

Catering Menus



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

- DINNER BUFFETS - MINIMUM OF 30 GUESTS

THE PREAKNESS \$70⁰⁰

Choice of two:

- ❖ Lobster and Toasted Corn Chowder
- ❖ Frisee, Goat Cheese & Pickled Apple, Spicy Pecans, Apple White Truffle Infused Vinaigrette
- ❖ Roasted Beets Salad, Organic Mesclun Mix, Shaved Pecorino, Toasted Pistachio,

Choice of two Entrees:

- ❖ Florida Lobster Risotto with white Truffle infused Butter
- ❖ Beef Tenderloin Oscar, Yukon Gold Mashed Potatoes, Orange Green Beans, Port Wine Demi-Glace
- ❖ Herb Crusted Halibut, Buttered Asparagus, Saffron Orzo
- ❖ Maryland Crab Cake, remoulade

Choice of two Desserts:

- ❖ Chocolate Temptation
- ❖ Cheesecake and Berries or Tangerine
- ❖ Apple Strudel

THE MARYLAND MILLION \$50⁰⁰

Choose of two Salads:

- ❖ Arugula Salad, Walnut, Blue Cheese, Dried Cranberry, Peach Vinaigrette
- ❖ Frisee Salad, candied Pecans, Goat Cheese,
- ❖ Baby Green, Toasted Pine Nuts, Roquefort Blue Cheese, Haricot Verts, raspberry Vinaigrette

Choose of two Entrees:

- ❖ Pan Seared Stuffed Chesapeake Chicken, Broccolini, Lemon Caper Butter Blanc
- ❖ Grilled Salmon Oscar, Grilled Asparagus, Roasted Fingerling Potatoes
- ❖ Roasted Prime Ribs, Au Jus, Yukon Mashed Potatoes, Broccoli rabe
- ❖ Slow Braised Oxtail, Tortellini, Seasonal Roasted Vegetable Medley, Brodo

Choice of two Desserts:

- ❖ Chocolate Temptation
- ❖ Cheesecake and Berries or Tangerine
- ❖ Apple Strudel

THE DEFRANCIS DASH \$40⁰⁰

Choice of two Salads:

- ❖ Garden Vegetable salad, Mixed Green, Cucumber, Tomato, Onion, Peppers, Balsamic Vinaigrette
- ❖ Caesar Salad, Romaine, Herb Croutons, Parmesan Cheese, Caesar Dressing
- ❖ Spinach Salad, Spinach, Toasted Pecan, Haricot Verts, Goat Cheese, Champagne Vinaigrette

Choice of two Entrees:

- ❖ Goat Cheese Stuffed Chicken, Mashed Potato, Haricot Verts
- ❖ Herb Crusted Salmon, Malibu Carrot, Wild Rice Pilaf, Lemon Beurre Blanc
- ❖ Sirloin Steak, Au Jus, Roasted Vegetable Melange,
- ❖ Eggplant Parmesan, Vodka Sauce, Grilled Vegetable Ratatouille

Choice of two Desserts:

- ❖ Chocolate Temptation
- ❖ Cheesecake and Berries or Tangerine
- ❖ Apple Strudel

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



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THE CARVING STATION

Choice of two Sides:

- ❖ Garden or Caesar Salad
- ❖ Assorted Dinner Rolls
- ❖ Cheese Ravioli with Pesto Cream sauce
- ❖ Tortellini Pasta with Alfredo Sauce

HAWAIIAN TENDERLOIN \$60⁰⁰

Served with Wild Mushroom Madeira or Grainy Mustard Horseradish Sauce

CHIPOTLE FLANK STEAK \$38⁰⁰

Served with Chimichurri Sauce or Romesco Sauce

HERB CRUSTED SALMON \$38⁰⁰

Served with Chermoula Sauce or Horseradish Cream Sauce

BLACK FOREST ROASTED PORK LOIN \$25⁰⁰

Served with Pineapple Relish or Shallot Bourbon Sauce

BRAISED BEEF BRISKET \$25⁰⁰

Served with Au Jus or Cipollini Puree

LEMON-GARLIC LEG OF LAMB \$25⁰⁰

Served with Mint Glaze or Onion Mustard Sauce

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