New Jersey Motorsports Park

Catering Menu



2026



New Jersey Motorsports Park

47 Warbird Drive, Millville NJ 08332

Breakfast

Continental Breakfast

Fresh Seasonal Fruit & Berries

Assorted Breads & Mini Muffins

Low Fat Yogurt and Granola Bars

$16.00 per person

Breakfast Buffet

Scrambled Eggs

Country Sausage and Hickory Smoked Bacon

Hickory Smoked Bacon

Buttermilk Pancakes

Home Fried Potatoes

Fresh Seasonal Fruit & Berries

Assorted Morning Breads & Mini Muffins

*Add Oatmeal Bar ($5.00)

$25.00 per person

Chef Attended Brunch Buffet

Chef Attended Omelet Station

Buttermilk Pancakes

Hickory Smoked Bacon

Home Fried Potatoes

Lemon Caper Chicken

Cheese Tortellini with a Basil Pesto

Spring Mix with Cranberries, Feta Cheese & Candied Walnuts

Fresh Seasonal Fruit & Berries

Assorted Morning Breads & Mini Muffins

$30.00 per person

Packages Include Hot and Cold Beverage Service

Lunch

Plated Lunch

$36.00 per guest

Appetizer: Choice of One

Tossed Garden Greens

Classic Caesar Salad

Minestrone Soup

Tomato Basil Bisque

Entree: Choice of One

Chicken Parmesan
Baked with Classic Marinara Sauce and Topped with Three Italian Cheeses

Chicken Florentine
Sauteed with Garlic, Spinach and Sundried Tomatoes in a Creamy White Wine Sauce

Herb Encrusted Salmon
Encrusted with Fresh Herbs and Finished in a Citrus Butter Sauce

Classic Chicken Caesar Salad
Romaine Lettuce, Grilled Marinated Chicken Breast, Homemade Croutons, Caesar Dressing

Chicken Piccata
Sautéed in Lemon Butter Wine Sauce and Capers

Pork Milanese
Topped with Arugula and Diced Tomatoes tossed in a Lemon Vinaigrette

Cheese Tortellini
Cherry Tomatoes, Roasted Eggplant, Garlic and Olive Oil

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 Whipped Cream and Berries

Cheesecake
NY Style Cheesecake with Fresh Strawberries

Apple Cobbler
With Fresh Whipped Cream

Strawberry Shortcake

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

Lunch Buffet

$38.00 per guest

Appetizer: Choice of Two

Tossed Garden Greens
Classic Caesar Salad
Minestrone
Tomato Basil Bisque
Tomato & Cucumber Salad
Italian Pasta 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

Chicken Florentine
Sauteed with Garlic, Spinach and Sundried Tomatoes in a Creamy White Wine Sauce

Chicken Piccata
Sautéed in Lemon Butter Wine Sauce & Capers

Cheese Tortellini
Cherry Tomatoes, Roasted Eggplant, Garlic and Olive Oil

Slow Roasted Pork Loin
Roasted Garlic and Rosemary Demi-Glace

Rigatoni Bolognese
Parmesan Cheese and Red Pepper Flakes

Italian Sausage Picante
Italian Sausage, Peppers and Onions

Herb Encrusted Salmon
Encrusted with Herbs and Finished in a Citrus Butter Sauce

Fillet of Flounder
Citrus Thyme Butter

Sides: Choice of Two

Yukon Gold Mashed Potatoes
Herb Roasted Potatoes
Green Beans
Rice Pilaf
Honey Glazed Carrots
Seasonal Vegetable Medley

Dessert: Choice of One

Cookies & Brownies
Warm Apple Cobbler
Chocolate Mousse Cups
Decadent Chocolate Cake

Includes Fresh Baked Rolls, Iced Tea, and Coffee Service. Available to a Minimum of 50 Guest

Sandwich Buffet

Build Your Own Burger Buffet
$25.00 per guest

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

Classic Deli Platter
$26.00 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
$32.00 per guest

Tossed Green Salad with Balsamic
Homemade Potato Salad and Coleslaw
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 guest
Add BBQ Chicken $2.00 per guest

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

Dinner

Plated Dinner

$42.00 per person

Soup or Salad: Choice of One

Tossed Garden Greens

Classic Caesar Salad

Minestrone

Greek Salad

Mixed Greens with Cranberries, Candied Walnuts and Feta Cheese

Tomato Basil Bisque

Entree: Choice of One

Chicken Parmesan
Classic Marinara Sauce and Topped with Three Italian Cheeses over Linguini

Chicken Florentine
Sauteed with Garlic, Spinach and Sundried Tomatoes in a Creamy White Wine Sauce

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 Citrus Butter 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 +$5.00
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 Whipped Cream and Berries

Cheesecake
NY Style Cheesecake with Fresh Strawberries

Apple Cobbler
Served with Fresh Whipped Cream

Strawberry Shortcake

Includes Fresh Baked Rolls, Iced Tea, and Coffee Service. Available to a Minimum of 50 Guests

Dinner Buffet

$43.00 per guest

Soup or Salad: Choice of Three

Tossed Garden Greens
Classic Caesar Salad
Minestrone
Tomato Basil Bisque
Cucumber & Tomato Salad
Italian Pasta Salad

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

Chicken Florentine
Sauteed with Garlic, Spinach and Sundried Tomatoes in a Creamy White Wine Sauce

Chicken Piccata
Sautéed in Lemon Butter Wine Sauce and Capers

Rigatoni Bolognese
Parmesan Cheese and Red Pepper Flakes

Herb Encrusted Salmon
Encrusted with Herbs and Finished in a Citrus Butter Sauce

Roasted Tenderloin of Beef +$5.00
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 +$5.00
Topped with a Roasted Red Pepper Aioli

Sides: Choice of Two

Yukon Gold Mashed Potatoes
Herb Roasted Potatoes
Green Beans
Mixed Vegetable Medley
Broccoli Au Gratin
Rice Pilaf

Dessert: Choice of One

Cookies & Brownies
Chocolate Mousse Cups
Warm Apple Cobbler
Decadent Chocolate Cake

Served with Fresh Baked Rolls, Iced Tea, and Coffee Service. Available to a Minimum of 50 Guests

Cocktail Receptions

Butlered Standard Hors D 'Oeuvres

Priced Per Piece. Minimum of 10 Pieces per selection

Shrimp Risotto Bites $2.50
Beef Satays $2.00
Italian Sausage Bites $1.75
Cordon Bleu Bites $2.00
Coconut Shrimp $2.50
Franks in the Blanket $1.75
Vegetarian Spring Rolls $1.75
Pork Pot Stickers $1.75
Cajun Tenderloin Crostini $2.50
Spanakopita $2.00
Mini Quiche $1.75
Sesame Chicken Satays $1.75
Spinach Stuffed Mushrooms $1.75
Fried Ravioli $1.75
Mini Crab Bites $2.50

Packaged Butlered Hors D 'Oeuvres

Pick 6 standard selections. Based on 5 pieces per guest.
Butlered for 1 Hour.
$15.00 per person

Premium Hors D 'Oeuvres

By the Piece. Minimum of 20 Pieces

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

Cold Reception Stations

Based upon 1 Hour Service

Crisp Vegetable Crudité $5.00
Fresh Seasonal Vegetables, with Spinach and Roasted Garlic Dip

Antipasto Display $8.00
Assorted Grilled and Roasted Vegetables, Italian Specialty Meats, Cheeses and Olives

Fresh Hummus & Pita Display $6.00
Roasted Garlic Hummus and Pita Triangles

International & Domestic Cheese Display $7.00
Imported and Domestic Cheese, Fresh Fruit Garnish and Assorted Flat Breads

Spinach & Artichoke Dip $5.00
Served with Pita Triangles

Bruschetta $5.50
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 $10.00
Honey Glazed Ham, Apricot Chutney $11.00
Herb Encrusted Pork Loin, Rosemary Demi-Glace $11.00
Top Round of Beef, Au Jus and Horseradish Cream $12.00

Chef Attended Pasta Station $11.00
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

Soft Drinks added to Lunch or Dinner Menu

$6.00 per guest

Imported and Domestic Beer & Wine

One Hour $12.00 per Guest

Two Hours $15.00 per Guest

Three Hours $20.00 per Guest

Four Hours $24.00 per Guest

Hosted Open Bar

One Hour $15.00 per Guest Two Hours $19.00 per Guest

Three Hours $26.00 per Guest Fours Hours $33.00 per Guest

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

Mimosa Station (3 Hours)

$15.00 per Guest

Booking Information

Pricing

Pricing included in this Catering Menu is for **existing inside restaurant and catering rooms only**. Catering in outside tents, Officers Club, paddock, garages, or other outside areas will reflect an additional per person cost of at least $5.00.

Monday and Tuesday

Due to staffing issues, we close our catering kitchen, and give our Culinary Team off Monday and Tuesday during the season, unless approved by NJMP Management

Number of Guests

For groups of 250 or more, we will be required to rent full-service ware. This will require us to charge a rental fee based upon the number of people and type of service and menu.

Minimum

New Jersey Motorsports requires a $1,000.00 catering minimum during a 2-hour window

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 to reserve your date and room. An event is not confirmed without a deposit and contract. Your payment may not be refunded if 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 22% 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.

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