

# TRACKSIDE TERRACE

## MENU

At each station, our friendly staff will serve the freshest market ingredients including salad presentations, main courses, Chef's selection of sides and seasonal vegetables.

### ALL MEALS INCLUDE:

Seasonal fruit display and snacks

Carving Station

Sauté Station

Freshly baked breads

Dessert presentation

Non – alcoholic Beverages, Coffee and Specialty Teas are included

Full bar will feature daily specialty cocktails, wine and beer for purchase

*\*Chef's choice vegetarian option by request*

### FRIDAY 6/18

BBQ' Tri tip Beef - Santa Maria style with freshly made Pico De Gallo

### SATURDAY 6/19

Honey Mustard glazed Pork Tenderloin

### SUNDAY 6/20

Roasted Tenderloin of Beef with savory Mushroom Demi-Glace

### FRIDAY 6/25

Roasted Breast of Turkey with fresh Orange and Cranberry Relish

### SATURDAY 6/26

Roasted Tri Tip carved and served with tangy Jack Daniels BBQ Sauce

### SUNDAY 6/27

Carved New York Strip Loin roasted to perfection, with Sauce Bordelaise

### FRIDAY 7/2

Pork Loin with Apple Stuffing and Balsamic Glace

### SATURDAY 7/3

Flank Steak rubbed with Sumac and grilled to perfection

### SUNDAY 7/4

Slow Roasted Salt incrusted Prime Rib carved and served with Au Jus and Spicy Horseradish Sauce

### SUNDAY 7/5

BBQ' Tri tip Beef - Santa Maria style with freshly made Pico De Gallo

### FRIDAY 7/9

New York Strip Loin roasted with Wild Mushroom Demi-Glace

### SATURDAY 7/10

Corn Beef – Cooked to perfection with Honey Mustard Sauce

### SUNDAY 7/11

Tri tip – BBQ Santa Maria Style with freshly made Pico De Gallo

### SUNDAY 7/16

BBQ' Pork Ribs with Spicy Jack Daniels BBQ Sauce

### SUNDAY 7/17

Dried Herbs and Spice rubbed Skirt Steak - Grilled to perfection

### SUNDAY 7/18

Slow Roasted Salt incrusted Prime Rib carved and served with Au Jus and our Spicy Horseradish Sauce