



# CATERING MENU



## Starting Grid

Garden Salad Mix (GF, NF, DF, V)  
Elbow Macaroni Salad (Mayo based) (NF)  
Italian Tomato Mozzarella Pesto (NF, GF)  
Italian Tri-Color Pasta Salad (NF, DF)  
Fresh Coleslaw  
Potato Salad (Mayo based)  
Mixed Fruit (GF, NF, DF, V)

## Turn 1

Cornbread  
Breadsticks  
Slider Buns

## Turn 2

Golden Corn (GF, NF, DF, V)  
Baked Beans w/ Bacon & Brown Sugar (GF, NF, DF)  
Borracho Beans (GF, NF, DF)  
Guacamole / Corn Chips (GF, NF, DF)  
Queso / Chips (NF, GF)  
Fire Roasted Salsa / Corn Chips (GF, NF, DF)  
Vegetable Medley (GF, NF, DF, V)  
Garlic Red Skin Mashed Potatoes (GF, NF)  
Spanish Rice (GF, NF, DF, V)  
Roasted Sweet Potatoes (GF, NF, DF, V)  
Thai Red Quinoa with Vegetables (GF, NF, DF)  
Italian Cut Green Beans (V)

## Turn 3

Seasoned Boneless "Grilled" Chicken Breast (GF, NF, DF)  
(Choice of Marsala, Pesto, BBQ, Enchilada, or (Marinara Sauce)  
Italian Meatballs w/ Cheese (NF)  
Pork Carnitas (GF, NF, DF)  
Beef Barbacoa (GF, NF, DF)  
Mini Hot Dogs (NF DF)  
Hamburgers / Cheeseburgers (NF)  
Chicken Fingers (NF)  
Chicken Wings (NF)  
Boneless BBQ Ribs (GF, NF, DF)  
BBQ Pulled Pork (GF, NF, DF)  
Hot Link Sausage (GF, NF, DF)  
Beer Bratwurst

## Finish Line

Brownies (NF)  
Chocolate Chip Cookies (NF)  
Lemon Squares (NF)  
Black Cherry Ricotta Mini Cheesecakes

20-person minimum

GF – Gluten Free, NF – Nut Free, DF – Dairy Free, V-Vegan

Select one item per category. Additional items may be selected for \$4 per guest ++

Includes a rainbow of fountain drinks.