

# 2018 SUITE CATERING MENU

COME FOR **THE FUN!**



PLAN YOUR  
NEXT EVENT!

**SAM HOUSTON**  
RACE PARK

7575 N. Sam Houston Parkway W.  
Houston, Texas 77064

# HORS D'OEUVRES SELECTIONS

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## Hot Hors D'oeuvres

Coconut Shrimp with Mango Chili Glaze- \$195

Cherry BBQ Pork Biscuit with Red and Green Marinated Cabbage- \$155

Spanakopita Pastry (vegetarian) \$105

Orange-Black Pepper BBQ Glazed Meatballs- SM- \$95, LG- \$125

Italian Sausage Stuffed Mushroom Caps with Tomato Coulis- \$145

Spinach & Feta Stuffed Mushroom Caps  
with Tomato Coulis (vegetarian) - \$145

Mini Green Chile Crab Cakes with Sweet Corn Coulis- \$195

Lobster Mac n' Cheese Bites- \$185

Spanish Chorizo and Shrimp Skewer with Spanish Mayo- \$185

Chicken Flauta with Lime Crème Fraiche and Tequila Pico- \$145

Waffle Battered Chicken Brochette with Maple-Bacon Glaze- \$145

BBQ Brisket Ranchers Pie with Sweet Corn Mash- \$155

Chipotle Beef Brochette with Poblano Aioli- \$155

Mini Beef Wellington- \$155

Country Fried Chicken Tenderloins with BBQ &  
Honey Mustard Dipping Sauces - \$105

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Each selection priced per 50 pieces. When creating your Hors d'Oeuvres Menu, we recommend you select:  
8-10 total pieces per guest for a reception before dinner. 18-24 total pieces per guest if Hors d'Ouevres  
served as dinner. A gratuity of 20% and sales tax of 8.25% will be added to menu prices.

# HORS D'OEUVRES SELECTIONS

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## Cold Hors D'oeuvres

Ceviche Shooters with Shrimp, Scallops, Red Snapper, Tomatoes, Lime, Chilies & Crispy Tortilla Strips Served in a shot glass - \$185

Peppered Beef Carpaccio Canapé with Steakhouse Aioli, Fresh Parmesan Cheese & Fried Caper - \$145

Smoked Salmon Rosette Canapé with Cream Cheese & Onion Jam - \$115

Roasted Artichoke & Tomato Bruschetta (vegetarian) - \$95

Deviled Eggs with Whole Grain Mustard & Crispy Pancetta - \$85

Antipasti Skewers with Tomatoes, Basil, Fresh Mozzarella, Genoa Salami, Marinated Artichoke, Black Olive - \$145

Smoked Trout Pate on Ciabatta Points with Green Chili Marmalade - \$135

Jumbo Shrimp on Ice with Cocktail & Remoulade Sauces, Fresh Lemon - \$135

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All items priced per person require a 10 person minimum purchase and must be ordered for each person in party.

When creating your Hors d'Oeuvres Menu, we recommend you select:

8-10 total pieces per guest for a reception before dinner.

18-24 total pieces per guest if Hors d'Ouevres served as dinner.

A gratuity of 20% and applicable sales tax of 8.25% will be added to menu prices.



# HORS D'OEUVRES SELECTIONS

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## Displays and Platters

Cold Seafood Display featuring (3) Crab Claws, (3) Poached Shrimp, (2) Raw Oysters and (1/2) Steamed Lobster with Fresh lemon, Cocktail, Remoulade, Crackers - \$36 pp

Antipasti Platter with Salami, Capicola, Prosciutto, Fresh Mozzarella, Manchego, Parmesan Cheeses, Roasted Vegetables, Marinate Artichokes, Assorted Imported Olives - \$12.95 pp

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Fresh Tropical Fruit and Melon Display - \$4.95 pp

Add International Cheese/Crackers + \$4.95 pp

All 3 - \$9.95 pp

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Vegetable Crudité with Chipotle-Ranch - \$3.95 pp

Add International Cheese/Crackers + \$4.95 pp

All 3 - \$8.95 pp

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When creating your Hors d'Oeuvres Menu, we recommend you select:

8-10 total pieces per guest for a reception before dinner.

18-24 total pieces per guest if Hors d'Ouevres served as dinner.

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# DIPS AND SNACK TRAYS

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Brie en Croute platter with Pecans, Apricot Glaze and Crackers - \$85  
(Serves approximately 35-45 people)

Hummus Tray with Pita Chip, Carrot, Celery Sticks and Tomatoes - \$45  
(Serves approximately 20 people)

Fire Roasted Salsa, Red or Green with Tortilla Chips - \$20  
(Serves approximately 20 people)

Spinach Artichoke Dip with Pita Chips - \$45  
(Serves approximately 20 people)

Southwest Queso with Green Chiles, Tomatoes and Cilantro - \$50  
(Serves approximately 20 people)

Guacamole Dip - \$50  
House made with Bacon, Tomatoes, Onions, Avocado Pulp,  
Lime Juice and Cilantro Served with Tortilla Chips  
(Serves approximately 20 people)

Deluxe Mixed Nuts with Cashews, Peanuts, Pecans,  
Walnuts, Brazil Nuts - \$25 (2lb)

Super Snack Mix - \$16 (2lb)

Goldfish Crackers- \$16 (2lb)

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# THEMED BUFFETS

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**\$55 per person**

Minimum of 10 Guests

## All American Buffet

Crisp Assorted Green Salad with Tomato Wedge, Sliced Mushrooms, Cucumber Wheels, Shredded Carrots & 2 Dressings

Baked Potato Salad

French Fries

### - Choice of One Entrée -

Angus Burger with Brioche Bun and Loaded Toppings Bar including Crispy Bacon, Sautéed Mushrooms, Grilled Onions, Lettuce, Tomato, Pickle & Two Cheeses

Grilled Chicken Breast Sandwich on Brioche Bun with Loaded Toppings Bar including Crispy Bacon, Sautéed Mushrooms, Grilled Onions, Lettuce, Tomato, Pickle & Two Cheeses

Two All Beef Hot Dogs with Topping Station of Chili & Cheese, Chopped Onions, Sauerkraut, Relish, Mustard & Ketchup

### - Choice of One Dessert -

Carrot Cake

Chocolate Cake

Fresh Brewed Iced Tea and Coffee

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Each buffet price listed per person. The minimum number of buffets ordered must be equal to the number of people in your party.

Additional entree selection available for extra \$4 per person.

Buffets may not be available on special racing days, holidays, and during the month of December.

On such dates, alternate buffet selections will be offered for your event.

# THEMED BUFFETS

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**\$55 per person**  
Minimum of 10 Guests

## Texas Smokehouse Buffet

Baked Potato Salad

Cole Slaw

Brown Sugar Baked Beans

Jalapeno Cornbread Muffins with Chipotle Honey Butter

Green Beans with Bacon

House Made Sweet and Smokey BBQ Sauces

### - Choice of One Entrée -

Slow Mesquite Smoked Pulled Pork Shoulder

Applewood Smoked BBQ Chicken Leg Quarters

House Smoked Brisket

Pecan Smoked BBQ Texas Sausage with Caramelized Onions

### - Choice of One Dessert -

Bourbon Pecan Pie

Caramelized Banana Pudding

Fresh Brewed Iced Tea and Coffee

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# THEMED BUFFETS

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**\$55 per person**

Minimum of 10 Guests

## South of the Border Buffet

Tortilla Chips with Salsa Roja and Salsa Verde

### - Choice of Beans -

Ranchero Style Black Beans

House Refried Beans

### - Choice of Rice -

Spanish Style Rice

Cilantro Lime Rice

### - Choice of One Entrée -

Marinated Beef Fajitas with Peppers and Onions

Marinated Chicken Fajitas with Peppers and Onions

Pork Carnitas or Braised Beef Taco Bar with Crispy Taco Shells

Roasted Chicken Tinga Enchiladas

Chipotle Roasted Pork Loin with Green Chile Sauce and Lime Crème Fraiche

Chicken Acapulco with Avocado Cream Sauce, Roasted Tomatoes, Avocado and Pepper jack Cheese

### - Choice of One Dessert -

Tres Leches Cake

Churros with Carmel and Chocolate Dipping Sauce

Fresh Brewed Iced Tea and Coffee

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# THEMED BUFFETS

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**\$55 per person**

Minimum of 10 Guests

## Mama Mia Buffet

Bread Sticks

Chef's Choice Starch

Chef's Choice Vegetable

### - Choice of One Salad -

Classic Caesar Salad with Crisp Romaine Hearts, Parmesan Cheese,  
House Croutons, House Made Dressing

Caprese Salad with Fresh Tomatoes, Mozzarella Cheese, Basil, Olive Oil, Balsamic Reduction

### - Choice of One Entrée -

Baked Penne Bolognese with Romano Cheese, Sundried Tomatoes

Chicken Parmesan with Fresh Tomatoes, Mozzarella, and Sauce Provençale

Jumbo Shrimp Alfredo

Italian Herb Crusted Pork Chop with Vodka Cream Sauce

Grilled Vegetable Lasagna with Red Pepper-Tomato Sauce (vegetarian)

### - Choice of One Dessert -

Tira Misu

Vanilla-Chocolate Chip Cannoli

Fresh Brewed Iced Tea and Coffee

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# THEMED BUFFETS

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**\$55 per person**

Minimum of 10 Guests

## Cajun Buffet

Spinach Salad with Chopped Egg, Peppers, Onions, Bacon and Blackened-Strawberry Vinaigrette

### - Choice of One Starch -

-  
Dirty Rice

-  
Cajun Red Bliss Potatoes

### - Choice of One Vegetable -

-  
Fried Okra

-  
Green Beans with Pearl Onions & Sundried Tomatoes

### - Choice of One Entrée -

Blackened Redfish with Crawfish Ponchatrain Sauce

-  
Shrimp and Andouille Sausage Etouffee

-  
Boudain Stuffed Pork Loin with Cajun Mustard Demi

-  
Roasted Bone-In Chicken with Cajun Jus and

-  
Blackened London Broil with Roasted Creole Tomato Sauce

### - Choice of One Dessert -

Coconut Crème Pie

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Praline Cheesecake

Fresh Brewed Iced Tea and Coffee

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# PREMIUM STARTING GATE BUFFET

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**\$65 per person**

Minimum of 10 Guests

Fresh Baked Dinner Rolls & Butter

## - Choice of Two Salads -

**Tossed Assorted Greens Salad**

with Tomatoes, Onions, Carrots,  
Cucumbers & 2 Dressings

**Marinated Tomato & Cucumber Salad**

with Red Onion, Feta Cheese &  
Black Olives

**Italian Orzo Salad**

with Fresh Basil, Tomatoes, Olives, Peppers,  
Mozzarella Cheese and Balsamic Vinaigrette

**Caesar Salad**

## - Choice of Two Entrées -

**Bourbon Street Chicken**

with Carrots, Onions & Honey-Teriyaki Glaze

**Pepper Crusted Flank Steak**

with Horseradish-Mustard Demi Glaze

**Blackened Redfish**

with Blu Crab Relish &  
Pontchartrain Sauce

**Grilled Chorizo Stuffed Double**

**Cut Pork Chop**  
with Agave-Poblano Butter

**Herb Crusted-Boursin**

**Stuffed Chicken Breast**

with Sauce Provençale

**Spinach & Roasted Pepper Stuffed**

**Portobello Mushroom**

with Port Wine Beurre Rouge (vegetarian)

**Chefs Choice Starch and Vegetable**

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# PREMIUM STARTING GATE BUFFET

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**\$65 per person**  
Minimum of 10 Guests

Fresh Baked Dinner Rolls & Butter

- Choice of Two Desserts -

New York Style Cheesecake with Fruit Topping

Chocolate Peanut Butter Pie

Italian Crème Cake

Southern Bourbon Infused Pecan Pie

Flourless Chocolate Torte

Fresh Brewed Iced Tea and Coffee

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# PREMIUM FINISH LINE BUFFET

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\$75 per person

Minimum of 10 Guests

Fresh Baked Dinner Rolls & Butter

## - Choice of Two Salads -

Texas Style Caesar Salad  
with Crispy Romaine Toasted Pepita, Candies  
Pecans, Poblano-Garlic Dressing

Salad  
with Candied Pecans, Dried Cranberries, House  
Croutons, Cucumber, Tomato, Feta Cheese &  
Choice of Two Dressings

Baby Spinach Salad  
with Hard Boil Eggs, Mushrooms,  
Red Onion & Warm Bacon Dressing

Caprese Salad  
with Artisanal Greens &  
Choice of 2 dressings

## - Choice of Two Entrées -

Red Wine Braised Beef Short Rib  
with Natural Jus

Grilled Thick Cut Pork Porterhouse  
with a Roasted Mushroom-Caramelized  
Onion Ragout

Grilled Farm Raised Salmon  
with Tequila-Orange Reduction

Filet of Beef Tenderloin Medallions  
with Cognac-Peppercorn Demi Glaze

Jumbo Lump Crab Cake  
with Roasted Corn Salsa, Corn Coulis  
& Seared Spinach

Roasted Cornish Game Hen  
with Boudain-Cornbread  
Stuffing & Herb Jus

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# PREMIUM FINISH LINE BUFFET

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**\$75 per person**

Minimum of 10 Guests

Fresh Baked Dinner Rolls & Butter

Large Vegetable Samosa

with Peas, Carrots, Yukon Gold Potatoes & Yellow Curry

with a Honey Yogurt Sauce (vegetarian)

Chef's Choice Starch and Vegetable

Chef's Assorted Mini Dessert Station

with Assorted Petite Fours, Macaroons, Truffles,

Fruit Tarts, Cannoli, Cake Balls, Cupcakes

Fresh Brewed Iced Tea and Coffee

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# PREMIUM ENHANCEMENTS

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Take your event to the next level with one of signature premium enhancements.

Veal Osso Bucco - \$19  
with Braise Reduction and Gremolata

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Honey-Coriander Scented Red Snapper - \$18  
with Roasted Tomato Salsa Cruda

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12oz Hand Trimmed Grilled New York Strip Steaks - \$19  
with Maître d'hôtel Butter

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6oz Steamed Warm Water Lobster Tail - \$16  
with Drawn Butter and Fresh Lemon

-

Jumbo Shrimp Scampi - \$10

-

Bacon Wrapped Jumbo Sea Scallops - \$12  
with Amaretto Reduction

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Herb Crusted Colorado Double Cut Lamb Chops - \$20  
with Honey-Madeira Glaze

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Wild Boar Bacon Wrapped Buffalo Tenderloin - \$28  
with Port Wine and Dried Cherries

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Available with the purchase of a Premium Buffet as a replacement entrée or as an additional entrée.

Please add an additional \$5.00 per person if ordering as a third entrée. Prices listed above are per person. The total number of enhancements ordered must be equal to or greater than the number of people in your party.

Premium enhancements may not be available on special racing days, holidays, and during the month of December.

# CARVING ENHANCEMENTS

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Prices do not include Chef's carving fee of \$25 per hour  
All Carved items include Silver Dollar Rolls

Roast Prime Rib of Beef - \$325 (25 people)  
with Herbed Jus & Horseradish Sauce

Tenderloin of Beef - \$210 (20 people)  
with Herb Crust, Madeira Jus

Pork Loin Stuffed with Chorizo & Apples - \$135 (25 people)  
with Poblano-Agave Butter

Pepper Crusted Strip Loin - \$245 (25 people)  
with Brandy-Peppercorn Sauce

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# DESSERTS & SWEET SELECTIONS

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**Chef's Dessert Table - \$7.95/pp**  
Miniature Cream puffs, new york style cheesecake, napoleons,  
triple chocolate mousse cake, and key lime pie

**Chocolate Fudge Brownies - \$17.50/dz**

**Assorted Gourmet Cookies - \$17.50/dz**

**Miniature French Pastries - \$20/dz**

**Chocolate Dipped Strawberries - \$20/dz**

## Rejuvenation Breaks

**Health Break - \$5.95/pp**  
Whole Fresh Fruit, Granola Bars, Trail Mix, Fruit Yogurt

**Ballpark Break - \$5.95/pp**  
buttery popcorn, roasted peanuts, chocolate chip cookies

**Chocoholic Break - \$7.95/pp**  
double fudge brownies, chocolate chip cookies,  
chocolate dipped strawberries

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All breaks are 30 minutes. If more time is needed additional charges may apply.  
All items listed per person require a minimum purchase of 15. Must be ordered for each person in party.  
A gratuity of 20% and applicable sales tax of 8.25% will be added to menu prices.

# BEVERAGE MENU

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Domestic Beer - \$5.25

Budweiser, Bud Light, Miller Lite,  
Michelob Ultra, Coors Light,  
Shiner Bock, O'Douls

Specialty Beer - \$5.75

Heineken, Corona  
\*other specialty beers  
available upon request

Wine By The Glass - \$8.50

Chardonnay, Cabernet Sauvignon, and  
Merlot, Beringer White Zinfandel

Premium Wine By The Glass - \$10.25

Drink Tickets (Full Bar) - \$8.25

- or -

Drink Tickets (Beer & Wine Only) - \$6

Call Liquor - \$6.50

Bacardi Light Rum, Tanqueray Gin,  
Cuervo Gold Tequila, Seagrams 7 Crown,  
Early Times Bourbon, Tito's

Premium Liquor - \$7.25

Absolut Vodka, Crown Royal, Jack Daniels  
Old No. 7, Dewar's White Label Scotch, Kahlua,  
Bailey's Irish Cream, Jagermeister,  
Amaretto di Saronna

Top Shelf Liquor - \$8.50

Grey Goose Vodka, Chivas Regal Scotch,  
Patron Silver Tequila, Woodford Reserve  
Bourbon, Cointreau

## A La Carte Beverages

Bottled Water - \$3/ea

Soft Drinks - \$3.75/ea

Fruit Juices - \$3.50/ea

Iced Tea - \$20/gal

Lemonade - \$20/gal

Coffee - \$20/gal

Prices are subject to change.

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A \$60 bartender fee will be applied when bar sales do not exceed \$200.

All alcoholic beverages are subject to 20% gratuity.

All non-alcoholic beverages are subject to 20% gratuity and 8.25% sales tax.



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281.807.8750 or visit [shrp.com](http://shrp.com)