



## 2023 Catering Menu

### Appetizers

Jumbo Shrimp on Ice with Cocktail and Remoulade Sauces, fresh Lemon - \$150 per 50 pieces.

Charcuterie Board - Hard Salami, Prosciutto, Capicola, Crackers, Assorted Cheese Cubes, Boursin Cheese, Feta Stuffed Olives, Red Grapes, Strawberries, Orange Marmalade and Spicy Blackberry Jam  
\$10 Per Person

Vegetable Crudit  with Chipotle-Ranch - \$120 (20 people)

Swedish or Barbequed Meatballs - \$100 (20 People)

Spinach Artichoke Dip with Tortilla Chips - \$80 (20 people) \*

Fried Chicken Tenders with Honey Mustard Dipping Sauce - \$80 (10 People) \*

Southwest Queso with Green Chilies, Tomatoes and Cilantro - \$75 (20 people) \*

Guacamole Dip with Tortilla Chips - \$70 (20 people) \*

Fire Roasted Salsa, Red or Green with Tortilla Chips - \$20 (10 people) \*

Deluxe Mixed Nuts with Cashews, Peanuts, Pecans, Walnuts, Brazil Nuts - \$25 (2lb) \*

Super Snack Mix- \$16 (2lb) \*

### Deli Lunch- \$24.95

(Minimum 10 People)

All Deli Buffets Come with Assorted Artisan Baked Breads, Lettuce, Tomato, Onion, Pickle, Assorted Chips and Choice of Salad

Slow Roasted Roast Beef, Carved Deli Ham, Carved Turkey Breast, Big Eye Swiss Cheese, Aged Cheddar Cheese and American Cheese

#### **Choice of One**

Pasta Salad

Baked Potato Salad

Cookies and Brownies

\* Indicates items that are available after deadline and on event day.

**Nacho Bar - \$25.95 \***

(Minimum 16 People)

**Build your own Nacho Bar Featuring:**

Tortilla Chips, Shredded Chicken, Ground Beef, Chili Con Queso, Pico de Gallo, Pickled Jalapenos, Lettuce Shredded Cheese, Sour Cream and Roasted Red Salsa

**Pasta Bar - \$27.95 \***

(Minimum 16 People)

**Build your own Pasta Bar Featuring:**

Spaghetti Pasta, Penne Pasta, Marinara Sauce, Alfredo Sauce, Meatballs, Grilled Chicken, Italian Sausage, Parmesan Cheese, Mozzarella Cheese, Caesar Salad and Garlic Bread Sticks

**All American - \$28.95 \***

(Minimum 10 People)

Tossed Green Salad w/ choice of 2 Dressings

Baked Potato Salad

Potato Chips

**Choice of Two Entrees:**

Hot Dogs (Condiments & Hot Dog Buns)

Fried Chicken Tenders (Honey Mustard Dipping Sauce)

Hamburgers (Condiments & Hamburger Buns)

Nachos (Queso, Taco Beef, Pico, Sour Cream & Jalapenos)

Cookies & Brownies

**Texas Smokehouse - \$33.95**

(Minimum 10 People)

Baked Potato Salad

Cole Slaw

Green Beans with Bacon

Kernel Corn

**Choice of Two Entrees:**

Smoked Brisket

Smoked Pulled Pork

Smoked Sausage

Mesquite Chicken Breast

Pecan & Apple Pie

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**South o' the Border - \$33.95 \***

(Minimum 16 People)

Fire Roasted Salsa with Tortilla Chips  
Ranchero Style Black Beans  
Spanish Rice

**Choice of Two Entrees:**

Beef Fajitas (Tortillas, Pico, Cheese, Sour Cream)  
Chicken Fajitas (Tortillas, Pico, Cheese, Sour Cream)  
Chicken Enchiladas  
Beef Enchiladas

**Choice of One Dessert:**

Tres Leches Cake  
Churros w/ Caramel and Chocolate Dipping Sauce

**Mama Mia Italian Dinner - \$38.95**

(Minimum 16 People)

Caesar Salad  
Roasted Vegetables  
Herb Roasted Tri-Colored Fingerling Potatoes  
Chicken Piccata  
Italian Meatballs with Pasta  
Garlic Bread Sticks  
Tiramisu  
Gourmet Biscotti

**Premium Starting Gate Dinner - \$45.95**

(Minimum 16 People)

Tossed Green Salad w/ choice of 2 Dressings  
Roasted Asparagus with Wild Mushrooms  
Herb Roasted Red Potatoes

**Choice of Two Entrees:**

Grilled Chicken with Sun-Dried Tomato Pesto Sauce  
Bacon Wrapped Pork Loin with Red Wine Demi-glace  
Carved Beef Tenderloin with Peppercorn Demi-Glace (Add \$10 Per Person)  
Carved Honey Ham (Add \$7 Per Person)  
Carved Slow Roasted Turkey Breast (Add \$7 Per Person)

Fresh Dinner Rolls  
Mini Parfait  
Peach Cobbler

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## **Bar Options**

**Open Bar** located in the Suite or at the Foyer Bar. Paid for by the host and charged to the final Event Bill.

**Cash Bar** located in the Suite. Guest is responsible for purchase of their own beverages. A \$250 surcharge will be added to the Event Bill but can be removed if the total of the cash bar exceeds \$250.

**Foyer Bar** Located in the Foyer of the Suite Level. Provided standard with all suite rentals with no surcharge.

**Full Bar Drink Tickets** can be added to the event for \$8 a ticket

**Beer & Wine Drink Tickets** can be added to the event for \$6 a ticket

## **Boxed Lunch-\$17.95**

All Box Lunches come with Whole Fruit, a Cookie, Assorted Chips, Drink and Sandwich on a Fresh Hoagie Roll

**SAM HOUSTON**  
Your Sandwich Choice of  
Roast Beef & Cheddar  
Or  
Ham & Swiss  
Or  
Turkey & Cheddar  
**RACE PARK**

## **The Classic Breakfast - \$18.95**

Basket of Whole Fresh Fruit  
Selection of Breakfast Breads with Butter, Fruit Preserves and Cream Cheese  
Assorted Juices, Milk and Fresh Brewed Coffee  
Fluffy Scrambled Eggs  
Applewood Smoked Bacon  
Maple-Sage Breakfast Sausage  
Hash Brown Potatoes