SANTA ANITA PARK

HOLIDAY MENUS



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BUFFET

ONE HORSE OPEN SLEIGH — $80.00 PER PERSON

Artisanal Baked Breads
Whipped Brown Butter & Sea Salt

Baby Arugula Salad
Roasted Apple | Spiced Pecans | Cranberries | Thyme Dressing

Sweet Potato Salad
Charred Corn | Balsamic Raisins | Orange Aioli

Purple Kale & Romaine Salad
Juicy Pear | Focaccia Croutons | Pine Nuts | White Balsamic Dressing

Holiday Ham
Roasted Apples | Creamy Horseradish

Rosemary Roasted Frenched Turkey
Cornbread Stuffing | Traditional Pan Gravy

Herbs de Provence Roasted Salmon
Candied Root Vegetables | Crispy Sage Beurre Blanc

Brown Butter Whipped Potatoes

Dijon Brussels Sprouts & Organic Rainbow Carrots
Bacon | Garlic | Shallot

Eggnog Panna Cotta

Mini Tarts
Pumpkin | Pecan | Apple

Grandma's Traditional Gingerbread Cookies

Freshly Brewed Coffee | Decaffeinated | Assorted Teas



Buffet service time is two hours. 20 Guest Minimum.
Pricing subject to 23% service charge and current sales tax.
Service charge and sales tax subject to change.

Gluten Free | Vegetarian | Dairy Free | Vegan

SANTA ANITA PARK | 285 W HUNTINGTON DRIVE ARCADIA, CA 91007
626.574.6400 | GROUP.SALES@SANTAANITA.COM | SANTAANITA.COM/SALES

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BUFFET

TIDINGS AND TINSEL — $72.00 PER PERSON

Artisanal Bread Rolls
Sweet Farm Butter

Harvest Mixed Greens Salad
Dried Cranberries | Pumpkin Seeds | Sweet Potato Slaw | Apple Vinaigrette

Fingerling Potato Salad
Egg | Chives | Bacon Dressing

Sage & Rosemary Roasted Turkey
Apple & Herb Stuffing | Cranberry Relish | Turkey Gravy

Spiced Tri Tip Beef
Whipped Potatoes

Dijon Brussels Sprouts & Organic Rainbow Carrots
Bacon | Garlic | Shallot

Assorted Mini Cheesecakes

Pumpkin Panna Cotta

Apple Tarts

Grandma's Traditional Gingerbread Cookies

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

ADDITIONAL STATIONS (with Purchase of Buffet)

Add Carving Station

Turkey	$27.00 PER PERSON
Prime Rib	$32.00 PER PERSON
Attending Chef for Station required	$250.00 EACH (ONE PER 40 PEOPLE)

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PLATED

Includes

Artisanal Bread Rolls & Sweet Farm Butter

Freshly Brewed Coffee | Decaffeinated | Tea Selection

MIRACLE ON SANTA ANITA LANE $68.00 PER PERSON

Roasted Field Beets

Thyme Farro Grains | Orange | Savoy & Apple Slaw | Balsamic Aioli

Maple & Pepper Glazed Atlantic Salmon

Spaghetti Squash | Carrots | Barley Risotto | Citrus Beurre Blanc

Hazelnut Cake

Cranberry Jam | Gingerbread Whipped Cream

WINTER WONDERLAND $60.00 PER PERSON

Organic Spinach Salad

Carrot & Turnip Ribbon | Winter Radish | Crumbled Goat Cheese | Spiced Almonds

Pomegranate Vinaigrette

Sage & Honey Roasted Turkey

Pear & Mushroom Stuffing | Bacon Brussels Sprouts | Candied Carrots | Thyme Roasted Potato

Cranberry & Orange Relish | Pan Gravy

Candy Cane Cheesecake

Cinnamon Sour Cream | Hazelnut Grissini

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RECEPTION PLATTERS

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Creamery & Charcuterie — $190.00
(Serves 10)
Handcrafted Californian & International Cheeses | Cured & Smoked Meats | Dried Fruit | Nuts
Condiments & Accompaniments

Creamery — $170.00
(Serves 10)
Handcrafted Californian & International Cheeses | Red Flame Grapes | Dried Fruit | Nuts
Condiments & Accompaniments

Charcuterie — $170.00
(Serves 10)
International Cured & Smoked Meats | Grain Mustard | Orange Dijon
Rosemary Kalamata Olives | Artisanal Bread

White Gulf Shrimp Cocktail — $140.00
(Serves 10)
Poached Shrimp | Horseradish | Cocktail Sauce | Fresh Lemon

Seasonal Fruit — $130.00
(Serves 10)
Orange Honey

Vegetable Crudité — $120.00
(Serves 10)
Garden Vegetables | Heirloom Tomatoes | Radishes | Jicama | Herbed Sour Cream
Peppered Ranch Dip | Creamy Hummus

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RECEPTION HORS D'OEUVRES

COLD (TRAY PASSED & STATIONED HORS D'OEUVRES - MINIMUM OF 50 PIECES PER ITEM)

FIELD — $7.00 EACH

- **Caprese Salad on a Stick**
  Garden Basil | Balsamic Syrup
- **Vegetable & Avocado Summer Roll**
  Sweet Chili Sauce
- **Goat Cheese Mousse Crostini**
  Marinated Sun-dried Tomato

FARM — $8.00 EACH

- **Pulled Smoked Chicken**
  Brandied Apricot | Nut Cracker
- **Beef Tenderloin Canapé**
  Roquefort Shortbread | Horseradish Cream
- **Candied Maple Bacon**
  Boursin | Garlic Crumbs

OCEAN — $9.00 EACH

- **Ahi Tuna Poke**
  Black Sesame | Macadamia Nut | Mint
- **Pacific Shrimp Skewer**
  Thai Barbecue Sauce | Pickled Jicama
- **Bay Scallop Ceviche**
  Farm Peppers | Lime | Cilantro



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HOLIDAY MENUS

RECEPTION HORS D'OEUVRES

HOT (TRAY PASSED & STATIONED HORS D'OEUVRES - MINIMUM OF 50 PIECES PER ITEM)

FIELD — $7.00 EACH

- **Brie en Croûte**
  Mango Habanero Preserve
- **Spanakopita**
  Peppered Greek Yogurt
- **Crispy Vegetable Spring Roll**
  Mint Syrup

FARM — $8.00 EACH

- **Ham Croquette**
  Honey Dijon
- **All-Beef Slider**
  Smoked Cheddar Cheese | Caramelized Onion
- **Salt-Baked Mini Potato**
  Pancetta | Cheddar Cheese

OCEAN — $9.00 EACH

- **Frontrunner Crab Cake**
  Lemon Aioli
- **Tempura Prawn**
  Soy Chili Dip
- **Grilled Baby Octopus & Chorizo Pinchos**
  Marinated Baby Octopus | Chorizo | Garlic-Lemon Oil | Piquillo Pepper Purée

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HOLIDAY MENUS

BAR PACKAGES

HOSTED BAR

A fully stocked bar featuring a selection of spirits, red and white wines, beer, soft drinks, Santa Anita Park bottled water and juice mixers. A bartender fee of $200.00 plus tax will apply. One bartender required per 100 guests.

Host your group's bar tab on consumption or choose one of our hosted bar packages. Hosted bar packages require a minimum of 25 guests. Prices exclusive of applicable sales tax and 23% service charge.

	Soft Drinks | Bottled Water | Juice	Beer | Wine | Bubbles
3 Hour	$23.00	$45.00
4 Hour	$28.00	$52.00
5 Hour	$32.00	$59.00
	Standard Full Open Bar	Premium Full Open Bar
3 Hour	$55.00	$65.00
4 Hour	$63.00	$75.00
5 Hour	$70.00	$85.00

STANDARD BRANDS

Tito's Handmade Vodka | Tanqueray Gin | Envío Perdido Rum
Olmeca Altos Tequila | Bulleit Bourbon | Dewar's Blended Scotch

PREMIUM BRANDS

Ketel One Vodka | Hendrick's Gin | Bacardi Rum | Don Julio Blanco & Reposado Tequila | Woodford Reserve Bourbon | Johnnie Walker Black Label Scotch

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HOLIDAY MENUS

BAR PACKAGES

CASH BAR

Cash bars are charged on consumption. A bartender fee of $200.00 plus tax will apply. One bartender required per 100 guests.

Fruit Juices	$7.00	Cordials	$16.00
Soft Drinks	$7.00	Red Wine Selection	$16.00
Bottled Water	$7.00	White Wine Selection	$16.00
Domestic Beer	$12.00	Standard Cocktails	$16.00
Imported Beer	$13.00	Premium Cocktails	$18.00

SPECIALTY COCKTAILS $18.00

Baldwin Buck (Official Cocktail of Santa Anita Park)
Bulleit Bourbon | Ginger Liqueur | Honey Simple Syrup | Lemon | Grapefruit | Peychaud's Bitters

Mint Julep
Bulleit Bourbon | Mint Infused Syrup | Mint Bouquet

Horseshoe Margarita
Don Julio Blanco Tequila | Lime | Orange Zest | Agave Nectar

Ketel Mule
Ketel One Vodka | Fever-Tree Ginger Beer | Lime

Don Julio Paloma
Don Julio Reposado | Grapefruit | Lemon | Fever-Tree Sparkling Grapefruit



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WINE LIST

SPARKLING & CHAMPAGNE

Mumm | Brut Prestige | California	$55.00
Benvolio | Prosecco | Veneto Italy	$61.00
Argyle Rosé Brut	$69.00
Veuve Clicquot | Yellow Label	$140.00
Moët & Chandon | Imperial Brut	$145.00
Moët & Chandon | Imperial Rosé	$175.00
Dom Pérignon Brut	$450.00

WHITE & ROSÉ

Kendall-Jackson | Vintner's Reserve Chardonnay | Sonoma	$55.00
Matanzas Creek | Sauvignon Blanc | Sonoma	$56.00
Santa Margherita | Pinot Grigio | Venezia	$62.00
Sonoma-Cutrer | Chardonnay | Sonoma	$69.00
Château Sainte Marguerite Rosé | Provence	$72.00
Cakebread | Chardonnay | Anderson Valley	$105.00
Far Niente | Chardonnay | Napa	$170.00

RED

Kendall-Jackson | Vintner's Reserve Cabernet Sauvignon | Sonoma	$55.00
La Crema | Pinot Noir | Sonoma Coast	$63.00
Stag's Leap | Merlot | Napa	$74.00
The Prisoner | Red Blend | Napa	$123.00
Cakebread | Cabernet Sauvignon | Napa	$151.00
Caymus | Cabernet Sauvignon | Napa	$215.00

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COLT CHEYNE



Chef Colt Cheyne has built his career around a deep respect for fresh, locally sourced ingredients and a passion for creating innovative yet approachable dishes.

Colt trained at Le Cordon Bleu, where he graduated at the top of his class. Over the past 22 years at Santa Anita Park, he has worked his way up through the ranks of Pastry Chef, Production/Banquet Chef, and Executive Sous Chef, and has served as Executive Chef for the past four years. He was also the Chef/Owner of Monrovia Bakery, where he honed his craft in artisanal bread making and elevated wedding cake design to an art form. It was here that he mastered the balance of precision and creativity, building a loyal following with his signature sourdough loaves and custom, show-stopping cakes. His time at the bakery deepened his respect for the science of baking and reinforced his belief that every great creation starts with passion and patience.

Colt's cooking style blends modern American flavors with classical French technique, focusing on pushing culinary boundaries and enhancing flavors. His career highlights include completing eight world-class Breeders' Cups, two Triple Crown champion events and the prestigious Split Rock World Class horse jumping events.

When he's not in the kitchen, Colt enjoys being a father and husband and embarking on adventures wherever the wind may take him. He believes that the secret to life is effort, a philosophy that reflects in his dedication to his craft. Colt currently serves as the Executive Chef at Santa Anita Racetrack, where he continues to create bold, creative dishes that delight guests.

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Chef Colt would be delighted to customize a menu to your exact dietary preferences.

For booking and additional information, please call your Event Sales Manager or (626) 574-6400.