



10000 Yankee Street / Centerville, OH 45458 / 937.438.3585  
www.yankeetrace.org

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## Breakfast

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### Continental

freshly baked assorted muffins, danish,  
fruit bread, butter and jellies, assorted  
juices freshly brewed coffee and  
assorted herbal teas 8.75  
(add Fresh Fruit for 2.00 each)

### Coffee and Donuts

freshly brewed coffee and donuts 3.75

### Early Riser Buffet

seasonal fresh fruit salad, Danish,  
scrambled eggs, biscuits,  
bacon, sausage, fried potatoes,  
orange juice and freshly brewed coffee 12.50  
(30 guests required)

### Plated Breakfast

scrambled eggs, choice of bacon or  
sausage, fried potatoes, fruit garnish, orange juice  
and freshly brewed coffee 10.95  
(30 guests required)

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## Breaks

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Pretzels or Potato Chips	(per 2 lb.)	17.95
Party Mix	(per 2 lb.)	20.95
Tortilla Chips and Salsa	(per 2 lb.)	16.25
Assorted Cookies (Chocolate Chip / Sugar)	(per doz.)	10.75
Brownies	(per doz.)	13.50

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## **The Light Side**

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*Light fare items include coffee and tea.*

### **Chicken and Caesar Salad**

roasted breast of chicken over classic caesar salad 12.50

### **Pineapple Chicken Salad**

pineapple boat filled with chicken salad, served with  
honey dew, cantaloupe, pineapple and seasonal fruit 13.25

### **Chicago Salad**

marinated top sirloin steak on caesar salad 12.50

### **Mediterranean Salad**

goat cheese, strawberries, pecans and chicken on field greens  
served with rolls 13.50

### **Tuscany Chicken**

breast of chicken stuffed with prosciutto and mozzarella  
served with rolls, house or caesar salad and  
chef's selection of seasonal vegetable 13.50

### **Portobello Mushroom**

stuffed with spinach and roasted red bell peppers  
served with rolls, house or caesar salad and  
chef's selection of seasonal vegetable 13.50

### **Chicken or Veal Parmesan**

topped with marinara sauce and mozzarella  
cheese served with rolls, house or caesar salad and  
chef's selection of seasonal vegetable 13.50

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## **Buffets**

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### **Patio Grill-Out Buffet**

Available May through September

maximum 60 people

(add a grill attendant for 50.00)

buffet includes hamburgers and chicken, baked beans, potato salad,  
tossed salad with choice of two dressings, cookies and brownies  
includes freshly brewed coffee and tea 15.75

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## **Yankee Buffet**

*Vintage Buffet* is served with choice of one salad, two entrees, chef's selection of one seasonal vegetable and starch, dessert, rolls, coffee and tea. (minimum 20 guests)

*Heritage Buffet* is served with choice of two salads, three entrees, chef's selection of one seasonal vegetable and starch, dessert, rolls, coffee and tea. (minimum 30 guests)

### **Salads**

Caesar Tossed  
Vegetable Pasta  
Potato Salad  
Soup du jour

Garden Greens  
(choice of 2 dressings)  
Seasonal Fruit

7 layer Salad  
Spinach Salad  
(strawberry vinaigrette)

### **Entrees**

Salmon with Dill Sauce  
White Fish with Asian Chili Sauce  
Chicken with Sun-dried Tomato Sauce  
Stuffed Portobello Mushroom  
Breast of Chicken Supreme  
Chicken Parmesan  
Choice of *Vegetarian* or *Meat* Lasagna  
Tilapia with Fruit Salsa

Roast Porkloin with Rosemary-Demi Sauce  
Chicken Marsala  
Prime Rib (add 3.00 per person)  
(add a carver attendant for 50.00)  
Sliced Sirloin of Beef au jus  
Roast Turkey with Pan Gravy  
English Cut House Filet with Oriental Sauce  
Smoked Pit Ham with Brown Sugar Glaze

### **Desserts**

Cheesecake, Chocolate Cake and Carrot Cake  
includes freshly brewed coffee and tea  
Vintage 26.50                      Heritage 30.50

If guest count falls below minimum, an additional  
3.00 service charge per person will be added.

## **Italian Hot Buffet**

(minimum 20 guests required)

caesar salad, garlic rolls, fettuccine and penne pastas,  
marinara and alfredo sauces, grilled chicken and  
italian meatballs in marinara sauce, cannolis and tiramisu,  
freshly brewed coffee and tea 20.00

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## **Primo Italian Buffet**

(minimum 20 guests required)

caesar salad, antipasto salad, garlic rolls, fettuccine and penne pastas,  
marinara and alfredo sauces, choice of vegetarian or  
meat lasagna, grilled chicken and italian meatballs in marinara sauce,  
cannolis and tiramisu, freshly brewed coffee and tea 22.50

## **Fajita Buffet**

(minimum 20 guests required)

mexican salad, fruit salad, chicken and beef, sauteed onions and peppers, shredded cheese,  
diced tomatoes, shredded lettuce, flour tortillas, chipotle ranch dressing, sour cream, salsa,  
cookies and brownies, freshly brewed coffee and tea 19.25

## **American Buffet**

(minimum 20 guests required)

*choice of three meats and two sides, served with assorted breads, cheese, cookies and brownies*

### **Meats**

Ham  
Chicken Salad

Turkey

Roast Beef  
Tuna Salad

### **Sides**

Potato Chips  
Coleslaw

Potato Salad  
Tossed Salad

Fruit Salad  
Caesar Salad

Pasta Salad

Lettuce, Tomato, Onions and the Traditional Condiments, Freshly Brewed Coffee and Tea 17.50

If guest count falls below minimums on above buffets, an additional 3.00  
service charge per person will be added.

## **Assorted Platter of Wraps**

Includes coffee and tea.

(maximum of 50 people.)

**Chicken BLT Wrap** - chicken, lettuce, tomato, and bacon with bacon ranch  
dressing wrapped in a flour tortilla

**California Wrap** - turkey, monterey jack, tomato, lettuce and avocado in a  
sundried tomato wrap with cucumber ranch

**Mediterranean Wrap** - chicken and pepperoncini with lettuce, tomato, feta  
and olive salad rolled in a caesar wrap

*(add cup of soup du jour to any sandwich or wrap for 1.95 )*

13.25

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## Hors D' oeuvres

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### Hot

Spring Rolls with dipping sauce	(25 pieces)	47.00
Swedish Meatballs	(25 pieces)	29.50
Cheddar Cheese Puffs	(25 pieces)	48.00
Jalapeno Poppers (cheddar or cream cheese)	(25 pieces)	32.00
Phyllo Triangles stuffed with spinach & feta	(25 pieces)	45.00
Chicken Skewers with teriyaki sauce	(25 pieces)	45.00
Stuffed Mushrooms with pork sausage stuffing	(25 pieces)	48.00
Coconut Fried Shrimp	(25 pieces)	59.00
Water Chestnuts Wrapped in Bacon	(25 pieces)	39.50
Mini Quiche Lorraine	(25 pieces)	45.00
Edamame Bean Dumpling	(25 pieces)	56.25
Vegetable Samosa	(25 pieces)	48.00
Lobster Cobbler	(25 pieces)	58.00
Raspberry Brie En Croute	(25 pieces)	60.00
Savannah Kebobs	(25 pieces)	63.00

### Cold

Asparagus Wrapped in Prosciutto	(25 pieces)	58.00
Beef and Horseradish Pinwheels	(25 pieces)	44.50
Assorted Finger Sandwiches	(25 pieces)	37.00
Gulf Shrimp with Cocktail Sauce	(25 pieces)	72.00
Brochette	(25 pieces)	39.00
Mediterranean Antipasto Skewers	(25 pieces)	62.00

### Snacks

Pretzels or Potato Chips	(per 2 lb.)	17.95
Party Mix	(per 2 lb.)	20.95
Tortilla Chips and Salsa	(per 2 lb.)	16.25
Assorted Cookies (Chocolate Chip / Sugar)	(per doz.)	10.75
Brownies	(per doz.)	13.50

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## **Carving Stations**

### **Roast Top Round**

served with silver dollar rolls and appropriate condiments 160.00  
(serves approx. 40 people)  
(add a carver attendant for 50.00)

### **Roasted Turkey**

served with silver dollar rolls and appropriate condiments 160.00  
(serves approx. 40 people)  
(add a carver attendant for 50.00)

## **Displays and Platters**

### **Domestic and International Cheese Display**

served with crackers and fresh fruit garnish 3.55 per person  
(minimum 30 people)  
*add fresh fruit or seasonal vegetables to the display for 1.50 per person*

### **Cheese Tray**

served with crackers and fresh fruit garnish 3.00 per person  
(minimum 30 people)

### **Fresh Fruit Tray**

sliced fresh seasonal fruit 3.00 per person  
(minimum 30 people)

### **Seasonal Vegetable Tray**

ranch style dipping sauce 3.00 per person  
(minimum 30 people)

## **Dinner**

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*Dinner entrees are served with rolls, house or caesar salad, chef's selection of seasonal vegetable, appropriate potato or rice, coffee and tea.*

### **Poultry**

#### **Breast of Chicken Supreme**

rich chicken velouté with mushrooms,  
green onions and red peppers 22.50

#### **Breast of Chicken with Sundried Tomato Sauce**

chicken with a cream sauce flavored with  
sun-dried tomatoes and basil 23.50

#### **Crusted Breast of Chicken Stuffed**

with prosciutto, spinach, basil and garlic 23.50

#### **Breast of Chicken Saltimbocca**

batter dipped chicken topped with prosciutto  
and mozzarella cheese served with lemon butter 24.00

#### **Breast of Chicken Stuffed with Feta Cheese**

sundried tomato, roasted peppers and garlic  
served with a velouté sauce 24.00

#### **Breast of Chicken Picatta**

with chicken stock, lemon and capers 22.50

#### **Breast of Chicken Marsala**

demi sauce with marsala wine and mushrooms 22.50

### **Beef**

#### **Filet Mignon**

8 oz steak with a rosemary demi sauce 34.00

#### **Portobello House Sirloin**

house sirloin stacked on a portobello mushroom topped  
with hollandaise and asparagus served with a potato cake 28.50

#### **Roast Sliced Tenderloin of Beef**

served with a port wine balsamic reduction 29.00

#### **Roast Prime Rib of Beef**

slow roasted for tenderness 26.50

#### **House Sirloin**

8oz house sirloin 26.00

#### **London Broil**

flank steak marinated in soy sauce, rice wine vinegar and garlic 22.50

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## Seafood

### **Sea Scallops**

5 sea scallops with  
scampi butter 28.00

### **Broiled Salmon**

served with béarnaise sauce 26.50

### **Baked Tilapia**

served with choice of green onion  
glaze, fruit salsa or sundried  
tomato vinaigrette 23.50

## Combinations

### **Sliced Tenderloin of Beef with Three Sea Scallops**

house sirloin and sea scallops topped with scampi butter 31.50

### **Sliced Tenderloin of Beef with Salmon**

served with béarnaise sauce or roasted garlic herb butter 31.50

### **Sliced Tenderloin of Beef with Herbed Chicken**

served with choron or chasseur sauce 28.00

### **Parmesan Herbed Chicken and Salmon**

served with hollandaise sauce 27.00

### **House Sirloin Steak and Chicken**

served with rosemary demi sauce 26.00

### **House Sirloin Steak and Tilapia**

served with roasted garlic herb butter 26.00

### **House Sirloin Steak and Salmon**

served with bernaise sauce 27.00

### **Dressing Selections**

*Honey Vinaigrette   Ranch   Honey Dijon*  
*Blue Cheese   French   Italian*

(for 2 assorted salad dressings add .75 per person)

(for 3 assorted salad dressings add 1.00 per person)

### **Desserts**

Ice Cream or Sorbet 3.25 / Chocolate Mousse Cake 4.25 / Tiramisu 4.75

Cheesecake with Fresh Strawberry Sauce 4.50 / Fudge Nut Ball 4.25

Bread Pudding with Vanilla Ice Cream and Bourbon Sauce 4.25

Mini Dessert Station 5.75

Brownie w/Mousse, Cheesecake Squares & Chocolate Dipped Strawberries

(three pieces per person)

*Special Desserts Available Upon Request*

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## Beverage Service

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### Favorites

Coffee / Herbal Teas	(per person)	2.00
Assorted Bottled Soft Drinks / Mineral Water	(per bottle)	2.25

#### House Brands

Old Crow  
Kesslers  
Cutty Sark  
Gilbey's  
Castillo  
El toro

#### Call Brands

Jim Beam  
Seagrams 7  
Dewars  
Beefeaters  
Smirnoff  
Bacardi  
Cuervo Gold

#### Premium Brands

Jack Daniels  
V. O.  
J&B  
Tanqueray  
Absolut  
Captain Morgans  
Cuervo Gold

### Special Beverages

Champagne	(per bottle)	24.95
Champagne Punch	24.95	per gallon
Fruit Punch	14.00	per gallon

### Bar Service Options

- ◆ 1 - 5 Hour Open Bar  
(priced per person, must be consecutive  
hours and served with house wines)
- ◆ Cash Bar
- ◆ Host Bar by the Drink

Host / Cash Bars:	<u>Cocktails</u>	<u>Beer</u>	<u>Wine</u>	<u>Soda</u>
House Brands	5.00	3.00	5.50	2.25
Call Brands	5.50	3.50		
Premium Brands	6.00			

Open Bar:	<u>1 Hour</u>	<u>Second &amp; Third Hour</u>	<u>Each Additional Hour</u>
House Brands	9.00	5.00 ea	3.75
Call Brands	9.50	5.25 ea	4.00
Premium Brands	10.00	5.50 ea	4.25
Beer & House Wine Package	7.25	4.50 ea	3.25

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