

Thank you for choosing Raceway Park your entertainment. Since the summer of 1965 “E-town” as it is known to many racers and fans alike, hosts a variety of both motorsport and non-motorsport events during a season that lasts from late February through Late November. Whether you’re interested in NHRA Championship Drag Racing, Family Fun Thrill Shows, AMA Motocross, or any of the many action-packed events Raceway Park hosts, there is sure to be something for everyone. On the following pages, you will find our full catering menu.

Thank you for being our guest today and enjoy the races!

Hospitality

Raceway Park is happy to host any and all of your Hospitality needs. Whether it is a party for family and friends or a corporate Team building event, the E~Town Catering staff will help to make it a memorable occasion.

Pit Side Racer Hospitality

Raceway Park proudly presents PIT Side Hospitality, available for 10 or 100! Let our executive Chef Rob Klingebiel customize your culinary delights! Please contact Kim Beyer at KBeyerRP@aol.com or 732.446.7800 for more information and to place your order!

**Corporate Hospitality Packages: Tents, tables, chairs, linens etc...
Also available upon request**

Snacks

Fresh Salsa & Tri Colored Tortillas

**Fresh summer tomato salsa wit a hint of jalapeno and cilantro served
with Tri Colored nacho chips \$15.00**

Popcorn, Potato Chips or Pretzels by the basket

Choose one Basket of either Kettle Popcorn, Potato Chips* or Pretzels \$8.00

Onion dip on the side *\$10.00 additional

Appetizers

Chicken Tenders

Served with A Honey Mustard Sauce

Mozzarella Sticks

Served with our Chef's Famous Fresh Homemade Marinara Sauce

Pigs in a Blanket

Served with yellow mustard

***Jumbo Shrimp Cocktail**

Served with cocktail sauce

Antipasto Platter

**A fresh selection of roasted peppers, proscuitto
ham, Genoa salami, olives, artichoke hearts, imported
fresh mozzarella cheese & sharp Provolone Cheese**

Fresh Mozzarella & Summer Tomatoes

Served with Basil & x.v.o.o

Fresh Summer Tomato Bruschetta

Served with Garlic Toast

Chicken Wings

Served two Ways: Sweet BBQ or Traditional Buffalo Style

Sweet BBQ

**Tossed in a honey buffalo sauce and served with
bleu cheese dressing & celery**

Or

Traditional Buffalo Style

**Tossed in a HOT Buffalo sauce and served with
bleu cheese dressing & celery**

Mini Chicken Quesadilla's

Served with a side of salsa

Swedish Meatballs

Tender meatballs with sweet caramelized onions in a delectable brown sauce

Sirloin Teriyaki Skewers

**Tender Sirloin Skewers marinated in Teriyaki
and grilled to perfection**

All Appetizers served in half trays for 8-12 people

\$45.00 Per Tray

THE RACEWAY DELI

“Straight from Brooklyn”

4 ft. Classic Italian Sub:

Salami, Capicola, Ham, Provolone, Tomatoes, Lettuce, Onion, and Seasonings, on a freshly baked Brick Oven Roll~ Served with Condiments on the side
\$125.00

4ft. All American Sub:

Turkey, Ham, and American Cheese with Lettuce, Tomatoes, Onion, and Seasonings, Oil & Vinegar on a freshly baked Brick Oven Roll ~ Served with Condiments on the side
\$110.00

Platter of Assorted Specialty Sandwiches and Wraps

Served with Premium Meats and cheeses beautifully arranged on a platter, including: Ham & Swiss; Turkey& Provolone; Roast Beef & American; Chicken, Mozzarella & Roasted Peppers; Tuna and Chicken salad- an Excellent way to satisfy the tastes of all of your guests!
\$110.00

Condiments

**Sliced Deli Pickles, Ruffle Potato Chips,
Gulden's Brown Mustard & Hellmann's Mayonnaise, Extra Virgin Olive Oil & Vinegar**

Very Delicious Side Dishes

Serves 8-10

\$20.00

**Red Bliss Potato Salad
Macaroni Salad
Pasta Salad
Ruffled Potato Chips**

Raceway Feasts

**Choose from the following menu items to create
the best meal for your guests.**

Priced at \$26.95 per person

The Godfather

Served with fresh Italian bread & butter

Choose 1:

**Antipasto Platter or Fresh Mozzarella &
Summer Tomato & Basil Salad**

Choose 1:

**Ceasar Salad or Mixed Greens with dried cranberries, Walnuts,
Gorgonzola Cheese in a Balsamic Vinegarette**

Choose 2:

**Chicken Parmigiana, Marsala or Franchise, Italian Sausage & Peppers,
Grandma's Meatballs, or Pepper Steak**

Choose 2:

**Penne a la Vodka, Baked Ziti, Penne with Fresh Homemade Marinara Sauce,
Eggplant Rollatini or Stuffed Shells**

Dessert

**Please see page 1 for our
Delicious Selection of Specialty Desserts
Available at an additional charge**

Or

The American BBQ Pit

**Served with Deli Pickles, Lettuce, Tomato, Onions, Cheese & condiments
including Ketchup, mayonnaise, and BBQ Sauce**

Choose 1:

**Mixed Greens or Fresh Mozzarella &
Summer Tomato & Basil Salad**

**For Starters:
Certified Angus Beef Hamburgers
and Sabrett Hot Dogs**

**Choose 1:
Honey Dipped Southern Fried Chicken, Buffalo Chicken Wings,
Grilled chicken Breast or Pulled pork Sandwiches**

**Choose 1:
Homemade Macaroni and Cheese or Baked Beans**

**Choose 1:
Sirloin Teriyaki Skewers or BBQ Shrimp on Skewers**

Fresh Sliced Watermelon

**Dessert
Please see page 1 for our
Delicious Selection of Specialty Desserts
Available at an additional charge**

HOT BUFFET ENTREES

**All Buffet meals will be served by half tray with your choice of roasted or mashed potatoes, & mixed vegetables, garden salad & dinner rolls
8-10 people**

\$46.50 per half tray

Chicken Marsala

**Sautéed chicken breast with mushrooms
in a sweet marsala brown sauce**

Chicken Francaise

**Chicken breast lightly egg battered and sautéed
in a lemon butterwhite wine sauce**

Chicken Parmesan

**Breaded chicken breast topped with marinara sauce &
melted mozzarella cheese**

Swedish Meatballs

Tender meatballs with sweet caramelized onion sautéed in delicious brown sauce

Sweet PREMIO Italian Sausage & Peppers

**Sautéed onions and peppers, with sweet italian sausage & garlic
in a tomato basil sauce**

Eggplant Rollatini

**Thinly sliced eggplant, breaded and stuffed with herbed ricotta
cheese & garlic in a roasted tomato sauce**

Baked Ziti

**Ziti pasta baked with ricotta cheese, tomato sauce & herbs
and topped with melted mozzarella cheese**

Penne ala Vodka

**A pink creamy vodka sauce with sautéed tomatoes, garlic,
Onions & prosciutto ham & tossed with penne pasta**

Stuffed Shells

Served with our Chef's Famous Fresh Homemade Marinara Sauce

Grandmas Homemade Italian Meatballs

Served with our Chef's Famous Fresh Homemade Marinara Sauce

Pepper Steak

**Thinly sliced sirloin sautéed with peppers, onions & garlic in a
cracked black peppercorn soy demi-glaze served with white rice**

BBQ Pulled Pork

Slow roasted in a southern tangy bbq sauce

Honey Dipped Southern Fried Chicken

Traditional Southern Fried Chicken, a delicious choice

Shrimp on the Barbie

**Jumbo Shrimp skewers marinated in a light
BBQ sauce and grilled to perfection**

Steak Skewers

**Tender Sirloin Skewers marinated in Teriyaki
and grilled to perfection**

JR.DRAGSTER MENU

Served by 1/4 tray \$ 25.00

Serves 8-10 Children

JR. Macaroni and Cheese

JR. Chicken Fingers

JR. Mozzarella Sticks with Marinara Sauce

JR. Pigs in a Blanket

JR. Penne Pasta with Marinara Sauce or Butter

SPECIALTY DESSERT MENU

Assorted Cup Cakes

Red Velvet, Vanilla, Chocolate

Serves 25 persons

\$49.95 Per Tray

Assorted Cookie Platter

Serves 8-10

\$40.00

Chocolate chip, Oatmeal, Sugar Cookies

Serves 8-10

\$40.00

Assorted Brownie Platter

Blondie's, double fudge & Chocolate Chip

Serves 8-10

\$40.00

Assorted Cookie & Brownie Platter

**Serves 8-10
\$40.00**

**Half Sheet Cakes Vanilla or Chocolate
filled with Vanilla or chocolate pudding
or Strawberry filling*
\$49.00 per cake**

COLD BEVERAGES

**Assorted Pepsi Products
20 oz bottles
Pepsi • Diet Pepsi • Sierra Mist**

\$39.50 per case

**Aquafina Water
20 oz bottles**

\$34.00 per case

**Assorted Gatorade Products
20oz bottles**

\$39.50 per case

Alcoholic Beverages

Budweiser • Bud Light • Heineken • Heineken Light

**Domestic \$50.00 per case
Imported \$65.00 per case**

Red Wine

Charles Mondavi Cabernet or Yellowtail Merlot

\$25.00 750ml. Bottle

White Wine

Charles Mondavi Chardonnay or Fisheye Pinot Grigio (logo)

\$25.00 750ml. Bottle

CONTINENTAL BREAKFAST

Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea's

\$ 2.95 Per Person, 3 hour Service time

Fresh Brewed Coffee

Decaffeinated Coffee & Lipton Hot Tea

Assorted Danish, Muffins, and Bagels

Served with Cream Cheese, Butter and Fruit Jelly

Cereals & Milk

Individual Assorted Cereals with 2% Milk or Whole Milk

Assorted Juices

Orange, Cranberry and Apple

\$10.95 per person

Quarter Mile Breakfast

Fresh Brewed Coffee, Decaffeinated Coffee & Lipton Hot Tea

Assorted Danish, Muffins, and Bagels

Served with Cream Cheese, Butter and Fruit Jelly

Assorted Juices

Orange, Cranberry and Apple

French Toast

Cinnamon French Toast with Maple Syrup

Country Style Omelet

Sausage, Bacon, Tomatoes, Peppers, Onions & Potatoes

**or Fresh Scrambled Eggs or Homemade Quiche
(Spinach & Cheese or Ham & Cheese)**

Home Fried Potatoes

Peppers & Onions

**Crispy Hickory Smoked Bacon or
Sausage Links**

**Individual assorted cereals with
2% milk or whole milk**

\$14.95 per person

All menu items subject to 7% NJ Sales Tax +18% Gratuity