



10000 Yankee Street / Centerville, OH 45458
937.438.3585 / www.yankeetrace.org

Breakfast

Continental

freshly baked assorted muffins, danish,
fruit bread, butter and jellies, assorted
juices, freshly brewed coffee and
assorted herbal teas 8.75
(add Fresh Fruit for 2.00 each)

Coffee and Donuts

freshly brewed coffee and donuts 4.25

Early Riser Buffet

seasonal fresh fruit salad, danish,
scrambled eggs, biscuits and gravy,
bacon, sausage, fried potatoes,
orange juice and freshly brewed coffee 15.50
(30 guests required)

Plated Breakfast

scrambled eggs, bacon,
fried potatoes, fresh fruit, orange juice
and freshly brewed coffee 12.95
(30 guests required)

Breaks / Snacks

Pretzels or Potato Chips	(per 2 lb.)	18.95
Party Mix	(per 2 lb.)	20.95
Tortilla Chips and Salsa	(per 2 lb.)	20.95
Chocolate Chip Cookies	(per doz.)	12.00
Brownies	(per doz.)	14.00
Mixed Nuts	(per 2 lb.)	29.95

Prices do not include 21% service charge or state and local taxes.

Lunch

Lunch items include freshly brewed coffee, tea and soft drink.

Chicken and Caesar Salad

roasted breast of chicken over classic caesar salad 14.50

Pineapple Chicken Salad

pineapple boat filled with chicken salad, served with honey dew, cantaloupe, pineapple and seasonal fruit 15.25

Chicago Salad

marinated top sirloin steak on caesar salad 14.50

Tuscany Chicken

breast of chicken stuffed with prosciutto and mozzarella served with rolls, house or caesar salad and chef's selection of seasonal vegetable 15.50

Portobello Mushroom

stuffed with spinach and roasted red bell peppers served with rolls, house or caesar salad and chef's selection of seasonal vegetable 15.50

Chicken Parmesan

topped with marinara sauce and mozzarella cheese served with rolls, house or caesar salad and chef's selection of seasonal vegetable 15.50

Soup and Salad

cup of soup of the day and half sandwich served with potato chips and pickle 11.75

Buffets

Clubhouse Buffet

hamburgers and chicken, baked beans, potato salad, tossed salad with choice of two dressings, cookies and brownies includes freshly brewed coffee, tea, and soft drink 16.75

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Yankee Buffet

Vintage Buffet is served with choice of one salad, two entrees, selection of one seasonal vegetable and starch, rolls, coffee, tea and soft drink. (minimum 20 guests)

Heritage Buffet is served with choice of two salads, three entrees, selection of one seasonal vegetable and starch, rolls, coffee, tea and soft drink. (minimum 20 guests)

Salads

Caesar Tossed	Garden Greens	7 layer Salad
Vegetable Pasta	Spinach Salad	Soup du jour
Potato Salad	Greek Salad	Seasonal Fruit

Entrees

Salmon with Dill Sauce	Roast Turkey with Pan Gravy
Haddock with Apricot Horseradish Glaze	Smoked Pit Ham with Brown Sugar Glaze
Tilapia with Fruit Salsa	Roast Pork Loin with Rosemary-Demi Sauce
Pecan Crusted Chicken with Bourbon Glaze	Sliced Sirloin of Beef au jus
Jerk Chicken with Orange Glaze	Prime Rib (add 3.00 per person)
Chicken with Sun-dried Tomato Sauce	(add a carver attendant for 50.00)
Chicken Marsala	English Cut House Filet with Oriental Sauce
Breast of Chicken Supreme	Classic Pasta Primavera
Chicken Parmesan	Stuffed Portobello Mushroom
	Choice of <i>Vegetarian</i> or <i>Meat</i> Lasagna

Sides

Starch	Vegetable
Red Skin Mashed Potatoes	Summer Medley
Rosemary Garlic Red Skin Potatoes	California Medley
House Rice	Green Beans Almandine
Twice Baked Potatoes	Asparagus, Onion, and Peppers
Roasted Fingerling Potatoes	Broccoli and Red Peppers
Loaded Mashed Potatoes	Green Beans with Bacon and Caramelized Onions

includes freshly brewed coffee, tea, and soft drink

Vintage 29.00

Heritage 33.00

If guest count falls below minimum, an additional 3.00 service charge per person will be added.

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Italian Hot Buffet

(minimum 20 guests required)

caesar salad, garlic rolls, fettuccine and penne pastas,
marinara and alfredo sauces, grilled chicken and
italian meatballs in marinara sauce, cannolis and tiramisu,
freshly brewed coffee, tea and soft drink 23.50

Primo Italian Buffet

(minimum 20 guests required)

caesar salad, antipasto salad, garlic rolls, fettuccine and penne pastas,
marinara and alfredo sauces, choice of vegetarian or
meat lasagna, grilled chicken and italian meatballs in marinara sauce,
cannolis and tiramisu, freshly brewed coffee, tea and soft drink 25.00

Fajita Buffet

(minimum 20 guests required)

mexican salad, fruit salad, chicken and beef, sauteed onions and peppers, shredded cheese,
diced tomatoes, shredded lettuce, flour tortillas, chipotle ranch dressing, sour cream, salsa,
cookies and brownies, freshly brewed coffee, tea and soft drink 22.25

American Buffet

(minimum 20 guests required)

choice of three meats and two sides, served with assorted breads, cheese, cookies and brownies

Meats

Ham
Chicken Salad

Turkey

Roast Beef
Tuna Salad

Sides

Potato Chips
Coleslaw

Potato Salad
Tossed Salad

Fruit Salad
Caesar Salad

Pasta Salad
Spinach Salad

Lettuce, Tomato, Onions and the Traditional Condiments,
freshly brewed coffee, tea and soft drink 19.50

If guest count falls below minimums on above buffets, an additional 3.00
service charge per person will be added.

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Assorted Platter of Wraps

Includes freshly brewed coffee, tea and soft drink.

Chicken BLT Wrap - chicken, lettuce, tomato, and bacon with bacon ranch dressing wrapped in a flour tortilla

California Wrap - turkey, monterey jack, tomato, lettuce and avocado in a wrap with cucumber ranch

Mediterranean Wrap - chicken and pepperoncini with lettuce, tomato, feta and olive salad rolled in a wrap

Buffalo Chicken Wrap - grilled chicken tossed in buffalo sauce with bleu cheese, lettuce and tomato in a wrap

Asian Wrap - grilled chicken and asian vegetables tossed in a lite teriyaki glaze in a wrap

(All Wraps Come With Potato Chips & Fruit)

15.25

Hors D' oeuvres

Hot

Spring Rolls with dipping sauce	(25 pieces)	51.70
Meatballs with choice of sauce - Swedish, BBQ or Italian	(25 pieces)	32.45
Cheddar Cheese Puffs	(25 pieces)	52.80
Jalapeno Poppers (cheddar or cream cheese)	(25 pieces)	35.20
Phyllo Triangles stuffed with spinach & feta	(25 pieces)	49.50
Chicken Skewers with choice of sauce - teriyaki glaze	(25 pieces)	49.50
Stuffed Mushrooms with pork sausage stuffing	(25 pieces)	52.80
Coconut Fried Shrimp	(25 pieces)	64.90
Water Chestnuts Wrapped in Bacon	(25 pieces)	43.45
Mini Quiche Lorraine	(25 pieces)	49.50
Mini Crab Cakes	(25 pieces)	74.80
Vegetable Samosa	(25 pieces)	52.80
Mini Beef Wellington	(25 pieces)	71.50
Savannah Kabobs	(25 pieces)	74.80
Crab Rangoon	(25 pieces)	52.80
Pot Stickers	(25 pieces)	42.90
Pecan Chicken Tenders	(25 pieces)	58.30

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Cold

Asparagus Wrapped in Prosciutto	(25 pieces)	63.80
Beef and Horseradish Pinwheels	(25 pieces)	49.50
Assorted Finger Sandwiches	(25 pieces)	40.70
Gulf Shrimp with Cocktail Sauce	(25 pieces)	71.50
Bruschetta	(25 pieces)	42.90

Carving Stations

Beef Tenderloin

served with silver dollar rolls and appropriate condiments 300.00
(serves approx. 40 people)
(add a carver attendant for 50.00)

Roasted Turkey

served with silver dollar rolls and appropriate condiments 200.00
(serves approx. 40 people)
(add a carver attendant for 50.00)

Displays and Platters

Domestic and International Cheese Display

served with crackers and fresh fruit garnish 3.75 per person
(minimum 30 people)

Cheese Tray

served with crackers and fresh fruit garnish 3.25 per person
(minimum 30 people)

Fresh Fruit Tray

sliced fresh seasonal fruit 3.25 per person
(minimum 30 people)

Seasonal Vegetable Tray

ranch style dipping sauce 3.25 per person
(minimum 30 people)

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Dinner

Dinner entrees are served with rolls, house, spinach, greek or caesar salad, selection of seasonal vegetable, appropriate potato or rice, coffee, tea and soft drink.

Poultry

Breast of Chicken Supreme

rich chicken velouté with mushrooms,
green onions and red peppers 25.50

Breast of Chicken with Sundried Tomato Sauce

chicken with a cream sauce flavored with
sun-dried tomatoes and basil 25.50

Crusted Breast of Chicken Stuffed

with prosciutto, spinach, basil and garlic 25.50

Breast of Chicken Picatta

with chicken stock, lemon and capers 25.50

Breast of Chicken Marsala

demi sauce with marsala wine and mushrooms 25.50

Beef

Filet Mignon

8oz steak 36.00

Sirloin Medallions

four 2oz sirloin medallions 27.00

Roast Sliced Tenderloin of Beef

30.00

House Sirloin

8oz house sirloin 28.00

Petite House Sirloin

6oz house sirloin 24.00

Above selections served with choice of Bordelaise or Béarnaise

Roast Prime Rib of Beef

slow roasted for tenderness 29.50

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Seafood

Fillet of Haddock

served with choice of parmesan crust or
apricot horseradish glaze 25.50

Broiled Salmon

served with of choice of béarnaise
sauce, herb butter or stuffed with
gouda and spinach 28.50

Baked Tilapia

served with mango fruit salsa 25.50

Combinations

Four ounce filet mignon of Beef with Three Shrimp

house sirloin and shrimp topped with scampi butter 31.00

Four ounce filet mignon of Beef with Salmon

served with béarnaise sauce **or** roasted garlic herb butter 31.50

Four ounce filet mignon of Beef with Herbed Chicken

served with choron or marsala sauce 31.00

Parmesan Herbed Chicken and Salmon

served with hollandaise sauce 29.50

House Sirloin Steak and Chicken

served with rosemary demi sauce 29.00

House Sirloin Steak and Salmon

served with bernaise sauce 30.50

House Sirloin Steak and Tilapia

served with roasted garlic herb butter 29.50

Dressing Selections

Honey Vinaigrette Ranch Honey Dijon
Blue Cheese French Italian

Desserts

Ice Cream 2.50 / Sorbet 3.25 / Chocolate Mousse Cake 3.95 / Tiramisu 4.75

Cheesecake with Fresh Strawberry Sauce 4.25 / Fudge Nut Ball 4.25

Bread Pudding with Vanilla Ice Cream and Bourbon Sauce 4.50

Mini Dessert Station 5.95

Brownie w/Mousse, Cheesecake Squares & Chocolate Dipped Strawberries
(three pieces per person)

Special Desserts Available Upon Request

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Beverage Service

Favorites

Coffee / Herbal Teas <i>(per person)</i>	2.00
Assorted Bottled Soft Drinks <i>(per bottle)</i>	2.50

Call Brands

Jim Beam
 Seagrams 7
 Dewars
 Beefeaters
 Smirnoff
 Bacardi
 Cuervo Gold

Premium Brands

Jack Daniels
 Seagrams VO
 Chivas
 Tanguray
 Buckeye
 Captain Morgans
 Cuervo 1800

Top Shelf Brands

Makers Mark
 Crown Royal
 Glen Livet
 Bombay Sapphire
 Grey Goose
 Mount Gay
 Patron Silver

Special Beverages

Champagne (per bottle) 24.95

Bar Service Options

- ◆ 1 - 5 Hour Open Bar
 (priced per person, must be consecutive hours and served with house wines)
- ◆ Cash Bar
- ◆ Host Bar by the Drink

Host / Cash Bars:	<u>Cocktails</u>	<u>Beer</u>	<u>Wine</u>	<u>Soda</u>
Call Brands	8.00	3.75	7.50	2.50
Premium Brands	9.00	4.25		
Top Brands	10.00			

Open Bar:	<u>1 Hour</u>	<u>Second & Third Hour</u>	<u>Each Additional Hour</u>
Call Brands	10.00	5.75 each	4.50 each
Premium Brands	11.00	6.25 each	5.00 each
Top Brands	12.00	7.00 each	5.75 each
Beer & House Wine Package	8.00	5.25 each	4.00 each

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