

# BANQUET

menus



Santa Anita Park



# BREAKFAST

## CONTINENTAL

13

Orange | Grapefruit | Cranberry Juice  
Butter Croissants | Danish | Muffins  
Lemon Pound Cake  
Sweet Butter & Preserves  
Freshly Brewed Coffee | Decaffeinated | Assorted Teas  
Tropical Fruit +4

## AMERICAN

21

Orange | Grapefruit | Cranberry Juice  
Scrambled Eggs | Garden Chives  
Applewood Smoked Bacon  
Sausage Links  
Breakfast Potatoes | Roasted Peppers  
Assorted Breakfast Pastries  
Fruit Salad  
Sweet Butter & Seasonal Preserves  
Freshly Brewed Coffee | Decaffeinated | Assorted Teas

## WRAPS & TACOS

22

Freshly Squeezed Orange Juice  
Season's Best Melon | Chili Lime Syrup  
Pre-made or Chef Attended Wraps & Tacos  
Corn or Warm Flour Tortillas  
Scrambled Eggs | Stewed Black Beans | Chorizo  
Tomato | Shredded Cheddar | Sour Cream  
Fire Roasted Salsa Verde  
Cornbread  
Freshly Brewed Coffee | Decaffeinated  
Assorted Teas

*Attending Chef required 200*

*Prices are exclusive of applicable sales tax and 21% service charge | 30 guests minimum*



## BREAKFAST ADDITIONS

Steel Cut Oats   Warm Milk   Brown Sugar Raisins   Roasted Apples	4
Cinnamon French Toast   Pecans Maple Syrup   Powdered Sugar	5
Smoked Salmon   Toasted Mini Bagels Chive Cream Cheese   Capers   Onions	6
Cranberry Granola   Pumpkin Seeds Greek Yogurt   Blueberries	5
Shrimp Toast   Avocado   Light Chili Sour Cream	6
Hazelnut Pancake   Honey Ricotta   Nutella	5

## BEVERAGES

Mango   Melon   Rice Milk & Fresh Mint Smoothie	4
Green Apple   Celery   Kale   Spinach Ginger   Flax Juice	5
Homemade Swiss Hot Chocolate Marshmallows   Roasted Almonds	4
Orange   Organic Carrot   Ginger   Agave Syrup	4

## BLOODY MARY BAR

Vodka   Gin   Spices & Hot Sauce   Celery Olives   Pickled Green Beans	
Bloody Caesar	8

*Prices are exclusive of applicable sales tax and 21% service charge*



# THEMED BREAKS



## RACE BOOK

19

Tortilla Chips | Guacamole & Salsa  
Carrot & Celery Sticks with Ranch & Blue Cheese Dressing  
Sriracha Chicken Wings  
Nathan's Mini Corn Dogs  
Jalapeño Poppers  
Pretzel Bites | Cheddar Cheese Sauce

## AT THE MOVIES

15

Popcorn: Regular | White Cheddar | Caramel  
Assorted Candy Bars  
Milk Chocolate M&Ms: Plain | Peanut  
Large Salted Pretzels | Yellow Mustard

## WARM COOKIE BREAK

15

Assorted Homemade Cookies  
Chocolate Chip | Oatmeal Raisin  
Peanut Butter | White Chocolate | Macadamia Nut  
Whole Milk | Low Fat Milk  
Iced Coffee

## CREATE YOUR OWN TRAIL MIX

13

Selection of: Nuts | Seeds | Dried Fruit & Sweets

*Prices are exclusive of applicable sales tax and 21% service charge / 20 guests minimum*



## ASSORTED BEVERAGES

Freshly Brewed Coffee	
Decaffeinated Coffee   Assorted Teas	60 per gallon
Orange & Grapefruit Juice	25 per quart
Lemonade   Iced Tea or Arnold Palmer	50 per gallon
Assorted Soft Drinks	4 per drink
Still & Sparkling Mineral Waters	5 per drink
Assorted Vitamin Waters   Coconut Water	6 per drink
Assorted Energy Drinks	6 per drink
Monster	
Red Bull   Regular, Diet & Blueberry	

*Prices are exclusive of applicable sales tax and 21% service charge*



# LUNCH BOX



## VEGETARIAN

20

Red Organic Quinoa Salad  
Black Bean & Rice Vegetable Wrap  
Chili Broccoli  
Chocolate Chip Cookies

## TEX-MEX

23

Chicken or Beef Wrap | Black Beans  
Corn Pico de Gallo  
Jicama Cucumber Salad  
Seasonal Melon | Chili Lime Syrup

## FRONT RUNNER

24


Caprese Salad  
Vegetable Orzo Salad | Pesto Vinaigrette  
Chicken Panini  
Oven Dried Tomato | Smoked Mozzarella  
Caramelized Balsamic Onions  
Raisin Bar

## PACIFIC RIM

25

Tamarind Glazed Salmon  
Vegetable Pad Thai Salad  
Edamame Tofu Salad | Sesame Soy Vinaigrette  
Lemon Bar

All lunch boxes include bottled water

 Vegetarian


Prices are exclusive of applicable sales tax and 21% service charge | 30 guests minimum



# PLATED LUNCH



- |  |    |
|--|----|
| 1  | 27 |
| California Vegetable Chopped Salad   Farro   Quinoa<br>Light Goat Cheese Dressing<br>Naked Adena Burger    Kale Cole Slow   Potato Straw<br>Minted Melon Cocktail   |    |
| 2  | 30 |
| Rainbow Cauliflower   Red Quinoa   Arugula   Shaved Parmesan   White Balsamic<br>Roasted Lemon Thyme Chicken   Potato & Brie Mash   Asparagus<br>Portobello Jus<br>Pineapple Carpaccio   Mango Smoothie   Honey Ice Cream  |    |
| 3  | 30 |
| Chilled Spring Pea Soup   Goat Cheese Cream   Garden Mint<br>Parmesan Chicken Piccata   Tomato Basil Orzo Pasta   Grilled Zucchini<br>Red Pepper Coulis<br>Chocolate Cheese Cake   Raspberry Compote   Brown Sugar Mascarpone  |    |
| 4  | 32 |
| Heirloom Tomatoes   Mozzarella   Light Garlic Croutons   Basil Salsa<br>Mirin Soy Atlantic Salmon   Ginger Scallion Fried Rice   Plum Sauce   Crispy Noodles<br>Citrus Panna Cotta   Berries   Short Bread Cookie  |    |
| 5  | 33 |
| Tortilla Soup   Blue Corn Chips   Cilantro   Queso Fresco<br>Grilled Skirt Steak    Chimichurri   Tinker Bell Peppers   Parmesan Steak Fries<br>Tres Leches Cup Cake   Milk Chocolate Sauce                                 |    |
| 6  | 35 |
| Organic Kale   Avocado   Soaked Raisins   Spicy Almonds   Pecorino Cheese<br>Braised Adena Short Rib    Stone Ground Polenta   Cumin Carrots<br>Celery Salad<br>Strawberry Short Cake   Vanilla Ice Cream   Whipped Cream |    |

 Adena Farms

Choice of protein +5

Prices are exclusive of applicable sales tax and 21% service charge / 30 guests minimum



# BUFFET LUNCH



## SEABISCUIT

35

Artisan Bread & Sweet Butter

Tomato Soup with Basil Cream

New England Clam Chowder

California Chopped Salad | Herbed Ranch Dressing

Roasted Vegetable Wheatberry Salad

Mediterranean Vinaigrette

Grilled Zucchini & Egg Salad

Mini Sandwiches on Assorted Rolls & Pretzel Bread

Roast Beef | Smoked Turkey | White Albacore Tuna | Grilled Vegetables

Pickles | Lettuce | Tomato | Cheese

Kettle Chips

Fresh Strawberry n' Vanilla Tarts

Caramelized Passion Fruit Tarts

Lemon Squares

Apple Cake

Brownies

Freshly Brewed Coffee | Decaffeinated

Assorted Teas

*Prices are exclusive of applicable sales tax and 21% service charge / 30 guests minimum*





## AFFIRMED

42

Artisan Bread & Sweet Butter

Hummus & Baba Ghanoush

Toasted Pita Chips

Stuffed Grape Leaves

Greek Salad & Feta

Cracked Tabouleh Salad

Oregano Marinated Chicken Kebab

Lemon Orzo Pasta

Slow Braised Beef Short Rib

Couscous | Artichokes | Sun Dried Tomatoes

Seared Atlantic Salmon

Kale | Kalamata Olive Rice Pilaf | Mediterranean Ratatouille

Caramelized Lemon Tart

Candied Orange & Milk Chocolate Cake

Roasted Hazelnut Pot de Crème

Limoncello Fruit Salad

Freshly Brewed Coffee | Decaffeinated

Assorted Teas

*Prices are exclusive of applicable sales tax and 21% service charge | 30 guests minimum*





## AMERICAN PHAROAH

49

Artisan Bread & Sweet Butter

Waldorf Salad

Granny Smith Apples | Walnuts, Celery

Broccoli Slaw

Passion Fruit Dressing

Roasted Fingerling Potato Salad

Avocado | White Balsamic Dressing

Iceberg Wedge

Tomatoes | Cucumbers | Carrots | Pepper Ranch Dressing

Baked Chicken | Buttermilk Biscuits

Barbecue Beef Brisket  | Mesquite Barbecue Sauce

Garlic Cumin Pork Loin

Atlantic Salmon | Citrus Sauce

Double Smoked Baked Beans

Smashed Potatoes | Sour Cream & Cheese

Buttery Sweet Corn on the Cob

Brandied Cherry Chocolate Cake


Pecan Caramel Bar & Sea Salt

Passion Fruit Meringue Tart

Sliced Watermelon Wedge

Freshly Brewed Coffee | Decaffeinated

Assorted Teas

 Adena Farms




*Prices are exclusive of applicable sales tax and 21% service charge / 30 guests minimum*





# HORS D'OEUVRES





## COLD

Field	Caprese on a Stix   Garden Basil   Balsamic Syrup Fine Diced Greek Salad   Feta   Kalamata Olives Vegetable & Avocado Summer Roll   Sweet Chili Sauce  Hummus   Cherry Tomato   Crispy Pita  Hollowed Strawberry   Peppered Mascarpone   Aged Balsamic	3
Farm	Cured Parma Ham   Melon   Balsamic Reduction Pulled Smoked Chicken   Brandied Apricot   Nut Cracker Adena Beef Tenderloin    Roquefort Shortbread   Horseradish Cream Sliced Chicken Breast   Asparagus Salad   Plum Sauce Glace Candied Maple Bacon   Boursin   Garlic Crumbs	4
Ocean	Ahi Tuna Poke   Juicy Pear   Pine Nuts   Mint Dungeness Crab   Water Melon   Curry Aioli Pacific Shrimp   Thai Barbecue Sauce   Pickled Jicama Salmon Tartar   Zucchini   Togarashi   Rice Cracker Bay Scallop Ceviche   Farm Peppers   Lime   Cilantro	5

## HOT

Field	Salt Baked Mini Potato   Pancetta & Cheddar Cheese Portobello Mini Quiche   Asiago Cheese Spanakopita   Peppered Greek Yogurt Crispy Vegetable Spring Roll   Mint Syrup 	3
Farm	Ham Croquettes   Honey Dijon Adena Beef Slider    Tomato & Onion Marmalade Crispy Chicken Osso Bucco   Garlic Chili Mini Frank "The Works"	4
Ocean	Maryland Crab Cake   Lemon Aioli Tempura Prawns   Soy Chili Dip Salmon Piccata   Citrus Chutney Rice Flake Crusted Shrimp   Black Pepper Caramel	5

 Adena Farms  Vegetarian

Prices are exclusive of applicable sales tax and 21% service charge / 30 guests minimum



# RECEPTION THEME STATION

## SALAD

17

Asian Chicken Salad

Pulled Chicken | Savoy Cabbage | Red Onions | Cilantro | Lime  
Crispy Wonton | Salted Peanuts | Sweet Chili Dressing

Organic Kale Salad

Young Kale | Avocado | Soaked Raisin | Juicy Pear  
Grated Pecorino | White Balsamic

Crab Louie


Crabmeat | Iceberg Lettuce | Heirloom Tomato | Chives  
Traditional Louie Dressing

## SLIDER

21

BBQ Pulled Chicken Slider

Pineapple Ketchup | Crispy Onions

Adena Beef Slider 

Cheddar Cheese | Butter Lettuce | Tomato | Pickles

Salmon Slider

Cucumber Relish | Dill Sour Cream | Arugula

## PASTA

19

Penne

Italian Sausage | Spicy Basil Tomato Sauce | Oregano

Roasted Spinach Ravioli

Arugula | Garden Peas | Basil Pesto | Mozzarella | Gemelli

Parmesan Cream | Broccolini | Crispy Prosciutto | Crushed Red Chili

Garlic Herb Focaccia

## SUSHI, SASHIMI & POKE (2 Pieces Each)

25

Nigiri & Sushi Roll | Black & White Rice

Spicy Ahi Tuna | Shrimp | Salmon & Avocado

Sashimi

Yellow Tail | Atlantic Salmon | Ahi Tuna | Snapper

Low Sodium Soy Sauce | Wasabi | Pickled Ginger

Poke

Yellow Fin Poke

Soy | Sesame Oil | Pineapple | Hawaiian Sea Salt | Thai Basil

Red Snapper Poke

Ginger | Red & Green Onion | Seaweed | Red Chili Flakes

## RISOTTO

20

Italian Arborio Rice | Grana Padano Parmesan

Wild Mushrooms | Sweet Peas & Snow Peas

Chicken Breast | Tiger Prawns | Roasted Octopus

## DESSERT

19

Long Stem Strawberry Tree


Grand Marnier Vanilla | Dark Chocolate Rum

Nutella Dip

Lemon Squares | Raspberry Tart | Walnut Brownie

Chocolate Truffles

Vanilla & Honey Yogurt Panna Cotta

 Adena Farms

Prices are exclusive of applicable sales tax and 21% service charge / 40 guests minimum



# RECEPTION PLATTERS



## VEGETABLE CRUDITÉS

9

Garden Vegetables | Heirloom Tomatoes  
Radishes | Jicama  
Herb Sour Cream | Pepper Ranch Dip | Citrus Aioli

## FRUIT

10

Tropical Mango | Pineapple | Papaya  
Seasons Best Melon | Honeydew | Cantaloupe | Watermelon  
Strawberries | Raspberries | Blueberries  
Rosemary Orange Honey

## CREAMERY

14

Hand Crafted Californian & International Cheese Selection  
Italian Parmesan | Irish Cheddar | Normandy Brie | Italian Gorgonzola  
Laura Chenel Goat Cheese | Wisconsin Farmstead Asiago  
Smoked Gouda

Red Flame Grape | Dried Apricots & Figs | Walnuts & Almond

Artisanal Bread | Lavash | Crackers


## CHARCUTERIE

15

Parma Ham | Sopressata | Italian Mortadella | Capicola  
Austrian Smoked Speck | Cooked Ham | Spanish Chorizo

Tomato & Onion Marmalade | Grain Mustard | Orange Dijon  
Rosemary Kalamata Olives | Balsamic Cipollini

Artisanal Breads | Garlic Grissini

 Vegetarian


*Prices are exclusive of applicable sales tax and 21% service charge | 40 guests minimum*




# PLATED DINNER

- 49 3 Course  
59 4 Course  
65 4 Course | Choice of Entrees | 300 Guests Maximum



## RACE ONE: Choose One

Dungeness Crab Cake | Mango Sweet Chili Salsa | Kale & Pear Slaw  
Grilled Tiger Prawns | Avocado Toast | Charred Pineapple | Lemon Sour Cream  
Smoked Chicken Risotto | Roasted Shitake | Sweet Peas | Boursin | Pecorino  
Mozzarella French Toast | Smoked Salmon | Chive Cream Fraiche | Crispy Capers  
Thai Beef Salad | Meze Green Papaya | Cilantro | Red Onions | Red Chili  
Crispy Rice Noodles  
Mediterranean Hummus | Baba Ghanoush | Feta | Kalamata Olives  
Orange Farro Pita 


## RACE TWO: Choose One

Salt Roasted Golden Beets | Goat Cheese | Candied Pecans | Arugula  
Burnt Honey  
Heirloom Tomatoes | Burrata | Crispy Prosciutto | Focaccia Croutons  
White Balsamic  
Grilled & Classic Romaine Lettuce | Parmesan | Light Garlic Dressing  
Field Greens | Anjou Pear | Asparagus | Balsamic Raisins  
Lemon Brown Sugar Vinaigrette   
Organic Kale | Avocado | Red Grapes | Pine Nuts | Grated Pecorino  
Roasted Shallot Dressing  
Mache Salad | Dijon Grilled Watermelon | Jicama Straw | Crumbled Feta  
Black Pepper Yogurt


## RACE THREE: Choose One


Scottish Salmon | Lemon Quinoa | Maple Glazed Asparagus | Chive Beurre Blanc  
Soy Seared Snapper | Crab & Scallion Fried Rice | Sesame Bok Choy | Light Teriyaki  
Grilled Prawn & Rice Flake Crusted Sole | Fennel & Leek Slaw  
Sweet Potato Chili Mango  
Adena Braised Short Rib  | Stone Ground Polenta | Root Vegetables  
Crispy Shallots  
Dijon Chicken Breast | Orange Orzo Pasta | Melted Leek | Merlot Reduction  
Double Cut Pork Chop | Farro Risotto | Honey Carrots  
Black Pepper Apple Chutney  
Classic Prime Rib | Gratin Potato | Green Beans & Fire Roasted Peppers  
Au Jus & Horseradish  
Red Vegetable Curry | Basmati Rice | Thai Basil | Crispy Shallots 

## RACE FOUR: Choose One

Belgium Chocolate & Almond Cake | Cappuccino Cream | Raspberry Compote  
Passion Fruit Panna Cotta | Mango Coulis | Macadamia Biscotti  
Pineapple Carpaccio | Goji Berries | Orange Rice Pudding | Chocolate Salt   
Almond Berry Tart | Vanilla Anglaise | Brown Sugar & Sour Cream Ice  
Ginger Crème Brûlée | Lychee & Lemongrass Salad  
Vanilla Cheese Cake | Nutella Cream | Hazelnut Grissini

All dinners include: Artisan Bread & Sweet Butter  
Freshly Brewed Coffee | Decaffeinated  
Assorted Teas

 Adena Farms

 Vegetarian

Prices are exclusive of applicable sales tax and 21% service charge | 30 guests minimum



# BUFFET DINNER



## BUFFET DINNER

65

Baby Spinach | Walnuts | Anjou Pear | Crumbled Goat Cheese  
Saba Dressing

Quinoa Salad | Chick Peas | Tomatoes | Flat Parsley  
Lemon Lime Vinaigrette

Soba Noodle | Spring Onions | Carrots | Grilled Tofu  
Sweet Chili Dressing

Heirloom Tomato | Burrata | Garden Basil | Extra Virgin Olive Oil  
Classic Caesar Salad | Shaved Parmesan | Focaccia Croutons  
Light Garlic Dressing

Baby Shrimp & Zucchini Salad | Thousand Island | Organic Egg  
Grilled Mediterranean Peppers | Chick Pea Humus | Basil Pesto

Grilled Beef Tenderloin | Garlic Potatoes | Chimichurri Sauce  
Blackened Salmon | Oven Roasted Cauliflower | Citrus Butter  
Lemon Pepper Chicken | Green Asparagus | Almond Rice  
Roasted Cheese Tortellini | Artichokes | Sun-dried Tomatoes | Basil  
Asiago Cheese

Farro Grains | Apricots | Pine Nuts | Spinach | Parmesan  
Honey Glazed Carrots & Parsnips

Vanilla Panna Cotta | Fresh Berries  
Belgium Chocolate Bar | Raspberries | Candied Nuts | Popcorn  
Sour Cream Cheese Cake | Mango Sauce  
Lemon Square | Maple Pineapple  
Sliced Fresh Fruits | Rosemary Honey

Artisan Bread & Sweet Butter  
Freshly Brewed Coffee | Decaffeinated  
Assorted Teas

*Prices are exclusive of applicable sales tax and 21% service charge / 50 guests minimum*



A row of five Brussels sprouts is positioned horizontally across the middle of the page. They are resting on a dark, textured wooden surface. The sprouts are green with some white inner leaves visible. The background is a light, neutral color, creating a clean contrast with the dark wood and green vegetables.

## VEGAN MENU

36

Kalamata Bread | Virgin Olive Oil | Balsamic Vinegar

Chick Pea Hummus | Baba Ganoush | Grilled Zucchini  
Farro Salad | Pita Chips

Green Vegetable Curry | Chili Tofu | Almond Cilantro Rice

Pineapple Carpaccio | Minted Mango  
Spiced Peanut Butter Cookie | Citrus Sorbet

*Prices are exclusive of applicable sales tax and 21% service charge*



*Our Chef will be delighted  
to customize a menu  
to your exact dietary preferences.*



For booking and additional information  
please call your representative or (626) 574-6400

Banquet Menus 2017-2018 | Menus are subject to change



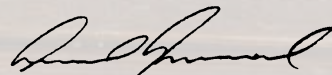
***At Adena Farms, we believe in growing healthy, natural, chemical-free food.***

Our philosophy is simple - avoid pain and stress to our animals by raising them with the greatest of care in a completely natural setting, using sustainable, free-range farming practices.

Our grass-fed, grass-finished premium beef burgers come from cattle raised at our family-owned farm in Ocala, Florida. Here, our cattle roam and graze freely on more than 90,000 acres, eating fresh Florida grass from start to finish - just the way nature intended. No added growth hormones. No genetically modified feed. And no antibiotics.

We own and operate one of the most modern processing facilities in America right on our farm. We have USDA inspectors on-site ensuring quality, traceability and care every step of the way in delivering our all-natural beef from our farm to your table.

"Our pledge is to provide you with the very best-tasting, all-natural food!"

A handwritten signature in black ink, appearing to read 'Frank Stronach'.

Frank Stronach, Founder & Owner

Learn more at [adenafarms.com](http://adenafarms.com)

