



Dear Monterey Fine Foods Client,

We are excited to have been selected as a “preferred caterer” for The Fair Hills Race Meeting 2023! We have been catering this event for many years and we look forward to working with you for this year’s event.

Over the years we have gained the expertise to provide our clients with unmatched quality and service. We offer many options for food and beverage to make your day at the races a success! Whether your function requires gourmet platters, live carving, grilling on site to a full bar set up, we will ensure a professional and elegant experience for you and your guests.

Attached you will find this year’s special menu package for the event. Our suggested menu includes items that have been staples in the past years and those we have found to do the best at this event. The attached menu is a sample of suggested menu items, but we would be happy to customize a menu that meets your tastes and budget. Please give us a call or send us an email for all your needs.

For your convenience, we are also more than happy to arrange any rental items you may need such as plates, utensils, glasses. Please remember this popular event is always sold out and the race committee has set a deadline of October 7, 2023 for all orders.

We look forward to catering your event.

Sincerely,

Andres Tasama

[Andres@montereyfinefoods.com](mailto:Andres@montereyfinefoods.com)







## **SANDWICHES/WRAPS**

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

- *\$11.95 each*

**2. MINI CROISSANT SANDWICHES**

- *\$4.25 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*

- *\$28.00 per foot*

## **DESSERTS**

**1. ASSORTED COOKIES AND BROWNIES**

- *Small: \$50*

*Large: \$95*

**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.*

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### ***Each party requires (if applicable)...***

#### ***Private Tent Catering Fee:***

- ***First Turn Inside Rail: \$250***
- ***Backstretch: \$500***
- ***Homestretch or Hilltop: \$750***

#### ***Cook Tents:***

- ***9'x10' @ \$400***
- ***20'x20' @ \$1000 each***

#### ***Reserved Parking Space Caterer Fee:***

- ***\$100 for serving food in each space. • No fee for drop off.***
- ***\$250 fee each space \$500 fee each space \$750 fee each space***

#### ***Hay bale orders:***

- ***No outside hay is permitted due to health concerns for the horses. \$20 per bale/4 bale minimum. Deadline for hay bale orders is Wednesday, October 4.***

#### ***Golf cart rental fee:***

- ***\$500 fee per cart plus \$2,000 refundable deposit returned after inspection of cart post-event.***

**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.*