

# *Catering Menu*



**New Jersey Motorsports Park**  
**47 Warbird Drive, Millville NJ 08332**

# Breakfast

## Continental Breakfast

Fresh Seasonal Fruit & Berries

Assorted Breads & Mini Muffins

Preserves & Jelly

Low Fat Yogurt

**\$10.00 per person**

## Breakfast Buffet

Scrambled Eggs

Country Sausage

Hickory Smoked Bacon

Home Fried Potatoes

Fresh Seasonal Fruit & Berries

Assorted Morning Breads & Mini Muffins

**\$14.00 per person**

## Chef Attended Buffet

Chef Attended Omelet Station

Buttermilk Pancakes

Hickory Smoked Bacon

Home Fried Potatoes

Fresh Seasonal Fruit & Berries

Assorted Morning Breads & Mini Muffins

**\$16.00 per person**

Packages available to a minimum of 20 Guests

Packages Include Hot and Cold Beverage Service

# Lunch

## Plated Lunch

\$17.00 per guest

### **Appetizer: Choice of One**

Tossed Garden Greens	Minestrone Soup
Classic Caesar Salad	Chicken Corn Chowder
Greek Salad	Fresh Fruit Medley

### **Entree: Choice of One**

#### Chicken Parmesan

Baked with Classic Marinara Sauce and Topped with Three Italian Cheeses

Grilled Breast of Chicken Antonio  
Fresh Mango Salsa with Cilantro and Lime

#### Herb Encrusted Salmon +\$4.00

Encrusted with Fresh Herbs and Finished in a Citrus Butter Sauce

#### Classic Caesar Salad

Romaine Lettuce, Homemade Croutons, Traditional Caesar Dressing

Add A Protein: Chicken- No charge | Ahi Tuna +\$2.00 | Grilled Shrimp + \$3.00

#### Chicken Piccata

Sautéed in Lemon Butter Wine Sauce and Capers

#### Chilled Pasta Salad Caprese

Penne Pasta, Roma Tomatoes, Black Olives, Artichoke Hearts, Fresh Basil, and Mozzarella Cheese

Add A Protein: Chicken - No charge | Ahi Tuna +\$2.00 | Grilled Shrimp + \$3.00

#### Cheese Tortellini and Italian Sausage

Sun-dried tomatoes, spinach and pesto sauce

#### Grilled Skirt Steak +\$4.00

Topped with a Mushroom Burgundy Sauce

\$2.00 Upgrade for pre-selection of 2 Entrees

All Entrees Served with chef's choice of vegetable and starch

### **Dessert: Choice of One**

#### Chocolate Mousse

With Fresh Whip Cream and Berries

#### Cheesecake

NY Style Cheesecake with Fresh Strawberries

#### Blueberry Cobbler

Served with Vanilla Ice Cream

#### Strawberry Shortcake

Includes Fresh Baked Rolls, Iced Tea, and Coffee Service. Minimum of 20 Guests

# **Lunch Buffet**

\$19.00 per guest

## **Appetizer: Choice of Two**

Tossed Garden Greens

Minestrone

Cucumber & Tomato Salad

Classic Caesar Salad

Chicken Corn Chowder

Italian Pasta Salad

Greek Salad

Tomato Basil Bisque

Quinoa & Vegetable Salad

## **Entree: Choice of Two**

Chicken Parmesan

Baked with Classic Marinara Sauce & Topped with Three Italian Cheeses

Roasted Top Round of Beef

Horseradish Cream Sauce and Natural Au Jus

Grilled Breast of Chicken Antonio

Fresh Mango Salsa with Cilantro and Lime

Chicken Piccata

Sautéed in Lemon Butter Wine Sauce & Capers

Cheese Tortellini

Sun-dried tomatoes, spinach and pesto sauce

Slow Roasted Pork Loin

Roasted garlic and rosemary demi-glace

Cheese Ravioli

Ricotta Cheese and Served in a Marinara Sauce with Fresh Basil & Tomatoes

Italian Sausage Picante

Italian Sausage, Peppers and Onions

Herb Encrusted Salmon +\$2.00

Encrusted with Herbs and Finished in a Champagne Dill Sauce

Fillet of Flounder

Citrus Thyme Butter

## **Sides: Choice of Two**

Yukon Gold Mashed Potato

Green Beans

Honey Glazed Carrots

Herb Roasted Potatoes

Mixed Vegetable Medley

Zucchini Provencal

Rice Pilaf

Corn with Bacon & Parsley

Broccoli Au Gratin

## **Dessert: Choice of One**

Cookies & Brownies - Fresh Fruit - Individual Chocolate Mousse

Bread Pudding with Bourbon Cinnamon Sauce

Warm Apple Cobbler

Includes Fresh Baked Rolls, Iced Tea, and Coffee Service. Available to a Minimum of 25 Guest

## **Sandwich Buffet**

### **Build Your Own Burger Buffet**

\$15.00 per guest

Homemade Potato Salad  
Pickled Cabbage Salad  
All-Beef Angus Burgers  
Brioche Rolls, Assorted Cheese, Lettuce, Tomato, Onions and Pickles  
Potato Chips  
Cookies & Brownies

### **Classic Deli Platter**

\$15.00 per guest

Italian Style Pasta Salad  
Tossed Garden Green Salad with Balsamic Vinaigrette  
Assortment of Sliced Breads & Rolls  
Baked Ham, Roasted Turkey, Genoa Salami, Oven Roasted Roast Beef  
Swiss Cheese, American Cheese, Provolone Cheese  
Lettuce, Tomato and Onion Tray with Pickles  
Potato Chips  
Cookies & Brownies

### **BBQ Package**

\$18.00 per guest

Tossed Green Salad with Balsamic  
Pickled Cabbage Salad  
Italian Style Pasta Salad  
All Beef Hot Dogs  
Grilled Angus Burgers  
Lettuce, Tomato and Onion Tray with Pickles  
Bourbon Baked Beans  
Corn on the Cob  
Cookies & Brownies

Add BBQ Ribs \$4.00 per person  
Add BBQ Chicken \$2.00 per person

Includes Iced Tea & Lemonade. Available to a Minimum of 25 Guest

# Dinner

## Plated Dinner

\$24.00 per person

### **Soup or Salad: Choice of One**

Tossed Garden Greens

Minestrone

Mixed Greens with Sun-Dried  
Cranberries, Candied Walnuts and  
Feta Cheese

Classic Caesar Salad

Chicken Corn Chowder

Greek Salad

Tomato Basil Bisque

Fresh Fruit Medley

### **Entree: Choice of One**

Chicken Parmesan

Classic Marinara Sauce and Topped with Three Italian Cheeses over linguini

Grilled Breast of Chicken Antonio  
Fresh Mango Salsa with Cilantro and Lime

Chicken Piccata

Sautéed in Lemon Butter Wine Sauce and Capers

Penne Pasta Neptune

Jumbo Shrimp, Cherry Tomatoes, Fresh Basil, and Mozzarella Cheese

Herb Encrusted Salmon

Encrusted with Herbs and Finished in a Champagne Dill Sauce

Grilled 6 oz. Filet Mignon +\$7.00

Topped with a Mushroom Burgundy Sauce

Baked Stuffed Fillet of Flounder

Filled with Spinach and Cheese, topped with Alfredo Sauce

Pan Seared Crab Cake +\$4.00

Topped with a Roasted Red Pepper Aioli

\$2.00 Upgrade for pre-selection of 2 Entrees

All Entrees Served with chef's choice of vegetable and starch

### **Dessert: Choice of One**

Chocolate Cake

With Fresh Whip Cream and Berries

Cheesecake

NY Style Cheesecake with Fresh Strawberries

Blueberry Cobbler

Served with Vanilla Ice Cream

Strawberry Shortcake

Includes Fresh Baked Rolls, Iced Tea, and Coffee Service. Available to a Minimum of 25 Guests

# **Dinner Buffet**

\$26.00 per guest

## **Soup or Salad: Choice of Three**

Tossed Garden Greens	Minestrone	Cucumber & Tomato Marinade
Classic Caesar Salad	Chicken Corn Chowder	Italian Pasta Salad
Greek Salad	Tomato Basil Bisque	Bow Tie Pasta with Olive Oil

## **Entree: Choice of Three**

Chicken Parmesan  
Classic Marinara Sauce and Topped with Three Italian Cheeses

Slow Roasted Pork Loin  
Roasted garlic and rosemary demi-glace

Grilled Breast of Chicken Antonio  
Fresh Mango Salsa with Cilantro and Lime

Chicken Piccata  
Lightly Battered Chicken Breast Sautéed in Lemon Butter Wine Sauce and Capers

Pasta Caprese  
Penne Pasta Tossed with Chicken, Tomatoes, Fresh Basil, and Mozzarella Cheese

Herb Encrusted Salmon  
Encrusted with Herbs and Finished in a Champagne Dill Sauce

Roasted Tenderloin of Beef +\$4.00  
Sliced and Topped with a Mushroom Burgundy Sauce

Fillet of Flounder Francaise  
Egg Battered Flounder Topped with Fresh Lemon, Capers, and a White Wine Sauce

Pan Seared Crab Cake +\$4.00  
Topped with a Roasted Red Pepper Aioli

## **Sides: Choice of Two**

Yukon Gold Mashed Potatoes	Green Beans	Honey Glazed Carrots
Herb Roasted Potatoes	Mixed Vegetable Medley	Zucchini Provencal
Rice Pilaf	Corn with Bacon & Parsley	Broccoli Au Gratin

## **Dessert: Choice of One**

Cookies & Brownies - Fresh Fruit - Individual Chocolate Mousse  
Bread Pudding with Bourbon Cinnamon Sauce  
Warm Apple Cobbler - Spanish Crème Brule

Served with Fresh Baked Rolls, Iced Tea, and Coffee Service. Available to a Minimum of 25 Guests

# **Cocktail Receptions**

## **Butlered Standard Hors D'Oeuvres**

Priced Per Piece. Minimum of 10 Pieces per selection

Shrimp Risotto Bites \$2.00	Franks in the Blanket \$1.50	Mini Quiche \$1.50
Beef Satays \$1.75	Vegetarian Spring Rolls \$1.50	Sesame Chicken Satays \$1.50
Italian Sausage Bites \$1.50	Pork Pot Stickers \$1.50	Spinach Stuffed Mushrooms \$1.50
Cordon Bleu Bites \$1.50	Cajun Tenderloin Crostini \$2.00	Fried Ravioli \$1.50
Coconut Shrimp \$2.00	Spanakopita \$1.75	Mini Crab Bites \$2.00

## **Packaged Butlered Hors D'Oeuvres**

Pick 6 standard selections. Based on 5 pieces per guest.  
Butlered for 1 Hour.  
\$7.00 per person

## **Premium Hors D'Oeuvres**

By the Piece. Minimum of 20 Pieces

Grilled Lollipop Lamb Chops \$3.00
Prosciutto Asparagus \$2.50
Filet Mignon Kabobs \$2.50
Oysters Rockefeller \$2.50
Jumbo Shrimp Cocktail \$3.50
Seafood Martini \$3.50
Mushroom Cap with Crabmeat \$2.50
Scallops Wrapped in Bacon \$2.00



## **Cold Reception Stations**

Based upon 1 Hour Service

Crisp Vegetable Crudité \$4.00

Fresh Seasonal Vegetables, with Spinach and Roasted Garlic Dip

Antipasto Display \$6.00

Assorted Grilled and Roasted Vegetables, Italian Specialty Meats, Cheeses and Olives

Fresh Hummus & Pita Display \$3.50

Roasted Garlic Hummus and Pita Triangles

International & Domestic Cheese Display \$4.00

Imported and Domestic Cheese, Fresh Fruit Garnish and Assorted Flat Breads

Spinach & Artichoke Dip \$3.00

Served with Pita Triangles

Bruschetta \$3.50

Tomato, Basil, Garlic, and Olive Oil on Crustini

## **Action Stations**

Based upon 1 Hour Service

### **Chef Attended Carving Station**

All carved items served with mini rolls. Minimum of 50 guests

Carver Fee of \$50.00

Whole Roasted Turkey Breast, Cranberry Relish and Gravy \$8.00

Honey Glazed Ham, Apricot Chutney \$9.00

Herb Encrusted Pork Loin, Rosemary Demi-Glace \$9.00

Top Round of Beef, Au Jus and Horseradish Cream \$9.00

### **Chef Attended Pasta Station \$8.00**

All pasta stations served with garlic bread. Minimum of 50 guests

Attendant Fee of \$50.00

Pasta - Select One:

Penne Pasta, Cheese Tortellini, Spiral, Bow Tie Pasta, or Rigatoni

Sauce - Select Two:

Garlic & Oil, Fresh Marinara, Pesto Basil Cream, Vodka Cream Sauce, Puttanesca

# **Beverage Selections**

## **Bottle Water, Soft Drinks, Iced Tea & Lemonade**

\$4.00 per Hour. Add \$2.00 per guest per Hour

## **Imported and Domestic Beer & Wine**

\$7.00 per Hour. Add \$3.00 per guest per Hour

## **Hosted Open Bar**

\$12.00 per Hour. Add \$4.00 per guest per Hour

Premium Spirits to include:

Tito's Vodka  
Absolut Vodka  
Jack Daniels Whiskey  
Bacardi Rum  
Captain Morgan Rum  
Tanqueray Gin  
Beefeater Gin  
Jim Beam Bourbon  
Seagram's VO  
Jose Cuervo Tequila  
Southern Comfort

Domestic and Imported Beer

House Wine

Soft Drinks

## **Champagne Toast**

Korbel Champagne \$4.00

# **Booking Information**

## **Event Contract**

All reservations for private banquet functions are to be finalized with signature and appropriate deposit amount 30 days prior to the date of your event and are subject to the rules and regulations of the New Jersey Motorsports Park and are subject to the below conditions.

## **Deposit and Payment**

A 25% deposit of your estimated final bill is required along with your signed contract in order to reserve your date and room. An event is not confirmed without a deposit and contract. Your payment may not be refunded in the event that you cancel all or part of your function. For all events, the estimated outstanding balance is due and payable 5 days prior to your scheduled event.

## **Sales Tax & Catering Charge**

A 20% gratuity and 8.625(6.625% sales tax & 2% SED) will be added to all food & beverage charges.

## **Room Locations & Availability**

The room designated for your event carries a minimum and maximum attendance number. If your final guaranteed number is lower or higher than these numbers, NJMP reserves the right to transfer your party to another function room. NJMP reserves the right to charge a service fee for setup of rooms and rental requests. Events booked in some locations of NJMP could result in additional fees and charges.

## **Dietary Requests**

Please communicate in advance any special dietary needs of your guests. NJMP is accustomed to handling these requests and will do our best to make sure they are accommodated.

## **Linens**

Standard table linens are included in the price of the event. Any specialty linens will be subject to an additional fee to be determined.

## **Guaranteed Guests**

The guaranteed number must be communicated to the Catering Office at NJMP not less than 7 full working days (Monday - Friday, excluding holidays). Final changes may be made up to three days before the event. Final charges will be based on that number of attendees or the total number served, whichever is greater.

## **Room Regulations**

NJMP does not permit outside alcohol to be brought onto property. All persons consuming alcohol must be at least 21 years of age and be willing to provide photo ID as needed. Please refrain from taping, tacking or causing any permit markings on the walls.

## **Additional Event Requests**

We understand how important your event is to you and strive to guarantee that it is how you envision. We would be happy to provide as much assistance including preferred disc jockeys, bands, florists, entertainers, etc.

Available upon request: LCD Projector, Screen, Microphone, Podium