



*16 Nov '23 – Thursday PRACTICE Sessions 1 & 2 Menu**

Domestic and Imported Cheeses

- Brie, Wisconsin Sharp Cheddar, Double Cream Bavarian, Port Salut, Bel Paese, Maytag Blue, Gruyere & Sonoma Goat
- Hearth Baked Breads, Lavosh & Water Crackers garnished with Dried Fruits and Nuts

Market Fresh Vegetables

- Seasonal Broccoli, Cauliflower, Baby Carrots, Celery, Mushrooms, Cherry Tomatoes & Jicama
- Variety of Dipping Sauces & Chutneys

Slider Bar

- Pulled BBQ Chicken with Fried Onions & Creamy Cole Slaw
- Vegetarian Burger with Roma Tomato & Guacamole
- Miniature Split Rolls & Fresh Condiments

Pasta Station

- Cheese Tortellini, Penne Pomodoro & Pesto Cream
- Sweet Basil, Onions, Spinach, Mushrooms, Feta Cheese, Kalamata Olives, Mixed Grilled Vegetables & Diced Tomatoes
- Chicken & Sliced Italian Sausage
- Shaved Parmesan & Bread Sticks

Cocktail Bar

- Two (2) Complimentary Drinks Per Person followed by Cash Bar
- Premium Vodka, Whiskey, Bourbon, Scotch Whiskey, Scotch, Rum, Tequila, Gin & Cognac
- House Wines, Imported & Domestic Beers
- Assorted Soda & Bottled Water

** Dining menus subject to change.*



*17 Nov '23 – Friday PRACTICE Session 3 & QUALIFYING Sessions 1-3 Menu**

Domestic and Imported Cheeses

- Brie, Wisconsin Sharp Cheddar, Double Cream Bavarian, Port Salut, Bel Paese, Maytag Blue, Gruyere & Sonoma Goat
- Hearth Baked Breads, Lavosh & Water Crackers garnished with Dried Fruits and Nuts

Market Fresh Vegetables

- Seasonal Broccoli, Cauliflower, Baby Carrots, Celery, Mushrooms, Cherry Tomatoes, & Jicama
- Variety of Dipping Sauces & Chutneys

Slider Bar

- Sirloin Burger with Roma Tomato, Grilled Onions & Cheddar Cheese
- Vegetarian Burger with Roma Tomato and Guacamole
- Miniature Split Rolls & Fresh Condiments

Pasta Station

- Gemelli Alfredo, Rigatoni & Pink Vodka Sauce
- Sweet Basil, Onions, Spinach, Mushrooms, Feta Cheese, Kalamata Olives, Mixed Grilled Vegetables & Diced Tomatoes
- Chicken & Sliced Italian Sausage
- Shaved Parmesan & Bread Sticks

Cocktail Bar

- Two (2) Complimentary Drinks Per Person followed by Cash Bar
- Premium Vodka, Whiskey, Bourbon, Scotch Whiskey, Scotch, Rum, Tequila, Gin & Cognac
- House Wines, Imported & Domestic Beers
- Assorted Soda & Bottled Water

** Dining menus subject to change.*



*18 Nov '23 – Saturday RACE NIGHT Menu**

Fresh Fruit Display

- Tropical Fruits, Melons & Seasonal Berries

Domestic and Imported Cheeses

- Brie, Wisconsin Sharp Cheddar, Double Cream Bavarian, Port Salut, Bel Paese, Maytag Blue, Gruyere & Sonoma Goat
- Hearth Baked Breads, Lavosh & Water Crackers garnished with Dried Fruits and Nuts

Market Fresh Vegetables

- Seasonal Broccoli, Cauliflower, Baby Carrots, Celery, Mushrooms, Cherry Tomatoes & Jicama
- Variety of Dipping Sauces & Chutneys

Garden Salads

- Caesar Salad with Shaved Parmesan and Herb Croutons
- Tomato Mozzarella with Olive Oil and Balsamic Drizzle

Slider Bar

- Filet with Bleu Cheese and Wild Mushrooms
- Buffalo Chicken Slider with Blue Cheese and Cole Slaw Salad
- Miniature Split Rolls & Fresh Condiments

Pasta Station

- Penne in Pesto Cream, Farfalle & Pink Vodka Sauce
- Sweet Basil, Onions, Spinach, Mushrooms, Feta Cheese, Kalamata Olives, Mixed Grilled Vegetables & Diced Tomatoes
- Chicken & Sliced Italian Sausage
- Shaved Parmesan & Bread Sticks

Desert Station

- Assorted Ice Cream Bars

Cocktail Bar

- Two (2) Hour Open Bar Reception (8p-10p) followed by Cash Bar
- Premium Vodka, Whiskey, Bourbon, Scotch Whiskey, Scotch, Rum, Tequila, Gin & Cognac
- House Wines, Imported & Domestic Beers
- Assorted Soda & Bottled Water

** Dining menus subject to change.*