

Wedding Menus

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



SERVED DINNER: SHOW

Available 6:00 pm — 11:00 pm

1 hour reserved for cocktail hour • 4 hours reserved for reception

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

Hors d'Oeuvres Displayed - Select Two

Fresh Fruit • Cheese • Fresh Vegetable Crudit 

Hors d'Oeuvres Butlered - Select Two

Sweet & Sour Meatballs • Pigs in a Blanket • Prosciutto Stuffed Cherry Tomatoes • Chicken Satay •
Smokey Bourbon Chicken Skewers • Cocktail Quiche

Entr e Selections - Select Two

Chicken Marsala • Sliced Bistro Tenderloin with Bordelaise Sauce • Seared Tilapia with Lemon Beurre
Blanc • Pasta Primavera with Choice of Sauce • Seared Pork Tenderloin Filet with Apple Cranberry
Compote • French Country Chicken with Mushroom and Grain Mustard Cream • Roasted Beef Sirloin
Filet with Mushroom Demi Glace

Accompanying Dishes - Select Two

Vegetable Risotto • Seasonal Grilled Vegetables • Roasted Root Vegetables • Parmesan Potato Orange
Honey Glazed Carrots • Gratin Roasted Garlic Mashed Potatoes • Green Beans Almondine • Roasted
Red Bliss Potatoes • Wild Rice Pilaf • Steamed Broccoli with Lemon Butter

Children's Meals

Chicken Fingers served with French Fries, Apple Sauce, and Beverage \$12⁰⁰

\$44⁰⁰ PER PERSON PLUS TAX & SERVICE CHARGE

Vegetarian Options Available Upon Request

BAR SERVICE

***Include a four (4) hour open bar package with champagne or sparkling cider toast,
cocktails, wine, draft beer and assorted sodas***

SELECT OPEN BAR \$82⁰⁰ PER PERSON PLUS TAX & SERVICE CHARGE

STANDARD OPEN BAR \$86⁰⁰ PER PERSON PLUS TAX & SERVICE CHARGE

PREMIUM OPEN BAR \$91⁰⁰ PER PERSON PLUS TAX & SERVICE CHARGE

Wedding Menus

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



SERVED DINNER: PLACE

Available 6:00 pm — 11:00 pm

1 hour reserved for cocktail hour • 4 hours reserved for reception

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

Hors d'Oeuvres Displayed - Select Two

Fresh Fruit • Cheese • Fresh Vegetable Crudit 

Hors d'Oeuvres Butlered - Select Two

Reuben Poppers • Baked Asparagus in Puff Pastry • Egg Rolls with Sweet Thai Chili • Beef Wellington
Purses • Shrimp and Avocado in Phyllo Cups • Sweet & Sour Meatballs

Entr e Selections - Select Two

Queen Cut Prime Rib with Au Jus • Crab Topped Tilapia • Potato Crusted Chicken with Natural Jus • NY
Strip with Bleu Cheese and Bordelaise • Chicken Saltimbocca • Braised Shortrib with Red Wine Demi
Glace • Blackened Salmon with Pineapple Mango Salsa • Maple Ginger Glazed Salmon

Accompanying Dishes - Select Two

Vegetable Risotto • Seasonal Grilled Vegetables • Roasted Root Vegetables • Parmesan Potato Orange
Honey Glazed Carrots • Gratin Roasted Garlic Mashed Potatoes • Green Beans Almondine • Roasted
Red Bliss Potatoes • Wild Rice Pilaf • Steamed Broccoli with Lemon Butter

Children's Meals

Chicken Fingers served with French Fries, Apple Sauce, and Beverage \$12⁰⁰

\$54⁰⁰ PER PERSON PLUS TAX & SERVICE CHARGE

Vegetarian Options Available Upon Request

BAR SERVICE

*Include a four (4) hour open bar package with champagne or sparkling cider toast,
cocktails, wine, draft beer and assorted sodas*

SELECT OPEN BAR \$92⁰⁰ PER PERSON PLUS TAX & SERVICE CHARGE

STANDARD OPEN BAR \$96⁰⁰ PER PERSON PLUS TAX & SERVICE CHARGE

PREMIUM OPEN BAR \$101⁰⁰ PER PERSON PLUS TAX & SERVICE CHARGE

Wedding Menus



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

SERVED DINNER: WIN

Available 6:00 pm — 11:00 pm

1 hour reserved for cocktail hour • 4 hours reserved for reception

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

Hors d'Oeuvres Displayed - Select Three

Fresh Fruit Kabob • Gourmet Cheese with Imported & Domestic Cheeses • Royal Crudit  • Flat Bread & Spread • Crab Dip

Hors d'Oeuvres Butlered - Select Two

Lobster & Avocado in Phyllo Cups • Jumbo Shrimp Cocktail • Bacon Wrapped Scallops Spanakopita Beef Tenderloin Crostini • Tuna Tartar with Macadamia • Goat Cheese & Artichoke Poppers

Entr e Selections - Select Two

Shrimp Scampi • Maple Ginger Salmon • Crab Topped Filet with Beurre Blanc Filet with Wild Mushrooms & Demi • Petit Filet with Crabcake • Crab Stuffed Chicken with Lemon Herb Cream Sauce Maryland Jockey Club Signature Crab Cake with Old Bay Aioli • Crab Imperial Stuff Flounder

Accompanying Dishes - Select Two

Vegetable Risotto • Seasonal Grilled Vegetables • Roasted Root Vegetables • Parmesan Potato Orange Honey Glazed Carrots • Gratin Roasted Garlic Mashed Potatoes • Green Beans Almondine • Roasted Red Bliss Potatoes • Wild Rice Pilaf • Steamed Broccoli with Lemon Butter

Children's Meals

Chicken Fingers served with French Fries, Apple Sauce, and Beverage \$12⁰⁰

\$64⁰⁰ PER PERSON PLUS TAX & SERVICE CHARGE

Vegetarian Options Available Upon Request

BAR SERVICE

Include a four (4) hour open bar package with champagne or sparkling cider toast, cocktails, wine, draft beer and assorted sodas

SELECT OPEN BAR \$102⁰⁰ PER PERSON PLUS TAX & SERVICE CHARGE

STANDARD OPEN BAR \$116⁰⁰ PER PERSON PLUS TAX & SERVICE CHARGE

PREMIUM OPEN BAR \$121⁰⁰ PER PERSON PLUS TAX & SERVICE CHARGE