



**LONE STAR PARK**  
*at Grand Prairie®*

1000 Lone Star Parkway, Grand Prairie, Texas 75050

**CATERING AT LONE STAR PARK**

**BREAKFAST SELECTIONS**

**Continental Breakfast: \$10.95 per person**

Breads, Danish and Muffins, Butter and Jams with Assorted Juices, Coffee, Decaf and Sodas

**Add Fresh Seasonal Sliced Fruit: \$3.00 per person**

**Add Toasted Bagels and Crème Cheese, Dry Cereals and Milk: \$3.00 per person**

**Champions Breakfast Buffet: \$25.95 per person**

Coffee, Decaf Coffee, Assorted Sodas and Assorted Juices

Sliced Seasonal Fruit, Breads, Danish, Muffins, Butter and Jams

Fluffy Scrambled Eggs \* Tex-Mex Migas Scramble; Onions, Red Peppers, Poblano Peppers

Fried Tortilla Ribbons and Jack Cheese

Smoked Bacon, Breakfast Sausages \* Cottage Potatoes \* Biscuits and Country Sausage Gravy

**Add an Omelet Station to your Buffet**

Eggs cooked to order with choices of, Ham, Peppers, Mushrooms, Onions, and Crumbled Bacon

Smoked Salmon and Cheddar Cheese

**\$7.00 per person \* Without Buffet \$12.00 per person**

**Add a Waffle Station to your Buffet**

Belgian style with Assorted Seasonal Fruit and Whipped Crème

**\$5.00 per person \* Without Buffet \$12.00 per person**

**Add Smoked Salmon, Bagels, Capers, Hard Boiled Eggs and Onions**

**\$10.00 per person with Buffet only**

**BREAK PACKAGES**

**Refresher: \$7.00 per person**

Cookies, Coffee, Decaf, Iced Tea and Sodas

**Fitness Break: \$12.95 per person**

Sliced Seasonal Fruit with Berries \* Bran Muffins and Oatmeal Raisin Cookies

Individual Yogurts and Granola Bars \* Coffee, Decaf and Teas

**Sports Break: \$15.00 per person**

Warm Jumbo Stuffed Pretzels served with Mustard \* Tortilla Chips, Queso, Salsa and Sour Cream \* Mini Hot Dogs with Ketchup and Mustard \*

Fresh Peanuts in the Shells warmed \* Iced Tea and Sodas

**Tex-Mex Break: \$20.00 per person**

Chips, Queso, Salsa, Guacamole and Sour Cream

Chicken and Beef Fajita's, flour tortillas \* Grilled Vegetable and Jack Cheese Quesadilla's

**Coffee per gallon \$12.00 \* Iced Tea per gallon \$12.00 \* Decaf per gallon: \$12.00 \* Bottled Waters: \$3.00 each \* Sodas: \$3.00 each**

**Please add 8.25% and 20% Service Charge to your selections**

**ALL DAY MEETING PACKAGE: \$45.95 per person**

Space Rental, Tri-pod Screen

Continental Breakfast \* Mid Morning Refresh \* Plated Chicken Entrée \* Afternoon Refresher

**Please add 8.25% Tax and 20% Service Charge**



## HORS D' OEUUVRES \* RECEPTION FARE \* STATIONS

### Hors D' Oeuvre Packages:

Package #1: \$30.00 per person: 3 Cold & 2 Hot

Package #2: \$36.00 per person: 3 Cold & 3 Hot

Package #3: \$48.00 per person: 3 Cold & 4 Hot

### Your Package will include:

Cheddar, Mozzarella and Brousin Herb Cheese Display. Served with toasted Baguettes  
Vegetable Crudités with Blue Cheese Dip \* Fresh Seasonal Sliced Fruit

### Please choose the following Hot Items:

Roasted Tomato & Italian Herb Bruschetta \* Black Bean Empanadas \* Chicken Flauta's  
Beef and Chicken Burritos \* Crisp Potato Skins with a Chili Cheese Dip \* Vegetable Spring Rolls  
Fried Pork Pot Stickers \* Cajun Shrimp, Andouille and Peppers Skewers  
Beef Kabobs with Peppers and Onions \* Chicken and Pineapple Skewers

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### Premium Hot Hors D' Oeuvres: \$200.00 for 50 count

Miniature Beef Wellington  
Miniature Chicken Wellington  
Shrimp & Dill in Puffed Pastry  
Mini Tilapia Grilled Fish Tacos with an Asian Slaw  
Coconut Fried Shrimp - Large

### Cold Canapés: \$200.00 for 50 count

Ahi Tuna with a Basil Aioli on Sesame Toast  
Chipotle Marinated and Grilled Shrimp  
Smoked Salmon and Dill  
Dilled Shrimp Salad Poppers on Pumpernickel

### Carving Station: \$22.00 per person

3 Meats: Roasted Turkey, Roast Beef, Baked Ham and Smoked Sausage. Served with silver dollar assorted rolls and appropriate condiments

### Fresh Cooked to Order Pasta Station: \$18.00 per person

Penne & Fettuccine Pastas, Marinara & Alfredo Sauces, Chicken, Sausage, Garlic, Caramelized Onions, Tomatoes, Mushrooms, Artichokes, Broccoli, Red and Green Peppers, Spinach, Pesto, Parmesan Cheese, Olives, Oil and Wine. Served with Garlic Bread Sticks

### Seafood Crepe Station: \$25.00 per person

Fresh Crepes, Selection of Fresh Vegetables, Shrimp and White Fish Sautéed, Garlic Crème Sauce, Wine, Garlic Bread Sticks Served

### Tex- Mex Station: \$18.00 per person

Spicy Ground Beef \* Fresh Hot Tortillas \* Chips \* Queso \* Guacamole \* Appropriate Condiments \* Lettuce and Chopped Tomatoes

### Mirrored Displays:

Domestic Cheeses served with toasted Baguettes: 50 person \$210.00  
Fresh Vegetable Crudités with Blue Cheese Dip: 50 person \$150.00  
Fresh Seasonal Sliced Fruit: 50 person \$180.00  
Mixed Nuts: \$5.00 per person  
Hot Pretzels: \$6.00 per person  
Cheddar & Jalapenos \* Pizza \* Grilled Cheese \* Spinach & Feta \* Mixed Berry & Cobbler and Chocolate Crumb

### Desserts and Confections

Whole Assorted Cakes: \$40.00 each \* Assorted Petit Fours: 50 count \$100.00 \* Pecan Tartlets: 50 count \$100.00  
Cobblers: \$5.00 per person \* Assorted LSP Cookies: \$28.00/ dozen

Please add 8.25%Tax and 20% Service Charge to your selections



**FRESH WRAPS & DELI BUFFET**

**Lone Star Wraps: \$14.95**

**New Orleans Muffalatta Wrap**

Olive Relish, Mortadella, Salami, Ham and Provolone Cheese

**Grilled Chicken Caesar Wrap**

Chicken, Hearts of Romaine, Parmesan, Tomatoes and Caesar Dressing

**Southwest Turkey Wrap**

Turkey, Avocado, Roasted Red Peppers, Lettuce and a Raspberry Chipotle Dressing

**Roasted Vegetable Wrap**

Assorted Grilled Vegetables, Lettuce and Tomatoes with Lemon Vinaigrette

**All Wraps are served with a Fresh Orzo Pasta Salad and Chips**

**Box Lunches available: \$16.95 per person**

Choose (1) Wrap, Sun Chips, Fresh Whole Fruit, Orzo & Spinach Pasta Salad & Condiments

**Deli Tote Board Buffet**

**Available for Luncheon only: \$24.00 per person**

Shrimp & Cucumber Salad \* Tossed Mixed Greens  
Orzo Pasta Salad with Spinach Lemon Vinaigrette  
Displayed Meats: Turkey, Roast Beef and Sliced Ham  
Provolone, Cheddar and Jack Cheeses  
Assorted Bakeries \* Condiments  
Relishes; Tomatoes, Lettuce, Onions and Pickles  
Chips  
Assorted Lone Star Cookies  
Iced Tea

**Please add 8.25%Tax and 20% Service Charge to your selections**



**PLATED LUNCHEONS & DINNERS**

*All plated entrees are served with a served Salad, Entrée, Starch, Vegetable, Fresh Bakeries and Dessert. Iced Tea and Coffee*

**Santa Fe Chicken**

Boneless Breast, Marinated in Fresh Lime Juice, Chipotle Seasonings and Grilled. Topped with fresh Pico and Jack Cheese  
**Lunch: \$23.00 & Dinner \$34.00**

**Stuffed Chicken Florentine**

Boneless Breast stuffed with Spinach, Mushrooms and Feta Cheese with a Chardonnay Reduction  
**Lunch: \$23.00 & Dinner \$34.00**

**Pecan Stuffed Chicken**

Boneless Breast of Chicken, with Pecan Bread Stuffing, served with a light Béchamel White Sauce  
**Lunch: \$23.00 & Dinner \$34.00**

**Prosciutto Wrapped Turkey Tenderloin**

Perfect Pork Tenderloin with Wild Rice Stuffing then Wrapped in Prosciutto and Roasted, served with a Pinot Grigio Reduction  
**Lunch: \$23.00 & Dinner \$34.00**

**Seared Salmon**

Fresh Seared Salmon Steak with Leeks and Lemons  
**\$27.00 Luncheon & \$35.00 Dinner**

**Panko Crusted Sea Bass Baked**

Fresh Sea Bass Fillet Crusted in Panko and Baked  
**\$27.00 Luncheon & \$35.00 Dinner**

**Grilled 8oz. Beef Filet Mignon with a Pinot Noir Reduction:**

Very nice Filet, grilled to perfection with topped with a Pinot Noir Reduction  
**\$27.00 Lunch & \$35.00 Dinner**

**Lone Star Park Mixed Grill**

Skewered Lamb, Beef Tenderloin Medallion, Bacon Wrapped Pork Tenderloin and Vegetables  
**\$30.00 Luncheon & \$55.00 Dinner**

**Duet Presentations: offered for Dinner only**

**Beef Filet and 3 Prawns**  
**\$48.00**

**Beef Filet and Sea Bass**  
**\$48.00**

**Beef Filet and Chicken Florentine**  
**\$45.00**

**Please select (1) Starch and (1) Vegetable**

Horseradish Mashed Potatoes

Wild Rice

Baked Sweet Potato

Baked White Potato

Dauphine White and Sweet Potato Square

Green Beans with Pearl Onions

Seasonal Mixed Vegetables

Baby Carrots

Three Grilled Asparagus wrapped in a Crepe with Hollandaise

Cauliflower Mash with Thyme and Butter

**Desserts**

Fresh Fruit Torte Derby Pie

Carrot Cake

LSP Assorted Cookies

Assorted Cobblers Cheesecake

Key Lime Pie

**Is there something that your guests prefer? Just ask.**

**Please add 8.25% tax and 20% Service charge to your selections**



## LUNCHEON & DINNER BUFFETS

### "Create Your Own" Buffet

\$30.00 Lunch & \$48.00 Dinner

#### Choose 3 SALADS

Fresh Orzo Pasta with Spinach and Lemon Vinaigrette  
Fresh Beef Steak Tomatoes, Mozzarella and Basil with a light Balsamic Vinaigrette  
Tossed Mixed Field Greens  
Fresh Seasonal Fruit Display  
Spinach Salad with Mushrooms, Bacon and Feta Cheese  
Pasta Seafood Salad Vinaigrette  
Marinated Artichokes with Fresh Vegetables

#### Choose 3 ENTREES

Sliced Flank Steak with Bacon and Mushrooms  
Sirloin Chicken Fried Steak  
Sliced Sirloin with a Cabernet Sauce  
Chicken Parmesan  
Chicken Santa Fe  
Chicken Marsala  
Sliced Roast Pork with Fennel  
Sliced Slow Roasted Turkey  
Penne Pasta Marinara with Three Cheeses  
Cheese Tortellini with Alfredo  
Baked Tilapia in Lemon Basil Butter

#### Choose 1 STARCH

Horseradish Mashed Potatoes \* Angel Hair Pasta Marinara \* Wild Rice \* Baked Sweet Potato  
Baked White Potato \* New Potatoes Roasted with Rosemary

#### Choose 1 VEGETABLE

Green Beans with Bacon & Pearl Onions \* Seasonal Mixed Vegetables \* Baby Carrots \* Fresh Peas and Mushrooms

#### Fresh Bakeries and Butter

#### Choose 2 DESSERTS

Fresh Fruit Torte \* Cheesecake \* Key Lime Pie \* Derby Pie \* Carrot Cake \* Lone Star Cookies

### Lone Star Tex-Mex Buffet

\$30.00 Lunch & \$48.00 Dinner

Texas Caviar: Pinto Bean Salad with Pico \* Summer Salad \* Fiesta Cole Slaw  
BBQ Beef Brisket  
Cheese Enchilada's  
Smoked Mesquite Chicken  
Ranch Style Potatoes \* Whole Corn Steamed \*  
Relishes: Jalapenos, Onions, Pickles, and Sliced Tomatoes  
Sweet Corn Bread, Fresh Bakeries and Butter  
Cobbler and Pecan Tartlets

Add Chicken or Beef Fajita's: \$7.00 per person

Please add 8.25% tax and 20% Service charge to all orders



## BEVERAGE SELECTIONS

### Hosted Bar:

All Cocktails, Beer, Wine will be tallied and billed on consumption:

House liquor \$6.00 \* Premium Brands \$7.00 \* House Wine \$5.75

Domestic Beer \$5.25 \* Imported Beer \$6.00 \* Sodas and Bottled Waters \$3.00

### Cash Bars:

Please add \$100.00 Bartender Fee for every 100 Guests

### Open Bar; Per Person Per Hour:

1<sup>st</sup> hour per person \$16.00, each additional hour after \$6.50 per person

### Drink Tickets:

Cocktails, Beer and Wine: \$6.75 x 20% Service Charge: Sodas billed separately

Beer & Tickets: \$5.50 each x 20% service Charge

All sales taxes are included  
Please add 20% Service Charge to all Bar needs

### Premium Bar

Absolute Vodka \* Tanqueray \* Crown Royal \* Jack Daniels \* Chivas \* Quervo Gold

Stone Cellars Beringer; Merlot, Cabernet, Chardonnay

Bud Light, Miller Lite, Heineken, Corona and Shiner

### House Bar

Smirnoff Vodka, Gordon's Gins, Seagrams CC, Wellers, J&B, Cordoniz Tequila

Stone Cellars Beringer; Merlot, Cabernet, Chardonnay

Bud Light, Budweiser, Miller Lite, Coors Light, O'Douls

**Soft Drinks: All Pepsi products are offered with bar needs.**

Lone Star Park carries a variety of Liquors, Liqueurs, Beers and Wines. Please ask your Catering Sales associate for any special needs.



**AUDIO VISUAL AND FACILITY RENTAL**

Outdoor Event Areas: seating capacity  
 Courtyard of Champions: 300 – 1000  
 Pavilion Garden: Patio seating for 300

**Parking Lots**

Space is available year-round for Ride-And-Drives, Cook Offs and Concerts

**Audio Visual**

Our State-of-the-Art Audio Visual services and equipment will provide a professional show every time.

- Jumbotron: \$1500.00
- Created Graphics: \$50.00/ hour
- Welcome Graphic: Complimentary
- Cameraman: \$250.00
- Studio Time: \$250.00 Full Day
- House PA System: \$225.00
- Wireless Microphones: \$65.00
- Screen: 70" tri-pod: \$25.00
- Screen: 6x8' Fast Fold with Dress Kit: \$300.00
- Flip Charts, Pads and Markers: \$25.00
- LCD Projectors: \$450.00
- Staging: 4x8': \$50.00 each
- Tables: 6' with topper and skirting: \$32.00
- Wireless Internet Connection: \$125.00 Full Day

Please add 8.25% sales tax to all orders

**Facility Rental**

**Catering minimums do not include bar. Rental fees will be assessed based on total food and beverage.**

Area	Rental	Dimensions	Ceiling Height	Theater	Class	Banquet	Reception	U-Shape	Conference
1 <sup>st</sup> Level	\$1500	107X78	12.5;	400	200	400	800	---	---
4 <sup>th</sup> Level Silks	\$2000	3-Tiered Level	8.5'-23'	---	---	1000	2000	---	---
Silks Concourse	\$500	55x119	8.5'	500	150	250	700	---	---
Jockey Club Lounge N/A during Racing	\$500	38x24	8.5'	70	30	50	70	24	28
Paddock Lounge	\$750	48x36	8.5'	120	60	100	150	30	40
Champions	\$2000	7500 sq. ft.	10'	450	200	350	500	---	---
Sales Pavilion Off Season only Barn Area	\$1500	Octagon: 89x75	14'-24'	500	250	400	700	---	---
Walking Arena Off Season only Barn Area: Outside	\$5000	67x80	24'	---	---	---	---	---	---
Luxury Suites	\$500	400 sq. ft.	9'	---	---	---	---	---	---
East Trackside	\$1000	6500-L-Shape	11' – 24'	150	100	300	350	30	30