



RR RICHMOND
RACEWAY

ONSITE MENU

2020



WELCOME

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.





STANDARDS & GUIDELINES

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

\$10 per guest

Assorted Breakfast Muffins and Danish
 Freshly Brewed Regular Coffee and Herbal Tea
 Orange Juice

CONTINENTAL BREAKFAST

\$16 per guest

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

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

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



LUNCH

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, Caesar 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

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(minimum 25 guests)

A LA CARTE

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

THEMED BREAKS

ICE CREAM SUNDAE BREAK

\$10 per guest

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

NACHO BAR

\$8 per guest

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

ON THE HEALTHIER SIDE

Farm Fresh Vegetable Display with Ranch Dipping Sauce	\$5 per guest
Imported and Domestic Cheese Display with Assorted Crackers	\$9 per guest
Bruschetta Duo with Toasted Crostini	\$4 per guest



HORS D'OEUVRES

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Priced per piece | (50 piece minimum per selection)

Mini Beef Wellington	\$5
Mini Chicken Cordon Bleu	\$4
Pork Pot Stickers	\$4
Meatballs with Marinara	\$4
BBQ Beef Brisket Quesadillas	\$3
Mini Lump Crab Cakes	\$5
Vegetable Spring Roll	\$4
Spanakopita	\$3
Jumbo Shrimp Cocktail	\$5
Traditional Buffalo Style Wings	\$4

PLATTERS

Priced per platter. Each serves 25 guests

Intermezzo Antipasto Platter	\$200
Gourmet Cheese Board	\$225
Farmers Market Crudites	\$175

STATIONS

(minimum 25 guests)

MASHED POTATO BAR

\$6 per guest

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

TACO STATION

\$8 per guest

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

SLIDER STATION

\$10 per guest

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

PETITE DESSERT STATION

\$9 per guest

Assorted Petite Fours, Petite Cheesecake, Chocolate Covered Strawberries and Assorted Macarons

MACARONI AND CHEESE STATION

\$6 per guest

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



DINNER

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)

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

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



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	Consumption 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	\$3.50
12 oz. Dasani Water	\$4.00	\$3.75

DRINK COUPONS

\$6.00 each

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.
Daytona Beach, FL 32118

ABA Routing #: 121000248

Contact: When wire or ACH is processed please contact;
Lrose@americrown.com
or Lauren Rose (386) 681-3321
Please include invoice number(s) and amount(s)

Bank Acct #: 2000027092989

Swift Code/BIC for International Transactions: WFBIUS6S

