



Monterey Fine Foods
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Far Hills Race Meeting

Dear Monterey Fine Foods Client,

We have once again been selected as a “preferred caterer” for this year’s Far Hills Race Meeting on October 15th. Our experience in the past years has enabled us to gain the expertise needed to provide our clients with unmatched quality service, food, and beverages. Whether your function requires gourmet platters, roasted turkey carved + replaced on the frame, or beef tenderloin grilled at the site, we will ensure professional, yet elegant service. For your convenience, this year’s special menu package has been prepared.

Our suggested menus include various items, which have been staples in the past years as well as those that work well for this event. However, these menus are only meant for suggestions and we will be happy to customize a menu to meet your particular taste and budget. Just contact us and we will be more than content with specializing your event.

For your convenience, we are more than happy to arrange any rental items- these may include ice; however, please consider that this event is popular. Deadlines are imposed by the race committee- therefore, ***all customizations regarding your event must be made before October 7.***

We hope to fit all your needs at your event!

Sincerely,

Stephen Roth
Monterey Fine Foods

STATIONARY PLATTERS

1. SEASONAL CRUDITÉ- *fresh seasonal vegetables accompanied by any dip; hummus, ranch, or spinach dip.*

- *Small: \$40 (suits 8-10 people) Large: \$80 (suits 16-20 people)*

2. CHEESE BOARD - *an assortment of four cheeses, accompanied by fresh fruit, chutney, and crostini.*

- *Small: \$100 (suits 12-15 people) Large: \$160 (suits 20-25 people)*

3. CHARCUTERIE BOARD- *an assortment of sweet Sopressata, Calabrese salami, prosciutto, marinated olives, fourths-sized artichokes, pepperoncini, pickles, fresh + dried fruit, chutney, and crostini.*

- *Small: \$100 (suits 12-15 people) Large: \$160 (suits 20-25 people)*

4. CHARCUTERIE + CHEESE BOARD- *an assortment of three cheeses, sweet Sopressata, Calabrese salami, prosciutto, marinated olives, fourths-sized artichokes, pepperoncini, pickles, fresh + dried fruit, chutney, and crostini.*

- *Small: \$125 (suits 12-15 people) Large: \$180 (suits 20-25 people)*

5. CLASSIC DIPS- *hummus w/ spicy pita chips, or guacamole + pico de Gallo w/ tortilla chips, or French onion w/ house-made potato chips.*

- *\$50; suits 15-20 people*

6. PASTRY PLATTER- *includes mini muffins, croissants, pumpkin bread, bagels, cream cheese, butter, and jelly.*

- *Small: \$45 Large: \$90*

7. FRESH FRUIT PLATTER- *fresh-cut seasonal fruit + berries elegantly arranged on a platter.*

- *Small: \$60 Large: \$120*

SALADS

All salads are \$45 for a small platter (suits 8-10 people) and \$70 for a large platter (suits 16-20 people)

- 1. GARDEN SALAD-** *mixed greens, peppers, tomatoes, cucumbers, red onions, and shredded carrot, drizzled with balsamic vinaigrette.*
- 2. TORTELLINI SALAD-** *romaine, Sopressata, aged provolone, and pepperoncini, drizzled with creamy balsamic vinaigrette.*
- 3. ANCIENT GRAINS SALAD-** *quinoa, bulgur, farro, dates, and currants, drizzled with mint vinaigrette.*
- 4. ARUGULA SALAD-** *roasted carrots, feta, and toasted sunflower seeds, drizzled with lemon vinaigrette.*

MAINS

Note: 1/2 of a tray can feed 10-12 people; a full tray can feed 15-20 people

- 1. CORNFLAKE-CRUSTED FRIED CHICKEN**
 - *1/2 tray: \$50* *Full Tray: \$100*
- 2. CLASSIC CHICKEN WINGS (option of BBQ or Classic Hot)**
 - *1/2 tray: \$50* *Full Tray: \$100*
- 3. BBQ PULLED PORK**
 - *1/2 tray: \$70* *Full Tray: \$140*
- 4. SAUSAGE + PEPPERS DISH-** *includes hot + sweet Italian sausage, red + green sweet peppers, onion, and a touch of marinara.*
 - *1/2 tray: \$50* *Full Tray: \$100*
- 5. BEEF TENDERLOIN DISH-** *includes horseradish cream sauce and crostini.*
 - *Platter: \$250*

6. GRILLED CHICKEN CUTLETS- *simple, healthy, marinated, grilled chicken cutlets; served with choice of sauce Mango salsa, BBQ, or honey mustard). Serving size: 1-2 cutlets per person is suggested.*

- \$4.95 each

SIDES

Note: 1/2 of a tray can feed 10-12 people; a full tray can feed 15-20 people

1. CLASSIC MAC & CHEESE

- 1/2 tray: \$45 Full Tray: \$90

2. CLASSIC COLE SLAW

- 1/2 tray: \$35 Full Tray: \$70

3. RED SKIN POTATO SALAD

- 1/2 tray: \$35 Full Tray: \$70

4. ROASTED SEASONAL VEGETABLES

- 1/2 tray: \$50 Full Tray: \$100

5. PENNE PASTA- *made with vodka sauce, pecorino, and basil.*

- 1/2 tray: \$50 Full Tray: \$100

6. VINEGAR POTATO FINGERLINGS- *made with shallot, thyme, and sea salt.*

- 1/2 tray: \$50 Full Tray: \$100

SANDWICHES/WRAPPS

1. MONTEREY'S SANDWICHES/WRAPPS- *an assortment of breads, rolls, baguettes, or wraps.*

- \$10.95 each

2. MINI CROISSANT SANDWICHES

- \$3.95 each

3. 3 FOOT/6 FOOT SANDWICHES

- *Italian style*
- *Turkey, pepperoni, provolone, lettuce, tomato, and oil + vinegar dressing*
- *Grilled chicken breast, red roasted peppers, fresh mozzarella, and balsamic dressing*
- *Breaded eggplant, red roasted peppers, fresh mozzarella, and balsamic dressing*
- *\$25.00 per foot*

DESSERTS

1. ASSORTED COOKIES AND BROWNIES

- *Small: \$45* *Large: \$70*

2. ASSORTED FRENCH MACAROONS

- *\$25.95 per dozen*

3. FRESH FRUIT PLATTER

- *Small: \$60* *Large: \$120*

PROFESSIONAL SERVICE STAFF

Servers - Bartenders - Chefs

- Our service staff will deliver to your hunt space, set up, serve, and do a complete clean-up in a professional, courteous manner. The following service fees are based on a minimum of 10 hours- this does not include gratuities. A gratuity of 20-25% of the service fee is customary and appreciated.
 - **Servers & Bartenders- \$40/hr, Head Servers- \$45/hr, Chefs- \$50/hr**
 - *Note: There is a 5% administrative/service fee on all food and beverages.*
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COMPLETE BAR SERVICE

1. *Assorted Sodas, Juices, Seltzers/Sparkling Waters- \$12.95 per person*
2. *Beer, Wine, and Soda- \$24.95 per person*
 - **BEERS:** Assorted Domestic + Imported Beers, Regular, Lite, and Microbreweries (Coors, Bud, Corona, Amstel, Heineken, Sam Adams, Miller, Flying Fish, Brooklyn Brewery, Yuengling, Sierra Nevada, Blue Moon, Magic Hat, et cetera)
 - **WINES:** California + Italian Wines (CK Mondavi Chardonnay, Merlot, Cabernet, Pinot Grigio)
 - **SODAS:** Assorted Regular and Diet Sodas, Sparkling Waters, and Flavored Seltzers
3. *Full Bar- \$44.95 per person (minimum of 20 people)*
 - **BEERS:** Assorted Domestic + Imported Beers, Regular, Lite (Coors, Corona, Amstel, Heineken, Sam Adams)
 - **WINES:** California + Italian Wines (CK Mondavi Chardonnay, Merlot, Cabernet, Pinot Grigio)
 - **SODAS:** Assorted Regular and Diet Sodas, Sparkling Waters, and Flavored Seltzers
 - **PREMIUM BRANDS:** Scotch, Gin, Vodka, Rye, & Bourbon (Absolut, Dewars, Grey Goose, Tanqueray, Capt. Morgan, Bacardi, Jose Cuervo, & Jack Daniels)
 - *(note: Premium Brands include mixers; these include Orange, Cranberry/Grapefruit Juice, Tonic, Ginger Ale, Club Soda, Seltzers, Olives, and Bar Fruit)*

Note: Bar Service prices are based on a 5-hour function with “normal” consumption, Parties with special beverages or heavier consumptions will be priced accordingly.

Each party requires...

-Field Permit (\$150.00)

-Tent Permit (\$600.00) if applicable

-Van Rental Fee (\$320.00)

-Rental Company Fee (\$100.00) if applicable.

Please note that some parties require a chef, servers, bartenders, and rentals.

Heavy Duty Disposables: \$4.50 per person

This includes dinner + dessert plates, knives, forks, serving utensils, teaspoons, 9 oz glasses, 16 oz glasses, dinner napkins, cocktail napkins, and coffee mugs.