

# Turf Terrace



## Rich and Refreshing

The Turf Terrace is spacious & situated right at the finish line. The attached covered terrace is an ideal location to feel the horses rumbling to glory. A refined & rewarding experience offering delectable buffet, built in television monitors and private mutuel tellers.

Room Capacity: Maximum 280 guests

## A Day at the Races

A Turf Terrace 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 100 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.

## Winning Ticket

### FESTIVAL SALAD

Chopped romaine and iceberg lettuce tossed with artichoke hearts, provolone cheese, tomatoes, salami, red onions, roasted peppers, and olives red wine vinaigrette

### CAPRESE SALAD & ROASTED PEPPERS

Roma tomatoes with fresh basil, buffalo mozzarella, roasted italian style peppers

### ANTIPASTI

Marinated olives, vegetables, italian style meats & cheeses

### ENTREES

#### Chicken Parmesan

Parmesan cheese breaded chicken breast served with maranara sauce & baked mozzarella

#### Rosemary roasted pork loin

Rosemary and garlic studded pork loin slow roasted served with natural au jus

#### Penne pasta primavera

Penne pasta tossed with garlic, olive oil, parmesan cheese, fresh basil & vegetables

### SIDE ITEMS

Roasted rosemary potatoes  
Assorted char-grilled vegetables

### DESSERTS

**Tiramisu** - Vanilla sponge soaked in coffee layered with mascarpone cheese and topped with bitter sweet cocoa powder

#### Italian style ricotta cheese cake

Coffee Included

\$55.00 per person

50 person minimum

## Trifecta

### SALSA BAR

Fresh tortilla chips, roasted tomato salsa, salsa verde and guacamole

### CHEESE ENCHILADAS

Traditional cheese filled corn tortillas topped with enchilada sauce

### CHICKEN FAJITAS

Marinated in Mexican seasonings, strips of chicken with grilled pepper and onion  
Served with corn and flour tortillas

### TACOS AL CARBON

Corn and flour tortillas to build your own beef tacos, shredded lettuce, sour cream,  
Three fresh salsas, cilantro& onions, lime wedges

### SIDE ITEMS

Sonoran style rice  
Charro beans

### DESSERTS

White chocolate flan  
Margarita cheese cake  
Sopapillas and churros  
Coffee Included

\$51.00 per person

50 person minimum

## Super Exacta

### SALADS

Classic caesar or garden fresh salad bar

### Please select three additional salads

- antipasto • cucumber dill • greek • three bean
- marinated • artichoke • paradise pasta
- oriental vegetable • country potato • black bean & corn
- buffalo mozzarella & tomato • marinated mushroom
- roma tomato & feta cheese

### ENTREES

#### Please select two

- Carved sirloin of beef** - cabernet sauce
- Carved roast turkey breast** - orange cranberry sauce
- Carved sugar baked ham** - honey cinnamon glaze
- Chicken cordon bleu** - swiss supreme sauce
- Roast chicken** - sage & onion stuffing
- Chicken breast Porto** - port wine sauce onion marmalade
- Baked salmon** - shrimp buerre blanc
- Baked cod Florentine** - on a bed of spinach au gratin sauce
- Red snapper vera cruz** - diced tomatoes, peppers, olives
- Grilled center pork chops** - boneless with caramelized apples
- Sugar cane shrimp** - on skewers with mango chutney
- Baked sea bass** - tomato vodka sauce

### ACCOMPANIMENTS

#### Please select two

- buttered sugar peas • lemon glazed carrots
- green beans almandine • fresh garden vegetable medley
- grilled vegetable medley • broccoli polonaise
- cauliflower au gratin • lima beans with bacon
- asparagus with hollandaise • rice pilaf
- white and wild blend rice • cheddar mashed potatoes
- garlic, rosemary red potatoes • buttered parsley potatoes • au gratin potatoes

### CHEF'S SELECTION DESSERT TABLE

Assorted cakes, pies, dessert bars  
Coffee Included

\$68.00 per person

50 person minimum



PACKAGES INCLUDE TAX & GRATUITY