



DAYTONA
INTERNATIONAL SPEEDWAY

ON-SITE CATERING MENU

A LEGENDARY EVENT AT DAYTONA INTERNATIONAL SPEEDWAY
1801 W INTERNATIONAL SPEEDWAY BLVD.



RISE AND SHINE

PER GUEST

Assorted Breakfast Muffins and Danish
Freshly Brewed Regular, Decaffeinated Coffee and Herbal Tea
Chilled Orange, Cranberry and Grapefruit Juices

CONTINENTAL BREAKFAST

PER GUEST

Assorted Breakfast Muffins, Danish and Croissants. Served with Butter

Seasonal Sliced Fruit
Assorted Flavored Yogurts with Homemade Granola
Freshly Brewed Regular, Decaffeinated Coffee and Herbal Tea
Chilled Orange, Cranberry and Grapefruit Juices

BREAKFAST BUFFET

SELECT FOUR ITEMS | PER GUEST

(minimum 25 guests)

SELECT FIVE ITEMS | PER GUEST

*Breakfast Buffets include Freshly Brewed Regular,
Decaffeinated Coffee, Herbal Tea, Chilled Orange, Cranberry and Grapefruit Juices*

Scrambled Eggs
Vegetable Frittata
Buttermilk Pancakes
Applewood Smoked Bacon
Breakfast Sausage Links
Roasted Breakfast Potatoes
Creamy Cheese Grits
Cinnamon Brioche French Toast
Assorted Breakfast Muffins and Danish
Fresh Baked Bagels with Butter, Flavored Cream Cheese, Assorted Jams, Jellies and Preserves
Seasonal Sliced Fruit
Assorted Flavored Yogurts with Homemade Granola
Fresh Baked Buttermilk Biscuits and Sausage Gravy

All menu items subject to 20% service charge and Florida State sales tax

BREAKFAST ENHANCEMENTS

Assorted Cold Cereals with Skim and Whole Milk	per guest
Turkey Bacon	per guest
Oatmeal Bar	per guest
Smoked Salmon	per guest
Whole Fresh Fruit Basket	per guest
Croissants with Assorted Jams, Jellies and Preserves	per guest

CHEF ATTENDED BREAKFAST STATION

(minimum 25 guests) | One Chef Fee/per 50 guests

Chef Attended Omelet Station (subject to chef fee)	per guest
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All menu items subject to 20% service charge and Florida State sales tax

(minimum 25 guests)

Lunch menus include Ice Water, Unsweetened Iced Tea, Regular and Decaffeinated Coffee

DELI BUFFET

PER GUEST

Fresh Field Greens Salad with Ranch and Balsamic Vinaigrette Dressing
Fresh Sliced Black Forest Ham, Roast Beef, Oven Roasted Turkey, Genoa Salami,
Swiss, Provolone and Cheddar Cheese
Assorted Fresh Baked Artisan Rolls, White and Multigrain Bread
Leaf Lettuce, Onions, Tomatoes, Pickles and Traditional Condiments
Homemade Potato Chips
Assorted Cookies and Brownies

SOUP AND SALAD BUFFET

PER GUEST

Select One Chef Prepared Soup
Chicken Noodle
Vegetable Minestrone
Tomato
Beef and Barley
Spring Mix and Romaine Lettuce, Cucumbers, Roasted Peppers, Tomatoes, Olives
Pecans, Cheddar and Parmesan Cheese
Bacon, Ham and Turkey
Homemade Croutons
Ranch, Caesar and Balsamic Vinaigrette Dressing
Sliced Fresh Fruit

FRESH MADE PANINI

PER GUEST

One Chef Fee/per 50 guests

Sliced Portobello Mushrooms, Spinach, Roasted Red Peppers and Provolone Cheese
Roasted Turkey with Artichokes, Pesto and Havarti Cheese
Roast Beef with Caramelized Onions and Blue Cheese
Homemade Potato Chips
Garden Green Salad with Ranch and Balsamic Dressing
Assorted Cookies and Brownies

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FLATBREAD PIZZA

PER GUEST

Caesar Salad
Margherita Pizza and Pepperoni Pizza
NY Style Cheesecake with Assorted Fruit Toppings

BBQ BUFFET

PER GUEST

BBQ Chicken Quarters
Smoked Beef Brisket
Macaroni and Cheese
Corn on the Cob
Red Bliss Potato Salad
Garden Salad with Ranch and Balsamic Dressing
Pecan Pie

BUILD YOUR OWN BUFFET MENU

SELECT 2 PER SECTION | PER GUEST

(minimum 25 guests)

Build Your Own Lunch Buffets / menus include Dinner Rolls with Butter, Ice Water, Unsweetened Iced Tea, Regular and Decaffeinated Coffee

STARTERS

Chef Prepared Soup
Chicken Noodle
Vegetable Minestrone
Tomato
Beef and Barley
Garden Salad with Ranch and Balsamic Dressing
Caesar Salad
Tomato and Mozzarella Salad

SIDES

Buttermilk Mashed Potatoes
Roasted Garlic Fingerling Potatoes
Penne Pasta with Marinara
Baked Four Cheese Macaroni
Seasonal Vegetables
Vegetable Rice Pilaf
Garlic Broccolini with Roasted Tomatoes

All menu items subject to 20% service charge and Florida State sales tax

MAINS

Herb Grilled, Marsala or Parmigianino Style Chicken Breast
Apple Jack Roasted Pork Tenderloin
Blackened Salmon with Pineapple Tomato Salsa
Shaved Prime Rib with Caramelized Onions and Shallots in a Mushroom Demi Glaze

DESSERTS

NY Cheesecake with Fruit Topping
Key Lime Pie
Assorted Cupcakes
Assorted Cookies and Brownies

PLATED LUNCH OPTIONS

(minimum 25 guests)

Plated menus include Ice Water, Unsweetened Iced Tea, Regular and Decaffeinated Coffee

GRILLED CHICKEN CAESAR SALAD

PER GUEST

Herb Grilled Chicken Breast with Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing and a Garlic Breadstick

Please select one Dessert from the Build Your Own Buffet Menu

BUILD YOUR OWN PLATED LUNCH

PER GUEST

(minimum 25 guests)

Menu includes garden Salad with Ranch and Balsamic Vinaigrette. Dinner Rolls with Butter
Ice Water, Unsweetened Iced Tea, Regular and Decaffeinated Coffee

Select one Side, one Main and one Dessert

BOX LUNCHES

PER GUEST

(minimum 25 guests)

Box Lunches include a Chocolate Chip Cookie, Bag of Chips, Fresh Apple and 12 oz. canned Coca-Cola Product. All sandwiches are served on Multigrain Bread with Lettuce and Tomato. Condiments on the side

Roast Beef and Cheddar
Smoked Turkey and Havarti
Ham and Swiss

All menu items subject to 20% service charge and Florida State sales tax

MEETING BREAKS

(minimum 25 guests)

A La Carte

Bavarian Soft Pretzel Sticks with Spicy and Grain Mustards	per guest
Assorted Fresh Baked Chocolate Chip, Macadamia and Oatmeal Cookies	per guest
Individual Bagged Snacks	per guest
Snack Mix	per guest
<i>fancy Mixed Nuts, Mini Pretzels, Popcorn and Spicy Snack Mix</i>	
Assorted Mini Candy Bars	per guest
Tortilla Chips and Salsa	per guest
Novelty Ice Cream Bars	per guest
Whole Fresh Fruit	per guest
Homemade Potato Chips with Roasted Shallot Dip	per guest
Build Your Own Trail Mix	per guest

THEMED BREAKS

Ice Cream Sundae Break	per guest
<i>Premium Vanilla Ice Cream</i>	
<i>Hot Fudge and Caramel Sauce</i>	
<i>Chopped Nuts, Sprinkles, Whipped Cream and Maraschino Cherries</i>	
<i>Coca-Cola Products</i>	
Nacho Bar	per guest
<i>Crispy Tortilla Chips</i>	
<i>All Beef Chili</i>	
<i>Cheddar and Jack Cheeses</i>	
<i>Sour Cream, Bacon, Green Onions and Jalapenos</i>	
On the Healthier Side	
Farm Fresh Vegetable Display with Ranch Dipping Sauce	per guest
Imported and Domestic Cheese Display with Assorted Crackers	per guest
Bruschetta Duo with Toasted Crostini	per guest

All menu items subject to 20% service charge and Florida State sales tax

Priced per piece | (50 piece minimum per selection)

Bacon Wrapped Chicken or Scallops
 Brie En Croute with Raspberry
 Mac & Cheese Bites
 Crispy Asiago Asparagus
 Chicken Empanada
 Mini Beef Wellington
 Mini Chicken Wellington
 Pork Pot Stickers
 Meatballs with Marinara
 Mini Lump Crab Cakes
 Vegetable Spring Roll
 Spanakopita
 Jumbo Shrimp Cocktail
 Antipasto Skewers
 Traditional Buffalo Style Wings
 Chicken Tenders

PLATTERS

Priced per platter. Each serves 25 guests

Intermezzo Antipasto Platter
 Gourmet Cheese Board
 Farmers Market Crudites

STATIONS

(minimum 25 guests)

Mashed Potato Bar per guest

Buttermilk Mashed Potatoes and Mashed Cauliflower with Bacon, Cheddar Cheese, Blue Cheese, Broccoli, Butter, Sour Cream, Scallions, Brown Gravy and Fried Onion Straws

Taco Station per guest

*Grilled Chicken and Ground Beef with Soft and Hard Taco Shells, Pico de Gallo, Shredded Cheese, Guacamole, Sour Cream and Traditional Salsa ***Upgrade to Mahi Mahi or Shrimp for \$3 more per guest*

Slider Station per guest

BBQ Pork, Beef Burgers, and Fried Chicken Cutlets with Buns, Cheddar and Swiss Cheese, Tomatoes, Lettuce, Onions, Pickles and Traditional Condiments

Petite Dessert Station per guest

Assorted Petite Fours, Cannoli's, Chocolate Covered Strawberries and Assorted Macaroons

Raw Bar Station per guest

Jumbo Shrimp, Snow Crab Cocktail Claws and Oysters served with Cocktail Sauce

Macaroni and Cheese Station per guest

Cavatappi Pasta with a Parmesan Cheese Sauce with Bacon, Cheddar Cheese, Blue Cheese, Broccoli, Scallions, Fried Onion Straws and Roasted Tomatoes

All menu items subject to 20% service charge and Florida State sales tax

DINNER ENTREES PLATED

(minimum 25 guests)

Menu includes Garden Salad with Ranch and Balsamic Vinaigrette. Dinner Rolls with Butter, Ice Water, Unsweetened Iced Tea, Regular, Decaffeinated Coffee, Entree Selection(s), and Dessert

PLATED DINNER ENTREE SELECTION

Seared Angus Beef Tenderloin with Cabernet Reduction <i>mashed crispy garlic fingerling potatoes and roasted asparagus preserved tomatoes</i>	per guest
Braised Short Ribs with Natural Au Jus <i>buttermilk mashed potatoes and braised vegetables</i>	per guest
Seared Salmon with Sweet Chili Sauce <i>pecan basmati rice and chef's selection of vegetables</i>	per guest
Grilled Chicken Breast with Chicken Herb Jus <i>garlic and rosemary roasted red potatoes, chef's selection of vegetables</i>	per guest
Apple Jack Pork Tenderloin <i>buttermilk mashed potatoes and garlic broccolini</i>	per guest
Rustic Paella <i>saffron orzo with roasted tomato, mushrooms, eggplant, squash, zucchini and onions</i>	per guest
Broiled Grouper with Lemon Butter <i>wild rice pilaf, brussel sprouts with peppers and caramelized onions</i>	per guest

PLATED DINNER DESSERT SELECTIONS (CHOOSE ONE)

- New York Style Cheesecake
- Chocolate Mousse Cake
- Mixed Berries with Light Citrus Crème Topping
- Carrot Cake
- Italian Lemon Cake

PLATED DINNER ADDITIONS

4 oz. Broiled Lobster Tail	per guest
3 Jumbo Sautéed Shrimp	per guest
4 oz. Filet Mignon	per guest

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DINNER BUFFETS

(minimum 25 guests)

Menu includes Dinner Rolls with Butter, Ice Water, Unsweetened Iced Tea, Regular and Decaffeinated Coffee

Select two starters, two sides, two entrees and two dessert items per guest

Select two starters, two sides, three entrees and two dessert items per guest

STARTERS [CHOOSE TWO]

- Chef Prepared Soup
 - Chicken Noodle*
 - Vegetable Minestrone*
 - Tomato*
 - Beef and Barley*
- Garden Salad
- Caesar Salad
- Tomato and Baby Mozzarella Salad
- Citrus Salad
- Mediterranean Cous-Cous Salad

SIDES [CHOOSE TWO]

- Smashed Fingerling Potatoes
- Buttermilk Mashed Potatoes
- Pecan Basmati Rice
- Twice Baked Potatoes with Goat Cheese and Chive
- Haricot Vert and Roasted Carrots
- Grilled Asparagus
- Chunky Ratatouille

MAINS [CHOOSE TWO OR THREE]

- Stuffed Chicken Saltimbocca
- Apple Jack Roasted Pork Tenderloin
- Braised Beef Short Ribs
- Crepe Manicotti with Spinach, Ricotta, Mozzarella and Parmesan Cream Gratin
- Broiled Grouper with Lemon Butter Sauce
- Seared NY Strip Steak with Wild Mushroom Butter

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DESSERT (CHOOSE TWO)

- New York Style Cheesecake
- Chocolate Mousse Cake
- Mixed Berries with Light Citrus Crème Topping
- Carrot Cake
- Italian Lemon Cake

Carving Stations

(minimum 25 guests) | One Chef Fee/per 100 guests

- Roasted or Fried Turkey Breast with Sage Thyme Gravy per guest
- Slow Roasted Prime Rib of Beef with Au Jus per guest
- Garlic and Herb Crusted Round of Beef per guest

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BASIC BEVERAGE PACKAGE

(minimum 25 guests)

Assorted Coca-Cola Products and Dasani Water, Regular,
Decaffeinated Coffee and Unsweetened Ice Tea per person

GRANDE COFFEE STATION

(minimum 25 guests)

Regular, Decaffeinated Coffee, Hot Tea, Hot Cocoa, Assorted Sweeteners,
Flavored Creamers and Flavored Syrups per person

HOSTED BAR

Includes Bartender | (minimum 25 guests)

One Hour Premium Bar per person
Two Hour Premium Bar per person
Three Hour Premium Bar per person
Four Hour Premium Bar per person

One Hour Beer/Wine/Soda per person
Two Hour Beer/Wine/Soda per person
Three Hour Beer/Wine/Soda per person
Four Hour Beer/Wine/Soda per person

Cash Bar Consumption Bar

12 oz Imported Beer
12 oz. Domestic Beer
House Wine (red or white)
Mixed Cocktail
12 oz. Coca-Cola Product
12 oz. Dasani Water

DRINK COUPONS

EACH

Good for one soda, water, beer, house wine or cocktail of choice

BARTENDER FEE FOR CASH, CONSUMPTION, OR COUPON BAR

One Bartender required up to/per 100 guests

*Beverage packages are not available during the week of the Rolex 24, Daytona 500, Bike Weeks, Coke Zero Sugar 400
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