



GOLDEN GATE FIELDS

LUNCHES, DINNERS & BUFFETS

Plated Luncheons and Dinners

For served menus please select one salad, one main course, and one dessert. All entrées are served with iced tea, rolls, butter and coffee service.

Grilled Atlantic Salmon

Florentine Sauce, Garlic Rappini, Thyme Roasted Fingerling Potatoes \$27.00/\$32.00

Alaskan Halibut

Mediterranean Vegetable "Stack" Olive Caper Relish, Whipped Potato Mousseline \$35.00/\$39.00

Herb Roasted Chicken Breast

Mushroom Ragout, Glazed Pearl Onion and finished with Thyme Jus \$32.00/\$37.00

Roasted Harrison Farms Breast of Chicken

Roasted Tomato and Tarragon "under the skin" with Parsnip and Potato Mousseline and Natural Jus \$33.00/\$38.00

Grilled Filet Mignon

Celery Root and Truffle Gratin with Roasted Shiitake Mushrooms and finished with Herb Shallot Reduction \$35.00/\$40.00

Rack of Lamb

French Green Beans and Roasted Garlic "Galette" Finished with a Syrah Reduction \$38.00/\$43.00

Salads

Simple Green Salad
Golden Gate Fields Caesar
Baby Spinach
Classic Wedge

Desserts

Midnight Layer Cake
Strawberry Shortcake
Classic French Cream Brulee
Tuxedo Truffle Mousse

Buffets

Deli Buffet

Luncheon Only \$25.00

- * Tossed mixed greens, vegetable crudites, and pasta salad.
- * Displays of deli sliced ham, turkey, salami, and roast beef, with Swiss, cheddar, and provolone cheeses.
- * Served with condiments, relishes and a selection of breads.
- * Assorted cookies
- * Iced tea

The Track Side Buffet

Luncheon \$29.00

Dinner \$36.00

This is our create your own culinary masterpiece.

Choice of three salads, two entrées, two starch, two vegetables, and chefs choice of desserts and mini sweets. Served with dinner rolls and butter, coffee and iced tea

Salads

Caesar Salad, Tossed Mixed Greens
Pasta Salad, Greek Salad, Fruit Salad
Potato Salad, Cole Slaw, Spinach Salad

Entrées

Tuscan Herbed Pork Loin, Shiitake
Mushroom Filled Chicken Breast,
Chicken Breast, Roasted Pacific Salmon,
Roasted Vegetable Lasagna, Garlic
Herbed Chicken Pasta, Performance
Carved Top Round of Beef

Starch

Wild Rice, Scalloped Potatoes, Roasted
New Potatoes, Garlic Smashed Potatoes,
Rice Pilaf, Jasmine Rice, Risotto with
Scallions

Vegetable

Oven Roasted Asparagus, Green Beans and Carrots,
Assorted Roasted Root Vegetables, French Cut
Steamed Vegetables



GOLDEN GATE FIELDS

Winner Circle Buffet *Dinner* \$49.95
The Grand Buffet

This four course buffet is an odds on favorite including a reception hour to begin your evening.

You may choose three reception items, two salad items, and three entrées. Also choose two vegetables and two starches. Dinner is served with rolls and butter, chefs choice display of desserts and coffee and iced tea.

Reception Smoked Salmon Canape, Poached Jumbo Prawns, Assorted California Bruschetta, Asparagus Tips Wrapped in Serrano Ham, Hummus Cucumber Boats, Duck Roulade, Mediterranean Tuna, Artichoke Capresse

Salads Caesar Salad, Tossed Mixed Greens, Pasta Salad, Greek Salad, Fruit Salad, Potato Salad, Cole Slaw, Spinach Salad, Seafood Pasta Salad, Arugula and Frisee Mix

Entrees Tuscan Herbed Pork Loin, Shiitake Mushroom Filled Chicken Breast, Hawaiian Mahi Mahi, Parmesan Crusted Chicken Breast, Roasted Pacific Salmon, Roasted Vegetable Lasagna, Garlic Herbed Chicken Pasta, Performance Carved Top Round of Beef, Molasses Marinade Beef Tenderloin, Herbed Rubbed Pork Loin, Horseradish Salmon, Garlic Rubbed Prime Rib

Starch Wild Rice, Scalloped Potatoes, Roasted New Potatoes, Garlic Smashed Potatoes, Rice Pilaf, Jasmine Rice, Risotto with Scallions

Vegetable Oven Roasted Asparagus, Green Beans and Carrots, Assorted Roasted Root Vegetables, French Cut Steamed Vegetables

Buffet and Dinner Enhancements

Additions for buffet, dinner or reception service. Action stations require uniformed staff at \$125.00 per hour.

Seafood Saute

Jumbo prawns and scallops sautéed to order with lemon, butter, white wine, and a touch of garlic.
\$15.00 per person

Wild Mushroom Saute

King Oyster Mushrooms, Shiitake Mushrooms and a selection of the finest seasonal mushrooms sautéed to order.
\$20.00 per person

Risotto Station

Arborio Rice slow cooked to perfection then sautéed to order with your choice of additions and finished with Parmesan Cheese.
\$15.00 per person

Pasta Station

Choose two styles of pasta: Penne, Tortellini, Fusilli, and Bow Tie. Choose two sauces: Tomato Basil, Arrabbiata, Mushroom and Creamed Pesto. Served with garlic toast and toasted Pine Nuts and Parmesan Cheese as garnish.
\$18.00 per person

Asian Station

Chicken or Beef Sir-Fry with Asian mixed Vegetables, Steamed Chinese Dumplings, Barbecued Pork Buns, Thai Spring Rolls and Fortune Cookies.
\$16.00 per person

Sushi Station

An Assortment of Sushi Rolls and Nigiri Including Tuna Rolls, California Rolls, Cucumber Rolls, Ebi Nigiri, Hamachi and Tuna. Special requests are welcomed.
\$25.00 per person

Hog Island Oyster Bar

A Bay Area favorite. A raw bar featuring Hog Island Oysters shucked in front of you and served with Hog Islands famous Hog Wash. Oyster bars are reception favorites and pair perfectly with a martini bar.
Market Priced Per Person



GOLDEN GATE FIELDS

HORS D' OEUVRES AND RECEPTION PACKAGES

Hors d' Oeuvre Reception Packages

Throwing a celebration is an easy bet with our economical and complete packages. All you need to do is choose the hot items .

The Win Package:

4 hot items.....\$25.95 per person

The Place Package:

3 hot items.....\$22.95 per person

The Show Package:

2 hot items.....\$19.95 per person

Your package includes these Grand Displays:

- ◆ Fresh Market Vegetable Crudités
- ◆ Cheese Display
- ◆ Fresh Seasonal Fruit Display

All served with appropriate garnishes, condiments and sauces.

Please choose from the following list of *HOT* items:

- ◆ Prosciutto Wrapped Prawns in garlic butter
- ◆ Oyster Mushroom Quesadilla
- ◆ Thai Chicken Sate with sweet chili sauce
- ◆ Crab Cakes with roasted red pepper remoulade
- ◆ Crab stuffed mushrooms with garlic aioli
- ◆ Spanakopita with sundried pesto sauce
- ◆ Mini Beef Wellingtons with merlot demiglace
- ◆ New Zealand finger Lamb Chops
- ◆ Asian Chicken Wings with pineapple ginger glaze
- ◆ Smoked Shrimp Quesadilla with pico de gallo
- ◆ Scallops Wrapped in Applewood Bacon
- ◆ Petite Onion Tart
- ◆ Potstickers with lemon grass sauce
- ◆ Mushroom and Brie Tartlets

Pricing is based on 2 pieces per person.

Hors d' Oeuvre Selections Served Ala Cart

Minimum order 50 pieces.

Hot hors d' oeuvre selections:

- ◆ Prosciutto Wrapped Prawns in garlic butter..... \$3.50
- ◆ Steamed Shau Mai with hoshin sauce..... \$3.00
- ◆ Thai Chicken Sate with sweet chili sauce..... \$3.00
- ◆ Crab Cakes with roasted red pepper remoulade..... \$3.50
- ◆ Crab Stuffed Mushrooms with garlic aioli..... \$3.50
- ◆ Spanakopita with sundried pesto sauce..... \$2.75
- ◆ Mini Beef Wellingtons with merlot demiglace..... \$3.00
- ◆ New Zealand Lamb Chops with mint jelly..... \$3.75
- ◆ Asian Chicken Wings with pineapple ginger glaze..... \$3.00
- ◆ Smoked Shrimp Quesadilla with pico de gallo..... \$3.50
- ◆ Scallops Wrapped in Applewood Bacon..... \$4.00
- ◆ Petit Onion Tart..... \$2.50
- ◆ Potstickers with lemon grass sauce..... \$2.75
- ◆ Mushroom and Brie Tartlets..... \$2.75

Cold hors d' oeuvre selections:

- ◆ Marinated Artichoke Hearts with Dungeness Crab \$3.50
- ◆ Asparagus Wrapped with Prosciutto..... \$3.00
- ◆ Brushetta with roasted garlic & fresh Roma tomatoes..\$3.00
- ◆ Poached Baby Scallop, Tobiko Caviar on Won Ton Crisp.. \$4.50
- ◆ Mediterranean Tuna Served on crispy taro root \$4.00
- ◆ Mini Tortilla Wraps- -beef, turkey, or veggie..... \$3.00
- ◆ Maine Lobster Medallion Canape with Tarragon Mayonnaise... \$3.25
- ◆ Seared Black Pepper Ahi Tuna on Crisp Tortilla..... \$3.25
- ◆ Curry Chicken Bouchee..... \$3.00
- ◆ Smoked Salmon Rosette on Brown Crustini, crème fraich & caviar...\$3.50
- ◆ Granny Smith Apples with Boursin Cheese on baguette.. \$2.50
- ◆ Smoked Duck Breast on Fried Plantain..... \$4.50
- ◆ Crab Stuffed Phyllo Cups..... \$3.50
- ◆ Brie and Berries Canape..... \$3.00
- ◆ Duck Roulade smoked with cilantro and mango chutney..... 4.00
- ◆ Cucumber Boat Filled with Hummus3.00
- ◆ Gazpacho Soup with Bay Shrimp..... \$3.50



GOLDEN GATE FIELDS

Golden Gate Fields Signature Grand Displays

Reception Displays

Our culinary artisans create delicious and abundant displays for your events.

30 person minimum

Chilled Seafood Display \$11.00 per person

Wow the crowd with this very popular assortment of chilled delicacies.

* Jumbo Gulf Shrimp

* Smoked Green Lip Mussels

* Snow Crab Claws

*Petit Shrimp Cocktails

* Oysters on the Half Shell

Served with Mignonette, lemons, and cocktail sauce.

Cheese Display \$4.50 per person

Selection of imported and domestic cheeses with fresh berries and fruit served with French baguettes and crackers.

Pates and Terrines Display \$6.00 per person

Country style pate with cognac and Terrine Forestiere served with sliced baguettes and water crackers.

Smoked Salmon Display \$4.00 per person

Smoked salmon served with an array of the traditional accompaniments; capers, chopped egg, lemon, red onion and herbed toast points.

Antipasto Supreme Display \$4.50 per person

Provolone and Mozzarella cheese with Roasted Peppers, Pepperoni, Salami, Coppa, Mortadella and Prosciutto, Kalamata Olives, Nicoise Olives, Green Olives and Breadsticks

Farmer's Market Crudités \$3.25 per person

An Array of Locally Raised Vegetables including Broccoli and Cauliflower Carrots Celery, grape tomatoes, Radishes, Toy Box Squash with House Ranch Dressing

Fresh Fruit Display \$3.25 per person

A selection of seasonal fresh fruits and berries. Served with crème fraiche and maple chantilly.

Chocolate Fountains ask for quote

Your choice of chocolate from creamy milk chocolate to magical white chocolate. Then you choose your dippers from a list that includes strawberries, angel food cake, pretzels, fresh fruits... the list goes on.



GOLDEN GATE FIELDS

Coffee, Refreshments, and Sweets Desserts and Sweets

Inclusive Coffee Break \$4.50 per person
 Serve your guests our hearty house blend coffee with a bottomless cup.
Decaf and a selection of teas are also offered with 1/2 and 1/2, skim milk, sugars, sugar substitute and lemon.
 10 person minimum (1.5 hour service)

Soda Fountains \$3.50 per person
 Serve your guests an all they care to drink assortment of soft drinks including a cola, diet cola, lemon-lime, club soda, tonic and bottled water.
 1.5 hour service

Lemonade or Fruit Punch \$3.50 per person
 Serve your guests an all they care to drink fruit punch or lemonade
 1.5 hour service

We offer a variety of ice center pieces, ice bars, and ice shot glasses.

A show stopping Thoroughbred Horse Head \$200.00



Golden Gate Chocolate Chip Cookies \$18.00 a dozen

Brownies \$18.00 a dozen

Cheese Cakes \$27.00 a whole cake

Assorted Mini Sweets \$22.00 a dozen

Baked Specialty Cakes \$27.00 a whole cake

Midnight Layer Cake \$4.00 per person

Strawberry Short Cake \$4.00 per person

Classic French Cream Brulee \$6.00 per person

Tuxedo Truffle Mousse \$4.00 per person

Dessert Display \$3.50 per person
Serving a larger group of guests or maybe you just cannot decide on one dessert! Let us create a custom display of sweets and desserts that will satisfy the sweetest of sweet tooth's.

We welcome special requests. Let us know what will make your event special and we will make it happen!



GOLDEN GATE FIELDS

Cash

Call Liquor	\$6.75
Premium Liquor	\$7.50
House Wine	\$6.00
Domestic Beer	\$5.50
Premium Beer	\$5.50
Non-Alcoholic Beer	\$3.50
Sodas	\$2.00

Tax not included

Cash bars require a \$500.00 per 100 guests guarantee.

Hosted Bars

Full Service Beverage Service

Full service beverage package includes our standard call brand assortment of spirits. We include full bar service including up beverages and blended beverages, a selection of house and featured wines, draft and bottled beers

\$19.00 per person for 2 hours.

\$9.00 per person each additional hour

Tax and gratuity not included.

Hosted Soft Bar

Your guests will enjoy a variety of red and white wines, sparkling wine as well as the house selection draft and bottled beers. Of course a selection of sodas and bottled water is also available.

\$13.00 per person for 2 hours.

\$7.00 per person each additional hour

Tax and gratuity not included.

Spirits and Wines

Chardonnay

Coppola Director's Cut	\$30.00
Kendall Jackson Vintners' Reserve	\$24.00
Beringer "Founder's Estate"	\$22.00
Calina, Casablanca Valley, Chili	\$22.00

White Varietals

Charles Krug Sauvignon Blanc	\$24.00
Pepi Pino Grigio	\$20.00

White Zinfandel

Beringer "Founder's Estate"	\$20.00
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Cabernet Sauvignon

Beringer "Founder's Estate"	\$22.00
Kendall Jackson Vintners Reserve	\$24.00
Coppola Director's Cut	\$32.00
Opus One 2001	\$175.00

Merlot

Ray's Station, Alexander Valley	\$26.00
Beringer "Founder's Estate"	\$22.00

Pinot Noir

Camelot	\$22.00
Wild Horse	\$31.00

Sparkling Wine

Laurent Perrier Brut	\$36.00
Domaine Sainte Michelle Brut	\$24.00
Moet & Chandon White Star	\$45.00

Our wine list is always changing with the season, some items may not be available at all times. We welcome special requests.



GOLDEN GATE FIELDS

Special Menus

Business All Day Packages

Packages designed for all day service. Our staff will see to your guests needs from early morning to late afternoon. Packages are completely customizable to your specific needs, you can add receptions, dinners, or cocktail mixers. Just let us know your needs and our staff will guide you.

Wire to Wire

\$49.50 per person

Continental Breakfast

- ◆ Fresh baked goods including doughnuts, pastries, and breakfast breads.
- ◆ Fresh sliced fruit display featuring a selection of seasonal melons and berries.
- ◆ Coffee service featuring regular, decaf, and assorted hot teas.

Morning Break

- ◆ Coffee service
- ◆ Selection of both sliced and whole fruits
- ◆ Selection of individual yogurts

Lunch Service

- ◆ Lunch service includes our Trackside Buffet or Deli Buffet

Afternoon Break

- ◆ Coffee service
- ◆ Selection of waters and sodas
- ◆ Selection of cookies and brownies

Carving Stations

Whole Roasted Turkey

Carved to order, served with cranberry sauce.

serves 50 \$100.00

Bourbon Glazed Ham

Slow roasted whole ham carved to order

serves 50 \$100.00

Peppered Leg of Lamb

Tri colored pepper corns and garlic aujus

serves 25 \$100.00

Stuffed Veal Loin

Stuffed with spinach, mushrooms, chicken apple sausage, finished with herb demi-glaze

serves 40 \$120.00

Whole Roasted New York Sirloin

served with a Pino Noir sauce

serves 50 \$150.00

Slow Roasted Prime Rib

Served with Horseradish

serves 75 \$210.00

Beef Wellington

Served with mushroom duxelles, sautéed spinach and truffle sauce

serves 30 \$150.00