

GROUP SALES

Live Racing

Laurel

January 1, 2013 – March 31, 2013

Wednesday- Saturday

Pimlico

April 4, 2013 – June 8, 2013

Thursday – Sunday

Director of Catering

Karen Weiss

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Sales

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PACKAGES INCLUDE

- ✘ Coffee, Decaf, Hot Tea, Bottled Water and Iced Tea
- ✘ Personal assistance from our group hosts
- ✘ Free General Parking
- ✘ Admission
- ✘ Live Racing Program
- ✘ Customized welcome in the Live Program and Message Board
- ✘ 10 guests watch the race from the Winner's Circle
- ✘ Commemorative photo taken with the winning jockey by the track photographer

BREAKFAST

Minimum of 25 People

Sunrise Buffet

Sliced Seasonal Fruit and Berries

Assorted Baked Goods with Butter and Fruit Preserves

Assorted Juices ~ Coffee ~ Decaf ~ Hot Tea

\$12 pp Plus 18% Gratuity and 6% Md. State Tax

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## **Sunrise Plus Buffet**

Includes everything in the Sunrise Buffet plus

Scrambled Eggs with Chives

Bacon Strips

Fried Potatoes

\$17 pp plus 18% Gratuity and 6% Md. State Tax

# POST PARADE

## HOT HORS D'OEUVRES

- Buffalo or Bloody-Mary BBQ Chicken Wings
- Chicken Tenders with Honey Mustard Sauce
- Vegetable Spring Rolls with Plus Sauce
- Steamed Vegetable Dumplings with Dipping Sauce
- Spinach & Feta Cheese Spanakopita
- Beef Satay with Spicy Peanut Glaze
- Chicken Tandoori with Cilantro Riata
- Italian Sausage Mushroom Caps
- Maryland Mini Crab Cakes - upgrade
- Scallop wrapped in Bacon - upgrade
- Roasted Petit Lamb Chops – upgrade
- Baked Maryland Lump Crab Dip with French Bread

## ADDITIONAL FARE

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- Fresh Hummus Dip with Pita Bread \$3.95/person
- Santa Fe Nine Layer Dip with Nacho Chips \$3.95/person
- Baked Spinach & Artichoke Dip with French Bread \$3.95/person
- Potato Chips with Onion Dip \$2.00/person

## COLD HORS D'OUVRES

- Artichoke Heart Filled w/California Sun-Dried Tomato
- Brie Cheese & Fresh Seasonal Fruit Kabob
- Tomato and Buffalo Mozzarella on a Basil Crostini
- Smoked Chicken and Roasted Red Pepper Crouton
- Asparagus wrapped in Prosciutto
- Smoked Salmon with Herb Boursin & Capers on Rye
- Tenderloin Crostini - upgrade
- Iced Jumbo Shrimp served with Cocktail sauce & lemon - upgrade
- Assorted Sushi with Wasabi, Soy sauce and Ginger - upgrade

\$5.95 per guest for each item selected

Minimum of 6 Hors d'oeuvres must be purchased when not accompanied by a menu plan

# SEATED MENUS (minimum of 10 people)

## Official

Classic Caesar Salad with Herbed Croutons  
and Soup Du Jour  
or

Oven Roasted Turkey Breast with Swiss or Maple Glazed Ham  
and Soup Du Jour

\$17 pp plus 18% Gratuity and 6% Md. State Tax  
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Hot Entrée (no split counts)

Grilled Chicken Breast w/Natural Pan Chicken Gravy

Garlic Rice ~ Chefs choice of Vegetable

Rolls and Butter

Please Choose One

Cheese Cake ~ Chocolate Cake

\$17 pp plus 18% Gratuity and 6% Md. State Tax

Favorite

Maryland Crab Cake
or
New York Strip

Garlic Mashed Potatoes and Chef's Choice of Vegetable

Mixed Green Garden Salad

Rolls and Butter

Please Choose One

Cheese Cake ~ Chocolate Cake

\$24 pp plus 18% Gratuity and 6% Md. State Tax

TASTE OF PREAKNESS

Seated

Minimum of 10 people

Crab Cake Sandwich

Jumbo Lump Crab Cake Broiled to Perfection and served on a toasted Kaiser Roll with Remoulade Sauce

Please Choose One

Tomato Mozzarella with Balsamic Glaze

Greek Pasta Salad with olives, red onions
artichoke hearts and feta cheese

or

Fresh Cut Fries

Please choose One

Fruit Cup ~ Brownies

\$20 pp plus 18% Gratuity and 6% Md. State Tax

Buffet

Minimum of 50 people

Old Hill Top Crab Cakes

Bordeaux Tenderloin of Beef

Eastern Shore Grilled Chicken

Baby Spinach and Bowtie Pasta Salad

Mediterranean Caprese

Preakness Salad

Red Bliss, Yukon Gold and Purple Fingerling Potatoes

Basket of Assorted European Rolls

Assortment of Cookies

Fresh Fruit Salad

\$50 pp plus 18% Gratuity & 6% Md. State Tax

BUFFET MENUS

Minimum of 40 people

Triple Crown Buffet

Kentucky Style Fried Chicken
Shrimp and Grits
Miniature Crab Cakes
Pimlico Pit Beef
Chesapeake Quiche
Coney Island Hot Dogs with Fixings
NYC Deli with Pastrami and Cold Cuts
Chef Selection of Vegetable
Mixed Green Garden Salad
Cheesecake

\$32 pp plus 18% Gratuity and 6% Md. State Tax

Trifecta Buffet

Mixed Green Salad

Please Choose Three

Berber Spiced Salmon with Marinated Mushrooms and Sweet Onions, Cajun Seared Chicken with Tomato and Sweet Pepper Ragout, Herb Grilled Skirt Steak with Crispy Fried Onions in a Pearl Onion Ragu, BBQ Tri Tip with Caramelized Onions and Mushrooms, Classic Shrimp Fettuccini with Alfredo Sauce, Crispy Fried Chicken Vegetable Lasagna , Cat Fish with Hush puppies and Creole Remoulade Sauce or Grilled Chicken Bake

Please Choose One

Creamy Risotto, Herbed Vegetable Orzo, Oven Roasted Potatoes, Whipped Yukon Potatoes, Saffron Rice, Parsley Buttered Noodles, Wild Rice Blend, Potatoes Au Gratin
And a Chef Selection of Vegetable
Rolls and Butter

Please Choose One

Chocolate Cake ~ Cheese Cake

\$30 pp plus 18% Gratuity and 6% Md. State Tax

BUFFET MENUS

Minimum of 25 people

Jockey Deli

An artfully arranged platter of Sliced Roast Beef,

Smoked Turkey and Ham

Array of sliced cheese includes Swiss, Pepper Jack, Muenster and Sharp Cheddar, Sliced Tomato~ Lettuce and Condiments

Assorted European and Domestic Breads and Rolls

Please Choose Two

Potato Leek Salad with Sun-Dried Tomatoes

Fussili Pasta Salad with Fresh Arugula and Mushrooms

Smoked Corn and Black Bean Salad with Roasted Red and Yellow Peppers

Greek Pasta Salad with olives, red onions, Artichoke Hearts and Feta Cheese

Desert

Chocolate Fudge Brownies or Assorted Cookies

\$19 pp plus 18% Gratuity and 6% Md. State Tax

Platter Upgrades

Mediterranean Medley

Abundant assortment of Mediterranean flavors including marinated olives, hummus and olive tapenade Served with pita chips

\$140.00 Based on 25 People

Happy Hour

Hot Dogs

All Beef Hamburger Sliders

Wings- naked wings

(hot sauce or Old Bay on the side)

Condiments

Please Choose One

Mixed Green Salad, Baked Beans, Chips

Pasta Salad, Taco Dip with Nacho Chips, Potato Salad , Cole Slaw

Dessert

Chocolate Fudge Brownies or Assorted Cookies

\$21 pp plus 18% Gratuity and 6% Md. State Tax

Pickled Relish

Sweet baby gherkins, pickled beets, assorted olives and dill spears

\$140.00 Based on 25 people

Smoked Salmon

An elegant display of thinly sliced smoked salmon and condiments including capers, Tomatoes, diced egg, onions and cream cheese

\$190.00 based on 25 People

CONCESSION COUPON



Each Coupon is Good for One Lunch

Honored at any of the Maryland Turf Caterers, Inc Concession Stands

\$20 Inclusive per person with racing package

BEVERAGE

✘ Cash Bar Prices

✘ Premium	\$6
✘ Domestic Beer	\$4
✘ Imported Beer	\$4
✘ House Wine	\$4
✘ Soft Drinks	\$2
✘ Bottled Water	\$2

✘ Premium Brands & Wine Selection

- ✘ Whiskey, Rum, Vodka, Gin, Scotch, Bourbon, Tequila, Chardonnay, Merlot
- ✘ Cabernet Sauvignon & Zinfandel

✘ Domestic and Imported Beer

✘ Specialty Drinks only if requested can be added to cash bar

✘ Orange Crush	\$5
✘ Bloody Mary's	\$5

✘ Premium Brand

✘ Three Hours	\$19
✘ Four Hours	\$21
✘ Five Hours	\$25

✘ Host Sponsored Beer Wine and Soda

✘ Includes Beer, House Wine, Soft Drinks, & Bottled Water

✘ Three Hours	\$13
✘ Four Hours	\$16
✘ Five Hours	\$19
✘ Add Imported Beers	

✘ Host Sponsored Soda Bar

✘ Five Hours	\$5
✘ Specialty Items	
✘ Sparkling Cider	\$15.00 per bottle
✘ Champagne, House	\$20.00 per bottle
✘ Champagne – Korbel	\$25.00 per bottle
✘ Champagne Toast	\$3.00 per person
✘ House Wine	\$20.00 per bottle

LAUREL HOSPITALITY ROOMS



The Directors' Room

Break away from the usual. The Director's Room is an extension of the main Dining Room with floor-to-ceiling windows and an extensive view of the Race track. This two leveled room is a perfect room for meetings or private parties up to 100 people.

The Ruffian Room

Located on the 2nd Floor and accessed through the Club House Entrance, at 3432 square feet the Ruffian Room is appropriate for classes, luncheons, dinner parties, or business meetings. The Ruffian Room has floor-to-ceiling windows.

The Horse Wizard

Located on the Track Level appropriate for classes, luncheons & dinner parties. The Horse Wizard also has a small private deck overlooking the Race Track.

The Carriage Room

The Carriage Room is the largest of our rooms. Ideal for wedding receptions and larger groups who may wish to have a sit-down dinner, a dance floor, a band, and an area for a cocktail party.

PIMLICO HOSPITALITY ROOMS



Terrace Dining

The Terrace Dining Room overlooks the historical Pimlico Race Course and brings eloquence to your Pimlico experience. Pimlico museum, located adjacent from and enjoy exciting Pimlico memorabilia from the past 200 years.

Hall of Fame

The Hall of Fame Room is an extension of the Terrace Dining Room which is available for the larger groups and/or parties.

Sports Palace

Enjoy both live and simulcast racing in our Sports Palace Sports Bar on either of our 42 inch TV's or one of our other 55 TV's.

Jockey Club

This secluded dining room can be rented out to large groups and private parties. Its tiered layout insures a great view of the track from any seat