



### *21 Nov 2024 – Thursday PRACTICE Sessions 1 & 2 Menu\**

#### **Domestic and Imported Cheeses**

- Brie, Wisconsin Sharp Cheddar, Double Cream Bavarian, Port Salut, Bel Paese, Maytag Blue, Gruyere & Sonoma Goat
- Hearth Baked Breads, Lavosh & Water Crackers garnished with Dried Fruits and Nuts

#### **Market Fresh Vegetables**

- Seasonal Broccoli, Cauliflower, Baby Carrots, Celery, Mushrooms, Cherry Tomatoes & Jicama
- Variety of Dipping Sauces & Chutneys

#### **Slider Bar**

- Pulled BBQ Chicken with Fried Onions & Creamy Cole Slaw
- Vegetarian Burger with Roma Tomato & Guacamole
- Miniature Split Rolls & Fresh Condiments

#### **Pasta Station**

- Cheese Tortellini, Penne Pomodoro & Pesto Cream
- Sweet Basil, Onions, Spinach, Mushrooms, Feta Cheese, Kalamata Olives, Mixed Grilled Vegetables & Diced Tomatoes
- Chicken & Sliced Italian Sausage
- Shaved Parmesan & Bread Sticks

#### **Cocktail Bar**

- Two (2) Complimentary Drinks Per Person followed by Cash Bar
- Premium Vodka, Whiskey, Bourbon, Scotch Whiskey, Scotch, Rum, Tequila, Gin & Cognac
- House Wines, Imported & Domestic Beers
- Assorted Soda & Bottled Water

*\* Dining menus subject to change.*



*22 Nov 2024 – Friday PRACTICE Session 3 & QUALIFYING Sessions 1-3 Menu\**

### **Domestic and Imported Cheeses**

- Brie, Wisconsin Sharp Cheddar, Double Cream Bavarian, Port Salut, Bel Paese, Maytag Blue, Gruyere & Sonoma Goat
- Hearth Baked Breads, Lavosh & Water Crackers garnished with Dried Fruits and Nuts

### **Market Fresh Vegetables**

- Seasonal Broccoli, Cauliflower, Baby Carrots, Celery, Mushrooms, Cherry Tomatoes, & Jicama
- Variety of Dipping Sauces & Chutneys

### **Slider Bar**

- Sirloin Burger with Roma Tomato, Grilled Onions & Cheddar Cheese
- Vegetarian Burger with Roma Tomato and Guacamole
- Miniature Split Rolls & Fresh Condiments

### **Pasta Station**

- Gemelli Alfredo, Rigatoni & Pink Vodka Sauce
- Sweet Basil, Onions, Spinach, Mushrooms, Feta Cheese, Kalamata Olives, Mixed Grilled Vegetables & Diced Tomatoes
- Chicken & Sliced Italian Sausage
- Shaved Parmesan & Bread Sticks

### **Cocktail Bar**

- Two (2) Complimentary Drinks Per Person followed by Cash Bar
- Premium Vodka, Whiskey, Bourbon, Scotch Whiskey, Scotch, Rum, Tequila, Gin & Cognac
- House Wines, Imported & Domestic Beers
- Assorted Soda & Bottled Water

*\* Dining menus subject to change.*



## *23 Nov 2024 – Saturday RACE NIGHT Menu\**

### **Fresh Fruit Display**

- Tropical Fruits, Melons & Seasonal Berries

### **Domestic and Imported Cheeses**

- Brie, Wisconsin Sharp Cheddar, Double Cream Bavarian, Port Salut, Bel Paese, Maytag Blue, Gruyere & Sonoma Goat
- Hearth Baked Breads, Lavosh & Water Crackers garnished with Dried Fruits and Nuts

### **Market Fresh Vegetables**

- Seasonal Broccoli, Cauliflower, Baby Carrots, Celery, Mushrooms, Cherry Tomatoes & Jicama
- Variety of Dipping Sauces & Chutneys

### **Garden Salads**

- Caesar Salad with Shaved Parmesan and Herb Croutons
- Tomato Mozzarella with Olive Oil and Balsamic Drizzle

### **Slider Bar**

- Filet with Bleu Cheese and Wild Mushrooms
- Buffalo Chicken Slider with Blue Cheese and Cole Slaw Salad
- Miniature Split Rolls & Fresh Condiments

### **Pasta Station**

- Penne in Pesto Cream, Farfalle & Pink Vodka Sauce
- Sweet Basil, Onions, Spinach, Mushrooms, Feta Cheese, Kalamata Olives, Mixed Grilled Vegetables & Diced Tomatoes
- Chicken & Sliced Italian Sausage
- Shaved Parmesan & Bread Sticks

### **Desert Station**

- Assorted Ice Cream Bars

### **Cocktail Bar**

- Two (2) Hour Open Bar Reception (8p-10p) followed by Cash Bar
- Premium Vodka, Whiskey, Bourbon, Scotch Whiskey, Scotch, Rum, Tequila, Gin & Cognac
- House Wines, Imported & Domestic Beers
- Assorted Soda & Bottled Water

*\* Dining menus subject to change.*