



Catering Menus

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

- PLATED -

LEVEL FOUR \$65⁰⁰

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
- ❖ Old 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 \$55⁰⁰

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

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



Catering Menus

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

- PLATED -

LEVEL TWO \$45⁰⁰

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 Main Course:

- ❖ 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 \$35⁰⁰

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 Main Course:

- ❖ 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

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