

POCONO *Raceway*

Chalet Village Menu 2018

WELCOME

Mountain Concessions and Pocono Raceway welcome you and your guests to an exciting race weekend. We have put together this menu of selections to enhance your experience. This menu contains valuable information in planning your hospitality activities in Chalet Village. We know that “one size doesn’t fit all”, so we have designed this menu to accommodate your individual tastes and needs.

TABLE OF CONTENTS

Welcome.....	1
Breakfast.....	2
Breakfast A la Carte.....	3
Appetizers.....	4
Snacks.....	5
Lunch.....	6-8
Beverages.....	9
General Information.....	10
Order Form.....	11-12
Client Catering Agreement.....	13



A close-up photograph of a golden-brown, flaky pastry filled with a mixture of fresh raspberries and blueberries. The berries are visible through the cracks in the crust, and the overall image is slightly blurred to create a soft, appetizing effect.

Breakfast

Menu

Continental Breakfast

An assortment of fresh breakfast pastries
Fresh brewed coffee service served with
standard accompaniments
Orange juice and bottled water

Additional Breakfast Options

Fresh Cut Fruit

A blend of fresh-sliced cantaloupe,
honeydew melon, pineapple, and
seedless red grapes

Breakfast Cereal and Milk

An assortment of General Mills
breakfast cereals served with fresh
2% milk

Fresh Brewed Coffee Service

Fresh brewed coffee served with
standard accompaniments

Breakfast

A la Carte

- Coffee, Decaf, & Tea Service
- Bagels w/ Cream Cheese
- Yogurt w/ Ass't. Toppings
- Assorted Juice
- Donuts
- Danish
- Muffins
- Bacon
- Sausage
- Biscuits
- French Toast
- Hash Brown
- Scrambled Eggs
- Whole Fresh Fruit

Have it
**Your
Way!**

A close-up, vertical photograph of several buffalo wings. The wings are coated in a thick, orange-red sauce and are piled together. The background is dark and out of focus.

Appetizer

Menu

Charcuterie and Cheese

A selection of thinly sliced capicola, genoa salami, and prosciutto served with aged cheddar, creamy Swiss, dry jack cheese with an assortment of gourmet crackers.

Spicy Buffalo Wings

Crispy fried bone-in chicken wings tossed with tangy buffalo sauce, served with celery sticks and ranch dressing.

Tex Mex Trio

Roasted chipotle salsa, fresh cut Pico de Gallo, spicy guacamole served with fresh fried tortilla chips.

Crudit  of Fresh Vegetables

An assortment of fresh carrots, cherry tomatoes, celery and broccoli florets served with a buttermilk dressing for dipping.

Loaded Bacon Cheddar Dip & Roasted Red Pepper Hummus

A creamy blend of sour cream, roasted garlic, caramelized onions, crispy bacon and sharp cheddar cheese. Served with red pepper hummus, fresh fried tortilla chips and crispy pretzels.

Snack

Menu

Fresh Fried Pork Rinds

Crispy pork rinds, fresh fried and tossed with sweet and spicy BBQ spice.

Whole Shell-on Peanuts

Fresh roasted whole shell-on Virginia peanuts.

Crispy & Spicy Snack Mix

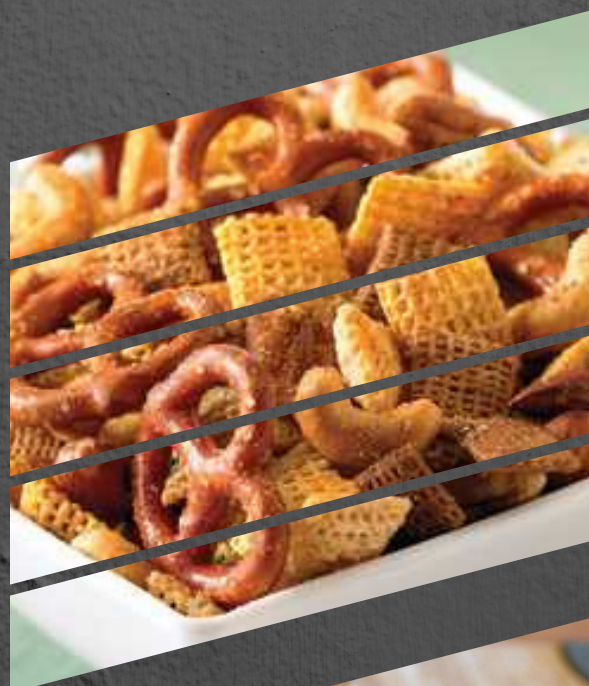
A blend of onion and garlic crisps, corn chips, toasted almonds, pretzels, cheese crackers and herbed crisps.

Bagged Chip Selection

An assortment of Frito-Lay Chips.

Freshly Baked Cookies

An assortment of five varieties of freshly baked cookies.





"All American Grill Out"

Menu

Flame Grilled Hamburgers

100% all beef hamburgers, flame grilled and served with your choice of sliced cheeses, toppings and served on a brioche bun.

BBQ Glazed Chicken Breast Sandwiches

Grilled chicken breasts glazed with Kansas City BBQ Sauce and served with your choice of sliced cheeses, toppings and served on a brioche bun.

Grilled All Beef Hot Dogs

Kosher, all beef hot dogs grilled and served with your choice of toppings on a soft roll.

Roasted Sweet Corn

Fresh sweet corn kernels, roasted with garlic and sweet cream butter.

Summer Pasta Salad

Creamy cheese tortellini tossed with roasted peppers, sliced sweet onions, carrots and dressed with an herbed red wine vinaigrette.

Roasted Potato Salad

Roasted red bliss potatoes combined with green onions, hard-boiled eggs and a creamy dressing.

Freshly Baked Cookies

An assortment of freshly baked cookies.

"A Taste of Italy"

Menu

Grilled Sweet Italian Sausages

Flame Grilled Roselli Italian Sausages served with roasted bell peppers and caramelized onions.

Baked Chicken Diavolo

Roasted chicken breast sliced and tossed with roasted garlic, sweet bell peppers, caramelized onions, spicy tomato marinara and penne pasta, topped with mozzarella, provolone and parmesan cheese and baked until golden brown.

Baked Cheese Manicotti

Ricotta and basil filled manicotti topped with marinara, smoked mozzarella, provolone and parmesan cheese.

Sautéed Tuscan Vegetables

Fresh green beans, yellow wax beans, baby carrots, sautéed with garlic, lemon and herbs.

Brownie

Freshly baked, triple chocolate fudge brownie.

Caesar Salad

Crisp romaine lettuce with herbed croutons, cherry tomatoes, parmesan cheese and dressed with a parmesan peppercorn dressing.

Garlic Breadsticks

Freshly baked breadsticks brushed with roasted garlic butter.





'Southern Soul'

Menu

Crispy Buttermilk Fried Chicken

Bone-in chicken, marinated in buttermilk, breaded and fried to perfection.

Applewood Smoke Pork Loin

Smoked pork loin, sliced and glazed with caramelized onions and apples.

Braised Green Beans

Fresh blue lake beans, slowly simmered with sliced sweet onions, garlic and smoked bacon.

Herb-roasted Potatoes

Roasted red bliss potatoes tossed with rosemary, thyme, and garlic

Southern Cole Slaw

Shredded red and green cabbage, carrots, broccoli and brussel sprouts and tossed with a creamy apple cider dressing.

Caramel Apple Pecan Bars

Tart Granny Smith apples tossed with cinnamon, sugar and roasted pecans, with a crunchy shortbread crust, drizzled with caramel sauce.

BEVERAGE MENU

Coffee, Decaf, & Tea Service

Includes Milk, Creamer, Sugar and Sweetener	\$110.00 serves 35
Dasani Bottled Water – 24/12 oz. bottles	\$ 50.00 per case
Coca Cola, Diet Coke, Sprite – 24/12 oz. cans each	\$ 54.00 per case
Monster Energy – 24/16 oz. cans	\$ 75.00 per case

ADULT BEVERAGES: Bartender required \$200.00 per day

Beer (by the case of 24/12 oz.) \$ 55.00 per case
Yuengling Lager, Yuengling Lager Light, Bud, Bud Light, Coors Banquet, Coors Light, Miller Lite

Premium Beer (by the case of 24/12 oz.) \$ 75.00 per case
Corona, Stella Artois, Sam Adams Boston Lager, Blue Moon, Labatt Blue, Heineken, Leinenkugel Summer Shandy, Victory Hop IPA, Dale's Pale Ale, Mamma's Little Yella Pilsner, Pinner, Oskar Blues IPA

Kegs (1/2bbl.) \$ 225.00 per 1/2bbl.
Yuengling Lager, Yuengling Lager Light, Bud, Bud Light, Coors, Coors Light, Miller Lite
(Please note- Kegs are not available in SkyBox)

Wine (.750ml bottle) \$ 50.00 per bottle
Barefoot – Merlot, Pinot Noir, Chardonnay, Pinot Grigio
Kendall Jackson – Cabernet Sauvignon, Merlot, Chardonnay, Riesling

Liquors (.750ml bottle) See order form for pricing
Vodka – Grey Goose, Finlandia, Fuzzy's
Gin – New Amsterdam, Bombay Sapphire, Tanqueray
Rum – Bacardi, Capt. Morgan Spiced Rum
Bourbon – Jim Beam
Whiskey – Seagram's VO, Jack Daniels, Crown Royal
Scotch – Johnny Walker Red, Johnny Walker Black
Tequila – Jose Cuervo, 1800 Silver, 1800 Reposado

After Dinner (.750ml bottle) \$ 75.00 per bottle
Kahlua
Baileys

Special Note:

Pennsylvania Liquor Control Board (PLCB) prohibits the consumption of any alcoholic beverages by any person under the age of 21. No alcoholic beverages can be removed from or brought into hospitality locations.

Other products/brands priced upon request.

CHALET VILLAGE INFORMATION

2018 Event Dates:

NASCAR 1 - June 1, 2, 3

NASCAR 2 – July 27, 28, 29

INDYCAR – August 18, 19

Order deadline dates:

NASCAR 1 - May 1, 2018

NASCAR 2 – June 27, 2018

INDYCAR – July 18, 2018

Please use a separate order form for each day that you are ordering.

Included Services:

Location Set-Up (Tables & chairs for guests, tables for buffet service and registration)

Buffet Attendant

Quality Disposable Plates & Cutlery

Quality Disposable Drink ware

Plastic Table Coverings

Linens:

Linens are available at an additional fee.

Please order at least 15 days prior to event.

Contact – Ginny Terry – gterry@poconoraceway.com

Flowers & Balloons:

RichMar Florist

610.437.5588

richmarflorist@aol.com

Bartender:

A bartender is required if serving alcoholic beverages @ \$200 per day.

Please see additional PLCB information on “Adult Beverage Order Form”

Order Form:

Please use the provided order form for all food and beverage orders. Order forms may be scanned and e-mailed to gterry@poconoraceway.com or faxed to 570.643.1423.

The Client and/or Agency guarantees the purchase of the order once the form or e-mail is submitted.

Client Catering Agreement must be submitted with order.

Pennsylvania Sales Tax & Service/Gratuity Fees:

PA Sales Tax will be added where applicable at a rate of 6%.

A 12% Service/Gratuity Fee will be applied to your order.

Payment & Changes:

A deposit of 75% of the total order is payable to Mountain Concessions upon receipt of the invoice.

The remaining balance must be paid no later than (10) days prior the event date. Each change must be submitted in writing by an authorized agent and paid for upon receipt of the adjusted invoice. Changes must be made no later than fifteen (15) days prior to the event date or the Client/Agency will be subject to a \$100 change fee. The Client/Agency guarantees the purchase of the catering order as detailed on the order form and invoice. All sales are final. If paying by check, please make check payable to Mountain Concessions, Inc., and mail to Mountain Concessions, Inc., PO Box 218, Long Pond, PA 18334. Check must be received 10 days prior to event.

Please note:

Orders must be paid in full prior to the event date. Order quantities must match the number of tickets (guests) ordered for your location. ALL SALES ARE FINAL.

Contact: For any other information or help placing your order please contact – Ginny Terry at 570-643-6722 or gterry@poconoraceway.com.

Chalet Village Hospitality Menu Order Form

EVENT DATE: _____

Hospitality Location: Chalet Village

On-site contact: _____

Mobile #: _____

Number of Guests: _____

Mountain Concessions @ Pocono Raceway

CLIENT: _____

Agency: _____

Contact: _____

e-mail: _____

BILL TO: _____

Company: _____

Address: _____

	Price	Quantity
Breakfast priced per person		
Continental Breakfast	\$10.00	_____
Fresh Cut Fruit	\$ 6.00	_____
Breakfast Cereal	\$ 6.00	_____
Coffee Service	\$ 2.50	_____

Serving Time: _____

Breakfast – A la Carte – Each Serves 35 People

Assorted juice	\$120.00	_____
Donuts	\$ 50.00	_____
Danish	\$120.00	_____
Muffins	\$120.00	_____
Bagels w/ Cream Cheese	\$105.00	_____
Yogurt w/Ass't. Toppings	\$120.00	_____
Bacon	\$175.00	_____
Sausage	\$175.00	_____
Scrambled Eggs	\$175.00	_____
French Toast	\$175.00	_____
Hash Brown	\$ 90.00	_____
Biscuits	\$ 90.00	_____
Whole Fresh Fruit	\$ 90.00	_____

Serving Time: _____

Appetizers priced per person

Charcuterie and Cheese	\$10.00	_____
Spicy Buffalo Wings	\$10.00	_____
Tex Mex Trio	\$ 9.00	_____
Crudit� of Fresh Vegetables	\$ 9.00	_____
Loaded Bacon Cheddar Dip & Roasted Red Pepper Hummus	\$ 9.00	_____

Serving Time: _____

	Price	Quantity
Entr�es priced per person		
All American Grill Out	\$40.00	_____
<i>*Fixings for Grill Out (choose 3–please check)</i>		
Cheddar _____ American _____ Swiss _____		
Bacon _____ Mushrooms _____ Chili _____ Onions _____		

A Taste of Italy \$45.00 _____

The Southern Soul \$48.00 _____

Serving Time: _____

Snacks priced per person

Fresh Fried Pork Rinds	\$ 4.00	_____
Whole Shell-on Peanuts	\$ 4.00	_____
Crispy & Spicy Snack Mix	\$ 4.00	_____
Bagged Chip Selection	\$ 4.00	_____
Freshly Baked Cookies	\$ 4.00	_____

Serving Time: _____

Beverages

Dasani Bottled Water (24 pk)	\$ 50.00	_____
Coca Cola (24 pk)	\$ 54.00	_____
Diet Coke (24 pk)	\$ 54.00	_____
Sprite (24 pk)	\$ 54.00	_____
Monster Energy (24 pk)	\$ 75.00	_____

Serving Time: _____

Custom menus priced upon request

EVENT DATE: _____

CLIENT: _____

Adult Beverages

Beer (by the case of 24)

	<i>Price</i>	<i>Quantity</i>
Yuengling	\$55.00	_____
Yuengling Light	\$55.00	_____
Bud	\$55.00	_____
Bud Light	\$55.00	_____
Coors Banquet	\$55.00	_____
Coors Light	\$55.00	_____
Miller Lite	\$55.00	_____

Wine (.750 ml bottle)

	<i>Price</i>	<i>Quantity</i>
Barefoot Merlot	\$50.00	_____
Barefoot Pinot Noir	\$50.00	_____
Barefoot Chardonnay	\$50.00	_____
Barefoot Pinot Grigio	\$50.00	_____
KJ Cabernet Sauvignon	\$50.00	_____
KJ Merlot	\$50.00	_____
KJ Chardonnay	\$50.00	_____
KJ Riesling	\$50.00	_____

Premium Beer (by the case of 24)

Corona	\$75.00	_____
Stella Artois	\$75.00	_____
Sam Adams Boston Lager	\$75.00	_____
Blue Moon	\$75.00	_____
Labatt Blue	\$75.00	_____
Heineken	\$75.00	_____
Leinenkugel Summer Shandy	\$75.00	_____
Victory Hop Devil IPA	\$75.00	_____

Liquors (.750 ml bottle)

Grey Goose Vodka	\$75.00	_____
Finlandia Vodka	\$60.00	_____
Fuzzy's Vodka	\$75.00	_____
New Amsterdam Gin	\$60.00	_____
Bombay Sapphire Gin	\$75.00	_____
Tanqueray Gin	\$75.00	_____
Bacardi Rum	\$75.00	_____
Capt. Morgan Spiced Rum	\$75.00	_____
Jim Beam Bourbon	\$75.00	_____
Seagram's VO Whiskey	\$60.00	_____
Jack Daniels Whiskey	\$75.00	_____
Crown Royal Whiskey	\$75.00	_____
Johnny Walker Red Scotch	\$75.00	_____
Johnny Walker Black Scotch	\$75.00	_____
Jose Cuervo Tequila	\$60.00	_____
1800 Silver Tequila	\$75.00	_____
1800 Reposado Tequila	\$75.00	_____
Kahlua	\$75.00	_____
Baileys	\$75.00	_____

Kegs:

Yuengling	\$225.00	_____
Yuengling Light	\$225.00	_____
Bud	\$225.00	_____
Bud Light	\$225.00	_____
Coors Banquet	\$225.00	_____
Coors Light	\$225.00	_____
Miller Lite	\$225.00	_____

Bartender (required) \$200.00

Other products priced upon request

Special Note:

Pennsylvania Liquor Control Board (PLCB) prohibits the consumption of any alcoholic beverages by any person under the age of 21. No alcoholic beverages can be removed from or brought into hospitality locations.

CLIENT CATERING AGREEMENT

Client: _____

Event: __NASCAR-June __ NASCAR-July __ Indy Car

Location: __ Sky Box __ Chalet Village __ Pit Side

Client: _____

Agency: _____

Authorized Contact: _____

Telephone: _____

Billing Address: _____

City: _____

State: _____

Zip: _____

E-mail Address: _____

Event Contact: _____

Event Contact Cell: _____

Event Contact e-mail: _____

Checks: Make payable to Mountain Concessions, Inc.

By signing this Client Catering Agreement and submitting a Catering Order the Client and Agency agree to all terms and conditions listed on the General Information Page of menu (Payments & Changes). *If payment not received 10 days prior to event – the cc number below will be charged. All event day additions will be charged within 2 weeks of event.*

Credit Card Authorization Information (required with Catering Order):

Credit Card: __ Visa __ MasterCard __ Amex __ Discover

Name on Card: _____

Credit Card #: _____

Expirations Date: _____ Security Code: _____

Cardholder Name (Print): _____

Cardholder Authorized Signature: _____

Please fax or e-mail completed Order Form & Client Catering Agreement to:
Ginny Terry at 570.643.1423 or gterry@poconoraceway.com.