



Catering Menus

LAUREL PARK – LAUREL, MD & PIMLICO RACE COURSE – BALTIMORE, MD

- APPETIZERS – PASSED -

PRICED PER PIECE – RECOMMENDED 1.75 PIECES PER GUEST

\$2⁰⁰ PER PIECE

- ❖ Arancini Smoked Gouda with Tomato Pesto Sauce
- ❖ Assorted Chef Choice Mini Quiche
- ❖ Chicken quesadilla: Served with Chipotle Avocado
- ❖ Choriqueso Empanada
- ❖ Cranberry Gorgonzola Tart
- ❖ Edamame Pot Stickers
- ❖ Figs and Caramelized Onion Goat Cheese
- ❖ Pigs in Blanket With Mustard and Ketchup
- ❖ Shrimp Shumai with Ponzu Sauce
- ❖ Vegetable Spring Rolls
- ❖ Wild Mushroom Tart

\$3⁰⁰ PER PIECE

- ❖ Beef Empanada
- ❖ Beef Kabob
- ❖ Chicken Kabob with Pineapple
- ❖ Chicken Meatball with Honey Sriracha
- ❖ Coconut Chicken Tender
- ❖ Indonesian Beef Sate served with Peanut Sauce
- ❖ Jerk Chicken Sate served with mango sweet Chili sauce
- ❖ Peking Duck Dumpling
- ❖ Sesame Chicken Tender

\$4⁰⁰ PER PIECE

- ❖ Scallop Wrapped Bacon

\$5⁰⁰ PER PIECE

- ❖ Maryland Crab Cakes

ALL PRICES ARE PER PERSON. PRICES DO NOT INCLUDE 6% SALES TAX AND 20% SERVICE CHARGE.



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- APPETIZERS – DISPLAYS & STATIONS -

FRUIT AND CHEESE DISPLAY \$12⁰⁰

An Assortment of international Cheese from 5 different countries Manchego (Spain), Aged Gouda (Netherlands), Tome de Savoie (French), Gorgonzola Dolce (Italy), Mixtress (United States). Fresh Fruits and Bread centerpiece accompanied by sliced fruits to include Melons, Pineapple, Dragon Fruits, and Star Fruits. Served with Assorted Crackers, Breads, Flat Breads, and Mixed Nuts

CHARCUTERIE PLATTER \$10⁰⁰

An assortment dried & cured meats including capicola, mortadella, sopressata, salami, and bresaola wiith roasted vegetables served with marinated artichoke, pepperoncinis, extra virgin olive oil, balsamic and assorted breads

CHEESE DISPLAY \$8⁰⁰ (MINIMUM OF 50 PEOPLE)

An Assortment of Domestic and Artisan Cheese garnish with Grapes, and Berries Served with Flat bread, Crostinis, Crackers and Mixed Nuts.

GRILLED VEGETABLE DISPLAY \$6⁰⁰

An Assortment of Grilled Garden vegetables including Zucchini, Squash, Portobello Mushroom, Asparagus and Broccoli served with Hummus, Pesto, and Roasted Vegetable Dips

CRUDITÉ DISPLAY \$5⁰⁰

A beautiful assortment of fresh vegetables including: Carrot, Celery, Broccoli, Cauliflower, Cucumber, Zucchini and Squash. Served with Hummus, Ranch, and Cucumber Yogurt Dipping Sauce

SLIDER STATION \$25⁰⁰

Choice of two sliders served with shredded lettuce and sliced pickle on the side

- ❖ Angus beef burger with cheddar cheese & red pepper aioli
- ❖ Maryland crab cake with old bay aioli
- ❖ Chipotle marinated salmon with cumin aioli
- ❖ Grilled chicken with terragon mayonnaise
- ❖ Cubano Slider
- ❖ Vegetarian

WINGS STATION \$18⁰⁰

Choice of three flavors crispy chicken wings served with celery

- ❖ Buffalo chicken wings
- ❖ Old bay chicken wings
- ❖ Honey tabasco chicken
- ❖ Teriyaki chicken wings
- ❖ Chipotle BBQ chicken wings

Choice of one dressing

- ❖ Blue Cheese
- ❖ Ranch

SPREAD AND CROSTINI \$15⁰⁰

Southwest spread

Garlic and herb spread

Feta and hummus

Roasted artichoke and basil spread

Creamy Basil spread

Roasted sweet pepper and feta

Accompanied by displayed of bread basket, pita bread and assorted crackers

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