



Chalet Village Menu 2020

WELCOME

Mountain Concessions and Pocono Raceway welcome you and your guests to an exciting Doubleheader 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.

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Breakfast

Continental Breakfast

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

\$12.00PP

Additional Breakfast Options

Fresh Cut Fruit

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

\$8.00PP

Breakfast Cereal and Milk

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

\$6.00PP

Fresh Brewed Coffee Service

Fresh brewed coffee served with standard
accompaniments

\$3.00PP

Appetizers

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.

\$12.50PP

Tex Mex Trio

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

\$10.00PP

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.

\$10.00PP

Spicy Buffalo Wings

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

\$12.50PP

Crudit  of Fresh Vegetables

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

\$10.00PP

Snacks

Fresh Fried Pork Rinds

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

\$4.00PP

Whole Shell-on Peanuts

Fresh roasted whole shell-on Virginia peanuts.

\$5.00PP

Crispy & Spicy Snack Mix

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

\$4.00PP

Bagged Chip Selection

An assortment of Frito-Lay Chips.

\$4.00PP

Freshly Baked Cookies

An assortment of five varieties of freshly baked cookies.

\$4.00PP

"All-American Grill Out"

\$45.00PP

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"

\$48.00PP

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.

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.

Brownie

Freshly baked, triple chocolate fudge brownie.

"South of the Border"

\$35.00PP

Tacos, Salad or a Bowl

Seasoned Beef and Chicken
Cilantro-Lime Rice
Black Beans
Shredded Monterey Jack Cheese
Sautéed Onions and Peppers
Lettuce
Fresh Pico de Gallo
Guacamole
Jalapenos
Sour Cream
Flour and Corn Tortillas
Tortilla Chips and Queso

Freshly Baked Cookies

An assortment of freshly baked cookies

"Southern Soul"

\$48.00PP

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.

CHALET VILLAGE BEVERAGE MENU

Coffee, Decaf, & Tea Service

Includes Milk, Creamer, Sugar and Sweetener	\$110.00 serves 35
Dasani Bottled Water – 24/12 oz. bottles	\$ 40.00 per case
Coca Cola, Diet Coke, Sprite – 24/12 oz. cans each	\$ 54.00 per case
Lemonade	\$ 90.00
Iced Tea	\$110.00

ADULT BEVERAGES: Bartender required \$250.00 per day

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

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

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 Sky Box)

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

Chalet Village Information

2020 Event Dates:

DOUBLEHEADER: June 25th– June 28th, 2020

Order deadline dates:

DOUBLEHEADER 2020- May 25th, 2020

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

Included Services:

Location Set-Up Buffet Attendant

Quality Disposable Plates & Cutlery Quality Disposable Drink ware

Plastic Table Coverings (Linens supplied in Sky Box)

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 @ \$250 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 guarantee 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

Event Date: _____

Hospitality Location: Chalet Village

On-site contact: _____

Mobile #: _____

Number of Guests: _____

Price Quantity

Breakfast-Priced Per Person

Continental Breakfast	\$12.00	_____
Fresh Cut Fruit	\$ 8.00	_____
Breakfast Cereal	\$ 6.00	_____
Coffee Service	\$3.00	_____

Serving Time: _____

Appetizers/Snacks- Priced Per Person

Charcuterie & Cheese	\$12.50	_____
Spicy Buffalo Wings	\$12.50	_____
Tex Mex Trio	\$12.00	_____
Crudité of Fresh Vegetables	\$10.00	_____
Loaded Bacon Cheddar Dip &		
Roasted Red Pepper Hummus	\$15.00	_____

Serving Time: _____

Snacks Priced Per Person

Fresh Fried Pork Rinds	\$5.00	_____
Whole Shell on Peanuts	\$5.00	_____
Crispy & Spicy Snack Mix	\$4.00	_____
Bagged Chip Selection	\$4.00	_____
Freshly Baked Cookies	\$4.00	_____

Serving Time: _____

Client: _____

Agency: _____

Contact: _____

E-Mail: _____

BILL TO: _____

Company: _____

Address: _____

Price Quantity

Entrees Priced Per Person

All American Grill Out	\$45.00	_____					
<i>*Fixings for Grill Out (choose 3- please check)</i>							
Cheddar	_____	American	_____	Swiss	_____		
Bacon	_____	Mushrooms	_____	Chili	_____	Onions	_____

A Taste of Italy	\$48.00	_____
The Southern Soul	\$48.00	_____
South of the Border	\$35.00	_____

Serving Time: _____

Beverages

Coffee, Decaf & Tea Service (serves 35)	\$110.00	_____
Dasani Bottled Water(24pk)	\$40.00	_____
Coca Cola(24pk)	\$54.00	_____
Diet Coke(24pk)	\$54.00	_____
Sprite(24pk)	\$54.00	_____
Lemonade	\$90.00	_____
Iced Tea	\$110.00	_____

Chalet Village Menu Order form

Event Date: _____

Client: _____

Adult Beverages

Beer (by the case of 24)

	Price	Quantity
Bud	\$55.00	___
BudLight	\$55.00	___
Yuengling	\$55.00	___
Yuengling Light	\$55.00	___
Coors Banquet	\$55.00	___
Coors Light	\$55.00	___
Miller Lite	\$55.00	___

Wine (.750 ml bottle)

	Price	Quantity
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	___

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	___
Bailey's	\$75.00	___

Kegs: (not available in SkyBox)

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

Special Note:

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Bartender (required)

\$250.00 Bar Service Time

Other products priced upon request

CLIENT CATERING AGREEMENT

Client: _____

Event Date: _____ Location: _____

Client: _____

Agency: _____

Authorized Contact: _____

Telephone: _____

Billing Address: _____

City: _____

State: _____

Zip: _____

E-mail Address: _____

Event Contact: _____

Event Contact Cell: _____

Event Contact e-mail: _____

Authorized Client Signature: _____

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: _____ Zip code: _____

Cardholder Name (Print) _____

Cardholder Authorized Signature: _____ Checks

make payable to Mountain Concessions, Inc.

Please fax or e-mail completed Order Form & Client Catering Agreement to: Ginny Terry at 570.643.6722 or gterry@poconoraceway.com.