



Race Menu

CUSTOM PICNIC STATION

14.50 / PER GUEST - SELECT 2 ENTREES & 4 SIDES

17.00 / PER GUEST - SELECT 3 ENTREES & 4 SIDES

CHARBROILED ANGUS HOT DOGS

Served on a gourmet bun, with all the trimmings

ANGUS HAMBURGERS & CHEESEBURGERS

Served on a freshly baked roll with lettuce, tomato, onions, pickles, ketchup and mustard

GRILLED CHICKEN SANDWICHES

Served on a gourmet bun with cheese, lettuce, tomato, onion, mayo & barbeque sauce

BUONA ITALIAN BEEF

Served on freshly baked rolls with sweet green peppers and hot giardiniera

BUONA ITALIAN SAUSAGE

Served on freshly baked rolls, with all the trimmings

BLACK BEAN BURGERS

Served upon request

BBQ PULLED PORK SANDWICHES

Served on freshly baked rolls with a sweet and tangy barbeque sauce

BBQ BRISKET

With pickled red cabbage, crispy onions, sweet and tangy barbeque sauce

BBQ CHICKEN

White and dark meat bone in pieces of chicken, grilled

SIDE DISHES:

- Pasta Salad
- Potato Salad
- Pretzels and Chips
- Fresh sliced fruit salad



WRAP PARTY STATION

13.00 PER GUEST

GRILLED CHICKEN PESTO & ARUGULA WRAP

Sliced grilled chicken in a pesto sauce, shaved parmesan, roasted red peppers, pesto mayonnaise on a pressed wheat tortilla

TURKEY BLT WRAP

Lettuce, tomato, bacon, avocado, bacon aioli on a spinach tortilla

ROASTED VEGETABLE WRAP

A grilled vegetable assortment of eggplant, zucchini, green peppers, tomatoes and artichokes served on a pressed wheat tortilla

INCLUDED SIDE DISHES:

- Fresh sliced fruit salad
- Pasta salad

STREET TACO STATION

18.00 PER GUEST

Start with a warm corn or flour tortilla then choose your meat:

- Marinated pork (carnitas)
- Grilled steak (carne asada)
- Chicken (tinga de pollo)

Then top from our topping bar of:

- Rojo salsa
- White onion
- Pico de gallo
- Lime wedges
- Cheddar cheese
- Verde salsa
- Cilantro
- Sour cream
- Queso fresco



*Prices do not include staffing, rental or service charges

BOXED MEALS

12.50 PER BOX

Served with chips and a chocolate chunk cookie

POLLO POMODORO

Sliced, marinated, roasted chicken breast, fresh mozzarella, leaf lettuce, roma tomato, balsamic dressing served on fresh baked rustic italian bread

ROAST BEEF & PROVOLONE

Premium angus roast beef, provolone, leaf lettuce, roma tomato, dijon mustard and horseradish sauce served on a pretzel roll

TUNA GENOVESE

Premium tuna in olive oil, roasted artichoke hearts, kalamata olives, sweet balsamic, leaf lettuce and basil served on fresh baked multi-grain wheat

GRILLED VEGETABLE

Grilled eggplant, artichokes, tomato, leaf lettuce and roasted red peppers, imported provolone, olive oil and italian seasonings on multigrain bread

DESSERTS

GOURMET COOKIE PLATTER

49.00 PER TRAY (20 PIECES)

Chocolate chunk, oatmeal raisin, and sugar

GHIRARDELLI BROWNIE PLATTER

45.00 PER TRAY (15 PIECES)

Rich Ghirardelli fudge brownie triangles

LEMON SQUARE PLATTER

49.00 PER TRAY (15 PIECES)

Dusted with powdered sugar

RICE KRISPY TREATS PLATTER

45.00 PER TRAY (15 PIECES)

Drizzled with dark and white chocolate

MINIATURE CHEESECAKES

69.00 PER TRAY (24 PIECES)

Amaretto, cappuccino, chocolate chip, lemon raspberry and classic

FRESH FRUIT PLATTER

75.00 PER TRAY (SERVES 15-20)

A seasonal assortment of honeydew, pineapple, cantelope, berries and grapes

SNACKS

PRE-RACE SNACK BASKET

5.00 PER GUEST (MINIMUM 15 GUESTS)

Assortment of kashi granola bars, our signature California trail mix, bananas and gummy bears!

IMPORTED & DOMESTIC CHEESEBOARD

85.00 PER TRAY (SERVES 12-15)

An artisan assortment of fontina, cheddar, buttermilk bleu along with wedges of swiss, mozzarella and pepperjack served with an array of crackers, grapes and berries

JULIENNE VEGETABLE CUDITE

59.00 PER TRAY (SERVES 12-15)

Sticks of zucchini, jicama, red peppers, yellow peppers, carrots & celery. Served with a creamy chipotle ranch dip

GRILLED VEGETABLE PLATTER

75.00 PER TRAY (SERVES 12-15)

Asparagus, mushrooms, zucchini and eggplant. Served at room temperature with a balsamic glaze

CLASSIC HUMMUS AND PITA

59.00 PER TRAY (SERVES 12-15)

Served with grilled garlic pita triangles

BRUSCHETTA TRIO

35.00 PER TRAY (SERVES 12-15)

Tomato caprese bruschetta, brussel sprout bruschetta and olive and mushroom bruschetta with lightly toasted crostini and shaved fontinella

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BAR PACKAGES

All beverages by the can

CRAFT BEER & WINE PACKAGE

15.00 PER GUEST (2 HOUR PACKAGE)

- Pepsi
- Diet Pepsi
- Bud Light
- Budweiser
- Goose Island 312
- Stella Artois
- Bell's Two Hearted Ale
- Goose Island IPA
- Stella Artois Cidre
- Sierra Mist
- Bottled Water
- Sparkling Water
- Bocelli Pinot Grigio
- Plungerhead Red Zinfandel
- Giocato Sauvignon Blanc
- Aviary Cabernet Sauvignon
- Aviary Chardonnay
- Reata Pinot Noir

FULL BAR

19.00 PER GUEST (2 HOUR PACKAGE)

LIQUOR

- Tito's Vodka
- Tanqueray Gin
- Bacardi Rum
- Dewar's Scotch
- Seagram's 7
- Jack Daniel's
- Sweet and Dry Vermouth
- Cabo Wabo Blanco Tequila
- Deykuyper Triple Sec
- Whiteclaw

MIXERS

- Rose's Lime Juice
- Rose's Grenadine
- Orange Juice
- Cranberry Juice
- Club soda
- Tonic Water
- Angostura Bitters
- Fruit for Garnish
- Pepsi
- Diet Pepsi
- Sierra Mist
- Bottled Water

WINE

- Dado Cabernet Sauvignon
- Pennywise Pinot Noir
- Bocelli Pinot Grigio
- Grayson Chardonnay

BEER

- Bud Light
- Budweiser
- Goose Island 312
- Stella Artois

A LA CARTE BEVERAGES

BUD LIGHT

3.00 per can (increments of 24)

BUDWEISER

3.00 per can (increments of 24)

GOOSE ISLAND 312

4.00 per can (increments of 24)

STELLA ARTOIS

4.00 per can (increments of 24)

WHITECLAW

3.50 per can (increments of 24)

PEPSI

1.25 per can

DIET PEPSI

1.25 per can

SIERRA MIST

1.25 per can

BOTTLED WATER

1.25 per bottle

LA CROIX

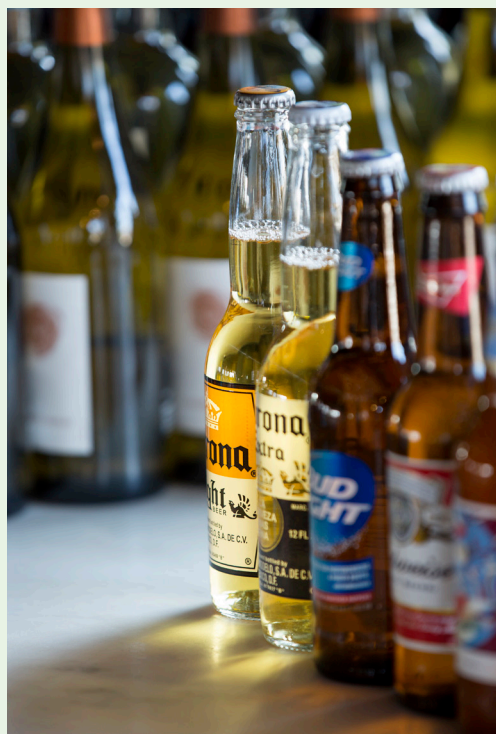
2.00 per can

GATORADE


2.50 per bottle

BAG OF ICE

5.95 per 22lb bag



PLAN YOUR EVENT TODAY

 **312.553.9300**

 **info@beyondcatering.com**

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