

# New Jersey Motorsports Park

## *Catering Menu*



2025



New Jersey Motorsports Park  
47 Warbird Drive, Millville NJ 08332

# Breakfast

## Continental Breakfast

Fresh Seasonal Fruit & Berries

Assorted Breads & Mini Muffins

Low Fat Yogurt and Granola Bars

**\$16.00 per person**

## Breakfast Buffet

Scrambled Eggs

Country Sausage and Hickory Smoked Bacon

Hickory Smoked Bacon

Buttermilk Pancakes

Home Fried Potatoes

Fresh Seasonal Fruit & Berries

Assorted Morning Breads & Mini Muffins

\*Add Oatmeal Bar (\$5.00)

**\$22.00 per person**

## Chef Attended Brunch Buffet

Chef Attended Omelet Station

Buttermilk Pancakes

Hickory Smoked Bacon

Home Fried Potatoes

Lemon Caper Chicken

Cheese Tortellini with a Basil Pesto

Spring Mix with Cranberries, Feta Cheese & Candied Walnuts

Fresh Seasonal Fruit & Berries

Assorted Morning Breads & Mini Muffins

**\$30.00 per person**

Packages Include Hot and Cold Beverage Service

# Lunch

## Plated Lunch

\$36.00 per guest

### **Appetizer: Choice of One**

Tossed Garden Greens

Minestrone Soup

Classic Caesar Salad

Tomato Basil Bisque

### **Entree: Choice of One**

Chicken Parmesan

Baked with Classic Marinara Sauce and Topped with Three Italian Cheeses

Chicken Florentine

Sauteed with Garlic, Spinach and Sundried Tomatoes in a Creamy White Wine Sauce

Herb Encrusted Salmon

Encrusted with Fresh Herbs and Finished in a Citrus Butter Sauce

Classic Chicken Caesar Salad

Romaine Lettuce, Grilled Marinated Chicken Breast, Homemade Croutons, Caesar Dressing

Chicken Piccata

Sautéed in Lemon Butter Wine Sauce and Capers

Pork Milanese

Topped with Arugula and Diced Tomatoes tossed in a Lemon Vinaigrette

Cheese Tortellini

Cherry Tomatoes, Roasted Eggplant, Garlic and Olive Oil

Grilled Skirt Steak +\$4.00

Topped with a Mushroom Burgundy Sauce

\$2.00 Upgrade for pre-selection of 2 Entrees

All Entrees Served with chef's choice of vegetable and starch

### **Dessert: Choice of One**

Chocolate Mousse

With Fresh Whipped Cream and Berries

Cheesecake

NY Style Cheesecake with Fresh Strawberries

Apple Cobbler

With Fresh Whipped Cream

Strawberry Shortcake

Includes Fresh Baked Rolls, Iced Tea, and Coffee Service. Minimum of 20 Guests

# **Lunch Buffet**

\$38.00 per guest

## **Appetizer: Choice of Two**

Tossed Garden Greens

Minestrone

Tomato & Cucumber Salad

Classic Caesar Salad

Tomato Basil Bisque

Italian Pasta Salad

## **Entree: Choice of Two**

Chicken Parmesan

Baked with Classic Marinara Sauce & Topped with Three Italian Cheeses

Roasted Top Round of Beef

Horseradish Cream Sauce and Natural Au Jus

Chicken Florentine

Sauteed with Garlic, Spinach and Sundried Tomatoes in a Creamy White Wine Sauce

Chicken Piccata

Sautéed in Lemon Butter Wine Sauce & Capers

Cheese Tortellini

Cherry Tomatoes, Roasted Eggplant, Garlic and Olive Oil

Slow Roasted Pork Loin

Roasted Garlic and Rosemary Demi-Glace

Rigatoni Bolognese

Parmesan Cheese and Red Pepper Flakes

Italian Sausage Picante

Italian Sausage, Peppers and Onions

Herb Encrusted Salmon

Encrusted with Herbs and Finished in a Citrus Butter Sauce

Fillet of Flounder

Citrus Thyme Butter

## **Sides: Choice of Two**

Yukon Gold Mashed Potatoes

Green Beans

Honey Glazed Carrots

Herb Roasted Potatoes

Rice Pilaf

Seasonal Vegetable Medley

## **Dessert: Choice of One**

Cookies & Brownies

Warm Apple Cobbler

Chocolate Mousse Cups

Decadent Chocolate Cake

Includes Fresh Baked Rolls, Iced Tea, and Coffee Service. Available to a Minimum of 50 Guest

# **Sandwich Buffet**

## **Build Your Own Burger Buffet**

\$25.00 per guest

Homemade Potato Salad and Coleslaw  
All-Beef Angus Burgers  
Brioche Rolls, Assorted Cheese, Lettuce, Tomato, Onions and Pickles  
Potato Chips  
Cookies & Brownies

## **Classic Deli Platter**

\$24.00 per guest

Italian Style Pasta Salad  
Tossed Garden Green Salad with Balsamic Vinaigrette  
Assortment of Sliced Breads & Rolls  
Baked Ham, Roasted Turkey, Genoa Salami, Oven Roasted Roast Beef  
Swiss Cheese, American Cheese, Provolone Cheese  
Lettuce, Tomato and Onion Tray with Pickles  
Potato Chips  
Cookies & Brownies

## **BBQ Package**

\$30.00 per guest

Tossed Green Salad with Balsamic  
Homemade Potato Salad and Coleslaw  
Italian Style Pasta Salad  
All Beef Hot Dogs  
Grilled Angus Burgers  
Lettuce, Tomato and Onion Tray with Pickles  
Bourbon Baked Beans  
Corn on the Cob  
Cookies & Brownies

Add BBQ Ribs \$4.00 per guest  
Add BBQ Chicken \$2.00 per guest

Includes Iced Tea & Lemonade. Available to a Minimum of 25 Guest

# Dinner

## Plated Dinner

\$42.00 per person

### **Soup or Salad: Choice of One**

Tossed Garden Greens

Minestrone

Mixed Greens with Cranberries,  
Candied Walnuts and Feta Cheese

Classic Caesar Salad

Greek Salad

Tomato Basil Bisque

### **Entree: Choice of One**

Chicken Parmesan

Classic Marinara Sauce and Topped with Three Italian Cheeses over Linguini

Chicken Florentine

Sauteed with Garlic, Spinach and Sundried Tomatoes in a Creamy White Wine Sauce

Chicken Piccata

Sautéed in Lemon Butter Wine Sauce and Capers

Penne Pasta Neptune

Jumbo Shrimp, Cherry Tomatoes, Fresh Basil, and Mozzarella Cheese

Herb Encrusted Salmon

Encrusted with Herbs and Finished in a Citrus Butter Sauce

Grilled 6 oz. Filet Mignon +\$7.00

Topped with a Mushroom Burgundy Sauce

Baked Stuffed Fillet of Flounder

Filled with Spinach and Cheese, topped with Alfredo Sauce

Pan Seared Crab Cake +\$5.00

Topped with a Roasted Red Pepper Aioli

\$2.00 Upgrade for pre-selection of 2 Entrees

All Entrees Served with chef's choice of vegetable and starch

### **Dessert: Choice of One**

Chocolate Cake

With Fresh Whipped Cream and Berries

Cheesecake

NY Style Cheesecake with Fresh Strawberries

Apple Cobbler

Served with Fresh Whipped Cream

Strawberry Shortcake

Includes Fresh Baked Rolls, Iced Tea, and Coffee Service. Available to a Minimum of 50 Guests

# **Dinner Buffet**

\$40.00 per guest

## **Soup or Salad: Choice of Three**

Tossed Garden Greens

Minestrone

Cucumber & Tomato Salad

Classic Caesar Salad

Tomato Basil Bisque

Italian Pasta Salad

## **Entree: Choice of Three**

Chicken Parmesan

Classic Marinara Sauce and Topped with Three Italian Cheeses

Slow Roasted Pork Loin

Roasted garlic and rosemary demi-glace

Chicken Florentine

Sauteed with Garlic, Spinach and Sundried Tomatoes in a Creamy White Wine Sauce

Chicken Piccata

Sautéed in Lemon Butter Wine Sauce and Capers

Rigatoni Bolognese

Parmesan Cheese and Red Pepper Flakes

Herb Encrusted Salmon

Encrusted with Herbs and Finished in a Citrus Butter Sauce

Roasted Tenderloin of Beef +\$5.00

Sliced and Topped with a Mushroom Burgundy Sauce

Fillet of Flounder Francaise

Egg Battered Flounder Topped with Fresh Lemon, Capers, and a White Wine Sauce

Pan Seared Crab Cake +\$5.00

Topped with a Roasted Red Pepper Aioli

## **Sides: Choice of Two**

Yukon Gold Mashed Potatoes

Green Beans

Broccoli Au Gratin

Herb Roasted Potatoes

Mixed Vegetable Medley

Rice Pilaf

## **Dessert: Choice of One**

Cookies & Brownies

Chocolate Mousse Cups

Warm Apple Cobbler

Decadent Chocolate Cake

Served with Fresh Baked Rolls, Iced Tea, and Coffee Service. Available to a Minimum of 50 Guests

# **Cocktail Receptions**

## **Butlered Standard Hors D'Oeuvres**

Priced Per Piece. Minimum of 10 Pieces per selection

Shrimp Risotto Bites \$2.50	Franks in the Blanket \$1.75	Mini Quiche \$1.75
Beef Satays \$2.00	Vegetarian Spring Rolls \$1.75	Sesame Chicken Satays \$1.75
Italian Sausage Bites \$1.75	Pork Pot Stickers \$1.75	Spinach Stuffed Mushrooms \$1.75
Cordon Bleu Bites \$2.00	Cajun Tenderloin Crostini \$2.50	Fried Ravioli \$1.75
Coconut Shrimp \$2.50	Spanakopita \$2.00	Mini Crab Bites \$2.50

## **Packaged Butlered Hors D'Oeuvres**

Pick 6 standard selections. Based on 5 pieces per guest.  
Butlered for 1 Hour.  
\$12.00 per person

## **Premium Hors D'Oeuvres**

By the Piece. Minimum of 20 Pieces

Grilled Lollipop Lamb Chops \$3.50
Prosciutto Asparagus \$2.50
Filet Mignon Kabobs \$3.00
Oysters Rockefeller \$2.50
Jumbo Shrimp Cocktail \$3.50
Seafood Martini \$3.50
Mushroom Cap with Crabmeat \$3.00
Scallops Wrapped in Bacon \$2.50



## **Cold Reception Stations**

Based upon 1 Hour Service

**Crisp Vegetable Crudité \$5.00**

Fresh Seasonal Vegetables, with Spinach and Roasted Garlic Dip

**Antipasto Display \$8.00**

Assorted Grilled and Roasted Vegetables, Italian Specialty Meats, Cheeses and Olives

**Fresh Hummus & Pita Display \$6.00**

Roasted Garlic Hummus and Pita Triangles

**International & Domestic Cheese Display \$7.00**

Imported and Domestic Cheese, Fresh Fruit Garnish and Assorted Flat Breads

**Spinach & Artichoke Dip \$5.00**

Served with Pita Triangles

**Bruschetta \$5.50**

Tomato, Basil, Garlic, and Olive Oil on Crustini

## **Action Stations**

Based upon 1 Hour Service

### **Chef Attended Carving Station**

All carved items served with mini rolls. Minimum of 50 guests

Carver Fee of \$50.00

Whole Roasted Turkey Breast, Cranberry Relish and Gravy \$10.00

Honey Glazed Ham, Apricot Chutney \$11.00

Herb Encrusted Pork Loin, Rosemary Demi-Glace \$11.00

Top Round of Beef, Au Jus and Horseradish Cream \$12.00

### **Chef Attended Pasta Station \$11.00**

All pasta stations served with garlic bread. Minimum of 50 guests

Attendant Fee of \$50.00

Pasta - Select One:

Penne Pasta, Cheese Tortellini, Spiral, Bow Tie Pasta, or Rigatoni

Sauce - Select Two:

Garlic & Oil, Fresh Marinara, Pesto Basil Cream, Vodka Cream Sauce, Puttanesca

# **Beverage Selections**

## **Soft Drinks added to Lunch or Dinner Menu**

\$5.00 per guest

## **Imported and Domestic Beer & Wine**

One Hour \$10.00 per Guest

Two Hours \$15.00 per Guest

Three Hours \$20.00 per Guest

Four Hours \$24.00 per Guest

## **Hosted Open Bar**

One Hour \$14.00 per Guest    Two Hours \$19.00 per Guest

Three Hours \$26.00 per Guest    Fours Hours \$33.00 per Guest

Premium Spirits to include:

Tito's Vodka  
Absolut Vodka  
Jack Daniels Whiskey  
Bacardi Rum  
Captain Morgan Rum  
Tanqueray Gin  
Beefeater Gin  
Jim Beam Bourbon  
Seagram's VO  
Jose Cuervo Tequila  
Southern Comfort

Domestic and Imported Beer

House Wine

Soft Drinks

## **Mimosa Station (3 Hours)**

\$15.00 per Guest

# **Booking Information**

## **Pricing**

Pricing included in this Catering Menu is for existing inside restaurant and catering rooms only. Catering in outside tents, paddock, garages, or other outside areas will reflect an additional per person cost of at least \$5.00.

## **Monday and Tuesday**

Due to staffing issues, we close our catering kitchen, and give our Culinary Team off Monday and Tuesday during the season, unless approved by NJMP Management

## **Number of Guests**

For groups of 200 or more, we will be required to rent full-service ware. This will require us to charge a rental fee based upon the number of people and type of service and menu.

## **Minimum**

New Jersey Motorsports requires a \$1,000.00 catering minimum during a 2-hour window

## **Event Contract**

All reservations for private banquet functions are to be finalized with signature and appropriate deposit amount 30 days prior to the date of your event and are subject to the rules and regulations of the New Jersey Motorsports Park and are subject to the below conditions.

## **Deposit and Payment**

A 25% deposit of your estimated final bill is required along with your signed contract to reserve your date and room. An event is not confirmed without a deposit and contract. Your payment may not be refunded if you cancel all or part of your function. For all events, the estimated outstanding balance is due and payable **5 days** prior to your scheduled event.

## **Sales Tax & Catering Charge**

A 22% gratuity and 8.625 (6.625% sales tax & 2% SED) will be added to all food & beverage charges.

## **Room Locations & Availability**

The room designated for your event carries a minimum and maximum attendance number. If your final guaranteed number is lower or higher than these numbers, NJMP reserves the right to transfer your party to another function room. NJMP reserves the right to charge a service fee for setup of rooms and rental requests. Events booked in some locations of NJMP could result in additional fees and charges.

## **Linens**

Standard table linens are included in the price of the event. Any specialty linens will be subject to an additional fee to be determined.

## **Guaranteed Guests**

The guaranteed number must be communicated to the Catering Office at NJMP not less than 7 full working days (Monday – Friday, excluding holidays). Final changes may be made up to three days before the event. Final charges will be based on that number of attendees, or the total number served, whichever is greater.

## **Room Regulations**

NJMP does not permit outside alcohol to be brought onto property. All persons consuming alcohol must be at least 21 years of age and be willing to provide photo ID as needed. Please refrain from taping, tacking, or causing any permit markings on the walls.

## **Additional Event Requests**

We understand how important your event is to you and strive to guarantee that it is how you envision. We would be happy to provide as much assistance including preferred disc jockeys, bands, florists, entertainers, etc. Available upon request: LCD Projector, Screen, Microphone, Podium