



For Your Evening Buffet

The build and general physical structure of the horse is called its *conformation*; in other words, the way the horse is put together. At Turfway Park we want you, the customer, to be part of putting together the buffet you feel would best suit your guests. Enjoy our Daily Double Buffet by choosing two entrees and cross the finish line with a Late Double by choosing two desserts. Riders UP!

DAILY DOUBLE BUFFET

“COMING OUT OF THE GATE” - APPETIZERS

Domestic Cheese & Cracker Display or Vegetable Crudite

FIRST TURN - CHOOSE ONE SALAD

Caesar Salad or House Salad (with Two Dressings)

HEAD OF THE STRETCH - CHOOSE ONE VEGETABLE

Chef's Vegetable
Southern Style Green Beans
Roasted Asparagus

MIDDLE DISTANCE - CHOOSE ONE STARCH

Mashed Potatoes
Rice Pilaf
Oven Roasted Redskin Potatoes
Penne Pasta with Sweet Basil Marinara

HOMESTRETCH - CHOOSE TWO ENTREES

Grilled Salmon with Lemon Caper Sauce	Braised Beef Pot Roast
Chicken Parmesan	Roast Beef Au Jus
Pasta Primavera in Parmesan Cream Sauce	Chicken Picatta
Roasted Pork Loin with Rosemary Demi-Glace	Fried Chicken

Add a Carving Station & Choose One Entrée rather than Two

(add an additional \$50.00 chef carving fee)

Pork Loin	Smoked Beef Brisket
Smoked Ham	Turkey Breast
Prime Rib (add \$5.00)	Beef Tenderloin (add \$8.00)

FINISH LINE - CHOOSE TWO DESSERTS

Apple Torte	New York Cheesecake
Carrot Cake	Double Chocolate Torte

\$24.95/ person or \$22.95/ person without dessert

*ALL BUFFETS INCLUDE NON-ALCOHOLIC BEVERAGE SERVICE
PRICING DOES NOT INCLUDE 6% SALES TAX & 18% SERVICE CHARGE*



For Your Evening Meal

Many event planners are interested in a meal that not only is excellent in taste and but also quick for the agenda at hand. More elegant in service, the plated meal fits the bill. These selections are for the group *on the bit*. In the horse racing world, this phrase describes a horse who is eager to run.

ON THE BIT PLATED DINNERS

Start with Appetizers

Domestic Cheese & Cracker Display or Vegetable Crudite

Choose One Salad

Caesar Salad or House Salad

Choose an Entree

Grilled Jumbo Pork Chop with Apple Bourbon Glaze	\$24.00
Grilled Salmon with Lemon Caper Sauce	\$24.00
Chicken Picatta with Lemon Caper Sauce	\$19.00
Chicken Parmesan with Sweet Basil Marinara	\$19.00
Pasta Chicken Primavera in Garlic Parmesan Cream Sauce	\$19.00
Braised Beef Short Rib with Mushroom Demi-Glace	\$24.00
Mixed Grill, 4oz Filet Mignon and Grilled 4oz Salmon Filet	\$28.00
8oz Filet Mignon with Mushroom Demi-Glace	\$29.00

Choose One Vegetable

Chef's Vegetable
Southern Style Green Beans
Roasted Asparagus

Choose One Starch

Mashed Potatoes
Rice Pilaf
Oven Roasted Redskin Potatoes
Penne Pasta with Sweet Basil Marinara

Choose One Dessert

Apple Torte	New York Cheesecake
Carrot Cake	Double Chocolate Torte

All plated dinners will include Appetizer, Salad, Bread & Butter,
Choice of Starch, Choice of Vegetable and Choice of Dessert.

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Meetings & Luncheon Meals

The philosophy of the *Center of Distribution* is the balance of speed and stamina influences in a horse's pedigree. You, the meeting planner, can decide which menu will keep your attendees alert and in full form as they approach the finish line of your meeting!

CENTER OF DISTRIBUTION LUNCH MENU

FOAL BUFFET

\$13.95 per person

Build Your Own Deli Sandwiches:

Ham, Roast Beef, Turkey

Selection of Fresh Breads & Cheeses

Choice of Potato Salad or Pasta Salad

Saratoga Chips

Fruit Salad

Cookies and Brownies

YEARLING BUFFET

\$15.95 per person

Choice of Hamburgers or Pulled Pork

Franks, Brats & Metts

Buns & Condiments

Sauerkraut, Lettuce, Tomato, Onion, Pickles

Saratoga Chips

Baked Beans

Choice of Potato Salad or Pasta Salad

Cookies and Brownies

THE SOPHOMORE BUFFET

\$17.95 per person

CHOOSE ONE: Caesar Salad or House Salad with Two Dressings

CHOOSE ONE: Chef's Vegetable or Southern Style Green Beans

CHOOSE ONE: Mashed Potatoes, Rice Pilaf or Oven Roasted Redskin Potatoes

Choose One Entree

Grilled Salmon with Lemon Caper Sauce

Chicken Picatta

Roasted Pork Loin with Rosemary Demi-Glace

Roast Beef Au Jus

Pasta Primavera in Garlic Parmesan Cream Sauce

Fried Chicken

Choose One Dessert

New York Cheesecake

Carrot Cake

Double Chocolate Torte

Cookies & Brownies

*MEALS INCLUDE NON-ALCOHOLIC BEVERAGE SERVICE
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For the Reception

Receptions set the tone for the rest of your evening. Restoring a horse to normal temperature after a race or workout is called *cooling out*. After a busy day of work, sports or daily chores, the perfect reception will enable your guests to cool out and enjoy an evening of fun.

HORS D'OEURVES (Minimum of 25 Pieces Per Order)

	<u>Per Piece</u>
Meatballs (BBQ or Sweet & Spicy)	\$ 0.75
Jumbo Chicken Wings (BBQ or Buffalo)	\$ 1.00
Chicken Tenders with BBQ or Honey Mustard	\$ 1.25
Potato Skins with Sour Cream	\$ 1.75
Shrimp Cocktail	\$ 2.00
Goat Cheese and Chive Stuffed Baby Portabella	\$ 2.50
Crab Cakes with Spicy Remoulade	\$ 3.00
Mini-Beef Wellington	\$ 3.00
Stuffed BLT Tomatoes	\$ 2.00

Mini-Sandwiches (25 Pieces Per Order)

Chicken Salad on Mini-Brioche Buns	\$ 75.00
Kentucky Ham on Hawaiian Rolls with Dijonnaise	\$ 75.00
Mini-Kentucky Hot Browns	\$ 95.00

(Serves 50)

Sliced Beef Brisket with Sliced Hawaiian Rolls and Creamy Horseradish
\$150.00

PARTY PLATTERS (Serves 25 Guests Per Order)

Fresh Vegetable Crudité	\$ 40.00
Bruschetta Bowl with Crostini	\$ 40.00
Beer Cheese with Pretzel Bread	\$ 40.00
Spinach and Artichoke Dip in a Bread Bowl	\$ 40.00
Buffalo Chicken Dip with Celery & Tortilla Chips	\$ 45.00
Domestic Cheese Display with Crackers	\$ 55.00
Fresh Sliced Fruit Display	\$ 65.00
Antipasto Platter with Crostini & Crackers	\$ 75.00

(Includes Assorted Meats, Cheeses, Olives, & Peppers)

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Host Bar Options

Winner takes all is a phrase for a horse that has won all of the purses or stakes. Ensure that your guests feel that they have all won with our Host Bar options. To unwind in the world of horses is to gradually withdraw a horse from intensive training. Your guests will enjoy unwinding from the world for a few hours in a relaxing yet exciting environment.

WINNER TAKES ALL BAR OPTIONS

WIN HOST BAR

Full Bar Service featuring Premium Brands and all Mixers:
Makers Mark, Crown Royal, Dewars, Bombay Sapphire, Jose Cuervo,
Bacardi Rum, Captain Morgans & Grey Goose Vodka
Budweiser, Bud Light, Miller Lite, Coors Light & Sam Adams
House Chardonnay
House White Zinfandel
House Cabernet
Soft Drinks

\$24.00 per person for 4 hours

\$8.95 per person for an additional hour

PLACE HOST BAR

Full Bar Service featuring House Brands and all Mixers:
Tito's Vodka, Beefeater Gin, Bacardi Rum, Jose Cuervo Tequila, Jim Beam Bourbon,
Captain Morgan Spiced Rum, & Canadian Club Whiskey
Budweiser, Bud Light, Miller Lite, Coors Light
House Chardonnay
House White Zinfandel
House Cabernet
Soft Drinks

\$18.00 per person for 4 hours

\$7.95 per person for an additional hour

SHOW HOST BAR

Budweiser, Bud Light, Miller Lite, Coors Light
House Chardonnay
House White Zinfandel
House Cabernet
Soft Drinks

\$14.00 per person for 4 hours

\$6.95 per person for an additional hour

PLEASE NOTE! Bar packages do not include shots or doubles.

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