



CATERING MENU

FOOD & DRINKS

APPETIZERS

CHIPS & SALSA	Corn tortilla chips served with homemade salsa (serves 15-25 people)	\$29 each
BRUSCHETTA TRIO	Wild mushroom, roasted pepper & caper, and traditional tomato basil (serves 15-25 people)	\$59 each
FRESH FRUIT SKEWERS	Selection of fresh seasonal fruit (serves 15-25 people)	\$59 each
HUMMUS PLATTER	Basil pesto hummus with Pita Chips & seasonal vegetables (serves 15-25 people)	\$59 each
BUILD YOUR OWN SLIDER	Beef sliders served with a selection of toppings and sauces	\$14 pp
APPETIZER DUOS	Green chile chicken taquitos / chips & salsa	\$10 pp
	Chicken shawarma skewers/ spinach artichoke rangoon	\$11 pp
	Asian pork sliders / korean chicken wings	\$12 pp

THEMED BUFFETS

SCOTTSDALE FIESTA	Green chili chicken tacos served with mexican rice, black beans, sour cream, cheddar cheese and tortillas / southwest salad / chips and salsa / assorted homemade cookies	\$22 pp
GRAND PRIX	Pesto penne pasta with herb marinated chicken / sautéed broccoli & asparagus / tuscan salad / roasted garlic bread sticks / assorted glazed mini cakes	\$24 pp
SONORAN COMFORT	Herb marinated chicken breast / dill & white cheddar mash / tamarind brown sugar bacon brussel sprouts / chop slaw salad / assorted glazed mini cakes	\$26 pp
BRICKAYRD BBQ	Chipotle-honey barbecue beef brisket / triple cheese mac with toasted panko / chop slaw salad / green chile corn bread / assorted homemade cookies	\$28 pp
COPPER STATE TRAIL	Garlic herb encrusted ny strip steak / dill & white cheddar mash / sautéed broccoli & asparagus / spinach salad / assorted gourmet mini cheesecakes	\$32 pp
SPEEDWAY SANDWICHES	Roasted sliced turkey with pesto mayo, swiss cheese, sliced tomatoes, and lettuce	\$17 pp
	Sliced roast beef with mayo, provolone cheese, sliced tomatoes, lettuce / potato chips chop slaw salad / assorted cookies	

*personalized menus are available upon request to accommodate any event



CATERING MENU

FOOD & DRINKS (CONTINUED)

BAR PACKAGES

BEER & WINE	BEER, WINE, & CALL BAR	BEER, WINE, & PREMIUM BAR
DRINK TICKETS \$5 each	DRINK TICKETS \$7 each	DRINK TICKETS \$9 each
TWO HOURS \$18 pp	TWO HOURS \$22 pp	TWO HOURS \$26 pp
THREE HOURS \$24 pp	THREE HOURS \$28 pp	THREE HOURS \$35 pp
FOUR HOURS \$28 pp	FOUR HOURS \$32 pp	FOUR HOURS \$42 pp

SNACKS

RACETRACK Pub mix / cheesy popcorn	\$6 pp
HAPPY HOUR Chips & salsa / pita chips & hummus	\$7 pp
REFUEL Trail mix / bananas / apples	\$7 pp

BREAKFAST

COFFEE SERVICE Fresh coffee served with cream & sugar	\$5 pp
CONTINENTAL BREAKFAST Breakfast pastries / fresh fruit / orange juice / coffee	\$13 pp
HOT BREAKFAST Scrambled eggs / breakfast potatoes / bacon / sausage / juice / coffee	\$17 pp

DESSERTS

HOMEMADE COOKIES Double chocolate chip / chocolate chip / white chocolate macadamia nut	\$5 pp
GLAZED MINI CAKES Chocolate brownie / red velvet / carrot cake / truffle bon bon	\$6 pp
MINI CHEESECAKES Chocolate cappuccino / silk tuxedo / vanilla / chocolate chip lemon raspberry / amaretto almond	\$7 pp

SPECIAL DIETS

**additional entrées

VEGAN \$8 pp
Korean glazed cauliflower with chop slaw salad

VEGETARIAN \$9 pp
Pesto penne pasta with broccolini & asparagus

GLUTEN FREE \$12pp
Herb marinated chicken breast with dill & white cheddar mash, broccoli, & asparagus

*prices subject to change and do not include tax or service charge
8 person minimum for group events