

2012 CLUBHOUSE MENU

Appetizers

Shrimp Tempura \$8

Asian Dumplings \$6

Artichoke Dip \$6

Whole Chicken Wings \$8

Cheesy Garlic Bread \$5

Voo Doo Beef Tips \$8

Sandwiches

Steak Milanese Sandwich \$8

Grilled Asiago Chicken Sandwich \$7

Classic Club Sandwich \$6

Black & Blue Burger \$7

Entrees

Spaghetti with Meat Sauce \$12

Grilled Pork Chops \$15

Blackened Pangasius \$15

Grilled Ribeye \$18

Chicken Parmesan \$14

Desserts

Fresh Fruit Bowl \$5

Chocolate Lava Cake \$3

S'mores Rolls \$3

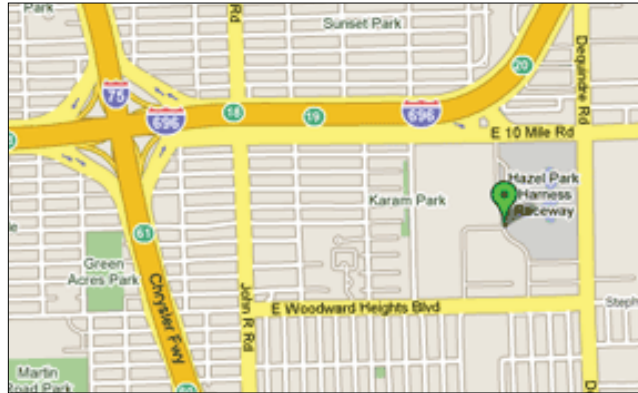
Turtle Cheesecake \$4

Apple Crisp ala mode \$4

FINDING US

Hazel Park Raceway
1650 E 10 Mile Rd.
Hazel Park, MI 48030

Conveniently located near the I-75 & I-696 interchange, minutes from downtown Detroit



LIVE RACING!

Every Monday, Friday & Saturday

May 4 - September 15, 2012

Post Time: 7:35pm

(Subject to change - call to confirm)

Simulcast Racing Year-Round

Noon until Midnight, 7 days/week



Ann Michalik

Director of Food & Beverage
248-398-1000 ext 236

Check out our Food & Beverage tab at:
<http://hazelparkraceway.com>
or
scan our QR code with your smart phone!



2012 GROUP PARTIES



248-398-1000

A PERFECT NIGHT OUT FOR ANY GATHERING!

- | | |
|----------------------|----------------------|
| Fundraisers | Red Hat Parties |
| Club Meetings | Sales Meetings |
| Bachelor parties | Client/Staff Parties |
| Bachelorette parties | Birthdays |
| Retirement parties | Family Reunions |
| Anniversaries | Senior Clubs |
| Singles Clubs | Bowling Banquets |

RACING WITH EXCITEMENT!

2012 "FAMILY STYLE" DINNER MENU

This year we thought it would be nice to offer some choices to our guests and let them design their own menu. Although we still offer a buffet style dinner we would suggest a "family style" dinner. This is similar to a buffet with "seconds" included, however we eliminate your having to walk through a line. "Family style" is a step up in service in as your server delivers platters of food to your table for you to pass and share as you would at home.

The following is for parties of 25 people or more.

For \$22.00 per person plus 6% sales tax & 18% gratuity you have the following choices...

Choice of two proteins:

- Roast Beef
- Pork Roast
- Baked Ham
- Lemon Chicken
- Breaded Chicken
- Stuffed Flank Steak
- Meatballs Marinara
- Italian Sausage w/Peppers & Onions
- Panko Pangasius
- Cajun Catfish
- Lemon Pepper Basa
- Chicken Diane
- Tenderloin Tips Diane

Choice of two starches:

- Mashed Potatoes
- Roasted Rosemary Redskins
- Pasta Marinara
- Boiled Redskins w/Buttered Parsley
- Pasta
- Pasta w/Butter & Garlic
- Pasta Palomino
- Pasta Pesto
- Macaroni & Cheese
- Rice Pilaf

Choice of one vegetable:

- Green Beans
- Zucchini & Squash
- California Blend
- Sautéed Spinach
- Broccoli
- Corn on the Cob
- Ask about seasonal choices

This dinner also includes individual dinner salads, dinner rolls and butter. Soft drinks, coffee and a slice of chocolate or yellow cake with butter cream frosting also included.

2012 BUFFET DINNER MENU

A minimum of 25 guests is required.

For \$18.00 per person plus 6% sales tax & 18% gratuity you have the choice of one protein, two starches, one vegetable & dessert. In addition you will be served individual dinner salads, dinner rolls and butter and a vegetable platter with dip on each table as you arrive for an appetizer. Soft drinks and coffee are also included.

Upgrades:

For an additional \$10 per person (Buffet only)
Prime Rib carving station.

For an additional \$7 per person (Buffet only)
Roasted Turkey carving station.

For an additional charge you can add items to your buffet (i.e. \$4 pp roasted turkey breast)

\$4 pp Roasted Turkey Breast

\$5 pp Tempura Fried Shrimp, Coconut Shrimp,
Asian Pot stickers

\$4 pp Fresh Chicken Wings

\$3 pp Artichoke Dip with freshly fried tortilla chips

\$7 pp Voo Doo Tenderloin Tips

\$2 pp Cheesy Garlic Bread

(Your choice to have as an appetizer or with entrees)

The above items can be combined to make appetizer platters to be served before either your buffet or family style dinner.



ABOUT US



There are some exciting new changes within the food and beverage department at Hazel Park Raceway as of this year. Ann Michalik, the new food and beverage director has been in the restaurant and catering business for more than thirty years. Ann is looking forward to helping you plan and execute a successful event. Ann has teamed up with Brent Manns, Executive Chef with an extensive background in the culinary arts. Together they have spent the winter writing a new menu for the Clubhouse dining room as well as a new banquet menu. Both Ann and Brent are committed to serving great food made from the freshest and finest ingredients delivered by a friendly and professional staff. The entire staff is determined to make your dining experience an exceptional one. Along with the excitement of harness racing, you are guaranteed a unique and memorable evening. We are confident that Hazel Park Raceway will become one of your favorite dining and entertainment destinations.

