

Catering Menus

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



- COLD HORS D'OEUVRES -

COLD BUTLERED OR DISPLAYED ITEMS

- Grilled Asparagus & Feta \$80⁰⁰
- Chickpea Humus with Grilled Pita \$90⁰⁰
- Steamed Jumbo Shrimp with Cocktail Sauce \$150⁰⁰
- Toasted Walnut Cheese Ball with Flat Bread \$70⁰⁰
- Asparagus Wrapped with Smoke Salmon \$125⁰⁰
- Tenderloin Crostini with Horseradish Mayo \$125⁰⁰

COLD DISPLAY STATIONS

- **Crudités Display \$125⁰⁰**
Broccoli, Cauliflower, Baby Carrots, Celery Sticks, Cherry Tomatoes and Bell Peppers
Choice of Dressing: Ranch or Bleu Cheese
- **Fruit Display \$135⁰⁰**
Sliced Seasonal Fresh Fruit to include Pineapple, Cantaloupe, Honeydew Melon, Grapes and Berries with Low Fat Raspberry Yogurt Dip
- **Cheese Display \$175⁰⁰**
Assortment of Cheeses including Cheddar, Aged Swiss, Smoked Gouda and Pepper Jack served with Assorted Crackers and Crostini
- **Grilled Vegetable Display \$125⁰⁰**
Grilled, Marinated Zucchini, Yellow Squash, Red Onions, Roma Tomatoes and Asparagus with Roasted Red Pepper Ranch Dressing
- **Antipasto Display \$175⁰⁰**
Prosciutto, Genoa Salami, Roasted Red Peppers, Giardeniera, Pepperoncini, Fresh Mozzarella, Roma Tomatoes, Asparagus Spears and Olives, Drizzled with Balsamic Reduction

ALL ITEMS BELOW PRICED PER 50 PIECES UNLESS OTHERWISE NOTED.

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



- HOT HORS D'OEUVRES -

HOT BUTLERED OR DISPLAYED ITEMS

- Chicken Satay with Thai Peanut Sauce \$80⁰⁰
- Sweet & Sour Meatballs \$80⁰⁰
- Pork Pot Stickers with Ginger Soy Dipping Sauce \$85⁰⁰
- Egg Rolls Served with Sweet Thai Chili Sauce \$85⁰⁰
- Vegetable Spring Rolls Served with Sweet Thai Chili Sauce \$70⁰⁰
- Assorted Mini Quiche \$100⁰⁰
- Spicy Chicken Stuffed Mushrooms \$125⁰⁰
- Jumbo Lump Crab Stuffed Mushroom \$175⁰⁰
- Mini Maryland Style Crab Cakes Broiled Served with Tartar Sauce \$175⁰⁰

HOT DISPLAY STATIONS

- **Crab Dip Display \$125 (Serves 25)**
Our Famous Maryland Crab Dip Served with Crostini
- **Baked Brie in Puff Pastry \$100 (Serves 25)**
Wheel of Brie Cheese with Raspberry Melba Wrapped in Puff Pastry and Baked to Golden Brown
Served with French Bread

HOT DISPLAY STATION - PRICED PER PERSON

Build Your Own Nacho Display \$5⁷⁵

Tortilla Chips with Fresh Salsa, Guacamole, Black Bean Dip, Black Olives, Red Onions, Sour Cream, Shredded Cheddar and Nacho Cheese Sauce

Add Grilled Chicken or Taco Beef for an additional \$3⁰⁰ per person

Mashed Potato Martini Bar

Your choice of Yukon Gold or Sweet Potatoes \$6⁰⁰

Both Potatoes \$8⁰⁰

Yukon Gold Potato Mashed Served with: Shredded Cheddar Cheese, Bacon Bits, Steamed Broccoli, Salsa and Sour Cream
Sweet Potato Mashed Served with: Cinnamon, Honey, Brown Sugar, Candied Pecans/Walnuts and Marshmallows

Slider Station \$9⁰⁰

Assorted Sliders include: Hamburger Sliders, BBQ Chicken Sliders, and Pork BBQ Sliders served with platters of assorted Cheeses, Lettuce, Tomato and Onion

Substitute any of the above with:

Grilled Portabella with Herb Aioli \$10⁰⁰

Maryland Crab Cakes with Lemon Aioli \$14⁰⁰

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- ACTION STATIONS -

PASTA STATION \$7⁰⁰

Made to order with

Choice of two pastas:

- Tortellini, Penne
- Angel Hair
- Fusilli or Fettuccine

Choice of two sauces:

- Marinara
- Bolognese
- Alfredo
- Basil Pesto

Add-ons available:

- Shrimp \$3⁰⁰
- Bay Scallops \$3⁰⁰
- Crab meat \$3⁰⁰
- Meatballs \$2⁰⁰
- Italian Sausage \$2⁰⁰
- Fresh Vegetables \$2⁰⁰

PANINI STATION \$12⁰⁰

Made to order with your choice of:

- Smoked Turkey & Swiss
- Imported Ham & aged Cheddar
- Pastrami & Gruyere
- Bologna & Smoked Mozzarella

STIR FRY STATION \$12⁰⁰

Sautéed with a medley of fresh vegetables, herbs and spices

Made to order with your choice of:

- Chicken
- Shrimp
- Beef

ALL PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED. MINIMUM OF 20 PEOPLE BASED ON A 60 MINUTE FOOD SERVICE.

ALL STATIONS MUST BE SERVED BY A UNIFORMED CULINARY ATTENDANT AT \$75 PER HOUR.

FOR A STATIONS EVENT, WE RECOMMEND 2-4 STATIONS FOR LUNCH AND 3-5 STATIONS FOR DINNER.

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- BREAKFAST -

CLOCKER'S CONTINENTAL \$11⁰⁰

- Fresh Pastries
- Fat-Free Greek Yogurt and Granola
- Fresh Cut Seasonal Fruit
- Freshly Brewed Coffee, Assortment of Hot Teas and Fruit Juice

TRAINER'S DELIGHT CONTINENTAL \$14⁰⁰

- Fresh Pastries
- Assortment of Bagels and Croissants with Fat-Free or Regular Cream Cheese
- Fat-Free Greek Yogurt with Granola and Fresh Seasonal Berries
- Choice of Bacon, Pork Sausage or Turkey Bacon
- Freshly Brewed Coffee, Assortment of Hot Teas and Fruit Juices

SUNRISE AT OLD HILL TOP BREAKFAST BUFFET \$16⁰⁰

- Scrambled Eggs
- Choice of Bacon, Sausage or Ham
- Home Fried Potatoes with Peppers and Onions
- Choice of French Toast or Pancakes with Maple Syrup
- Fresh Pastries
- Fresh Cut Seasonal Fruit
- Toast Station with Wheat and Multigrain, Fruit Preserves and Peanut Butter
- Freshly Brewed Coffee, Assortment of Hot Teas and Fruit Juices

BELGIAN WAFFLE STATION \$6⁰⁰

- Fresh, Made-to-Order Belgian Waffles
- Fresh Seasonal Berries, Fruit Toppings, Whipped Cream, Sweet Butter and Maple Syrup

BUTTERMILK PANCAKE STATION \$6⁰⁰

- Fresh, Made-to-Order Buttermilk Pancakes
- Fresh Seasonal Berries, Fruit Toppings, Whipped Cream, Sweet Butter and Maple Syrup

OMELET STATION \$7⁰⁰

- Fresh, Made-to-Order Omelets Available with Farm Fresh Eggs, Egg Whites
- Your choice of Toppings: Mushrooms, Peppers, Onions, Tomatoes, Baby Spinach, Crumbled Bacon, Ham or Sausage, Shredded Cheddar Cheese or Feta Cheese

ALL PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED. MINIMUM OF 20 PEOPLE BASED ON A 60 MINUTE FOOD SERVICE.
EACH STATION SERVED BY A UNIFORMED CULINARY ATTENDANT AT \$75 PER HOUR.

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- LUNCH BUFFETS -

PIMLICO SPECIAL LUNCHEON BUFFET \$14⁰⁰

- Soup du Jour
- Served House Salad
- Baked Potato Bar with Bacon, Shredded Cheese, Sour Cream, Salsa and Broccoli
- Warm Rolls with Butter
- Freshly Baked Cookies & Brownies
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

DEFRANCIS DASH DELI BUFFET \$18⁰⁰

- Soup du Jour
- Served House Salad
- Fresh Cut Seasonal Fruit
- Redskin Potato Salad
- Choice of Three: Ham, Turkey, Roast Beef, Egg Salad, Tuna Salad, Chicken Salad,
- Choice of Two: Swiss Cheese, Provolone, Cheddar Cheese, Pepper Jack Cheese, American Cheese
- Kaiser Rolls and Assorted Breads
- Pickles, Onions, Lettuce, Tomato Slices
- Freshly Baked Cookies & Brownies
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

DIXIE WRAP BUFFET \$16⁰⁰

- Soup Du Jour
- Assortment of Wraps including Ham & Swiss, Turkey & Provolone, and Roast Beef & Swiss.
- Pasta Salad
- Fresh Cut Seasonal Fruit
- Kettle Potato Chips (Regular or BBQ)
- Freshly Baked Cookies & Brownies
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

LAUREL DASH BBQ \$13⁰⁰

- Hot Dogs and Hamburgers
- Lettuce, Tomato, Onion, Cheese
- Baked Beans
- Cole Slaw, Potato Salad
- Freshly Baked Cookies & Brownies
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

MISS PREAKNESS PASTA BUFFET \$17⁰⁰

- Caesar Salad
- Choice of one Lasagna: Cheese, Meat or Vegetable
- Choice of one Pasta: Tortellini, Penne or Fettuccine
- Choice of one Sauce: Marinara, Alfredo, Pesto, Tomato Vodka or Meat Sauce
- Fresh Grated Parmesan Cheese
- Warm Garlic Bread
- Freshly Baked Cookies & Brownies
- Freshly Brewed Coffee, Assortment of Hot Teas and Iced Tea

ALL PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED. LUNCH OPTIONS AVAILABLE BETWEEN 11AM AND 3PM.
PRICES BASED ON A 60 MINUTE FOOD SERVICE. 20 PERSON MINIMUM REQUIRED.

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



- BREAKS -

THE BUGLER WAKE UP CALL \$3⁰⁰

(30 Minutes)

- Freshly Brewed Coffee
- Assortment of Hot Teas

ALL DAY BUGLER WAKE UP CALL \$7⁰⁰

(All Day)

- Freshly Brewed Coffee
- Assortment of Hot Teas

THOROUGHbred POWER BREAK \$9⁰⁰

- Individual Low-Fat Fruit Yogurts
- Fresh Cut Seasonal Fruit
- Granola Bars and Energy Bars
- Celery Sticks with Peanut Butter
- V-8, Gatorade flavors and Bottled Water

SWEET & TREATS BAKE SALE \$7⁰⁰

- Assorted Brownies, Assorted Cookies
- Assorted Pepsi Products
- Bottled Water
- 2% or Skim Milk

SWEET & SALTY BREAK \$8⁰⁰

- Hershey's Chocolate Bars, Reese's Peanut Butter Cups and Snickers Bars
- Crackers, Peanuts, Chips and Pretzels
- Assorted Pepsi Products
- Bottled Water

STABLE BREAK \$8⁰⁰

- Vegetable Crudités
- Low Fat Ranch Dip
- Warm Soft Pretzels with Choice of: Cheddar Cheese Sauce or Whole Grain Mustard
- Granola Bars
- Bottled Water
- Assorted Gatorade flavors

THESE ITEMS ARE PRICED PER POUND

- Kettle Potato Chips (Regular or BBQ) \$10⁰⁰
- Hard Pretzels \$10⁰⁰
- Peanuts \$10⁰⁰
- Chex Mix \$10⁰⁰

À LA CARTE BEVERAGES

- Assorted Pepsi Products (12 oz) \$2⁵⁰ each
- Assorted Fruit Juices \$2⁵⁰ each
- Bottled Water \$2⁵⁰ each
- V-8 \$1⁵⁰ each
- Assorted Gatorade flavors \$3⁰⁰ each
- San Pellegrino Sparkling Water \$3⁰⁰ each
- Coffee, Decaf, Tea Airpots \$8⁰⁰ each
- Iced Tea & Lemonade Pitchers \$5⁰⁰ each

ALL PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED. PRICES BASED ON 60 MINUTE FOOD SERVICE.

Catering Menus



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

- DINNER BUFFETS -

THE SEABISCUIT BUFFET \$26⁰⁰

*Served House Salad and Warm Rolls & Butter
Coffee, Assortment of Hot Teas and Iced Tea*

Choice of One Side:

- Pasta Salad
- Red Bliss & Leek Potato Salad
- Fresh Fruit Salad
- Macaroni Salad

Choice of One Vegetable:

- Orange Honey Glazed Carrots
- Sweet Corn
- Green Beans Almondine
- Vegetable Medley

Choice of One Starch:

- Oven Roasted Herb Potatoes
- Wild Rice Pilaf
- Yukon Mashed Potatoes
- Mashed Sweet Potatoes
- Baked Potatoes

Choice of Two Entrées:

- North Carolina BBQ Style Glazed Ham
- Baby Back Barbequed Ribs
- Italian Grilled Chicken Breast
- Chicken Francaise
- Rainbow Trout & Almond Butter
- Blackened Atlantic Salmon
- Beef Barbecue
- Beef Wellington
- Brisket au Poivre

DESSERT

- Assorted Cakes & Pies

**ALL PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED.
MINIMUM OF 25 PEOPLE BASED ON A 60 MINUTE FOOD SERVICE.**

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

- DINNER BUFFETS -

THE AMERICAN PHAROAH BUFFET \$32⁰⁰

*Served House Salad or Caesar Salad and Warm Rolls & Butter
Coffee, Assortment of Hot Teas and Iced Tea*

Choice of Two Sides:

- Fresh Fruit Salad with Raspberry Yogurt Dip
- Grilled Vegetables
- Red Bliss & Leek Potato Salad
- Pasta Salad

Choice of One Vegetable:

- Green Beans Almondine
- Steamed Broccoli with Lemon Butter
- Vegetable Medley
- Orange Honey Glazed Carrots

Choice of One Starch:

- Oven Roasted Herb Potatoes
- Saffron Rice Pilaf
- Yukon Mashed Potatoes
- Mashed or Baked Sweet Potatoes
- Macaroni and Cheese

Choice of Three Entrées:

- Jamaican Jerk Pork Loin
- North Carolina BBQ Style Glazed Ham
- Osso Bucco
- Roasted Turkey Breast
- Shrimp Scampi
- Crab Imperial Stuff Flounder
- Mojito Chicken
- Chicken & Mushroom Marsala
- Blackened Tri Tip
- Short Ribs

Dessert

- Assorted Cakes & Pies

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- DINNER BUFFETS -

THE SECRETARIAT BUFFET \$38⁰⁰

*Served with Warm Rolls & Butter
Coffee, Assortment of Hot Teas and Iced Tea*

Choice of Three Sides:

- House Salad
- Caesar Salad
- Spinach & Warm Bacon Vinaigrette
- Cheese and Strawberries
- Grilled Vegetables
- Fresh Fruit Salad with Raspberry Yogurt Dip

Choice of One Vegetable:

- Steamed Broccolini with Lemon Butter Sauce
- Steamed Asparagus
- Orange Honey Glazed Carrots
- Green Beans Almondine

Choice of One Starch:

- Boursin Potato Gratin
- Cheddar Yukon Gold Whipped Potatoes
- Mashed Sweet Potatoes • Roasted Fingerling Potatoes with Herbs
- Wild Rice Pilaf
- Macaroni and Cheese

Choice of Three Entrées:

- Jamaican Jerk Pork Loin
- North Carolina BBQ Style Glazed Ham
- Saffron Seafood with Pan Seared Risotto Cakes
- Crab Imperial Stuff Flounder
- Chicken Piccata
- Chicken Gordon Bleu
- Beef Filet
- Short Ribs
- Blackened Strip Steak
- Penne Pasta Primavera with a Tomato Vodka Sauce

Dessert

- Assorted Cakes & Pies

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MINIMUM OF 25 PEOPLE BASED ON A 60 MINUTE FOOD SERVICE.

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- PLATED ENTRÉES -

All plated entrées include one (1) vegetable, one (1) starch, house salad, warm rolls with butter, coffee, assortment of hot teas and iced tea

CHICKEN AND POULTRY

- Chicken Parmesan with Fettuccini Marinara (Also Available Grilled) \$18⁰⁰
- Chicken Florentine with Artichokes, Spinach and Roasted Peppers \$19⁰⁰
- Chicken Marsala \$20⁰⁰
- Roasted Turkey with Cornbread Stuffing and Creole Demi \$19⁰⁰
- Crab Stuffed Chicken with Lemon Beurre Blanc \$26⁰⁰

FISH AND SEAFOOD

- Blackened Salmon with Pineapple Mango Salsa \$26⁰⁰
- Flounder Stuffed with Jumbo Crab Imperial Seasoned with Old Bay, Lemon & Mustard \$23⁰⁰
- Crab Topped Tilapia with Lemon Beurre Blanc \$23⁰⁰
- Grilled Shrimp Skewers with Lemon Beurre Blanc \$22⁰⁰
- Shrimp Scampi in a Garlic Lemon Butter Sauce \$21⁰⁰
- Maryland Style Crab Cakes \$33⁰⁰
- Crab Imperial \$33⁰⁰

BEEF AND MEAT

- Sliced Bistro Tenderloin with Bordelaise Sauce \$26⁰⁰
- Roasted Sirloin Filet with Demi-Glace \$26⁰⁰
- Braised Beef Short Ribs with Red Wine Demi-Glace \$30⁰⁰
- New York Strip Steak with Bleu Cheese Crumbles and Demi-Glace \$32⁰⁰
- Filet Mignon with Wild Mushrooms and Demi-Glace \$33⁰⁰
- Petit Filet and Crab Cake \$38⁰⁰
- Filet with Jumbo Lump Crab and Scampi Sauce \$38⁰⁰

VEGETARIAN

- Penne Pasta Primavera with Choice of Tomato Vodka, Pesto or Garlic Cream Sauce \$16⁰⁰
- Wild Mushroom Ravioli with Sautéed Asparagus Coins and Diced Tomato in Garlic Cream Sauce \$20⁰⁰
- Grilled Marinated Eggplant Tower with Wilted Spinach, Goat Cheese and Roasted Peppers over Parmesan Risotto \$21⁰⁰
- Fettuccine Florentine with Artichokes, Spinach and Roasted Peppers in Garlic Cream Sauce \$20⁰⁰

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- PLATED ENTRÉES -

All plated entrées include one (1) vegetable, one (1) starch, house salad, warm rolls with butter, coffee, assortment of hot teas and iced tea

CHOICE OF ONE (1) VEGETABLE:

- Vegetable Medley
- Green Beans Almondine
- Sweet Corn with Butter Sauce
- Baby Carrots with Honey Glaze
- Steamed Broccoli with Lemon Butter Sauce
- Steamed Asparagus with Lemon Butter Sauce
- Grilled Asparagus

CHOICE OF ONE (1) STARCH:

- Yukon Gold Mashed Potatoes
- Baked Sweet Potatoes
- Roasted Red Potatoes with Herbs
- Baked Potatoes
- Rice Pilaf
- Wild Rice Blend
- Parmesan Risotto (Add \$1⁰⁰ per person)

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