As the exclusive caterer of Richmond Raceway, Americrown is committed to making your experience the finest it can be.

Whether you are looking for traditional track fare or an elegant, full-service dining experience, you can count on us to deliver every time. Please feel free to call our catering team with your suggestions, requests or special needs. We are here to make your experience the best it can be!

All menus can be customized. If there is something you would like and you do not see it, please ask! It would be our pleasure to create a custom menu for your group.
SALES TAX
All federal, state, and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered are in addition to the prices herein agreed upon, and the client agrees to pay for them accordingly.

ADMINISTRATIVE CHARGE
All food and beverage items are subject to a taxable twenty percent (20%) Administrative Charge. The Administrative Charge is NOT intended to be a tip, gratuity, or service charge for the benefit of employees and is NOT distributed to employees. This fee includes tableware, plasticware, utensils, set up, break down and service staff. China, silverware and linen will incur additional rental fees.

GUARANTEES
To ensure the success of your event(s) it is necessary we receive your signed contract(s), which act as your guarantee, and payment in full ten (10) days prior to your event. No services will be rendered without payment. Once the final guarantee is due, the count may not be decreased. The customer will be billed based on the final guarantee or the actual number of meals served, whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge.

SPECIAL MENU REQUESTS
Americrown will make every effort possible to fulfill special menu requests, including kosher, gluten-free, and vegetarian meals. Should you prefer any of these items or special beverage items that are not included on our menu, please notify us 21 days in advance and we will make every effort to fulfill your request.

CANCELLATION POLICY
Any cancellation received less than 3 days (72 hours) in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

MINIMUM REQUIREMENT FOR MEAL FUNCTIONS
There is a minimum guarantee of 25 people for all functions. If the guarantee is less than 25 people, a small group fee may apply.

SERVICE OF ALCOHOLIC BEVERAGES
State Liquor Control Board Law states that no alcoholic beverages may be brought into or removed from the facility license holder. Virginia State Law prohibits the sale and/or consumption of alcoholic beverages by any person under the legal age of twenty-one (21). A valid picture I.D. is required for the purchase and/or consumption of alcohol if any guest appears to be thirty-five (35) years of age or younger.
**BREAKFAST**

**RISE AND SHINE**
- Assorted Breakfast Muffins and Danish
- Freshly Brewed Regular Coffee and Herbal Tea
- Orange Juice

$10 per guest

**CONTINENTAL BREAKFAST**
- Assorted Breakfast Muffins, Danish and Croissants. Served with Butter
- Seasonal Sliced Fruit
- Assorted Flavored Yogurts with Homemade Granola
- Freshly Brewed Regular Coffee and Herbal Tea
- Orange Juice

$16 per guest

**BREAKFAST BUFFET**
(25 guest minimum)

**Select four $21 per guest / Select five $23 per guest**

Breakfast Buffets include Freshly Brewed Regular Coffee, Herbal Tea, Orange Juice

- Scrambled Eggs
- Vegetable Frittata
- Buttermilk Pancakes
- Applewood Smoked Bacon
- Breakfast Sausage Links
- Roasted Breakfast Potatoes
- Creamy Cheese Grits
- Assorted Breakfast Muffins and Danish
- Fresh Baked Bagels with Butter, Flavored Cream Cheese, Assorted Jams, Jellies and Preserves
- Seasonal Sliced Fruit
- Assorted Flavored Yogurts with Homemade Granola
- Fresh Baked Buttermilk Biscuits and Sausage Gravy

**BREAKFAST ENHANCEMENTS**

- Assorted Cold Cereals with Skim and Whole Milk $4 per guest
- Turkey Bacon $6 per guest
- Oatmeal Bar $4 per guest
- Smoked Salmon $8 per guest
- Whole Fresh Fruit Basket $3 per guest
- Croissants with Assorted Jams, Jellies and Preserves $4 per guest

**CHEF ATTENDED BREAKFAST STATION**
(25 guest minimum)

One Chef Fee of $75 up to/per 50 guests

- Chef Attended Omelet Station (subject to chef fee) $10 per guest
Lunch menus are available from 11:00am to 3:00pm. (minimum 25 guests)

Lunch menus include Ice Water, Unsweetened Iced Tea

**LUNCH BUFFETS**

**DELI BUFFET** $22 per guest
- Fresh Field Greens Salad with Ranch and Balsamic Vinaigrette Dressing
- Fresh Sliced Black Forest Ham, Roast Beef, Oven Roasted Turkey
- Swiss, Provolone and Cheddar Cheese
- Assorted Fresh Baked Artisan Rolls, White and Multigrain Bread
- Leaf Lettuce, Onions, Tomatoes, Pickles and Traditional Condiments
- Kettle Potato Chips
- Assorted Cookies and Brownies

**SOUP AND SALAD BUFFET** $18 per guest
- Select One Chef Prepared Soup
  - Chicken Noodle
  - Vegetable Minestrone
  - Tomato
  - French Onion
  - Spring Mix and Romaine Lettuce, Cucumbers, Roasted Peppers, Tomatoes, Olives
  - Pecans, Cheddar Cheese, Bacon, Ham and Turkey
  - Homemade Croutons
  - Ranch, Caesar and Balsamic Vinaigrette Dressing
  - Sliced Fresh Fruit

**BBQ BUFFET** $30 per guest
- Smoked Pulled Pork
- Smoked Beef Brisket
- Macaroni and Cheese
- Corn on the Cob
- Red Bliss Potato Salad
- Garden Salad with Ranch and Balsamic Dressing
- Pecan Pie
BUILD YOUR OWN BUFFET MENU

(25 guest minimum)  Select two per section  /  $33 per guest

Build Your Own Lunch Buffets / menus include Dinner Rolls with Butter, Ice Water and Unsweetened Iced Tea

STARTERS

Chicken Noodle
Vegetable Minestrone
Tomato
French Onion
Garden Salad with Ranch and Balsamic Dressing
Caesar Salad
Tomato and Mozzarella Salad

SIDES

Buttermilk Mashed Potatoes
Roasted Garlic Fingerling Potatoes
Vermont White Cheddar Cheese Macaroni
Seasonal Vegetables
Vegetable Rice Pilaf
Garlic Broccolini with Roasted Tomatoes

MAINS

Herb Grilled, Marsala Chicken Breast
Apple Jack Roasted Pork Tenderloin
Blackened Salmon with Pineapple Tomato Salsa
Shaved Prime Rib with Caramelized Onions and Shallots in a Mushroom Demi Glaze

DESSERTS

NY Cheesecake with Fruit Topping
Lemon Meringue Pie
Assorted Cupcakes
Assorted Cookies and Brownies
LUNCH

VICTORY LANE CLUB PLATED LUNCH OPTIONS
(minimum 25 guests)
Plated menus include Ice Water, Unsweetened Iced Tea

**GRILLED CHICKEN CAESAR SALAD** $17 per guest
Herb Grilled Chicken Breast with Romaine Lettuce, Croutons, Parmesan Cheese, Caesas Dressing and a Garlic Breadstick
Please select one Dessert from the Build Your Own Buffet Menu

**BUILD YOUR OWN PLATED LUNCH** $26 per guest
(minimum 25 guests)
Menu includes garden Salad with Ranch and Balsamic Vinaigrette. Dinner Rolls with Butter
Ice Water, Unsweetened Iced Tea, Regular and Decaffeinated Coffee
Select one Side, one Main and one Dessert

**BOX LUNCHES** $16 per guest
(minimum 25 guests)
Box Lunches include a Chocolate Fudge Brownie, Bag of Chips, Fresh Apple and 12 oz. canned Coca-Cola Product.
All sandwiches are served on Brioche Buns with Condiments on the side.
  - Roast Beef and Cheddar
  - Smoked Turkey and Provolone
  - Ham and Swiss
# MEETING BREAKS

## MEETING BREAKS

*(minimum 25 guests)*

### A LA CARTE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bavarian Soft Pretzel Sticks with Spicy and Grain Mustards</td>
<td>$5</td>
</tr>
<tr>
<td>Assorted Fresh Baked Colossal Cookies</td>
<td>$5</td>
</tr>
<tr>
<td>Individual Bagged Snacks</td>
<td>$4</td>
</tr>
<tr>
<td>Snack Mix</td>
<td>$4</td>
</tr>
<tr>
<td><em>Mini Pretzels, Cracker Jacks and Spicy Snack Mix</em></td>
<td></td>
</tr>
<tr>
<td>Tortilla Chips and Salsa</td>
<td>$5</td>
</tr>
<tr>
<td>Novelty Ice Cream Bars</td>
<td>$5</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>$3</td>
</tr>
<tr>
<td>Homemade Potato Chips with Roasted Shallot Dip</td>
<td>$4</td>
</tr>
</tbody>
</table>

### THEMED BREAKS

#### ICE CREAM SUNDAE BREAK

- Premium Vanilla Ice Cream
- Hot Fudge and Caramel Sauce
- Chopped Nuts, Sprinkles, Whipped Cream and Maraschino Cherries
- Coca-Cola Products

*Price: $10 per guest*

#### NACHO BAR

- Crispy Tortilla Chips
- All Beef Chili
- Cheddar and Jack Cheeses
- Sour Cream, Salsa, Green Onions and Jalapenos

*Price: $8 per guest*

#### ON THE HEALTHIER SIDE

- Farm Fresh Vegetable Display with Ranch Dipping Sauce
- Imported and Domestic Cheese Display with Assorted Crackers
- Bruschetta Duo with Toasted Crostini

*Prices: $5, $9, $4 per guest*
HORS D’ŒUVRES

HORS D’ŒUVRES
Priced per piece | (50 piece minimum per selection)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Beef Wellington</td>
<td>$5</td>
</tr>
<tr>
<td>Mini Chicken Cordon Bleu</td>
<td>$4</td>
</tr>
<tr>
<td>Pork Pot Stickers</td>
<td>$4</td>
</tr>
<tr>
<td>Meatballs with Marinara</td>
<td>$4</td>
</tr>
<tr>
<td>BBQ Beef Brisket Quesadillas</td>
<td>$3</td>
</tr>
<tr>
<td>Mini Lump Crab Cakes</td>
<td>$5</td>
</tr>
<tr>
<td>Vegetable Spring Roll</td>
<td>$4</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>$3</td>
</tr>
<tr>
<td>Jumbo Shrimp Cocktail</td>
<td>$5</td>
</tr>
<tr>
<td>Traditional Buffalo Style Wings</td>
<td>$4</td>
</tr>
</tbody>
</table>

STATIONS
(minimum 25 guests)

MASHED POTATO BAR
Buttermilk Mashed Potatoes and Mashed Cauliflower with Bacon, Cheddar Cheese, Blue Cheese, Broccoli, Butter, Sour Cream, Scallions, Brown Gravy and Fried Onion Straws

$6 per guest

TACO STATION
Grilled Chicken and Ground Beef with Soft and Hard Taco Shells, Pico de Gallo, Shredded Cheese, Guacamole, Sour Cream and Traditional Salsa

$8 per guest

SLIDER STATION
BBQ Pork, Beef Burgers, and Fried Chicken Cutlets with Buns, Cheese, Tomatoes, Lettuce, Onions, Pickles and Traditional Condiments

$10 per guest

PETITE DESSERT STATION
Assorted Petite Fours, Petite Cheesecake, Chocolate Covered Strawberries and Assorted Macaroons

$9 per guest

MACARONI AND CHEESE STATION
Cavatappi Pasta with a Parmesan Cheese Sauce with Bacon, Cheddar Cheese, Blue Cheese, Broccoli, Scallions, Fried Onion Straws and Roasted Tomatoes

$6 per guest

PLATTERS
Priced per platter. Each serves 25 guests

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Intermezzo Antipasto Platter</td>
<td>$200</td>
</tr>
<tr>
<td>Gourmet Cheese Board</td>
<td>$225</td>
</tr>
<tr>
<td>Farmers Market Crudités</td>
<td>$175</td>
</tr>
</tbody>
</table>
VICTORY LANE CLUB DINNER ENTREES PLATED

(minimum 25 guests)
Menu includes Garden Salad with Ranch and Balsamic Vinaigrette. Dinner Rolls with Butter, Ice Water, Unsweetened Iced Tea, Entree Selection(s), and Dessert

PLATED DINNER ENTREE SELECTION

**SEARED ANGUS BEEF TENDERLOIN WITH CABERNET REDUCTION**  $44 per guest
smashed crispy garlic fingerling potatoes and grilled asparagus with roasted tomatoes

**BRAISED SHORT RIBS WITH NATURAL AU JUS**  $42 per guest
buttermilk mashed potatoes and braised vegetables

**SEARED SALMON WITH SWEET CHILI SAUCE**  $30 per guest
basmati rice and chef’s selection of vegetables

**GRILLED CHICKEN BREAST WITH CHICKEN HERB JUS**  $27 per guest
garlic and rosemary roasted red potatoes, chef’s selection of vegetables

**APPLE JACK PORK TENDERLOIN**  $28 per guest
buttermilk mashed potatoes and garlic haricot verts

PLATED DINNER DESSERT SELECTIONS (CHOOSE ONE)

- New York Style Cheesecake
- Chocolate Mousse Cake
- Carrot Cake

PLATED DINNER ADDITIONS

- 3 Jumbo Sautéed Shrimp  $12 per guest
- 4 oz. Filet Mignon  $14 per guest
DINNER

DINNER BUFFETS
(minimum 25 guests)

Menu includes Dinner Rolls with Butter, Ice Water, Unsweetened Iced Tea

Select two starters, two sides, two entrees and two dessert items $44 per guest
Select two starters, two sides, three entrees and two dessert items $54 per guest

STARTERS (CHOOSE TWO)
- Chef Prepared Soup
- Chicken Noodle
- Vegetable Minestrone
- Tomato
- Beef and Barley
- Garden Salad
- Caesar Salad
- Tomato and Baby Mozzarella Salad
- Roasted Beet Salad
- Mediterranean Cous-Cous Salad

SIDES (CHOOSE TWO)
- Smashed Fingerling Potatoes
- Buttermilk Mashed Potatoes
- Basmati Rice
- Haricot Vert and Roasted Carrots
- Grilled Asparagus
- Chunky Ratatouille

MAINS (CHOOSE TWO OR THREE)
- French Onion Chicken
- Apple Jack Roasted Pork Tenderloin
- Braised Beef Short Ribs
- Vegetable Lasagna, Ricotta, Mozzarella and Parmesan Cream Gratin
- Broiled Grouper with Lemon Butter Sauce
- Seared NY Strip Steak with Wild Mushroom Butter

DESSERT (CHOOSE TWO)
- New York Style Cheesecake
- Chocolate Mousse Cake
- Assorted Mini Cupcakes
- Carrot Cake

CARVING STATIONS
(25 guest minimum)

Roasted or Fried Turkey Breast with Sage Thyme Gravy $10 per guest
Slow Roasted Prime Rib of Beef with Au Jus $14 per guest

One Chef Fee of $75 up to/per 100 guests
Beverages

Basic Beverage Package

(minimum 25 guests)

Assorted Coca-Cola Products and Dasani Water, Regular Coffee and Unsweetened Ice Tea $8 per person

Grande Coffee Station

(minimum 25 guests)

Regular, Decaffeinated Coffee, Hot Tea, Hot Cocoa, Assorted Sweeteners, Flavored Creamers and Flavored Syrups $12 per person

Hosted Bar

Includes Bartender (minimum 25 guests)

One Hour Premium Bar $18 per person
Two Hour Premium Bar $25 per person
Three Hour Premium Bar $30 per person
Four Hour Premium Bar $35 per person

One Hour Beer/Wine/Soda $12 per person
Two Hour Beer/Wine/Soda $15 per person
Three Hour Beer/Wine/Soda $20 per person
Four Hour Beer/Wine/Soda $25 per person

Cash Bar

12 oz Imported Beer $7.00 $6.00
12 oz Domestic Beer $6.00 $5.00
House Wine (red or white) $7.00 $6.50
Mixed Cocktail $8.00 $7.50
12 oz Coca-Cola Product $4.00 $3.75
12 oz Dasani Water $4.00 $3.75

Consumption Bar

$6.00 each

Drink Coupons

Good for one soda, water, beer, house wine or cocktail of choice

Bartender Fee for Cash, Consumption, or Coupon Bar $75

One Bartender required up to/per 100 guests

All menu items subject to 20% service charge and Florida State sales tax
PAYMENT AUTHORIZATION

Event Date: __________________________________________________________________________________
Suite # or Hospitality Location: ___________________________________________________________________
Company: ___________________________________________________________________________________
Address: ____________________________________________________________________________________
City: ____________________________________  State: ___________________  Zip:  _____________________
Booking Contact: _____________________________________________________________________________
Phone: __________________________________  Email:  ____________________________________________
Onsite Contact: _______________________________________________________________________________
Phone: __________________________________  Email:  ____________________________________________
Accounts Payable Contact: ______________________________________________________________________
Phone: __________________________________  Email:  ____________________________________________

PAYMENT OPTIONS: (please note we must have a credit card on file for possible day of incidentals):

___ I will submit payment in full prior to service via ACH Deposit for initial catering contract(s). Use the credit card provided for any day of/add-on charges incurred at the event. *(Preferred method – see catering agreement for ACH instructions).*

___ I will submit payment in full prior to service via Check for initial catering contract(s). Use the credit card provided for any event day/add-on charges incurred.

___ I will use the Credit Card provided for payment of initial catering contract(s) and for any event day/add-on charges incurred.

Credit Card Type:  □ American Express  □ Discover  □ Master Card  □ Visa
Card Holder Name: _______________________________________  Credit Card Billing Zip:  __________________
Credit Card #: _________________________________  Expiration Date:  _________________________________

I authorize the following representatives to place event day / add-on orders that will be charged to the credit card provided:

_____________________________________________________________________________________________________

Signature for Credit Card Authorization: _________________________________  Date:  _____________________

Wiring or ACH Instructions:
Name: Americrown LLC
525 Fentress Blvd.
Daytona Beach, FL 32114
Bank: Wells Fargo Bank
441 Seabreeze Blvd.
Dayton Beach, FL 32118
ABA Routing #: 121000248
Contact: When wire or ACH is processed please contact;
Bank Acct #: 2000027092989
Lrose@americrown.com or Lauren Rose (386) 681-3321
Swift Code/BIC for International Transactions: WFBIUS6S
Please include invoice number(s) and amount(s)