SANTA ANITA PARK

BANQUET MENUS



BANQUET MENUS

BREAKFAST BUFFET

AMERICAN — $38.00 PER PERSON

Scrambled Eggs
Garden Chives

Applewood Smoked Bacon

Sausage Links

Breakfast Potatoes
Roasted Peppers

Assorted Seasonal Baked Goods
Sweet Butter & Seasonal Preserves

Seasonal Fruit
Orange Honey

Orange Juice

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

CONTINENTAL — $27.00 PER PERSON

Assorted Seasonal Baked Goods
Sweet Butter & Seasonal Preserves

Seasonal Fruit
Orange Honey

Orange Juice

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Buffet service time is two hours. 40 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

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626.574.6400 | GROUP.SALES@SANTAANITA.COM | SANTAANITA.COM/SALES

BANQUET MENUS

BRUNCH BUFFET

BRUNCH — $79.00 PER PERSON

Santa Anita Juice Bar
Valencia Orange | Cranberry

Breakfast Pastries
House Baked Blueberry Scones | Jams | Orange Honey

Shrimp Cocktail
Meyer Lemon | Cocktail Sauce

Smoked Salmon Mini Bagels
Chive Cream Cheese | Capers | Red Onion | Tomato

Fresh Seasonal Fruits & Berries
Cantaloupe | Honeydew | Pineapple | Field Berries | Grapes

Kale Caesar Salad
Focaccia Croutons | Parmesan | Light Caesar Dressing

Heirloom Tomato & Mozzarella Salad
Basil | Virgin Olive Oil

Organic Scrambled Eggs
Crispy Bacon | Breakfast Sausage

Beef Tenderloin
Fingerling Potatoes | Tomatoes | Chimichurri

Roasted Salmon
Orzo Pasta | Kale Pesto

Strawberry Shortcake Parfaits

Caramelized Banana S'more's Bars

Espresso Chocolate Cookies

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

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BANQUET MENUS

ENHANCEMENTS & BEVERAGES

ENHANCEMENTS

(Pricing listed below is per person, additional to selected buffet price per person)

Individual Yogurt Parfaits Seasonal Fruit Compote I Granola	$6.00 PER PERSON
Assorted Bagels | Cream Cheese	$8.00 PER PERSON
Smoked Salmon Mini Bagels Chive Cream Cheese | Capers | Red Onion | Tomato	$10.00 PER PERSON
Homemade Waffles Candied Pecans I Maple Syrup I Powdered Sugar	$10.00 PER PERSON

BEVERAGES

Bottled Water	$7.00 EACH
Assorted Soft Drinks	$7.00 EACH
Orange Juice | Cranberry Juice	$38.00 PER QUART
Fruit Punch | Lemonade	$75.00 PER GALLON
Iced Tea | Arnold Palmer	$75.00 PER GALLON
Freshly Brewed Coffee	$85.00 PER GALLON
Decaffeinated Coffee | Assorted Teas	$85.00 PER GALLON
Tableside Coffee Service Includes one chocolate truffle	$9.00 PER PERSON
All Day Coffee Station Includes Coffee, Decaffeinated Coffee, Assorted Teas, and Condiments	4 HOURS $17.00 PER PERSON 8 HOURS $28.00 PER PERSON

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BANQUET MENUS

LUNCH BUFFET

WIN — $68.00 PER PERSON

Artisan Bread | Sweet Butter

Seasonal Fruit & Berries

Classic Caesar Salad
Romaine | Parmesan | Focaccia Croutons | Light Garlic Dressing

Southern Potato Salad
Hard Boiled Egg | Celery | Red Onion | Dijon

Barbecue Beef Brisket
Mesquite Barbecue Sauce

Herb-Roasted Chicken

Macaroni & Smoked Cheddar Cheese
Cornbread Crumble

Garlic Smashed Potatoes

Bourbon Baked Beans
Applewood Bacon | Molasses

Buttery Sweet Corn on the Cob

Peach Cobbler Crisp

Pecan & Sea Salt Caramel Bars

Assorted Mini Cheesecakes

Chocolate Chip Cookies

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BANQUET MENUS

LUNCH BUFFET

PLACE — $62.00 PER PERSON

Grilled Street Corn Salad
Cotija Cheese | Chipotle-Lime Mayo | Chili Powder | Micro Cilantro

Romaine & Queso Fresco Salad
Radish | Pepitas | Creamy Cilantro-Lime Dressing

Carne Asada
Grilled Onions | Jalapeños

Pollo Asado
Citrus-Achiote Marinated Grilled Chicken Breast

Vegetarian Empanadas
Black Beans | Roasted Red Peppers | Corn | Pepper Jack Cheese | Chimichurri

Mexican Rice

Ranchero Pinto Beans
Bacon | Pickled Jalapeño | Cilantro

Grilled Vegetables
Zucchini | Onions | Mushrooms

Taco Toppings
Flour Tortillas | Cilantro & Onions | Shredded Lettuce | Tomatoes | Cheese
Sour Cream | House Salsas

Cajeta Rice Pudding
Cinnamon | Cajeta Caramel | Raisins | Cinnamon-Sugar

Chocolate Cinnamon Flan

Tres Leches Squares

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BANQUET MENUS

LUNCH BUFFET

SHOW — $58.00 PER PERSON

Strawberry Fields Salad
Mixed Greens | Feta | Strawberries | Champagne Vinaigrette

Pasta Salad
Olives | Feta | Red Onion | Garlic Basil Dressing

Seasonal Fruit

Choose Any 3 Different Sandwich Selections
(All served on a French baguette with individually wrapped bags of chips)

- **Roast Beef**
  Swiss | Tomato | Arugula | Caramelized Onion | Garlic Aioli
- **Smoked Turkey Breast**
  Cheddar | Tomato | Avocado | Baby Spinach | Cranberry Aioli
- **Classic Italian Sub**
  Genoa Salami | Capicola | Mortadella | Provolone | Shredded Lettuce | Tomato
  Red Onion | Pepperoncini | Italian Vinaigrette
- **Albacore Tuna**
  Red Onion | Celery | Capers | Relish | Green Leaf | Tomato
- **Grilled Veggie**
  Zucchini | Eggplant | Portobello Mushroom | Red Onion | Tomato
  Baby Spinach | Boursin Cheese

Wild Berry Tarts

Apple Cinnamon Crisp

Lemon Shortbread Squares

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BANQUET 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

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BANQUET 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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BANQUET 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
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

SALADS

Classic Caesar Salad $120.00
(Serves 10)
Romaine | Parmesan | Focaccia Croutons | Light Garlic Dressing

Baby Spinach & Strawberry Salad $120.00
(Serves 10)
Candied Pecans | Goat Cheese | Red Onion | Raspberry Vinaigrette

Heirloom Tomato & Burrata Salad $140.00
(Serves 10)
Basil | Extra Virgin Olive Oil | Aged Balsamic

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BANQUET MENUS

PLATED DINNER (Available in limited venues)

RACE ONE (SELECT ONE)

Beet Salad
Salt Roasted Golden Beets | Goat Cheese | Candied Pecans | Arugula | Burnt Honey

Heirloom Tomato Salad
Heirloom Tomatoes | Burrata | Crispy Prosciutto | Focaccia Croutons | White Balsamic

Classic Caesar Salad
Romaine | Parmesan | Focaccia Croutons | Light Garlic Dressing

Field Greens Salad
Field Greens | Anjou Pear | Asparagus | Balsamic Raisins | Lemon Brown Sugar Vinaigrette

ADDITIONAL FIRST COURSE ENHANCEMENTS

Dungeness Crab Cake — $16.00 PER PERSON
Mango Sweet Chili Salsa | Kale & Pear Slaw

Grilled Tiger Prawns — $16.00 PER PERSON
Avocado Toast | Charred Pineapple | Lemon Sour Cream

Smoked Chicken Risotto — $12.00 PER PERSON
Roasted Shiitake | Sweet Peas | Boursin | Pecorino

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"Choice" would be at a higher price entree. Guarantee for each selection required.

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BANQUET MENUS

PLATED DINNER

PLEASE LIMIT TO TWO PROTEIN SELECTIONS AND ONE VEGETARIAN FOR SPLIT MENUS

RACE TWO (SELECT ONE)

Black Pepper Crusted Filet Mignon — $90.00 PER PERSON
Roasted Fingerling Potatoes | Heirloom Tomato | Merlot Reduction

Ginger Soy Seared Halibut — $83.00 PER PERSON
Scallion Fried Rice | Sesame Bok Choy | Teriyaki

Braised Short Rib — $80.00 PER PERSON
Stone-Ground Polenta | Root Vegetables | Crispy Shallots

Scottish Salmon — $77.00 PER PERSON
Lemon Quinoa | Maple Glazed Asparagus | Chive Beurre Blanc

Dijon Chicken Breast — $72.00 PER PERSON
Roasted Garlic Mashed Potatoes | Grilled Citrus Asparagus | Fines Herbes Sauce

Green Vegetable Curry — $68.00 PER PERSON
Cilantro-Almond Steamed Rice | Seared Tofu | Crispy Shallots

RACE THREE (SELECT ONE)

Belgian Chocolate & Almond Cake
Cappuccino Cream | Raspberry Compote

Greek Yogurt Panna Cotta
Mango Coulis | Macadamia Biscotti | Phyllo Leaf

Almond Berry Tart
Vanilla Anglaise | Shortbread Crust

Coconut Parfait
Macerated Berries | Chia Pudding | Coconut Whipped Cream | Toasted Coconut

Vanilla Cheesecake
Nutella Cream | Hazelnut Grissini

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BANQUET MENUS

DINNER BUFFET

HUNTINGTON BUFFET — $76.00 PER PERSON

Artisanal Bread & Sweet Butter

Spinach Salad
Walnuts | Anjou Pear | Goat Cheese | Saba Dressing

Quinoa Salad
Chickpeas | Tomatoes | Flat Parsley | Lemon-Lime Vinaigrette

Classic Caesar Salad
Parmesan | Focaccia Croutons | Light Garlic Dressing

Grilled Beef Tenderloin
Garlic Potatoes | Chimichurri Sauce

Lemon Pepper Chicken
Green Asparagus | Almond Rice

Roasted Cheese Tortellini
Artichokes | Sun-dried Tomatoes | Basil | Asiago Cheese

Vanilla Panna Cotta
Fresh Berries

Belgian Chocolate Bar
Raspberries | Candied Nuts | Popcorn

Assorted Mini Cheesecakes

Lemon Squares
Maple Pineapple

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ENHANCEMENTS

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SAVORY

Santa Anita Staple Carved Sandwiches — $32.00 PER PERSON
Choice of Corned Beef | Turkey
Mustard | Mayonnaise | Creamy Horseradish | Pickles | Sourdough Roll
Chef Attendant Required $250.00 each (1 per 40 people)

Slider Station — $28.00 PER PERSON
BBQ Pulled Chicken Slider | Spicy Pickle
Beef Slider | Smoked Cheddar Cheese | Caramelized Onion
Beer Battered Buffalo Shrimp | Blue Cheese Crumbles | Creamy Slaw

Street Tacos & Quesadillas — $20.00 PER PERSON
Carne Asada | Chicken | Flour Tortillas | Cilantro | Onions | Salsas

Hot Dog Stand — $11.00 PER PERSON
All-Beef Hot Dogs | Chili | Cheese | Mustard | Relish | Ketchup | Onions

Nacho Bar — $10.00 PER PERSON
Nacho Cheese | Jalapeños | Tomatoes | Black Olives | Sour Cream | Guacamole | House Salsas

SWEET

Sarsaparilla Float Station — $16.00 PER PERSON
Vanilla Ice Cream | Dark Cherry | Chantilly Cream
Chef Attendant Required $250.00 each (1 per 75 people)

Hot Chocolate Station — $13.00 PER PERSON
Hot Chocolate | Whipped Cream | Marshmallows | Peppermint

Ice Cream Novelties — $8.00 PER PERSON
Ice Cream Sandwiches | Ice Cream Bars | Fruit Bars

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BANQUET 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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BANQUET 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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BANQUET MENUS

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.