

BANQUET

menus



Maryland Jockey Club



THE BREAKFAST SOLUTION BUFFETS



RISE' N SHINE

13

Mini Pastries: Croissant | Danish | Muffins | Bagels
Jam | Jellies | Butter
Fresh Cut Seasonal Fruit
Orange Juice | Water | Freshly Brewed Coffee | Teas

SUNRISE AT OLD HILL TOP

16

Scrambled Eggs
Choice of one Protein: Bacon | Smoked Sausage | Ham
Skillet Potatoes | Onions | Peppers
Assorted Mini Pastries | Bagels | Biscuit | Breads
Jam | Jellies | Butter
Orange Juice | Water | Freshly Brewed Coffee | Assorted Teas

WRAPS & TACOS

22

Corn or Warm Flour Tortillas
Scrambled Eggs | Stewed Black Beans | Chorizo
Tomato | Shredded Cheddar | Sour Cream
Sliced Seasonal Fruit
Fire Roasted Salsa Verde

Orange Juice | Freshly Brewed Coffee | Decaffeinated
Assorted Teas

*Breakfast options available between 7 am and 11 am
Prices are exclusive of applicable sales tax and 20% service charge*

THE BREAKFAST SOLUTION

ADD ONS

SMOKED SEAFOOD STATION

Salmon | Trout | Tomato | Onion | Caper | Dice Farm Egg 8 pp

BELGIAN WAFFLE STATION

Made to order*
Mixed Berries | Fruit Topping | Whipped Cream 8 pp
Sweet Butter | Maple Syrup

BUTTERMILK PANCAKE STATION

Made to order*
Mixed Berries | Fruit Topping | Whipped Cream 8 pp
Sweet Butter | Maple Syrup

YOGURT GRANOLA PARFAIT

Greek Yogurt | Fresh Berries | Honey 5 pp

OMELETTE STATION

Made to order*
Farm Fresh Eggs 9 pp
Bacon | Ham | Swiss & Cheddar Cheese
Mushroom | Tomato | Bell Pepper | Spring Onion



Breakfast options available between 7 am and 11 am

**Each station served by a culinary attendant at \$75 per hour*

Prices are exclusive of applicable sales tax and 20% service charge

THE LUNCH SOLUTION BUFFET



PREMIUM SANDWICH BUFFET

19

Choice of three sandwiches:

Roasted Beef | Brie | Honey Mustard | Watercress | Ciabatta

Roasted Turkey | Havarti Cheese | Southwest Spread

Tomato Rosemary Bun

Grilled Portobello | Roasted Red Peppers | Hummus

Pepper Jack Cheese | Olive Bun

Ham | Cheddar Cheese | Honey Mustard | Rosemary Focaccia

Buffalo Chicken | Blue Cheese | Lettuce | Tomato | Spinach Wrap

Grilled Chicken | Parmesan Cheese | Lettuce | Tomato | Honey

Whole Wheat Wrap

Smoked Turkey | Cranberry Mayonnaise | Lettuce | Tomato

Cheddar Cheese | Brioche

Cajun Chicken Salad | Kale | Tomato | Flour Tortilla

GOURMET SALAD

4 each pp

Spicy Soba Noodle

Rotini Pasta | Mushroom | Cilantro Pesto Sauce

Sundried Tomato Couscous Salad

Roasted Butternut Squash | Arugula | Pomegranate | Toasted Pecan

Roasted Beets | Mixed Greens | Goat Cheese

Fresh Cut Seasonal Fruit

All Lunches include Herb Parmesan Sea Salt Potato Chips | Brownies

Bottled Waters

Prices are exclusive of applicable sales tax and 20% service charge

GOURMET SALAD BOX Choice of three: 16

Cumin Crusted Moroccan Salmon Salad | Spinach | Olives

Sun dried Tomato | Basil | Vinaigrette

Grilled Vegetable Caesar Salad | Zucchini | Squash | Tomato

Portobello Mushroom | Caesar Dressing

Steak Salad | Romaine | Tomato | Onion | Blue Cheese | Cucumber

Grilled Chicken | Roasted Pears | Arugula | Bacon | Goat Cheese

Noodle Salad | Shitake Mushroom | Carrot | Snow Peas | Green Onion

Ginger Dressing

Quinoa Salad | Cucumber | Onion | Spinach | Cilantro | Feta Cheese

Tomato | Lime Vinaigrette

GOURMET SANDWICH BOX Choice of three: 18

Roasted Beef | Brie | Honey Mustard | Watercress | Ciabatta

Roasted Turkey | Havarti Cheese | Southwest Spread

Tomato Rosemary Bun

Grilled Portobello | Roasted Red Peppers | Squashes | Hummus

Pepper Jack Cheese | Olive Bun

Ham | Cheddar Cheese | Honey Mustard | Rosemary Focaccia

Buffalo Chicken | Blue Cheese | Lettuce | Tomato | Spinach Wrap

Grilled Chicken | Parmesan Cheese | Lettuce | Tomato

Honey Whole Wheat Wrap

Smoked Turkey | Cranberry Mayonnaise | Lettuce | Tomato

Cheddar Cheese | Brioche

Cajun Chicken Salad | Pepper Jack Cheese | Lettuce | Tomato

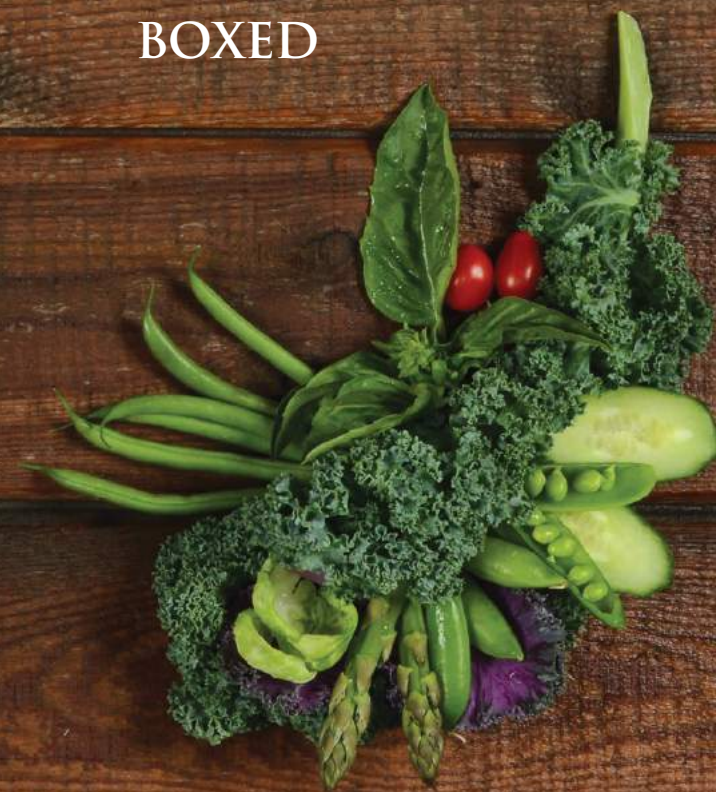
Flour Tortilla

All Lunches include Whole Fruit | Sea Salt Potato Chips | Brownies

Bottled Water

Prices are exclusive of applicable sales tax and 20% service charge

THE LUNCH SOLUTION BOXED



PLATED LUNCH



- 1 26
Chilled Spring Pea Soup | Goat Cheese Cream | Garden Mint
Parmesan Chicken Piccata | Tomato Basil Orzo Pasta | Grilled Zucchini
Red Pepper Coulis
Chocolate Cheesecake | Raspberry Compote
Brown Sugar Mascarpone
- 2 28
Heirloom Tomatoes | Mozzarella | Light Garlic Croutons | Basil Salsa
Mirin Soy Atlantic Salmon | Ginger Scallion Fried Rice | Plum Sauce
Crispy Noodles
Citrus Panna Cotta | Berries | Shortbread Cookie
- 3 31
Tortilla Soup | Blue Corn Chips | Cilantro | Queso Fresco
Grilled Skirt Steak | Chimichurri | Tinker Bell Peppers
Parmesan Steak Fries
Tres Leches Cupcake | Milk Chocolate Sauce

Prices are exclusive of applicable sales tax and 20% service charge

AFFIRMED

31

Hummus Cups | Carrots | Cucumber
Greek Salad | Feta | Cucumber | Tomato | Oregano Dressing

Oregano Marinated Chicken Kebab
Lemon Orzo Pasta

Seared Atlantic Salmon
Kale | Kalamata Olive Rice Pilaf | Mediterranean Ratatouille

Caramelized Lemon Tartlets
Limoncello Fruit Salad

Freshly Brewed Coffee | Decaffeinated
Assorted Teas

Prices are exclusive of applicable sales tax and 21% service charge | 20 guests minimum

LUNCH BUFFET



DINNER BUFFET



THE PREAKNESS

61

House Baked Bread | Sweet Butter

Choice of two:

Crab and Toasted Corn Chowder

Frisée Salad | Goat Cheese & Pickled Apple | Spicy Pecans

Truffle Infused Vinaigrette

Roasted Beet Salad | Organic Mesclun Mix | Shaved Pecorino

Toasted Pistachio

Choice of two Entrées:

Rock Lobster Risotto | Roasted Zucchini | Basil Ricotta

Beef Tenderloin | Yukon Mashed Potatoes | Basil

Green Beans | Port Wine Reduction

Atlantic Salmon | Buttered Asparagus | Saffron Orzo Pasta

Maryland Crab Cake | Kale & Carrots Slaw | Remoulade

Choice of two Desserts:

Chocolate Temptation | Carmel Popcorn | Candied Nuts

Cheesecake | Raspberry Sauce

Apple Strudel | Vanilla Anglaise

Freshly Brewed Coffee | Assorted Teas

Prices are exclusive of applicable sales tax and 20% service charge | 30 guests minimum

DINNER BUFFETS

THE MARYLAND MILLION

46

House Baked Bread | Sweet Butter

Choice of two Salads:

Arugula Salad | Walnut | Blue Cheese | Dried Cranberry
Peach Vinaigrette

Frisee Salad | Candied Pecans | Goat Cheese

Baby Green | Toasted Pine Nuts | Roquefort Blue Cheese
Haricot Verts | Raspberry Vinaigrette

Choice of two Entrées:

Roasted Maple Chicken Breast | Broccoli | Vegetable Rice
Lemon Butter Sauce

Grilled Rock Fish | Grilled Asparagus
Roasted Fingerling Potatoes

Roasted Prime Rib | Au Jus | Yukon Mashed Potatoes
Broccoli Rabe

Choice of two Desserts:

Chocolate Temptation | Carmel Popcorn | Candied Nuts

Cheesecake | Raspberry Sauce

Apple Strudel | Vanilla Cream

Freshly Brewed Coffee | Assorted Teas

THE DEFRANCIS DASH

36

House Baked Bread | Sweet Butter

Choice of two Salads:

Garden Vegetable Salad | Mixed Greens | Cucumber | Tomato
Onion | Peppers | Balsamic Vinaigrette

Caesar Salad | Romaine | Herb Croutons | Parmesan Cheese
Caesar Dressing

Spinach Salad | Spinach | Toasted Pecans | Haricot Verts
Goat Cheese | Champagne Vinaigrette

Choice of two Entrées:

Thyme Seared Chicken | Mashed Potatoes | Haricot Verts

Herb Crusted Salmon | Malibu Carrot | Wild Rice Pilaf
Lemon Beurre Blanc

Eggplant Parmesan | Vodka Sauce

Braised Beef Brisket | Mushroom Demi Sauce | Mashed
Potatoes | Broccoli

Choice of two Desserts:

Chocolate Temptation | Carmel Popcorn | Candied Nuts

Cheesecake | Raspberry Sauce

Apple Strudel | Vanilla Cream

Freshly Brewed Coffee | Assorted Teas

*Prices are exclusive of applicable sales tax and 20% service charge
30 guests minimum*

DINNER BUFFET ADD ON



PASTA STATION	7 per person
Cheese Ravioli Pesto Parmesan Tortellini Pasta Tomato Basil Sauce	
ANGUS TENDERLOIN	145 for 15 guests
Wild Mushroom Madeira or Grainy Mustard Horseradish Sauce	
CHIPOTLE FLANK STEAK	8 per person
Chimichurri Sauce or Romesco Sauce	
HERB CRUSTED SALMON	120 for 15 guests
Chermoula Sauce or Horseradish Cream Sauce	
BLACK FOREST ROASTED PORK LOIN	130 for 15 guests
Pineapple Relish or Shallot Bourbon Sauce	
BRAISED BEEF BRISKET	130 for 15 guests
Au Jus or Cipollini Puree	
LEMON-GARLIC LEG OF LAMB	80 for 10 guests
Mint Glaze or Onion Mustard Sauce	

** Each Station served by a uniformed culinary attendant at \$75 per hour.
Prices are exclusive of applicable sales tax and 20% service charge | 30 guests minimum*

PLATED DINNER

RACE ONE:

55

House Baked Breads | Sweet Butter

Choice of First Course

Seaweed Salad | Lobster Meat | Ginger Emulsion

Arugula Salad | Grilled White Asparagus | Roasted Peppers
Blueberry Pomegranate Vinaigrette

Fresh Mozzarella Cheese | Heirloom Tomato | Balsamic Drizzle
Fresh Basil | Extra Virgin Olive Oil

Choice of Entrée:

Rack of Baby Lamb | Herb Saffron Couscous | Balsamic Drizzle
Roasted Vegetable Tagine

Seared Beef Tenderloin | Port Wine Demi Sauce
Horseradish Glazed Marble Potatoes | Wilted Spinach

Lump Crab Cakes | Acorn Squash Ratatouille | Meyer Lemon
Pepper Sauce

Choice of Dessert:

Tiramisu | Cappuccino Caramel Sauce

Pimlico Cake | Whipped Cream | Strawberries

Turtle Cheesecake | Chocolate Cream

Freshly Brewed Coffee | Assorted Teas

RACE TWO:

46

House Baked Breads | Sweet Butter

Choice of First Course

Mâche Salad | Raddichio | Pecorino

Heirloom Cherry Tomato | Aged Balsamic Vinaigrette

Arugula Salad | Mizuna | Fried Goat Cheese
Dried Cranberries | White Balsamic Vinaigrette

Choice of Entrée:

Rosemary Grilled Chicken Breast | Marble Potatoes
Swiss Chard | Bordelaise Sauce

East Coast Local Rock Fish | Herbed Rice | Grilled Zucchini
Lobster Sauce

Angus Beef Short Rib | Wild Mushrooms
Butternut Squash Risotto | Port Demi Glace

Choice of Dessert:

Dark Chocolate Mousse Cake | Vanilla Cream | Berries

Tiramisu | Cappuccino Caramel Sauce

Pimlico Cake | Whipped Cream | Strawberries

Freshly Brewed Coffee | Assorted Teas

Prices are exclusive of applicable sales tax and 20% service charge

PLATED DINNER

RACE THREE:

40

House Baked Breads | Sweet Butter

Choice of First Course

Mixed Green Salad | Apple | Stilton Cheese | Spiced Pecan
White Balsamic Vinaigrette

Baby Arugula Salad | French Beans | Gorgonzola Blue Cheese
Heirloom Cherry Tomatoes
Toasted Walnut & Maple Walnut Vinaigrette

Asparagus Soup | Sweet Red Bell Pepper Coulis

Choice of Entrée:

Flat Iron Steak | Roasted Potatoes | Harriot Verts
Black Pepper Sauce

Pan Seared Mahi-Mahi | Corn & Edamame Succotash
Red Quinoa | Chervil-Tarragon Sauce

Airline Chicken Breast | Stuffed Wild Mushroom
Herb Wild Rice | Petite Green Beans

Choice of Dessert:

Dark Chocolate Mousse Cake | Vanilla Cream | Berries

Raspberry Cheesecake | Dark Chocolate Cream

Coconut Rice Pudding | Almond | Raisins

Freshly Brewed Coffee | Assorted Teas

RACE FOUR:

32

House Baked Breads | Sweet Butter

Choice of First Course

Arugula Salad | Roasted Pears | Herb Goat Cheese
Toasted Pecan | Balsamic Vinaigrette

Romaine Hearts | Parmesan Crisp | Herb Croutons | Anchovy
Caesar Dressing

Frisée Salad | Roasted Root Vegetables | Blue Cheese
Spanish Cucumber Vinaigrette

Choice of Entrée:

Braised Short Ribs | Yukon Mashed Potatoes
Slow Roasted Oven Dried Tomato | Shaved Pecorino

Rosemary Apricot Chicken Breast | Grilled Vegetable Melange
Meyer Lemon Rice Pilaf

Parmesan Crusted Sole | Garlic Spinach | Herb Beurre Blanc
White Rice

Choice of Dessert:

Carrot Cake | Honey Vanilla Anglaise

Coconut Cake | Almond Cream | Coco Dust

Chocolate Cake | Raspberry Coulis

Freshly Brewed Coffee | Assorted Teas

Prices are exclusive of applicable sales tax and 20% service charge

APPETIZERS

PASSED

3 PER PIECE

Smoked Gouda Arancini | Tomato Pesto Sauce
Assorted Chef Choice Mini Quiche
Chicken Quesadilla | Jalapeño | Avocado
Pot Stickers | Spicy Ponzu Dip
Caramelized Figs | Onion Goat Cheese
Pigs in Blanket | Mustard | Ketchup
Shrimp Shumai | Ponzu Sauce
Vegetable Spring Rolls | Sweet Chili Sauce
Wild Mushroom Tart | Aged Cheddar

4 PER PIECE

Beef Empanada | Chipolte Mayo
Beef Kabob | Sambal Dip
Chicken Kabob | Pineapple
Chicken Meatball | Honey Sriracha
Coconut Chicken Tender | Mango Chutney
Indonesian Beef Saté | Peanut Sauce
Jerk Chicken Saté | Mango Sweet Chili Sauce

5 PER PIECE

Bacon Scallop | Kale Slaw
Maryland Mini Crab Cake | Apple Tartar Sauce
Mini Tiger Prawn | Phyllo Crust | Black Pepper Aioli

Prices are exclusive of applicable sales tax and 20% service charge



APPETIZERS DISPLAY & STATIONS

INTERNATIONAL CHEESE DISPLAY

11 pp

Assortment of International Cheeses
Spanish Manchego | Aged Gouda | Tomme de Savoie
Gorgonzola Dolce | Seasonal Assorted Fruit | Cracker
Breads | Flat Breads | Mixed Nuts

CHARCUTERIE PLATTER

12 pp

Assortment of Dried & Cured Meats
Capicola | Mortadella | Sopressata | Salami | Bresaola
Roasted Vegetables | Marinated Artichoke | Pepperoncinis
Extra Virgin Olive Oil | Aged Balsamic | Assorted Breads

SPREAD AND CROSTINI STATION

10 pp

Choice of Three Spreads
Bread Basket | Pita Bread | Assorted Crackers
Southwest Spread
Garlic and Herb Dip
Feta and Hummus
Warm Roasted Artichoke and Spinach Spread
Roasted Sweet Pepper and Goat Cheese
Maryland Crab Dip

CRUDITE DISPLAY

6 pp

Assortment of Fresh Vegetables
Carrots | Celery | Broccoli | Cauliflower | Cucumber | Zucchini
Squash | Hummus | Ranch Dip | Cucumber Yogurt Sauce

SLIDER STATION

12 pp

Choice of Two Sliders
Shredded Lettuce | Sliced Pickle | Potato Chips
Angus Beef | Cheese | Red Pepper Aioli
Maryland Crab Cake | Old Bay Aioli Bugar
Chipotle-Marinated Salmon | Cumin Aioli
Black Bean Slider | Grilled Tofu

WING STATION

11 pp

Choice of Two flavors Crispy Chicken Wings
Buffalo Chicken Wings
Old Bay Chicken Wings
Chipotle BBQ Chicken Wings
All served with Carrot | Celery | Ranch Dip

Prices are exclusive of applicable sales tax and 20% service charge.

DESSERT

5 PER PERSON

Assorted Cookies | Brownies | Blondies Tray
Mini Cupcakes
Seasonal Fresh Fruit Platter

6 PER PERSON

Mini Pastries | Fruit Tartlets
Assorted Sliced Cake
Chocolate Cheesecake

50 WHOLE CAKES - 10 GUESTS

Delicious selection of Gourmet Cakes
Chocolate Mousse | Rum Whipped Cream
Strawberry Short Cake | Vanilla Sauce
Carrot Cake | Cinnamon Sour Cream
Flourless Chocolate | Berry Coulis

Cake Cutting Fee per person

Outside Cakes 3 pp

Prices are exclusive of applicable sales tax and 20% service charge/30 guests minimum



BAR PACKAGES

PREMIUM OPEN BAR

3 hour bar package \$50 pp; additional hour(s) \$10 pp
Full range of Premium Spirits
Selections of Imported | Domestic | Select Craft Beers
Wine Selections: Chardonnay | Pinot Grigio | Cabernet
Pinot Noir | Sparkling Wines
Soft Drinks | Juices | Water

HOUSE OPEN BAR

3 hour bar package \$40 pp; additional hour(s) \$8 pp
Vodka | Gin | Rum | Tequila | Whiskey | Scotch
Selections of Imported | Domestic | Craft Beers
Wine Selections: Chardonnay | Pinot Grigio | Cabernet
Pinot Noir | Sparkling Wines
Soft Drinks | Juices | Water

BEER & WINE OPEN BAR

3 hour bar package \$30 pp; additional hour(s) \$7 pp
Selections of Imported | Domestic | Select Craft Beers
Wine Selections: Chardonnay | Pinot Grigio | Cabernet
Pinot Noir | Sparkling Wines
Soft Drinks | Juices | Water

Prices do not include 9% sales tax and 20% service charge.

CONSUMPTION BAR & DRINK TICKETS

Beer & Wine \$7
House Liquor \$10
Premium Liquor \$12
Signature Drinks available upon request

BLOODY MARY or MIMOSAS

3 hour bar package \$18 pp; additional hour(s) \$7 pp
Bloody Marys | Vodka | Tomato juice | Celery | Olives
Carrot Stick | Lemon | Lime | Old Bay Rim | Hot Sauce
Mimosa's | Fresh Orange Juice | Sparkling Wine
Orange Garnish

NON-ALCOHOLIC PACKAGES

Beverage Station - \$6 pp
Pepsi Products | Iced Tea | Cranberry Juice
Orange Juice | Fresh Brewed Coffee | Decaf | Assorted Teas
Sodas - \$4 pp
Pepsi Products | Iced Teas

ADDITIONAL FEES

Cash & Consumption Bar Setup Fee \$150
Bartender at \$25 per hour (minimum 3 hours + 1 setup hour)
Cocktail Server option at \$20 per hour



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



For booking and additional information
Please call your representative
(301) 470-5416 or (301) 470-5439

Banquet Menus 2019 | Menus & Prices are subject to change



