



NORTHFIELD  
PARK  
R A C I N O

# CATERING MENU

2026





## **HERE, CULINARY EXCELLENCE IS ENTICING AND ENERGIZING**

Wow your guests with a dining experience that sends all their senses soaring. Our talented culinary team knows that every meal is an opportunity to impress, and we can work closely with you to customize menus that inspire in every way.

Whatever the event or occasion, let us help you take it next level at Northfield Park Racino.



## BREAKFAST

BREAKFAST BUFFETS ARE PRICED FOR 2 HOURS OF SERVICE



### **SIGNATURE CONTINENTAL** \$17 PER PERSON

Assorted Danishes  
Assorted Muffins  
Fresh Fruit Display

### **SIGNATURE DELUXE CONTINENTAL** \$19 PER PERSON

Fresh Fruit Display  
Cinnamon Rolls  
Assorted Danishes  
Assorted Muffins

### **SHOWTIME BUFFET** \$25.00 PER PERSON

Chilled Fruit Juices  
Fresh Fruit Display  
Sausage Links  
French Toast  
Home Fries  
Assorted Pastries

### **START YOUR DAY BREAKFAST** \$28.00 PER PERSON

Chilled Fruit Juices  
Fresh Fruit Display  
Assorted Cold Cereals  
Fruit Yogurt  
Applewood-Smoked Bacon  
Fluffy Scrambled Eggs  
Sausage Patties  
Buttermilk Biscuits, Country Gravy  
Assorted Pastries

### **ON THE GO BUFFET** \$30.00 PER PERSON

Fresh Fruit Bowl  
Breakfast Pastry Display  
Assorted Breakfast Sandwiches  
Fruit Yogurt  
Pancakes and Maple Syrup  
Hash Browns  
Fruit-Smothered Cheese Blintzes



# BEVERAGES



Fresh Brewed Coffee (Regular or Decaf)		\$45.00 /gallon
Hot Tea		\$20.00 /gallon
Fresh Lemonade		\$40.00 /gallon
Fresh Brewed Iced Tea		\$40.00 /gallon
Bottled Iced Tea*	\$4.00 /bottle	
Fruit Juices (Apple, Cranberry, Orange)	\$4.00 /bottle	\$40.00 /gallon
Individual Milks		\$4.00 /carton
Gatorade	\$5.00 /12 oz bottle	\$6.00 /20 oz bottle
Soda*	\$4.00 /can	\$6.00 /bottle
Energy Drinks (Red Bull/Rockstar)		\$6.00 /can
Fiji 500 ml		\$6.00 /bottle
Aquafina 20 oz		\$4.00 /bottle
Bottled Water 10 oz		\$3.00 /bottle

## BREAKFAST



### FROM THE BAKERY

price per dozen

Bagels and Cream Cheese	\$34.00
Croissants with Butter	\$34.00
Assorted Muffins	\$30.00
Cinnamon Rolls	\$34.00
Assorted Danishes & Pastries	\$34.00
Assorted Cheesecake	\$37.00
Mini Assorted Gourmet Brownies	\$37.00
Fudge Brownies	\$30.00
Fresh Baked Cookies	\$28.00
Brownies, Cookies, & Bars Display	\$30.00

### À LA CARTE

Whole Fresh Fruit	\$3.00 /piece
Assorted Granola Bars/ Energy Bars	\$3.00 /piece
Fruit Yogurt	\$4.00 each
Seasonal Sliced Fruit Tray	\$5.00 /person
Domestic and Imported	\$6.00 /person
Cheese and Cracker Tray	
Assorted Ice Cream Bars	\$4.50 each
Assorted Candy Bars	\$5.00 each
Individual Bag Potato Chips	\$4.00 each
& Pretzels	
Soft Pretzels with Mustard	\$5.00 each
Tortilla Chips and Salsa	\$5.00 /person
Mixed Nuts	\$6.00 /person
Gourmet Popcorn	\$5.00 /person

### UNIQUE & FUN OPTIONS

#### POPCORN & CANDY BAR \$14.00 /PERSON

Plain, pizza, and caramel & cheese combo popcorn served with various candy and dried fruit add-ins to make your very own unique creations.

#### YOGURT PARFAIT BAR \$12.00 /PERSON

Vanilla and strawberry yogurt served with granola and fresh fruit add-ins.



## LUNCH BUFFET

LUNCH BUFFETS ARE PRICED FOR 2 HOURS OF SERVICE



### **BOXED LUNCH \$25.00 /PERSON**

Boxed lunches come with a choice of chips, pasta salad, potato salad, jumbo carnival chocolate chip cookie, apple, banana or orange and granola bar.

### **DELI**

Turkey and Swiss or Ham and Cheddar with Lettuce and Tomato

### **VEGETARIAN WRAP**

Flour Tortilla with Grilled Veggies, Spring Mix and Boursin Cheese

### **HERO**

Ham and Salami with Provolone

### **GRILLED CHICKEN CAESAR WRAP**

Grilled Chicken Breast Tossed with Parmesan Cheese and Romaine Lettuce in Caesar Dressing

### **DELI BUFFET \$30.00 /PERSON**

Vegetable and Cabbage Slaw  
Housemade Tuna Salad  
Sliced Roast Beef  
Shaved Turkey Breast  
Sliced Ham  
Cheeses: Swiss, Pepper Jack, Cheddar  
Veggies: Tomato, Red Onion, Lettuce,  
Pickle Spears, Olives, Peppers  
Condiments: Mayo, Mustard, Ketchup, Hot Sauce  
Variety of Bread and Rolls  
Freshly Baked Cookies

### **ITALIAN LUNCHEON BUFFET \$34.00 /PERSON**

Caesar Salad with Garlic Croutons  
Antipasto Salad  
Meat and Cheese Lasagna  
Chicken Piccata  
Penne Shrimp Alfredo  
Italian Vegetable Blend  
Breaded Cheese Ravioli  
Breadsticks  
Marinara  
Tiramisu and Cheesecake

### **SOUTHERN BUFFET \$40.00 /PERSON**

Steakhouse Potato Salad  
Vegetable and Cabbage Slaw  
Tomato & Cucumber Salad  
Cajun-Tossed Peel & Eat Shrimp  
Crispy Fried Chicken  
Sliced Roast Beef  
Baked Mac and Cheese  
Fresh Rolls and Butter  
Mini Assorted Cheesecake  
Mini Red Velvet Cakes



RECEPTION

# RECEPTION

## HORS D'OEUVRES

Minimum order of 50 pieces per selection



### COLD

Shrimp Cocktail	\$4.75 each
Gorgonzola Bruschetta with Fuji Apple and Honey	\$4.50 each
Tomato Basil Bruschetta	\$4.00 each
Beef Tenderloin Crostini with Garlic Aoli	\$4.75 each
Smoked Salmon, Red Pepper Boursin Canapé	\$4.50 each
Sesame Seared Tuna on a Cucumber Bed	\$5.00 each
Asparagus Wrapped in Prosciutto and Drizzled with Balsamic Glaze	\$4.75 each
Antipasto Skewers	\$5.00 each

### HOT

Mini Chicken Wellington	\$4.50 each
Housemade Lump Crab Cakes and Creamy Remoulade	\$6.00 each
Mini Beef Wellingtons	\$5.00 each
Assorted Mini Quiche	\$4.25 each
Butterfly Shrimp with Cocktail Sauce	\$4.50 each
Mozzarella Sticks and Marinara	\$4.25 each
BBQ, Swedish or Italian-Style Meatballs	\$4.50 each
Chicken Fingers	\$4.50 each
Garlic Parmesan Wings	\$4.25 each
Buffalo or Plain Wings	\$4.25 each
Bacon-Wrapped Scallops	\$4.00 each
Parmesan Artichoke Rounds with Marinara	\$4.00 each
Pork Eggrolls	\$4.00 each
Breaded Jalapeño Cheddar Bites	\$4.25 each
Thai Peanut Satays	\$4.50 each
Chicken Pot Stickers	\$4.50 each
Coconut-Breaded Shrimp with Thai Chili Sauce	\$5.00 each
BBQ Pork Wings	\$4.25 each



## RECEPTION

Pick 4 items \$30.00 /person

Pick 6 items \$38.00 /person



### COLD

Shrimp Cocktail  
Gorgonzola Bruschetta  
with Fuji Apple and Honey  
Tomato Basil Bruschetta  
Beef Tenderloin Crostini  
with Garlic Aoli  
Smoked Salmon, Red Pepper Boursin Canapé  
Sesame Seared Tuna on a Cucumber Bed  
Asparagus Wrapped in Prosciutto and  
Drizzled with Balsamic Glaze  
Antipasto Skewers

### DESSERTS

Mini Red Velvet Cakes  
Mini Assorted Cheesecakes  
Pineapple Upside-Down Cakes  
Mini Tiramisu

### HOT

Mini Chicken Wellington  
Housemade Lump Crab Cakes  
and Creamy Remoulade  
Mini Beef Wellingtons  
Assorted Mini Quiche  
Butterfly Shrimp with Cocktail Sauce  
Mozzarella Sticks and Marinara  
BBQ, Swedish or Italian-Style Meatballs  
Chicken Fingers  
Garlic Parmesan Wings  
Buffalo or Plain Wings  
Bacon-Wrapped Scallops  
Parmesan Artichoke Rounds with Marinara  
Pork Eggrolls  
Breaded Jalapeño Cheddar Bites  
Thai Peanut Satays  
Chicken Pot Stickers  
Coconut-Breaded Shrimp with Thai Chili Sauce



# RECEPTION DISPLAYS

These displays are priced for 2 hours of service.



## ASSORTMENT OF GRILLED AND FRESH CRUDITÉ

\$105.00 serves 25

\$150.00 serves 50

## LOCAL, DOMESTIC AND IMPORTED CHEESE DISPLAY WITH CRACKERS

\$125.00 serves 25

\$175.00 serves 50

## CHARCUTERIE PLATTER

\$200.00 serves 25

\$275.00 serves 50

## SEAFOOD DISPLAY

*Fresh Seafood on Crushed Ice with Cocktail Sauce, Remoulade and Lemon Wedges*

Snow Crab Cocktail Claw	\$10.00 each
Jumbo Shrimp Cocktail	\$7.00 each
Oysters on the Half Shell	\$7.00 each
Cold-Water Lobster Tail	MP
Honey Oak-Smoked Salmon	\$155.00
Diced Eggs, Red Onion, Capers, Bagel Chips and English Water Crackers	



# CARVING STATIONS

Stations include appropriate condiments and fresh baked rolls.  
Carving stations are priced for 2 hours of service.

## Serves 50

Roasted Turkey Breast \$315.00  
with Cranberry Sauce and Pesto Mayo

Smoked Pit Ham \$315.00  
Served with Maple and Dijon Mustard

Seasoned New York Strip Loin \$685.00  
with Roasted Garlic Demi

Slow-Roasted Prime Rib \$625.00  
Served with Beef Au Jus and  
Horseradish Cream

## Serves 30

Herb-Rubbed Beef Tenderloin \$595.00  
Served with Béarnaise Sauce

## Serves 25

Baked Atlantic Salmon \$375.00  
with Lemon Caper Dill Sauce on the Side



## DINNER BUFFET

DINNER BUFFETS ARE PRICED FOR 2 HOURS OF SERVICE



### THE PICNIC BUFFET \$44.00 /PERSON

Penne Pasta Salad  
Sliced Watermelon  
Homestyle Coleslaw  
Chicken Salad and Tuna Salad  
Beer Bratwursts and All-Beef Hot Dogs  
Grilled Chicken Breasts and Hamburgers  
Garnishes and Condiments, Brioche Buns  
Redskin Potatoes  
Mini Cheesecakes, Mini Brownies  
and Triple Chocolate Mousse

### TOP SHELF BUFFET \$52.00 /PERSON

Rustic Chicken Soup  
Tossed Salad with Ranch and Italian Dressing  
Fresh Seasonal Fruit Display  
Prime Rib with Beef Au Jus and  
Fresh Horseradish Cream  
Baked Salmon with Lemon Butter  
Chicken Caprese  
Oven-Roasted Potatoes  
Chef's Choice Vegetable Blend  
Fresh Baked Rolls and Butter  
Chef's Selection of Plated Desserts

### SEAFOOD BUFFET \$56.00 /PERSON

Shrimp Cocktail on an Ice Bed  
New England Clam Chowder  
Tossed Salad with Ranch or Italian Dressing  
Potato Salad  
Fresh Seasonal Fruit Display  
Prime Rib Carved by Chef with  
Horseradish Cream and Au Jus  
Mahi-Mahi Topped with Pineapple Salsa  
Butterfly Fried Shrimp  
Breaded Haddock with Tartar Sauce  
Steamed Clams and Mussels  
Fried Calamari with Thai Chili Sauce  
Roasted Garlic Parmesan Potatoes  
Mixed Vegetables  
Rolls and Butter  
Chef's Selection of Plated Desserts



# DINNER BUFFET *cont'd*

DINNER BUFFETS ARE PRICED FOR 2 HOURS OF SERVICE



## PREMIER BUFFET \$58.00 /PERSON

- Fresh Vegetables with Hummus and Dill Dip
- Crispy Chicken Strips with Ranch and BBQ Dipping Sauces
- Carved Prime Rib
- Sliced Baked Pit Ham
- Loaded Potato Skins with Sour Cream
- Pork Egg Rolls with Sweet & Sour Sauce
- BBQ Meatballs
- Lump Crab Cakes with Remoulade
- Shrimp Hush Puppies and Cocktail Sauce
- Assorted Mini Quiche
- Chef's Selection of Plated Desserts

## CLASSIC BUFFET \$57.00 /PERSON

- Roasted Corn and Black Bean
- Salad with Spanish Dressing
- Traditional Tossed Salad with Ranch and Italian Dressings
- Chicken and Cheese Enchiladas
- Seasoned Beef and Chicken Fajitas
- Sautéed Peppers and Onions
- Beef and Bean Burritos
- Steamed Pork Tamales
- Mexican Refried Beans
- Cilantro Lime Rice
- Rice Pudding, Cobbler, Sweet Pound Cake

## ICON BUFFET \$75.00 /PERSON

- Antipasto Salad
- Heirloom Tomato Salad
- Italian Wedding Soup
- Meat and Cheese Lasagna
- Breaded Cheese Ravioli with Marinara
- Chicken Parmesan
- Veal Marsala with Wild Mushrooms
- Mild Italian Sausage and Peppers
- Linguine with White Clam Sauce
- Spaghetti and Meatballs
- Sautéed Italian Vegetables
- Garlic Bread
- Tiramisu and Italian Cream Cake



# DINNER BUFFET *cont'd*

DINNER BUFFETS ARE PRICED FOR 2 HOURS OF SERVICE



## ELITE BUFFET \$70.00 /PERSON

- Assorted Petite Vegetables with Boursin
- Fresh Fruit Display
- Local, Domestic and Imported Cheese with Cracker Platter
- Antipasto Skewers
- Lump Crab Cakes with Remoulade
- Bacon-Wrapped Scallops
- Carved Strip Steak with Roasted Garlic Demi
- Lemon Caper Salmon
- Lobster Ravioli in Lobster Cream Sauce
- Assorted Cheesecakes, Brownies, Cakes and Pies

## LEGACY BUFFET \$75.00 /PERSON

- Antipasto Salad
- Heirloom Tomato Salad
- Italian Wedding Soup
- Meat and Cheese Lasagna
- Breaded Cheese Ravioli with Marinara
- Chicken Parmesan
- Veal Marsala with Wild Mushrooms
- Mild Italian Sausage and Peppers
- Linguine with White Clam Sauce
- Spaghetti and Meatballs
- Sautéed Italian Vegetables
- Garlic Bread
- Tiramisu and Italian Cream Cake



## BAR

**Price per guest:** 30 Guest minimum

**2 Tokens for:** Double shots, Long Island Iced Tea, Martini and Manhattan

### **PREFERRED BAR** \$9.00 /TOKEN

- Jim Beam
- Bacardí Silver
- Jose Cuervo Gold
- Dewar's White Label
- Domestic Beer
- House Mocktail
- House Seltzer
- House Wines
- Baileys Irish Cream
- Christian Brothers
- Beefeater
- Smirnoff
- Triple Sec
- Three Olives

### **PREMIUM BAR** \$12.00 /TOKEN

*Includes Preferred Bar items*

- Jack Daniel's
- Crown Royal Blend
- Chivas Regal
- Stoli
- Tanqueray
- Captain Morgan
- Jose Cuervo 1800
- Domestic and Imported Beers
- House Mocktail
- House Seltzer
- House Wines
- Kahlúa
- Baileys Irish Cream
- Courvoisier VS
- Titos
- Buffalo Trace
- Woodforel Reserve
- Ketel One
- Hendricks

### **ELITE BAR** \$14.00 /TOKEN

*Includes Preferred + Premium Bar items*

- Bombay Sapphire
- Grey Goose
- Patrón
- Macallan 12-Year
- Jack Daniel's Single Barrel
- Kahlúa
- Baileys Irish Cream
- Amaretto Disaronno
- Domestic and Imported Beers
- House Wines
- Peach Schnapps
- Grand Marnier
- Jägermeister
- Hennessy
- House Seltzer
- House Mocktail
- Don Juice
- Casamiges Silver



## BAR *cont'd*

**Price per guest:** 30 Guest minimum

**2 Tokens for:** Double shots, Long Island Iced Tea, Martini and Manhattan

### FULL BAR \$15.00 / TOKEN

1800 Silver

Absolut

All Wines Available

Amaretto

Bacardí

Baileys Irish Cream

Beefeater

Bombay Sapphire

Canadian Club

Captain Morgan

Chivas Regal

Christian Brothers

CÎROC

Courvoisier VS

Crown Royal

Crown Royal Apple

Dewar's

Domestic Beer

Fireball

Grand Marnier

Grey Goose

Hennessy VS

House Mocktail

House Seltzer

Imported Beer

Jack Daniel's Single Barrel

Jack Daniel's

Jägermeister

Jim Beam

Jose Cuervo

Johnnie Walker Red Label

Kahlúa

Ketel One

Macallan 12-Year

Patrón Añejo

Patrón Silver

Peach Schnapps

Sailor Jerry

Seagram's 7

Smirnoff

Stoli

Tanqueray

Tito's Handmade

Triple Sec



## **BAR** *cont'd* BY THE HOUR / OPEN BAR

### **PREFERRED BAR** \$18.00 /PERSON *Each Additional Hour \$14.00 /person*

- Seagram's 7
- Jim Beam
- Bacardí Silver
- Jose Cuervo Gold
- Dewar's White Label
- Domestic Beer
- House Mocktail
- House Seltzer
- House Wines
- Baileys Irish Cream
- Christian Brothers
- Beefeater
- Smirnoff
- Triple Sec

### **PREMIUM BAR** *Includes Preferred Bar items* \$20.00 /person *Each Additional Hour \$17.00 /person*

- Jack Daniel's
- Crown Royal Blend
- Chivas Regal
- Stoli
- Tanqueray
- Captain Morgan
- Jose Cuervo 1800
- Domestic and Imported Beers
- House Wines
- Kahlúa
- Baileys Irish Cream
- Courvoisier VS
- House Mocktail
- House Seltzer

### **ELITE BAR** *Includes Preferred + Premium Bar items* \$25.00 /person *Each Additional Hour \$21.00 /person*

- Bombay Sapphire
- Grey Goose
- Patrón
- Sailor Jerry
- Macallan 12-Year
- Jack Daniel's Single Barrel
- Kahlúa
- Baileys Irish Cream
- Amaretto Disaronno
- Domestic and Imported Beers
- House Mocktail
- House Seltzer
- House Wines
- Peach Schnapps
- Grand Marnier
- Jägermeister

*Bartender required: \$50.00 for 50 guests or more and \$100.00 for 100 guests or more for two-hour service intervals.*

*Cocktail/bar prices are based on a minimum of 30 guests or two hour intervals.*

*Brand selections not guaranteed and may change without notice.*



## **BAR** *cont'd* BY THE HOUR / OPEN BAR



### **FULL BAR \$30.00 /PERSON** *Each Additional Hour \$25.00 /person*

1800 Silver  
Absolut  
All Wines Available  
Amaretto  
Bacardí  
Baileys Irish Cream  
Beefeater  
Bombay Sapphire  
Canadian Club  
Captain Morgan  
Chivas Regal  
Christian Brothers  
CÎROC  
Courvoisier VS  
Crown Royal  
Crown Royal Apple

Dewar's  
Domestic Beer  
Fireball  
Grand Marnier  
Grey Goose  
House Mocktail  
House Seltzer  
Hennessy VS  
Imported Beer  
Jack Daniel's Single Barrel  
Jack Daniel's  
Jägermeister  
Jim Beam  
Jose Cuervo  
Johnnie Walker Red Label  
Kahlúa

Ketel One  
Macallan 12-Year  
Patrón Añejo  
Patrón Silver  
Peach Schnapps  
Sailor Jerry  
Seagram's 7  
Smirnoff  
Stoli  
Tanqueray  
Tito's Handmade  
Triple Sec

*Bartender required: \$50.00 for 50 guests or more and \$100.00 for 100 guests or more for two-hour service intervals.*

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