



SANTA ANITA PARK

HOLIDAY MENUS





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PLATED LUNCH

Lunch Includes:

Artisanal Bread Rolls & Sweet Farm Butter

Freshly Brewed Coffee | Decaffeinated | Tea Selection

MIRACLE ON SANTA ANITA LANE

\$64.00 PER PERSON

Roasted Field Beets | Thyme Farro Grains | Orange | Savoy & Apple Slaw |
Balsamic Aioli 🌿 🍷 🍷

Maple & Pepper Glazed Atlantic Salmon 🌿

Spaghetti Squash | Carrots | Barley Risotto | Citrus Beurre Blanc

Hazelnut Cake | Cranberry Jam | Gingerbread Whipped Cream 🌿

SUGARPLUM

\$61.00 PER PERSON

Harvest Mixed Greens | Dried Cranberries | Pumpkin Seeds |
Sweet Potato Straw | Apple Vinaigrette 🌿 🍷 🍷

Brown Sugar & Thyme Short Rib 🌿

Buttermilk & Brown Butter Whipped Potatoes | Roasted Fall Root
Vegetables Dijon | Port Demi

Candy Cane Cheesecake | Cinnamon Sour Cream | Hazelnut Grissini

WINTER WONDERLAND

\$59.00 PER PERSON

Organic Spinach | Carrot & Turnip Ribbon | Winter Radish | Crumbled
Goat Cheese | Spiced Almonds | Pomegranate Vinaigrette 🌿 🍷

Sage & Honey Roasted Frenched Chicken Breast

Pear & Mushroom Stuffing | Bacon Brussels Sprouts | Candied Carrots |
Thyme Roasted Potato | Pan Gravy

Gala Apple & Cinnamon Raisin Cobbler | Maple Whipped Cream 🌿

Pricing subject to 23% service charge and current sales tax.

Service charge and sales tax subject to change.



HOLIDAY MENUS

PLATED DINNER



THREE COURSE

\$69.00 PER PERSON

FOUR COURSE

\$78.00 PER PERSON

Artisanal Baked Dinner Rolls | Whipped Brown Butter | Porcini Salt

FIRST COURSE (CHOOSE ONE)

Dungeness Crab Cake | Kale & Pear Coleslaw | Sweet Potato Chips | Citrus Aioli 🌱

Roasted Beet Carpaccio | Grilled Tiger Prawns | Field Arugula | Salted Pumpkin Seed | Feta | Olive Oil | Sea Salt 🌱 🌿

Cinnamon Roasted Duck | Charred Pear | Candied Sweet Potato | Walnuts | Frisée Lettuce | Port Wine Syrup 🌱 🍷

SECOND COURSE (CHOOSE ONE)

Acorn Squash Bisque | Maple Oat Crumbs | Sage Sour Cream 🌱 🌿

Shrimp & Rock Scallop | Yam & Leek Chowder | Thyme Croutons

Harvest Greens | Turkey Bacon | Chèvre | Salted Pumpkin Seeds | Cranberry Dressing 🌱 🍷

MAIN COURSE (CHOOSE ONE)

Sage & Rosemary Roasted Frenched Chicken Breast

Pear & Mushroom Stuffing | Cinnamon Brussel Sprouts | Pan Gravy

Salmon Wellington

Spinach | Roasted Root Vegetables | Crispy Sage Squash | Fines Herbes Cream Sauce

Pepper Crusted Beef Tenderloin

Smoked Puree Potatoes | Oven Tomatoes | Fine Green Beans | Merlot Reduction

Center Cut Prime Rib (\$10.00 per person additional)

Potato Gratin | Green Beans | Fire Roasted Peppers | Red Wine Demi

DESSERT COURSE (CHOOSE ONE)

Gingerbread Crème Brûlée | Maple Whipped Cream | Hazelnut Grissini 🌿

Traditional Yule Log | Vanilla Cream 🌿

Yogurt Panna Cotta | Candied Cranberries | Phyllo Leaves | Cinnamon Anglaise 🌿

Freshly Brewed Coffee | Decaffeinated | Assorted Teas



HOLIDAY MENUS

BUFFET

ONE HORSE OPEN SLEIGH


\$78.00 PER PERSON

Artisanal Baked Breads | Whipped Brown Butter & Sea Salt

Root Vegetable Salad | Roasted Apple | Spiced Pecans | Cranberries |
Thyme Dressing   




Sweet Potatoes | Charred Corn | Balsamic Raisins | Orange Aioli  

Kale Salad | Juicy Pear | Focaccia Croutons | Pine Nuts |
White Balsamic Dressing  

Brown Sugar & Thyme Short Rib 
Roasted Apples | Creamy Horseradish

Thyme Roasted Frenched Chicken Breast
Cornbread Stuffing | Cranberry Port Sauce
Brown Butter Whipped Potatoes | Herbed Turnips

Citrus Roasted Salmon 
Candied Root Vegetables | Crispy Sage Beurre Blanc

Mini Tarts - Pumpkin | Pecan | Apple 
Peppermint Bark Cheesecake 
Traditional Grandma's Holiday Cookies 

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Buffet serve time is 2 hours. 20 Guest Minimum.

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Gluten Free  Vegetarian  Dairy Free  Vegan 



HOLIDAY MENUS

BUFFET



TIDINGS AND TINSEL

\$62.00 PER PERSON

Artisanal Bread Rolls | Sweet Farm Butter

Harvest Mixed Greens | Dried Cranberries | Pumpkin Seeds |
Sweet Potato Straw | Apple Vinaigrette   

Fingerling Potato Salad | Gherkins | Chives | Bacon Dressing  

Sage & Rosemary Roasted Frenched Chicken Breast  

Apple & Herb Stuffing | Dijon Brussels Sprouts | Honey Turnips | Pan Gravy

Spiced Tri Tip Beef | Whipped Potatoes

Crispy Shallots | Organic Carrots | Merlot Sauce

Lemon Sole Piccata 

Basil Orzo Pasta | Grilled Zucchini | Oven Roasted Tomatoes  

Boysenberry Cheesecake | Candied Cranberry | Pecan Bar |

Apple Tarts | Traditional Grandma's Holiday Cookies 

Freshly Brewed Coffee | Decaffeinated | Assorted Teas

ADDITIONAL STATIONS (with Purchase of Buffet)

Add Carving Station

Turkey \$26.00 PER PERSON

Prime Rib \$28.00 PER PERSON

Attending Chef for Station required \$250.00 EACH (1 PER 40 PEOPLE)

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HORS D'OEUVRES RECEPTION

COLD (TRAY PASSED & STATIONED HORS D'OEUVRES - MINIMUM OF 50 PIECES PER ITEM)

FIELD \$6.00 EACH

Caprese Salad on a Stick | Garden Basil | Balsamic Syrup 🌿 🍷

Fine Diced Greek Salad | Feta | Kalamata Olives 🌿 🍷

Vegetable & Avocado Summer Roll | Sweet Chili Sauce 🌿 🍷 🍷

FARM \$7.00 EACH

Cured Parma Ham | Melon | Balsamic Reduction 🌿 🍷

Pulled Smoked Chicken | Brandied Apricot | Nut Cracker

Beef Tenderloin | Roquefort Shortbread | Horseradish Cream

Candied Maple Bacon | Boursin | Garlic Crumbs

OCEAN \$8.00 EACH

Ahi Tuna Poke | Black Sesame | Macadamia Nut | Mint 🌿 🍷

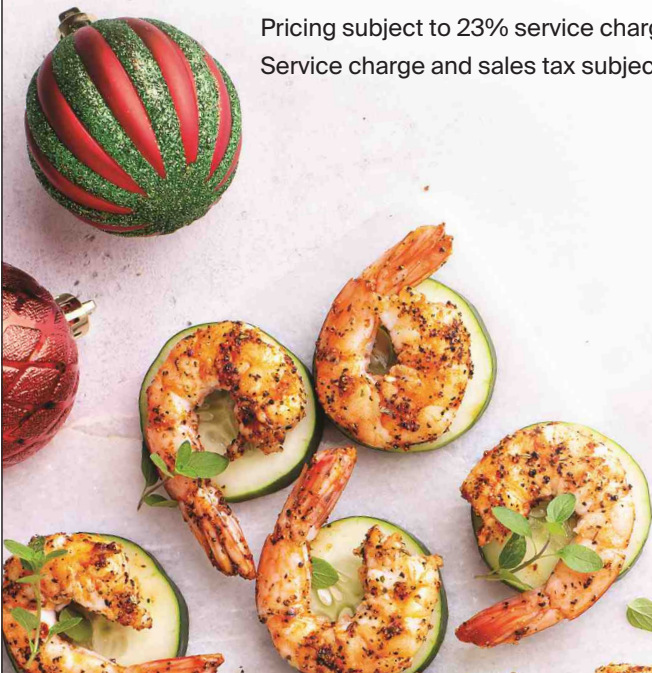
Dungeness Crab | Watermelon | Curry Aioli 🌿 🍷

Pacific Shrimp | Thai Barbecue Sauce | Pickled Jicama 🌿 🍷

Bay Scallop Ceviche | Farm Peppers | Lime | Cilantro 🌿 🍷

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HORS D'OEUVRES RECEPTION



HOT (TRAY PASSED & STATIONED HORS D'OEUVRES - MINIMUM OF 50 PIECES PER ITEM)

FIELD \$6.00 EACH

Salt Baked Mini Potato | Pancetta & Cheddar Cheese 

Portobello Mini Quiche | Asiago Cheese

Spanakopita | Peppered Greek Yogurt 

Crispy Vegetable Spring Roll | Mint Syrup  

FARM \$7.00 EACH

Ham Croquette | Honey Dijon

All Beef Slider | Pickle | Cheddar Cheese | 1000 Island

Green Leaf | Tomato | Pickle | Cheddar Cheese

Brie en Croûte | Mango Habanero Preserve 

OCEAN \$8.00 EACH

Maryland Crab Cake | Lemon Aioli 

Tempura Prawn | Soy Chili Dip 

Rice Flake Crusted Shrimp | Black Pepper Caramel

Brown Sugar Bacon Wrapped Scallop | Chimichurri  

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BAR PACKAGES

HOST BAR

A fully stocked bar featuring a selection of spirits, red and white wines, beers, soft drinks, Santa Anita Park bottled water and juice mixers. A bartender fee of \$200.00 plus tax will apply. One bartender required per 150 guests.

Host your group's bar tab on consumption or choose one of our hosted bar packages. Hosted bar packages require a minimum of 25 guests. Prices exclusive of applicable sales tax and 23% service charge.

	Standard Beer Wine Champagne	Premium Beer Wine Champagne
3 Hour	\$35.00	\$41.00
4 Hour	\$38.00	\$44.00
5 Hour	\$40.00	\$46.00

	Standard Full Open Bar	Premium Full Open Bar
3 Hour	\$42.00	\$48.00
4 Hour	\$45.00	\$51.00
5 Hour	\$47.00	\$53.00

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BAR PACKAGES



CASH BAR

Cash bars are charged on consumption. A bartender fee of \$200.00 plus tax will apply. One bartender required per 150 guests.

Fruit Juices	\$5.00	Domestic Beer	\$11.00
Soft Drinks	\$5.00	Imported Beer	\$12.00
Bottled Water	\$5.00	Cordials	\$14.00
Energy Drinks	\$7.00	Red Wine Selection	\$14.00
		White Wine Selection	\$14.00

STANDARD BRANDS

\$14.00

Tito's Handmade Vodka | Bombay Gin | Bacardi Rum | Hornitos Tequila | Jack Daniel's Whiskey | Maker's Mark Bourbon | Dewar's Blended Scotch

PREMIUM BRANDS

\$15.00

Ketel One Vodka | Tanqueray Gin | Bulleit Bourbon | Don Julio Tequila | Crown Royal Whiskey | Johnnie Walker Black Label Scotch

SPECIALTY COCKTAILS

\$15.00

Baldwin Buck (Official Cocktail of Santa Anita Park)

Bulleit Bourbon | Ginger Liqueur | Honey Simple Syrup | Lemon Juice | Grapefruit Juice | Peychaud's Bitters

Mint Julep

Bulleit Bourbon | Mint Infused Syrup | Fresh Mint Bouquet

Horseshoe Margarita

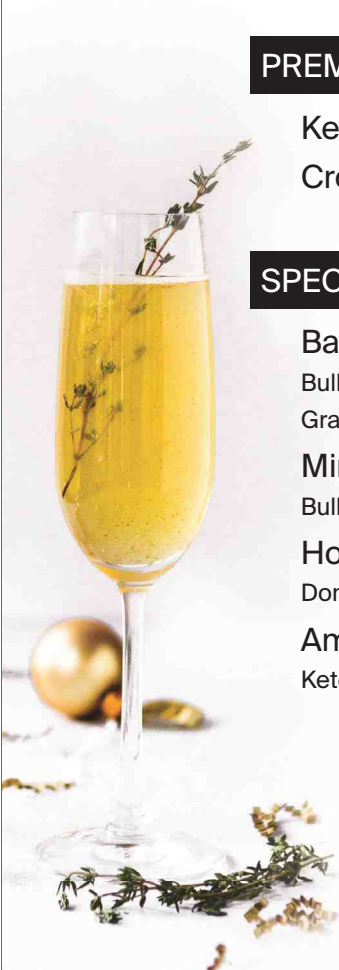
Don Julio Blanco Tequila | Lime | Orange Zest | Agave Nectar

American Thoroughbred

Ketel One Vodka | Fever Tree Ginger Beer | Fresh Lime

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WINE LIST

SPARKLING

Domaine Ste. Michelle Columbia Valley	\$44.00
Benvolio Prosecco Veneto Italy	\$52.00
Schramsberg Blanc De Noir North Coast	\$78.00
Louis Roederer Collection 243	\$104.00
Beau Joie Brut Épernay	\$105.00
Ruinart Blanc de Blancs	\$125.00
Veuve Clicquot Yellow Label	\$130.00
Möet and Chandon Imperial Brut	\$132.00
Möet and Chandon Imperial Rosé	\$165.00
Möet and Chandon Dom Pérignon	\$425.00
Louis Roederer Cristal	\$575.00

WHITE & ROSÉ

Kendall-Jackson Vintner's Reserve Chardonnay Sonoma	\$44.00
Matanzas Creek Sauvignon Blanc Sonoma	\$52.00
Conundrum White Blend California	\$52.00
Santa Margherita Pinot Grigio Venezia	\$56.00
Jean-Luc Colombo Rosé Provence	\$60.00
Gran Moraine Rosé Oregon	\$60.00
Sonoma-Cutrer Chardonnay Sonoma	\$60.00
Whispering Angel Rosé Provence	\$60.00
Cakebread Chardonnay Anderson Valley	\$96.00
Far Niente Chardonnay Napa	\$160.00

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WINE LIST



RED

Kendall-Jackson Vintner's Reserve	
Cabernet Sauvignon Sonoma	\$52.00
Terrazas de los Andes Malbec Mendoza	\$52.00
La Crema Pinot Noir Sonoma Coast	\$56.00
Stag's Leap Merlot Napa	\$64.00
Austin Hope Cabernet Sauvignon Paso Robles	\$85.00
The Prisoner Red Blend Napa	\$115.00
Cakebread Cabernet Sauvignon Napa	\$135.00
Caymus Cabernet Sauvignon Napa	\$195.00
Opus One Meritage Napa	\$645.00

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

For booking and additional
information, please call your
Event Sales Manager or
(626) 574-6400.

