



TRACKSIDE BAR

PLATTER OPTIONS

MINIMUM OF 12 GUESTS
EACH PLATTER SERVES SIX (6)

GREEK GARDEN SALAD BOWL

CUCUMBER, TOMATO, PEPPERS, RED ONION, OLIVES, FETA CHEESE, AND ROMAINE LETTUCE IN AN OREGANO VINAIGRETTE
SERVED WITH GRILLED PITA BREAD

\$42.00
PER PLATTER

BRUSCHETTA

RIPE ROMA TOMATO, BASIL, GARLIC, OLIVE OIL SERVED WITH GRILLED PITA

\$30.00
PER PLATTER

MEDITERRANEAN PLATTER

HUMMUS, POTATO SKORDALIA WITH SMOKED BACON, GREEN AND BLACK OLIVES & TAPENADE, FETA CHEESE, TOMATO BRUSCHETTA
SERVED WITH GRILLED PITA

\$48.00
PER PLATTER

SHRIMP PLATTER

SERVED WITH COCKTAIL SAUCE

\$60.00
PER PLATTER

JUMBO WINGS

MILD, MEDIUM OR HOT SERVED WITH CARROT AND CELERY STICKS, BLUE CHEESE DIP, AND CRISPY POTATO WEDGES

\$84.00
PER PLATTER

LOCAL MARKET CRUDITÉS

SEASONAL ROOT VEGETABLES, AND FLOWERETS SERVED WITH QUEBEC BLUE CHEESE DIP

\$24.00
PER PLATTER

GARLIC BREAD WITH CHEDDAR CHEESE

GOLDEN BAGUETTE, GARLIC HERB BUTTER, AND OLD CHEDDAR CHEESE

\$30.00
PER PLATTER

BBQ BACK RIBS

PORK BACK RIBS WITH OUR OWN BBQ SAUCE, AND PAPAYA RELISH

\$78.00
PER PLATTER

GRILLED CHICKEN QUESADILLA

CHEDDAR CHEESE, PICO DE GALLO, SOUR CREAM, CILANTRO, AND AVOCADO

\$72.00
PER PLATTER

LARGE DELUXE PIZZA

PEPPERONI, GREEN PEPPER, AND MUSHROOM

\$25.00
PER 12 SLICES

CRISPY POTATO WEDGES

\$12.00
PER BOWL

DESSERTS

DOUBLE CHOCOLATE BROWNIE

SERVED WITH WARM RUM AND RAISIN CHOCOLATE FONDUE

\$42.00
PER PAN

FRESH FRUIT PLATTER

SEASONAL DOMESTIC AND TROPICAL FRUITS

\$48.00
PER PLATTER

DOMESTIC CHEESE PLATTER

CHEDDAR, MARBLE, HAVARTI AND MINI BABY BELL SERVED WITH GRAPES AND CRACKERS

\$60.00
PER PLATTER