



**SANTA ANITA PARK**

**HOLIDAY MENUS**



# HOLIDAY MENUS

## PLATED LUNCH

Lunch Includes:

Artisanal Bread Rolls & Sweet Farm Butter

Freshly Brewed Coffee | Decaffeinated | Tea Selection

### MIRACLE ON SANTA ANITA LANE

\$64.00 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 🍷

### SUGARPLUM

\$61.00 PER PERSON

Harvest Mixed Greens | Dried Cranberries | Pumpkin Seeds |  
Sweet Potato Straw | Apple Vinaigrette 🌿 🍷 🍷

Brown Sugar & Thyme Short Rib 🌿

Buttermilk & Brown Butter Whipped Potatoes | Roasted Fall Root  
Vegetables Dijon | Port Demi

Candy Cane Cheesecake | Cinnamon Sour Cream | Hazelnut Grissini

### WINTER WONDERLAND

\$59.00 PER PERSON

Organic Spinach | Carrot & Turnip Ribbon | Winter Radish | Crumbled  
Goat Cheese | Spiced Almonds | Pomegranate Vinaigrette 🌿 🍷

Sage & Honey Roasted Frenched Chicken Breast

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

Gala Apple & Cinnamon Raisin Cobbler | Maple Whipped Cream 🍷

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

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# HOLIDAY MENUS

## PLATED DINNER



### THREE COURSE

\$69.00 PER PERSON

### FOUR COURSE

\$78.00 PER PERSON

Artisanal Baked Dinner Rolls | Whipped Brown Butter | Porcini Salt

### FIRST COURSE (CHOOSE ONE)

Dungeness Crab Cake | Kale & Pear Coleslaw | Sweet Potato Chips | Citrus Aioli 🌱

Roasted Beet Carpaccio | Grilled Tiger Prawns | Field Arugula | Salted Pumpkin Seed | Feta | Olive Oil | Sea Salt 🌱 🌿

Cinnamon Roasted Duck | Charred Pear | Candied Sweet Potato | Walnuts | Frisée Lettuce | Port Wine Syrup 🌱 🍷

### SECOND COURSE (CHOOSE ONE)

Acorn Squash Bisque | Maple Oat Crumbs | Sage Sour Cream 🌱 🌿

Shrimp & Rock Scallop | Yam & Leek Chowder | Thyme Croutons

Harvest Greens | Turkey Bacon | Chèvre | Salted Pumpkin Seeds | Cranberry Dressing 🌱 🍷

### MAIN COURSE (CHOOSE ONE)

Sage & Rosemary Roasted Frenched Chicken Breast

Pear & Mushroom Stuffing | Cinnamon Brussel Sprouts | Pan Gravy

Salmon Wellington

Spinach | Roasted Root Vegetables | Crispy Sage Squash | Fines Herbes Cream Sauce

Pepper Crusted Beef Tenderloin

Smoked Puree Potatoes | Oven Tomatoes | Fine Green Beans | Merlot Reduction

Center Cut Prime Rib (\$10.00 per person additional)

Potato Gratin | Green Beans | Fire Roasted Peppers | Red Wine Demi

### DESSERT COURSE (CHOOSE ONE)

Gingerbread Crème Brûlée | Maple Whipped Cream | Hazelnut Grissini 🌿

Traditional Yule Log | Vanilla Cream 🌿

Yogurt Panna Cotta | Candied Cranberries | Phyllo Leaves | Cinnamon Anglaise 🌿

Freshly Brewed Coffee | Decaffeinated | Assorted Teas








# HOLIDAY MENUS

## BUFFET

### ONE HORSE OPEN SLEIGH


\$78.00 PER PERSON

Artisanal Baked Breads | Whipped Brown Butter & Sea Salt


Root Vegetable Salad | Roasted Apple | Spiced Pecans | Cranberries |  
Thyme Dressing   




Sweet Potatoes | Charred Corn | Balsamic Raisins | Orange Aioli  

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

Brown Sugar & Thyme Short Rib   
Roasted Apples | Creamy Horseradish

Thyme Roasted Frenched Chicken Breast  
Cornbread Stuffing | Cranberry Port Sauce  
Brown Butter Whipped Potatoes | Herbed Turnips

Citrus Roasted Salmon   
Candied Root Vegetables | Crispy Sage Beurre Blanc

Mini Tarts - Pumpkin | Pecan | Apple   
Peppermint Bark Cheesecake   
Traditional Grandma's Holiday Cookies 

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Buffet serve time is 2 hours. 20 Guest Minimum.

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Gluten Free  Vegetarian  Dairy Free  Vegan 



# HOLIDAY MENUS

## BUFFET



### TIDINGS AND TINSEL

\$62.00 PER PERSON

Artisanal Bread Rolls | Sweet Farm Butter

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

Fingerling Potato Salad | Gherkins | Chives | Bacon Dressing  

Sage & Rosemary Roasted Frenched Chicken Breast  

Apple & Herb Stuffing | Dijon Brussels Sprouts | Honey Turnips | Pan Gravy

Spiced Tri Tip Beef | Whipped Potatoes

Crispy Shallots | Organic Carrots | Merlot Sauce

Lemon Sole Piccata 

Basil Orzo Pasta | Grilled Zucchini | Oven Roasted Tomatoes  

Boysenberry Cheesecake | Candied Cranberry | Pecan Bar |

Apple Tarts | Traditional Grandma's Holiday Cookies 

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

### ADDITIONAL STATIONS (with Purchase of Buffet)

#### Add Carving Station

Turkey \$26.00 PER PERSON

Prime Rib \$28.00 PER PERSON

Attending Chef for Station required \$250.00

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# HOLIDAY MENUS

## HORS D'OEUVRES RECEPTION

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

**FIELD** \$6.00 EACH

Caprese Salad on a Stick | Garden Basil | Balsamic Syrup 🌿 🥑

Fine Diced Greek Salad | Feta | Kalamata Olives 🌿 🍷

Vegetable & Avocado Summer Roll | Sweet Chili Sauce 🌿 🍷 🍷

**FARM** \$7.00 EACH

Cured Parma Ham | Melon | Balsamic Reduction 🌿 🍷

Pulled Smoked Chicken | Brandied Apricot | Nut Cracker

Beef Tenderloin | Roquefort Shortbread | Horseradish Cream

Candied Maple Bacon | Boursin | Garlic Crumbs

**OCEAN** \$8.00 EACH

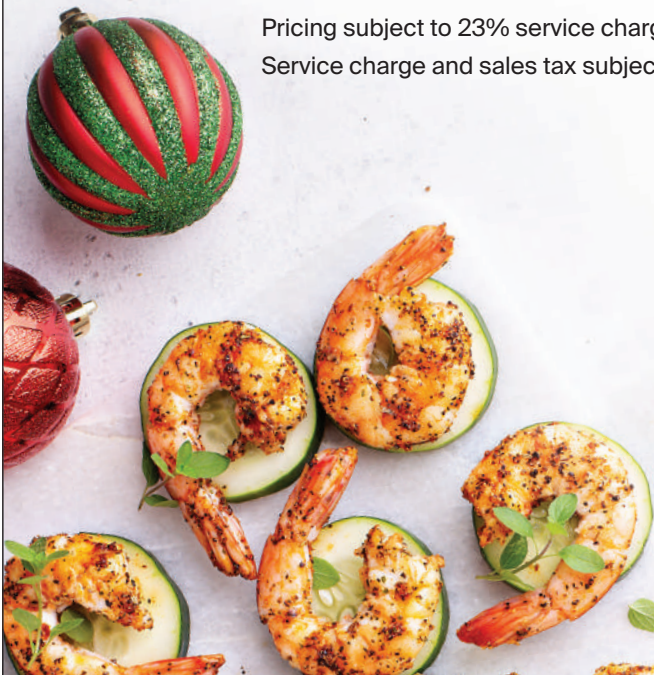
Ahi Tuna Poke | Black Sesame | Macadamia Nut | Mint 🌿 🍷

Dungeness Crab | Watermelon | Curry Aioli 🌿 🍷

Pacific Shrimp | Thai Barbecue Sauce | Pickled Jicama 🌿 🍷

Bay Scallop Ceviche | Farm Peppers | Lime | Cilantro 🌿 🍷

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# HOLIDAY MENUS

## HORS D'OEUVRES RECEPTION



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

FIELD \$6.00 EACH

Salt Baked Mini Potato | Pancetta & Cheddar Cheese 

Portobello Mini Quiche | Asiago Cheese

Spanakopita | Peppered Greek Yogurt 

Crispy Vegetable Spring Roll | Mint Syrup  

FARM \$7.00 EACH

Ham Croquette | Honey Dijon

All Beef Slider | Pickle | Cheddar Cheese | 1000 Island

Green Leaf | Tomato | Pickle | Cheddar Cheese

Brie en Croûte | Mango Habanero Preserve 

OCEAN \$8.00 EACH

Maryland Crab Cake | Lemon Aioli 

Tempura Prawn | Soy Chili Dip 

Rice Flake Crusted Shrimp | Black Pepper Caramel

Brown Sugar Bacon Wrapped Scallop | Chimichurri  

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# HOLIDAY MENUS

## BAR PACKAGES

### HOST BAR

A fully stocked bar featuring a selection of spirits, red and white wines, beers, soft drinks, Santa Anita Park bottled water and juice mixers. A bartender fee of \$200.00 plus tax will apply. One bartender required per 150 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.

	Standard Beer   Wine   Champagne	Premium Beer   Wine   Champagne
3 Hour	\$35.00	\$41.00
4 Hour	\$38.00	\$44.00
5 Hour	\$40.00	\$46.00

	Standard Full Open Bar	Premium Full Open Bar
3 Hour	\$42.00	\$48.00
4 Hour	\$45.00	\$51.00
5 Hour	\$47.00	\$53.00

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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 150 guests.

Fruit Juices	\$5.00	Domestic Beer	\$11.00
Soft Drinks	\$5.00	Imported Beer	\$12.00
Bottled Water	\$5.00	Cordials	\$14.00
Energy Drinks	\$7.00	Red Wine Selection	\$14.00
		White Wine Selection	\$14.00

### STANDARD BRANDS

\$14.00

Tito's Handmade Vodka | Bombay Gin | Bacardi Rum | Hornitos Tequila | Jack Daniel's Whiskey | Maker's Mark Bourbon | Dewar's Blended Scotch

### PREMIUM BRANDS

\$15.00

Grey Goose Vodka | Hendrick's Gin | Woodford Reserve Bourbon | Don Julio Tequila | Crown Royal Whiskey | Johnnie Walker Black Label Blended Scotch

### SPECIALTY COCKTAILS

\$15.00

#### Baldwin Buck (Official Cocktail of Santa Anita Park)

Kentucky Bourbon | Ginger Liqueur | Honey Simple Syrup | Lemon Juice | Grapefruit Juice | Peychaud's Bitters

#### Mint Julep

Bourbon | Mint Infused Syrup | Fresh Mint Bouquet

#### Horseshoe Margarita

Silver Tequila | Lime | Orange Zest | Agave Nectar

#### American Thoroughbred

Tito's Handmade Vodka | Fever Tree Ginger Beer | Fresh Lime

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## WINE LIST

### SPARKLING

Domaine Ste. Michelle   Columbia Valley	\$44.00
Benvolio   Prosecco   Veneto Italy	\$52.00
Schramsberg   Blanc De Noir   North Coast	\$78.00
Louis Roederer   Collection 243	\$104.00
Beau Joie   Brut   Épernay	\$105.00
Ruinart   Blanc de Blancs	\$125.00
Veuve Clicquot   Yellow Label	\$130.00
Möet and Chandon   Imperial Brut	\$132.00
Möet and Chandon   Imperial Rosé	\$165.00
Möet and Chandon   Dom Pérignon	\$425.00
Louis Roederer   Cristal	\$575.00

### WHITE & ROSÉ

Kendall-Jackson   Vintner's Reserve Chardonnay   Sonoma	\$44.00
Matanzas Creek   Sauvignon Blanc   Sonoma	\$52.00
Conundrum   White Blend   California	\$52.00
Santa Margherita   Pinot Grigio   Venezia	\$56.00
Jean-Luc Colombo   Rosé   Provence	\$60.00
Gran Moraine   Rosé   Oregon	\$60.00
Sonoma-Cutrer   Chardonnay   Sonoma	\$60.00
Whispering Angel   Rosé   Provence	\$60.00
Cakebread   Chardonnay   Anderson Valley	\$96.00
Far Niente   Chardonnay   Napa	\$160.00

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## WINE LIST



### RED

Kendall-Jackson   Vintner's Reserve	
Cabernet Sauvignon   Sonoma	\$52.00
Terrazas de los Andes   Malbec   Mendoza	\$52.00
La Crema   Pinot Noir   Sonoma Coast	\$56.00
Stag's Leap   Merlot   Napa	\$64.00
Austin Hope   Cabernet Sauvignon   Paso Robles	\$85.00
The Prisoner   Red Blend   Napa	\$115.00
Cakebread   Cabernet Sauvignon   Napa	\$135.00
Caymus   Cabernet Sauvignon   Napa	\$195.00
Opus One   Meritage   Napa	\$645.00

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Our Chef will 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.

