



# CATERING MENU

## FOOD & DRINKS

### APPETIZERS

<b>CHIPS &amp; SALSA</b>	Corn tortilla chips served with homemade salsa (serves 15-25 people)	\$29 each
<b>BRUSCHETTA TRIO</b>	Wild mushroom, roasted pepper & caper, and traditional tomato basil (serves 15-25 people)	\$59 each
<b>FRESH FRUIT SKEWERS</b>	Selection of fresh seasonal fruit (serves 15-25 people)	\$59 each
<b>HUMMUS PLATTER</b>	Basil pesto hummus with Pita Chips & seasonal vegetables (serves 15-25 people)	\$59 each
<b>BUILD YOUR OWN SLIDER</b>	Beef sliders served with a selection of toppings and sauces	\$14 pp
<b>APPETIZER DUOS</b>	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

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

\*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 cappucino / 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