

SANTA ANITA PARK BANQUET MENUS



AMERICAN \$38.00 PER PERSON

Scrambled Eggs | Garden Chives 3

Applewood Smoked Bacon 3 1

Sausage Links 3 1

Breakfast Potatoes | Roasted Peppers 3

Assorted Seasonal Baked Goods

Sweet Butter & Seasonal Preserves

Fresh Seasonal Fruit (3)

Orange Juice

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

CONTINENTAL

\$27.00 PER PERSON

Assorted Seasonal Baked Goods

Sweet Butter & Preserves

Fresh Seasonal Fruit 3 1

Orange Juice

Freshly Brewed Coffee | Decaffeinated | Assorted Teas



Buffet serve 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.

ENHANCEMENTS

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

Individual Yogurt Parfaits \$6.00 PER PERSON

Seasonal Fruit Compote I Granola

Assorted Bagels | Cream Cheese \$8.00 PER PERSON

Smoked Salmon Mini Bagels \$10.00 PER PERSON

Chive Cream Cheese | Capers | Onion

Homemade Waffles \$10.00 PER PERSON

Candied Pecans I Maple Syrup I Powdered Sugar

BEVERAGES

Bottled Water \$7.00 EACH

Assorted Soft Drinks \$7.00 EACH

\$9.00 EACH **Assorted Energy Drinks**

Orange Juice | Cranberry Juice \$38.00 PER QUART

Fruit Punch I Lemonade \$75.00 PER GALLON

Iced Tea I Arnold Palmer \$75.00 PER GALLON

\$85.00 PER GALLON Freshly Brewed Coffee

Decaffeinated Coffee | Assorted Teas \$85.00 PER GALLON

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WIN \$68.00 PER PERSON

Artisan Bread | Sweet Butter

Seasonal Fruit & Berries

Classic Caesar

Romaine | Parmesan | Focaccia Croutons | Garlic Dressing

Southern Potato Salad 3 (1)

Hard Boiled Egg | Celery | Red Onion | Dijon

Barbecue Beef Brisket 3 1

Mesquite Barbecue Sauce

Herb-Roasted Chicken

Macaroni & Smoked Cheddar Cheese

Cornbread Crumble

Garlic Smashed Potatoes

Bourbon Baked Beans (3)

Applewood Bacon | Molasses

Buttery Sweet Corn on the Cob (3)

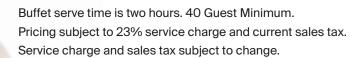
Peach Cobbler Crisp

Pecan & Sea Salt Caramel Bars

Boysenberry Cheesecake

Chocolate Chip Cookies 🕖

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

















PLACE \$62.00 PER PERSON

Grilled Street Corn Salad (3)

Cotija Cheese | Chipotle-Lime Mayo | Chili Powder | Micro Cilantro

Romaine & Queso Fresco Salad

Radish | Pepitas | Creamy Cilantro-Lime Dressing

Carne Asada (3)

Grilled Onions | Jalapeños

Pollo Asado (3) (1)

Citrus-Achiote Marinated Grilled Chicken Breast

Cheese Empanadas

Chimichurri

Mexican Rice (8)

Ranchero Pinto Beans

Bacon | Pickled Jalapeño | Cilantro

Grilled Vegetables 3 (1)

Zucchini I Onions I Mushrooms

Taco Toppings

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

Churros (1)

Chocolate & Caramel Dipping Sauces

Chocolate Cinnamon Flan (3)

Tres Leches Squares

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

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SHOW \$58.00 PER PERSON

Strawberry Fields Salad

Arcadian 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

Black Forest Ham

Swiss | Tomato | Green Leaf | Bavarian Mustard

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

Freshly Brewed Coffee | Decaffeinated | Assorted Teas



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

FIELD \$7.00 EACH

Caprese Salad on a Stick 3 🕖

Garden Basil | Balsamic Syrup

Vegetable & Avocado Summer Roll 3 1 0

Sweet Chili Sauce

Goat Cheese Mousse Crostini

Marinated Sun-Dried Tomato

FARM \$8.00 EACH

Pulled Smoked Chicken

Brandied Apricot I Nut Cracker

Beef Tenderloin Canapé

Roquefort Shortbread | Horseradish Cream

Candied Maple Bacon

Boursin | Garlic Crumbs

OCEAN \$9.00 EACH

Ahi Tuna Poke (1)

Black Sesame | Macadamia Nut | Mint

Pacific Shrimp Skewer 3 1

Thai Barbecue Sauce I Pickled Jicama

Bay Scallop Ceviche 3 1

Farm Peppers | Lime | Cilantro

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







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 @ 1

Mint Syrup

FARM \$8.00 EACH

Ham Croquette

Honey Dijon

All-Beef Slider

Tomato | Pickle | Cheddar Cheese | 1000 Island

Salt-Baked Mini Potato (3)

Pancetta & Cheddar Cheese

OCEAN \$9.00 EACH

Frontrunner Crab Cake (1)

Lemon Aioli

Tempura Prawn (1)

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.













RECEPTION PLATTERS

Creamery & Charcuterie

\$190.00

(Serves 10)

Handcrafted Californian & International Cheeses | Cured & Smoked Meats | Dried Fruit | Nuts Condiments & Accompaniments

Creamery (3)

\$170.00

(Serves 10)

Handcrafted Californian & International Cheeses | Red Flame Grape | Dried Fruit | Nuts Condiments & Accompaniments

Charcuterie 3 1

\$170.00

(Serves 10)

International Cured & Smoked Meats | Grain Mustard | Orange Dijon

Rosemary Kalamata Olives | Artisanal Bread

White Gulf Shrimp Cocktail 3 1

\$140.00

(Serves 10)

Court-bouillon Poached Shrimp | Horseradish | Cocktail Sauce | Fresh Lemon

Seasonal Fruit (3) (1)

\$130.00

(Serves 10)

Orange Honey

Vegetable Crudité 3 🕖

\$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.

RACE ONE (CHOOSE ONE)

Beet Salad 3 0

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

Heirloom Tomato Salad

Burrata | Crispy Prosciutto | Focaccia Croutons | White Balsamic

Romaine Salad

Grilled & Fresh Romaine Lettuce | Parmesan | Light Garlic Dressing

Field Salad (3) (1)

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

Kale Salad (3)

Organic Kale | Avocado | Red Grapes | Pine Nuts | Pecorino | Roasted Shallot Dressing

ADDITIONAL FIRST COURSE ENHANCEMENTS

Grilled Tiger Prawns 1 \$16.00 PER PERSON

Avocado Toast | Charred Pineapple | Lemon Sour Cream

Dungeness Crab Cake (1) \$16.00 PER PERSON

Mango Sweet Chili Salsa | Kale & Pear Slaw

Smoked Chicken Risotto (8) \$12.00 PER PERSON

Roasted Shiitake | Sweet Peas | Boursin | Pecorino

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

Service charge and sales tax subject to change.

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









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

RACE TWO (CHOOSE ONE)

Black Pepper Crusted Filet Mignon (1) \$80.00 PER PERSON

Roasted Fingerling Potatoes | Heirloom Tomato | Merlot Reduction

Ginger Soy Seared Halibut (3) \$76.00 PER PERSON

Scallion Fried Rice | Sesame Bok Choy | Teriyaki

Scottish Salmon (3) \$76.00 PER PERSON

Lemon Quinoa | Maple-Glazed Asparagus | Chive Beurre Blanc

Braised Short Rib \$74.00 PER PERSON

Stone-Ground Polenta | Root Vegetables | Crispy Shallots

Dijon Chicken Breast (8) \$72.00 PER PERSON

Roasted Garlic Mashed Potatoes | Grilled Citrus | Asparagus | Fines Herbes Sauce

Green Vegetable Curry 3 1 🐿 \$68.00 PER PERSON

Cilantro-Almond Steamed Rice | Seared Tofu | Crispy Shallots

RACE THREE (CHOOSE 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

Orange & Purple Basil Créme Brûlée

Vanilla Cheesecake

Nutella Cream | Hazelnut Grissini

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HUNTINGTON BUFFET

\$74.00 PER PERSON

Artisan Bread & Sweet Butter

Spinach Salad 3 🔊

Walnuts | Anjou Pear | Goat Cheese | Saba Dressing

Quinoa Salad 3 (1)

Chickpeas | Tomatoes | Flat Parsley | Lemon-Lime Vinaigrette

Classic Caesar Salad

Parmesan | Focaccia Croutons | Light Garlic Dressing

Grilled Beef Tenderloin (3)

Garlic Potatoes I 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

Sour Cream Cheesecake

Mango Sauce

Lemon Squares

Maple Pineapple

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Buffet serve time is two hours, 50 Guest Minimum.

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







ENHANCEMENTS

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

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

Gelato Cart \$18.00 PER PERSON

Your choice of flavors

Chef Attendant Required \$250.00 each (1 per 40 people)

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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ENHANCEMENTS

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

SALADS

Classic Caesar Salad

\$120.00

(Serves 10)

Romaine Hearts | Garlic Croutons | Parmesan | 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

Buffet serve time is two hours, 40 Guest Minimum.

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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

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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.



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

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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.

