

BANQUET

menus



Maryland Jockey Club

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

THE BREAKFAST SOLUTION

- BUFFETS -

BREAKFAST OPTIONS AVAILABLE BETWEEN
7AM AND 11AM



PREMIUM SANDWICH BUFFET

15

Assorted Sandwiches served on freshly baked bread, lettuce and tomato

Choice of three sandwiches:

- Roasted Beef and Brie with Honey Mustard, Watercress on Ciabatta
- Roasted Turkey, Havarti Cheese, Southwest Spread on Tomato Rosemary Bun
- Grilled Portobello, Roasted Red peppers, Squashes, Hummus, Pepper jack Cheese on Olive Bun
- Ham, Cheddar Cheese, Honey Mustard on Rosemary Focaccia
- Buffalo Chicken, Blue Cheese, Lettuce, Tomato, Spinach Wrap
- Grilled Chicken, Parmesan Cheese, Lettuce, Tomato, Honey Whole Wheat Wrap
- Smoked Turkey, Cranberry Mayonnaise, Lettuce, Tomato, Cheddar Cheese on Brioche
- Cajun Chicken Salad, Pepper Jack Cheese, Lettuce, Tomato on Flour Tortilla

Accompanied by:

Herb Parmesan Sea Salt Potato Chips
Brownies and Cookies
Sodas and Bottled Waters

CLASSIC SANDWICH BUFFET

12

Assorted Sandwiches served on freshly baked bread, lettuce and tomato

Choice of three Sandwiches:

- Smoked Ham, Lettuce, Tomato, Swiss on Pumpernickel Bread
- Smoked Turkey, Lettuce, Tomato, Cheddar Cheese on Multigrain Bread
- Roast Beef, Lettuce, Tomato, Provolone, Mustard on Rye Bread
- Chicken Salad, Lettuce, Tomato on Sourdough Bread
- Tuna Salad, Lettuce, Tomato, on Whole Wheat Bread
- Fresh Mozzarella, Lettuce Tomato, Fresh Basil on French Baguette

Accompanied by:

Coleslaw, Potato Salad, Supreme Pasta Salad, and Choice of Garden or Caesar Salad
Cookies, Brownies, and Chips

THE LUNCH SOLUTION

- BOXED LUNCHES -



GOURMET SALAD ADDITION **ADDITIONAL 4/PER PERSON**

- ❖ Spicy Soba Noodle Salad
- ❖ Rotini pasta, Mushroom and Cilantro Pesto Sauce
- ❖ Sundried Tomato Couscous Salad
- ❖ Roasted Butternut Squash, Arugula, Pomegranate, and Toasted Pecans Salad
- ❖ Roasted Beets, Mix Green Salad, Goat Cheese Salad
- ❖ Fresh Cut Seasonal Fruit Salad

GOURMET SALAD BOX

16

Choice of three:

- Cumin Crusted Moroccan Salmon Salad, Spinach, Olives, and Sundried Tomato, Basil Vinaigrette
- Grilled Vegetable Caesar Salad, Zucchini, Squash, Portobello Mushroom, tomato, Caesar Dressing
- Steak Salad, Romaine, Tomato, Onion, Blue Cheese, Cucumber
- Grilled Chicken, Roasted Pears, Arugula, bacon, Goat Cheese
- Noodle salad, Shitake Mushroom, carrot, Snow peas, Green Onion, Ginger Dressing
- Quinoa Salad, Cucumber, Onion, Spinach, Cilantro, Feta Cheese, Tomato, Lime Vinaigrette

Accompanied by
Assorted Dinner Rolls
Cookies, Brownies and Blondies
Sodas and Bottled Water

GOURMET SANDWICH BOX

13

Choice of three Sandwiches:

- Roasted Beef and Brie with Honey Mustard, Watercress on Ciabatta
- Roasted Turkey, Havarti Cheese, Southwest Spread on Tomato Rosemary Bun
- Grilled Portobello, Roasted Red peppers, Squashes, Hummus, Pepper jack Cheese on Olive Bun
- Ham, Cheddar Cheese, Honey Mustard on Rosemary Focaccia
- Buffalo Chicken, Blue Cheese, Lettuce, Tomato, Spinach Wrap
- Grilled Chicken, Parmesan Cheese, Lettuce, Tomato, Honey Whole Wheat Wrap
- Smoked Turkey, Cranberry Mayonnaise, Lettuce, Tomato, Cheddar Cheese on Brioche
- Cajun Chicken Salad, Pepper Jack Cheese, Lettuce, Tomato on Flour Tortilla

Accompanied by:
Choice of Pasta Supreme or Coleslaw
Cookies, Brownies and Blondies
Sodas and Bottled Water

ADD FRUIT OR CHIPS FOR ADDITIONAL 3/PER PERSON

CLASSIC SANDWICH BOX

10

Choice of three sandwiches:

- Smoked Ham, Lettuce, Tomato, Swiss on Pumpernickel Bread
- Smoked Turkey, Lettuce, Tomato, Cheddar Cheese on Multigrain Bread
- Roast Beef, Lettuce, Tomato, Provolone, Mustard on Rye Bread
- Chicken Salad, Lettuce, Tomato on Sourdough Bread
- Tuna Salad, Lettuce, Tomato, on Whole Wheat Bread
- Fresh Mozzarella, Lettuce Tomato, Fresh Basil on French Baguette

Accompanied by

DINNER BUFFETS

- MINIMUM OF 30 GUESTS -



THE DEFRANCIS DASH

40

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

THE PREAKNESS

70

Choice of two:

- Lobster and Toasted Corn Chowder
- Frisee, Goat Cheese & Pickled Apple, Spicy Pecans, Apple White Truffle Infused Vinaigrette
- Roasted Beets Salad, Organic Mesculin 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

50

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 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

60

Served with Wild Mushroom Madeira or Grainy Mustard
Horseradish Sauce

CHIPOTLE FLANK STEAK

38

Served with Chimichurri Sauce or Romesco Sauce

HERB CRUSTED SALMON

38

Served with Chermoula Sauce or Horseradish Cream Sauce

BLACK FOREST ROASTED PORK LOIN

25

Served with Pineapple Relish or Shallot Bourbon Sauce

BRAISED BEEF BRISKET

25

Served with Au Jus or Cipollini Puree

LEMON-GARLIC LEG OF LAMB

25

Served with Mint Glaze or Onion Mustard Sauce

DINNER

- PLATED -

LEVEL FOUR

65

Choice of First Course:

- Seaweed Salad with Lobster Meat, Ginger Emulsion
- Mizuna, Grilled White Asparagus, Duck Poppers, Rhubarb Sauce
- Fresh Mozzarella Cheese, Heirloom Tomato, Balsamic Drizzle, Fresh Basil, Extra Virgin olive oil

Choice of Entrée:

- Rack of Baby Lamb, Herb Saffron Couscous, Balsamic Drizzles, Roasted Vegetable Tagine,
- Smoked Wagyu Beef Tenderloin with Oysters, Port Wine Demi Sauce, Horseradish Glazed Marble Potato, Wilted Spinach
- Hill Top Crab Duo, Acorn Squash Ratatouille, Meyer Lemon, Pepper Sauce

Choice of Dessert:

- Dark Chocolate Mousse Cake
- Tiramisu
- Pimlico Cake
- Turtle Cheesecake

LEVEL THREE

55

Choice of First Course:

- Mache, Raddichio, Red Wine Pecorino, Heirloom Cherry Tomato, Aged Balsamic Vinaigrette
- Arugula, Mizuna, Fried Goat Cheese, Dried Cranberries, Oxford Blue Cheese, White Balsamic Vinaigrette

Choice of Entrée:

- Rosemary Grilled Lamb Chop, Marble Potatoes, Swiss Chard, Bordelaise Sauce
- Alaskan Halibut with Lemon Confit
- Molasses-Tabasco Grilled Duck Breast, Wild Mushrooms, Butternut Squash Risotto, Ginger Citrus Sauce

Choice of Dessert:

- Dark Chocolate Mousse Cake
- Tiramisu
- Pimlico Cake
- Turtle Cheesecake

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

APPETIZERS

- DISPLAYS & STATIONS -

FRUIT AND CHEESE DISPLAY

12

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

10

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

8 (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

6

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

CRUDITÉ DISPLAY

5

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

25

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 tarragon mayonnaise
- Cubano Slider
- Vegetarian

WINGS STATION

18

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

15

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

DESSERT



AFTERNOON DELIGHT

3

Assorted cookies, brownies, and blondies tray
Assorted chef choice cupcakes by the dozen
Seasonal Fresh Fruit Platter

AFTERNOON DELIGHT

4

Assorted granola bars and whole fruits

AFTERNOON DELIGHT

5

Assorted mini pastries and fruit tart
Assorted sliced cakes

DECORATED CAKES

Delicious selection of gourmet cakes

- Chocolate Mousse
- Strawberry Short Cake
- Carrot Cake
- Flourless Chocolate

10" ROUND CAKE SERVES UP TO 16 - 50⁰⁰

¼ SHEET CAKE SERVES UP TO 45 - 120⁰⁰

FULL SHEET CAKE SERVES UP TO 90 - 220⁰⁰

*Our Chef will be delighted
to customize a menu
to your exact dietary preferences.*

For booking and
additional information
please call your representative.

Banquet Menus 2017-2018
Menus are subject to change.

