Chicken Marsala with Fusilli Pasta, Gourmet Mushrooms, Garlic and Shallots
 - Pan Seared Shrimp Scampi with Wild Rice Pilaf, Sun Dried Tomatoes, Fresh Herbs, Lemon Butter and White Wine
 - Potato Gruyere Gratin
- Sautéed Haricot Vert with Roasted Red Peppers and Caramelized Onions
 - White and Dark Chocolate Dipped Strawberries

Add Carving Station

- Herb Roasted Prime Rib with Fresh Herb Au Jus, Chive Dijonaise and Silver Dollar Rolls **\$12.95**

***Gold*...\$35.95**

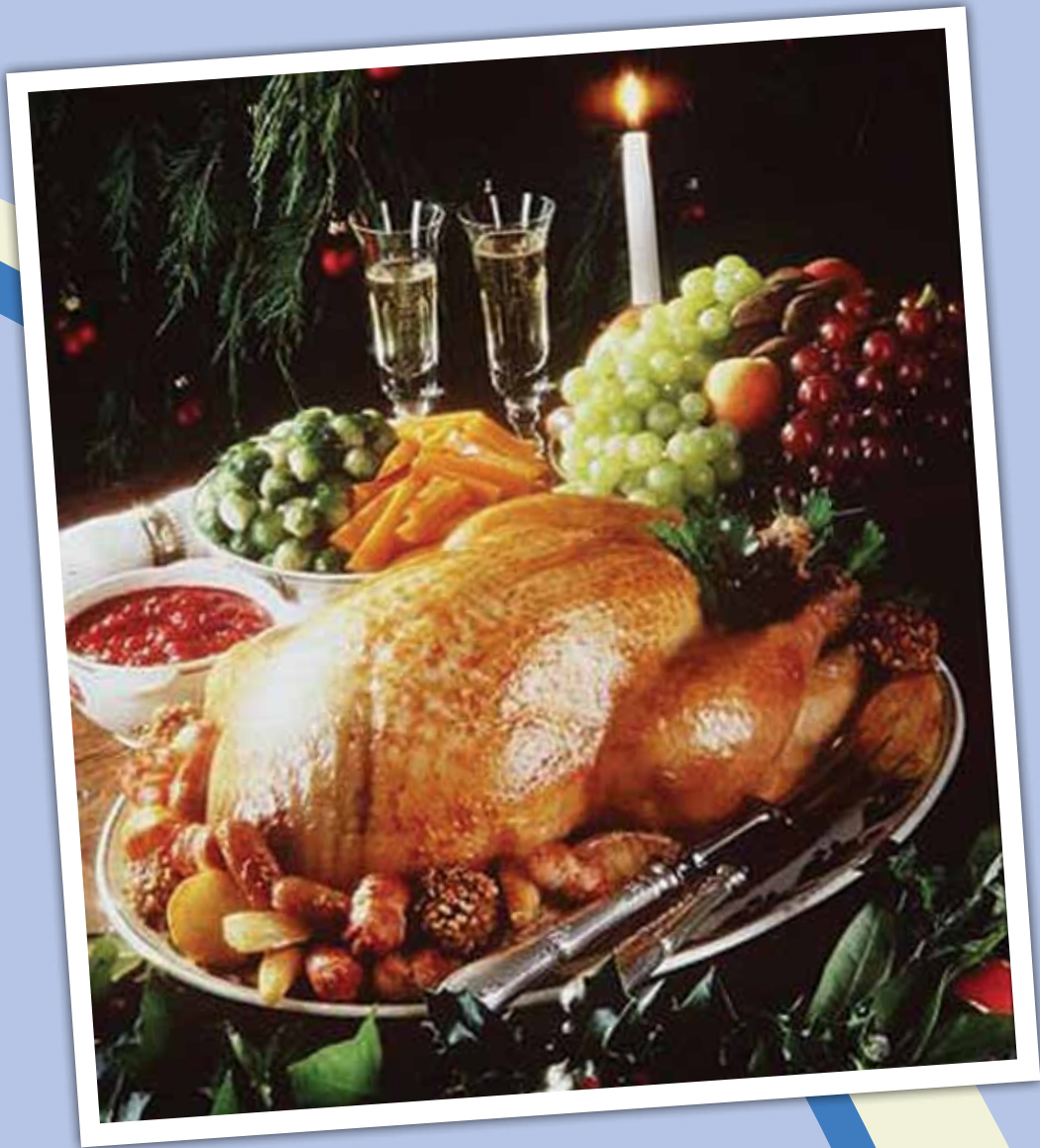
- Citrus Salad of Shredded Lettuce, Orange, Grapefruit, Avocado, Vine Ripe Tomato and Honey-Lime Vinaigrette
- Chopped Salad of Romaine Hearts, Radicchio, Artichokes, Vine Ripened Tomatoes, Red Onion, Olives, Croutons and Fresh Herbs with House Vinaigrette
 - Assorted Croissant and Dinner Rolls with Assorted Flavored Butters
 - Oven Roasted Amish Chicken with Fresh Herb Chicken Au Jus and Sautéed Baby Vegetables
- Jumbo Lump Crab Cakes with Lemon Basil Aioli, Parmesan Risotto and Fried Lemon
 - Sautéed Fresh Baby Spinach with Garlic and Shallots
 - Crispy Creamer Potatoes with Parmesan and Fresh Herbs

Add Carving Station

- Slow Roasted Steam Ship Round of Beef, Chive Dijonaise, Fresh Herb Au Jus and Silver Dollar Rolls **\$7.95**

We can supply wedding cake or the client may supply their own.

Holiday Options



***Traditional Thanksgiving* ...\$33.95**

- Poached Pear Salad with Mixed Baby Greens, Dried Cherries, Crumbled Gorgonzola, Candied Walnuts, Shaved Red Onion and Basil-Balsamic Vinaigrette
 - Citrus Salad of Shredded Lettuce, Orange, Grapefruit, Avocado, Vine Ripe Tomato and Honey-Lime Vinaigrette
 - Assorted Croissant and Dinner Rolls with Assorted Flavored Butters
- Jumbo Lump Crab Cakes, Creamy Parmesan Risotto and Roasted Red Pepper Coulis
 - Slow Roasted Butter Basted Turkey Breast, Dijonaise, Apple Cranberry Chutney and Silver Dollar Rolls
- Fresh Green Bean Cassoulet with Mushroom Cream and Crispy Sweet Onions
 - Apricot Stuffing
 - Sweet Potato Soufflé with Brown Sugar, Pecans and Marshmallows
- Crème Brulee Bread Pudding with Caramel Sauce, White Raisins and Cinnamon
 - Pecan Tartlets and Pumpkin Pies with Fresh Whipped Cream

Add Carving Station

- Honey Glazed Smoked Pit Ham or Slow Roasted Butter Basted Turkey Breast, Dijonaise, Apple Cranberry Chutney and Silver Dollar Rolls **\$7.95**

***Christmas Package* ...\$41.95**

- Grande Anti Pasto Display of Artisan Meats, Cheeses, Marinated Vegetables and Herb Crostini
- Chopped Salad of Romaine Hearts, Radicchio, Artichokes, Vine Ripened Tomatoes, Red Onion, Olives, Croutons and Fresh Herbs with House Vinaigrette
- Marinated Grape Tomatoes, Baby Mozzarella Balls, Basil Ribbons, Baby Greens and Pesto Vinaigrette with Sweet Balsamic Reduction
- Assorted Croissant and Dinner Rolls with Assorted Flavored Butters
- Beef Tenderloin Medallions with Jumbo Lump Crab, Asparagus and Béarnaise Sauce
 - Oven Roasted Amish Chicken with Rosemary Chicken Au Jus and Sautéed Baby Vegetables
 - Fresh Green Bean Cassoulet with Mushroom Cream and Crispy Sweet Onions
 - Apricot Stuffing
 - Sweet Potato Soufflé with Brown Sugar, Pecans and Marshmallows
- Crème Brulee Bread Pudding with Caramel Sauce, White Raisins and Cinnamon
 - White and Dark Chocolate Dipped Strawberries

Add Carving Station

- Honey Glazed Smoked Pit Ham or Slow Roasted Butter Basted Turkey Breast served with Dijonaise, Apple-Cranberry Chutney and Silver Dollar Rolls **\$7.95**

Specialty Options

Specialty Touches

Ice Carvings

- Custom Corporate Logos, Classic Forms, Theme and Functional Carvings for all types of functions. **\$500 and up**

Custom Menus

- Our Executive Chef can create just the right menu in your budget for your special event.

Specialty Pastry

- Anything from wedding cakes to chocolate canapés can be created for your special event.

Holiday & Special Event "Pick Up and Take Home"

**All pick up orders must be a \$150.00 minimum, payable at time of purchase by credit card and placed 48 hours in advance. Each order feeds 25 people.*

Entrees – Sliced and ready to go

- Sugar Cured and Smoked Pit Ham **\$125**
 - Butter Basted Turkey Breast **\$75**
 - Ginger Roasted Pork Loin **\$100**
 - Herb Roasted Prime Rib **\$225**
- Grilled Sliced Beef Tenderloin **\$300**

Starch

- Sweet Potato Soufflé with Brown Sugar, Pecans and Marshmallows **\$30**
 - Apricot Stuffing **\$30**

Vegetables

- Oven Roasted Italian Vegetable Medley **\$50**
- Fresh Green Bean Cassoulet with Mushroom Cream and Crispy Sweet Onions' **\$40**
 - Sautéed Fresh Baby Spinach with Garlic and Shallots **\$40**
- Sautéed Haricot Vert with Roasted Red Peppers and Caramelized Onions **\$40**
 - Broccoli Au Gratin of Aged Cheddar and Toasted Almonds **\$40**

Desserts

- Crème Brule Bread Pudding with Caramel Sauce, White Raisins and Cinnamon **\$40**
 - Mixed Berry Cobbler with Rolled Oat and Almond Crumb Crust **\$50**

Beverage Options

****Beverages at Richmond International Raceway****

Hourly Premium Bar

1 Hour.....	\$16.00++ Per Person
2 Hours	\$24.00++ Per Person
3 Hours	\$29.00++ Per Person
Additional Hour (After 3)	\$8.00++ Per Person

**Prices are based on guaranteed attendance or actual attendance if higher.*

Hourly Beer And Wine

1 Hour.....	\$12.00++ Per Person
2 Hours	\$14.00++ Per Person
3 Hours	\$16.00++ Per Person
Additional Hour (After 3)	\$4.00++ Per Person

**Prices are based on guaranteed attendance or actual attendance*

Hourly bars serve premium products with soda and water included.

Premium Bar On Consumption

Cocktails.....	\$4.75++ Each
House Wine	\$4.75++ Each
Import Beer	\$4.75++ Each
Domestic Beer	\$4.00++ Each
Sodas	\$2.40++ Each
Bottled Water.....	\$2.40++ Each

Cash Bar

Premium Cocktails	\$6.00++ Each
House Wine	\$6.00++ Each
Import Beer	\$6.00++ Each
Domestic Beer	\$5.00++ Each
Sodas	\$3.00++ Each
Bottled Water.....	\$3.00++ Each

**Cash bar price includes service charge and applicable state taxes.*

**A \$75 bartender fee is required with each cash bar.*

**If cash sales exceed \$400.00 Per bar, then the bartender fee will be waived.*

Non-Alcoholic

Soda (Canned Assorted Coke Products) & Bottled Water (Dasani)	
Per Hour unlimited	\$3.00 per person By The Case.....\$48.00 (\$2.00 per bev.)

Soda and Bottled Water Unlimited Per hour - \$4.00 per person

Iced Tea or Lemonade

Per Gallon.....	\$50.00
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