

Turf Club



Charming and Charismatic

The Turf Club is our tri-level dining room with an executive elegant flair. Floor to ceiling windows allow you & your guests the perfect view of the horses battling down the stretch. Individual TV monitors on every table & conveniently located mutuel tellers.

A Day at the Races

A Turf Club event includes admission, Turf Paradise racing program, how to bet guide, choice of 1 1/2 hour buffet menu, a race named in honor of your group, announced over the public address system and listed in the program. Up to 10 members of your group will be escorted to the paddock to watch the race trackside, and then proceed to the winners circle for a souvenir photo of your group with the winning horse, owner & trainer.

Beverage Packages available for an additional cost. Please see page 15

Minimum 25 guests

Event Details

Saturday - Wednesday & Holidays

Event Time: 11:00am-5:00pm
1 1/2 Hour Buffet: between the hours of 12:00pm - 3:00pm

Post Time: 12:55pm

* Racing post time and dates are subject to change.

Dress Code: Business Casual

Enjoy the complete experience. No cut off shorts, jeans, tee shirts or abbreviated clothing.

Silks

ASSORTED DIPS

Hummus, white bean and basil, french onion, spinach served with lavosh crackers & potato chips

DOMESTIC CHEESE DISPLAY

Served with assorted crackers

SEASONAL VEGETABLE DISPLAY

Served with ranch dipping sauce

HOT HORS D'OEUVRES

Select from the menu below

- swedish style meatballs • stuffed mushrooms with crab
- scallops wrapped with bacon • hot wings buffalo or bbq
- coconut shrimp with dipping sauce • pork and vegetable egg rolls • chicken sate, spicy peanut sauce • breaded jalapeños with cream cheese • tomato, basil bruschetta
- mini baked brie en croute • coconut chicken tenders • spinach and artichoke dip with crostini • beef sliders • queso fundido, spicy cheese dip with tortilla chips • chicken tenders with honey mustard

DESSERT

Assorted brownies and cookies
Coffee Included

\$34.00 per person - 3 hot selections
\$37.00 per person - 4 hot selections
30 person minimum required

Homestretch

HOUSE SALAD

Crisp mixed greens with tomato wedges, cucumber, garlic croutons, served with ranch and italian dressing

CHEF'S SALADS

Country potato salad, paradise pasta salad, cole slaw, fresh fruit salad

CHILLED DELI MEAT PLATTER

Sliced honey ham, turkey, salami, pastrami, roast beef

CONDIMENTS

Sliced tomatoes, shredded lettuce, deli pickles, mustard, mayonnaise, sliced assorted breads and rolls

DESSERT

Assorted brownies and cookies
Coffee Included

\$36.00 per person
30 person minimum required

PACKAGES INCLUDE TAX & GRATUITY

Group Plated Option

Select one entree per group

All selections include: fresh bread, chefs selection dessert and coffee

\$34 per person

CHICKEN PICATTA

Sautéed tender breast of chicken with a parmesan crust served with a lemon caper sauce and seasonal vegetables, potatoes. Includes a house or caesar salad

ROAST PORK LOIN

Seasoned pork loin slow roasted served with caramelized apples, pork au jus, seasonal vegetables and potatoes. Includes a house or caesar salad

CHICKEN CAESAR SALAD

Crisp cut romaine lettuce tossed with a zesty caesar dressing with garlic and parmesan croutons chicken breast or shrimp

CROISSANT CLUB SANDWICH

Jumbo croissant freshly baked filled with sliced turkey, smoked bacon, sliced tomatoes, lettuce, american cheese, served with fresh fruit and choice of paradise pasta salad or country potato salad

ASIAN CHICKEN SALAD

Grilled chicken breast tossed with baby greens julienne carrots, sugar peas, water chestnuts, crisp wontons, ginger- soy vinaigrette

\$36 per person

BEEF STROGANOFF

Strips of beef tenderloin cooked in a rich mushroom and sour cream sauce, served over egg noodles with seasonal vegetables. Includes a house or caesar salad

ASIAN BROCHETTE

Marinated pieces of chicken or beef tenderloin skewered with peppers and mushrooms and grilled, served on a bed of chefs rice blend and a sweet asian barbeque sauce. Includes a house or caesar salad

HONEY GLAZED SALMON

Pacific salmon, seasoned and wok charred, glazed with honey mustard served on a bed of soba noodles and oriental steamed vegetables. Includes a house or caesar salad

TACO SALAD

Crisp tortilla bowl filled with mixed greens, warm seasoned ground beef, black olives, tomatoes, green onions, grated cheese, sour cream, house salsa

CRISPY CHICKEN SALAD

Mixed greens tossed with julienne carrots, olives, tomatoes garlic croutons and a zesty ranch dressing and topped with country style chicken strips

\$38 per person

SUGARCANE SHRIMP

Jumbo shrimp skewered on sugarcane, served on a bed of asian style rice and vegetables with a mango chutney. Includes a house or caesar salad

NEW YORK STEAK

10 oz New York strip steak cooked medium served with a rich red wine mushroom sauce, seasonal vegetables and potato. Includes a house or caesar salad

CHICKEN CORDON BLEU

Chicken breast filled with swiss cheese and ham, baked in the oven served with a swiss parmesan cheese sauce, seasonal vegetables and potatoes. Includes a house or caesar salad

TRIFECTA SALAD

A scoop of albacore tuna salad, chicken, pasta salads served with fresh fruit

COBB SALAD

Diced egg, bacon, tomatoes, avocado, swiss cheese, turkey, cucumber served over seasonal crisp mixed greens served with ranch dressing

HAWALLIAN SHRIMP SALAD

Jumbo shrimp skewered on sugarcane and grilled served on crisp mixed greens with toasted almonds, strawberries, cranberries, cider apple vinaigrette

25 person minimum required

