



CATERING MENU

FOOD & DRINKS

APPETIZERS

| | | |
|------------------------------|--|-----------|
| CHIPS & SALSA | Corn tortilla chips served with homemade salsa (serves 15-25 people) | \$29 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 | Hatch chile chicken tacos & chips / salsa | \$10 pp |
| | Buffalo wings & soft pretzel bites | \$10 pp |
| | Teriyaki skewers & veggie spring rolls | \$11 pp |

THEMED BUFFETS

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|----------------------------|--|---------|
| SCOTTSDALE FIESTA | Green chile 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 |
| BRICKYARD 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 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