



# SANTA ANITA PARK

## HOLIDAY MENUS







# HOLIDAY MENUS

## 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 serve 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](https://santaanita.com/sales)



# HOLIDAY MENUS

## BUFFET

### TIDINGS AND TINSEL

**\$68.00** 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

#### Boysenberry Cheesecake

Candied Cranberry

#### 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)**

Buffet serve 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](https://santaanita.com/sales)



# HOLIDAY MENUS

## 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

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](https://santaanita.com/sales)



# HOLIDAY MENUS

## RECEPTION PLATTERS

### RECEPTION PLATTERS

#### 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 Grape | Dried Fruit | Nuts

#### 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)

Court-bouillon 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

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](https://santaanita.com/sales)



# HOLIDAY MENUS

## 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

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](https://santaanita.com/sales)



# 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

Tomato | Pickle | Cheddar Cheese | 1000 Island

##### 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

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](https://santaanita.com/sales)





# HOLIDAY MENUS

## BAR PACKAGES

### HOST 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   Energy Drinks	Standard Beer   Wine Champagne	Premium Beer   Wine Champagne
3 Hour	\$23.00	\$41.00	\$48.00
4 Hour	\$28.00	\$48.00	\$55.00
5 Hour	\$32.00	\$55.00	\$62.00
		Standard Full Open Bar	Premium Full Open Bar
3 Hour		\$52.00	\$61.00
4 Hour		\$60.00	\$69.00
5 Hour		\$68.00	\$77.00

Pricing subject to 23% service charge and current sales tax.

Service charge and sales tax subject to change.







# 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	Domestic Beer	\$12.00
Soft Drinks	\$7.00	Imported Beer	\$13.00
Bottled Water	\$7.00	Cordials	\$16.00
Energy Drinks	\$9.00	Red Wine Selection	\$16.00
		White Wine Selection	\$16.00

### STANDARD BRANDS

\$16.00

Tito's Handmade Vodka | Tanqueray Gin | Bacardi Rum | Don Julio Blanco  
Jack Daniel's Whiskey | Bulleit Bourbon | Dewar's Blended Scotch

### PREMIUM BRANDS

\$18.00

Ketel One Vodka | Tanqueray Gin | Don Julio Blanco & Reposado  
Bulleit Bourbon | Crown Royal Whiskey | Johnnie Walker Black Label Scotch

### 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

Pricing subject to 23% service charge and current sales tax.

Service charge and sales tax subject to change.





# HOLIDAY MENUS

## WINE LIST

### SPARKLING

Mumm   Brut Prestige   California	\$55.00
Benvolio   Prosecco   Veneto Italy	\$55.00
Schramsberg   Blanc De Noir   North Coast	\$81.00
Louis Roederer   Collection 243	\$110.00
Veuve Clicquot   Yellow Label	\$140.00
Möet and Chandon   Imperial Brut	\$145.00
Möet and Chandon   Imperial Rosé	\$175.00

### WHITE & ROSÉ

Kendall-Jackson   Vintner's Reserve Chardonnay   Sonoma	\$55.00
Matanzas Creek   Sauvignon Blanc   Sonoma	\$56.00
Santa Margherita   Pinot Grigio   Venezia	\$60.00
Sonoma-Cutrer   Chardonnay   Sonoma	\$65.00
Whispering Angel   Rosé   Provence	\$68.00
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	\$61.00
Stag's Leap   Merlot   Napa	\$67.00
The Prisoner   Red Blend   Napa	\$123.00
Cakebread   Cabernet Sauvignon   Napa	\$151.00
Caymus   Cabernet Sauvignon   Napa	\$215.00

Pricing subject to 23% service charge and current sales tax.  
Service charge and sales tax subject to change.





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.

V09232025



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.

