

BANQUET

menus



Maryland Jockey Club

ALL PRICES ARE PER PERSON. PRICES DO NOT INCLUDE
6% SALES TAX, 9% ALCOHOL TAX AND 20% SERVICE CHARGE.

THE BREAKFAST SOLUTION - BUFFETS -

BREAKFAST OPTIONS AVAILABLE BETWEEN
7AM AND 11AM



THE TRAINER'S HEALTHY WAY BREAKFAST

16

Egg White Frittata or Scrambled Egg White

Choice of one Protein

- Turkey Bacon
- Chicken Apple Sausage

Grilled Vegetables

Fat-Free Greek Yogurt, Granola, and Mixed Berries

Assorted Whole Grain Breads, Low Fat Muffins

Jams, Jellies, and Peanut Butter

Fresh Cut Seasonal Fruits

Orange Juice, Water and Freshly Brewed Coffee and Teas

SMOKED SEAFOOD BREAKFAST

16

Delicate Smoked Salmon and Trout

Tomato, Onion, Caper, Hard Boiled Egg & Cream Cheese

Assorted Bagels

Fresh Cut Seasonal Fruit

Orange Juice, Water and Freshly Brewed Coffee and Teas

RISE' N SHINE

16

An assortment of mini Pastries:

Danishes, Muffins, Croissants and Bagels

Fresh Cut Seasonal Fruit

Jams, Jellies, and Butter

Orange Juice, Water and Freshly Brewed Coffee and Teas

THE BREAKFAST SOLUTION - BUFFETS & ADD ONS -

BREAKFAST OPTIONS AVAILABLE BETWEEN
7AM AND 11AM



* EACH STATION SERVED BY A
UNIFORMED CULINARY ATTENDANT
AT \$25 PER HOUR.

SUNRISE AT OLD HILL TOP

15

Scrambled Eggs

Choice of one Protein

- Bacon, Smoked Sausage or Ham

Chef's Skillet Potatoes with Onions & Peppers

Choice of one Pastry

- Waffles or Pancakes with Syrup

Assorted Mini Pastries, Bagels, Biscuit, and Breads

Jams, Jellies, and Butter

Fresh Cut Seasonal Fruits

Orange Juice, Water and Freshly Brewed Coffee and Teas

SMOKED SEAFOOD ADDITION

ADD 4 PER PERSON

Add Smoked Seafood Platter

(Salmon, Trout, Tomato, Onion, Caper & Diced Egg)

BELGIAN WAFFLE STATION

ADD 8 PER PERSON

Made to order*

Mixed Berries, Fruit Topping, Whipped Cream,

Sweet Butter and Maple Syrup

BUTTERMILK PANCAKE STATION

ADD 8 PER PERSON

Made to order*

Mixed Berries, Fruit Topping, Whipped Cream,

Sweet Butter and Maple Syrup

FRENCH TOAST

ADD 8 PER PERSON

Made to order*

Mixed Berries, Fruit Topping, Whipped Cream,

Caramelized Ginger Sauce and Maple Syrup

THE LUNCH SOLUTION

- BUFFETS -



GOURMET SALAD ADDITION

ADD 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 Pecan Salad
- Roasted Beets, Mixed Greens and Goat Cheese Salad
- Fresh Cut Seasonal Fruit Salad

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:

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

THE LUNCH SOLUTION

- BOXED LUNCHES -



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

GOURMET SANDWICH BOX

13

ADD FRUIT OR CHIPS FOR ADDITIONAL 3 PER PERSON

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 in a Spinach Wrap
- Grilled Chicken, Parmesan Cheese, Lettuce, Tomato in a 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

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

All Boxes Accompanied by:
Herb Parmesan Sea Salt Potato Chips
Brownies and Cookies
Sodas and Bottled Waters

DINNER BUFFETS

- MINIMUM OF 30 GUESTS -

THE PREAKNESS

50

Choice of two Salads:

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

Choice of two Entrees:

- Florida Lobster Risotto with White Truffle infused Butter
- Beef Tenderloin with Yukon Gold Mashed Potatoes, Orange Green Beans in a 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
- Eggplant Parmesan, Vodka Sauce, Grilled Vegetable Ratatouille

Choice of two Desserts:

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

THE MARYLAND MILLION

40

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, Broccoli, 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

30

Choice of two Salads:

- Garden Vegetable Salad, Mixed Greens, Cucumber, Tomato, Onion, Peppers, Balsamic Vinaigrette
- Caesar Salad, Romaine, Herb Croutons, Parmesan Cheese, Caesar Dressing
- Spinach Salad, Spinach, Toasted Pecans, 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

All Buffet Packages include
Iced Tea, Water, Coffee & Hot Tea

DINNER BUFFETS

- MINIMUM OF 30 GUESTS -



THE CARVING STATION*

Includes:

Assorted Dinner Rolls
Garden or Caesar Salad
Seasonal Vegetable

ADD PASTA SIDE FOR ADDITIONAL 5 PER PERSON

Cheese Ravioli with Pesto Cream Sauce
Tortellini Pasta with Alfredo Sauce

HAWAIIAN TENDERLOIN

30

Served with Wild Mushroom Madeira or
Grainy Mustard Horseradish Sauce

CHIPOTLE FLANK STEAK

18

Served with Chimichurri Sauce or Romesco Sauce

HERB CRUSTED SALMON

15

Served with Chermoula Sauce or Horseradish Cream Sauce

BLACK FOREST ROASTED PORK LOIN

15

Served with Pineapple Relish or Shallot Bourbon Sauce

BRAISED BEEF BRISKET

15

Served with Au Jus or Cipollini Puree

LEMON-GARLIC LEG OF LAMB

15

Served with Mint Glaze or Onion Mustard Sauce

* EACH STATION SERVED BY A
UNIFORMED CULINARY ATTENDANT
AT \$25 PER HOUR.

PLATED DINNER

LEVEL FOUR

50

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 Drizzle, Roasted Vegetable Tagine
- Smoked Wagyu Beef Tenderloin with Oysters, Port Wine Demi Sauce, Horseradish Glazed Marble Potatoes, 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

40

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

PLATED DINNER

LEVEL TWO

35

Choice of First Course:

- Mixed Green Salad, Apple, Stilton Cheese, Spiced Pecan, White Balsamic Vinaigrette
- Baby Arugula, French Beans, Heirloom Cherry Tomato, Gorgonzola Blue Cheese, Toasted Walnut, & Maple Walnut Vinaigrette
- Asparagus Soup, Sweet Red Bell Pepper Coulis

Choice of Entrée:

- Flat Iron Steak, Chive-Boursin Yukon Mashed Potatoes, Haricot Verts, Blackberry Emulsify
- Pan Seared Sea Bass, Corn & Edamame Succotash, Red Quinoa, Chevril-Terragon Sauce
- Pan Roasted Cornish game Hen Stuffed with Wild Mushroom, Herb Wild Rice, and Petite Green Beans

Choice of Dessert:

- Dark Chocolate Mousse Cake
- Raspberry Cheesecake
- Grand Marnier Cake
- Strawberry Shortcake

LEVEL ONE

25

Choice of First Course:

- Arugula, Roasted Pears, Herb Goat Cheese, Toasted Pecan, Peach Vinaigrette
- Romaine Hearts, Parmesan Crips, Herb Croutons, Anchovy, Caesar Dressing
- Frisee, Roasted Vegetable Roots, Blue Cheese, Spanish Cucumber Vinaigrette

Choice of Entrée:

- Braised Short Ribs, Cavatelli Pasta, Oven-Slow Roasted & Dried Tomato, Grilled Asparagus, Bourbon Whiskey Cream Sauce, Shaved Red Wine Pecorino
- Rosemary Apricot Chicken Breast, Grilled Vegetable Melange, Lemon Meyer Rice Pilaf
- Parmesan Crusted Tilapia, Garlic Spinach, Herb Beurre Blanc

Choice of Dessert:

- Carrot Cake
- Coconut Cake
- Chocolate Cake
- Cheesecake with Berries

APPETIZERS - PASSED -

PRICED PER PIECE -
RECOMMENDED 1.75 PIECES PER GUEST



2 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

3 PER PIECE

- Beef Empanada
- Beef Kabob
- Chicken Kabob with Pineapple
- Chicken Meatball with Honey Sriracha
- Coconut Chicken Tender
- Deviled Egg
- Indonesian Beef Sate served with Peanut Sauce
- Jerk Chicken Sate served with Mango Sweet Chili sauce
- Peking Duck Dumpling
- Sesame Chicken Tender

4 PER PIECE

- Scallop Wrapped Bacon

5 PER PIECE

- Maryland Crab Cakes

APPETIZERS

- DISPLAYS & STATIONS -

FRUIT AND CHEESE DISPLAY

6

An Assortment of international cheese from 5 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 Fruit, and Star Fruit. Served with Assorted Crackers, Breads, Flat Breads, and Mixed Nuts.

CHARCUTERIE PLATTER

7

An assortment dried & cured meats including Capicola, Mortadella, Sopressata, Salami, and Bresaola with 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

10

Choice of two sliders served with Shredded Lettuce and sliced pickle on the side

- Angus beef burger with Cheddar Cheese & Red Pepper Aioli
- Chipotle-marinated Salmon with Cumin Aioli
- Grilled Chicken with Terragon Mayonnaise
- Cubano Slider
- Vegetarian
- Maryland Crab Cake with Old Bay Aioli **ADD 5 PER PERSON**

WINGS STATION

8

Choice of three flavors Crispy Chicken Wings served with Celery

- Buffalo Chicken Wings
- Old Bay Chicken Wings
- Honey Tabasco Chicken Wings
- Teriyaki Chicken Wings
- Chipotle BBQ Chicken Wings

Choice of Blue Cheese or Ranch dressing

SPREAD AND CROSTINI

6

Southwest Spread

Garlic and Herb Spread

Feta and Hummus

Roasted Artichoke and Basil Spread

Creamy Basil Spread

Roasted Sweet Pepper and Feta

Accompanied by display of Bread Basket, Pita Bread and Assorted Crackers

DESSERT



3 PER PERSON

Assorted Cookies, Brownies, and Blondies Tray
Assorted Chef Choice Cupcakes by the Dozen
Seasonal Fresh Fruit Platter

4 PER PERSON

Assorted Granola Bars and Whole Fruits

5 PER PERSON

Assorted Mini Pastries and Fruit Tart
Assorted Sliced Cakes

DECORATED GOURMET CAKES

10" Round Cake / Serves up to 16	50
Sheet Cake / Serves up to 45	120
Full Sheet Cake / Serves up to 90	220

Gourmet Cake Flavors

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

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

*For booking and additional
information
please call your representative.*

*Banquet Menus 2018
Menus are subject to change.*

