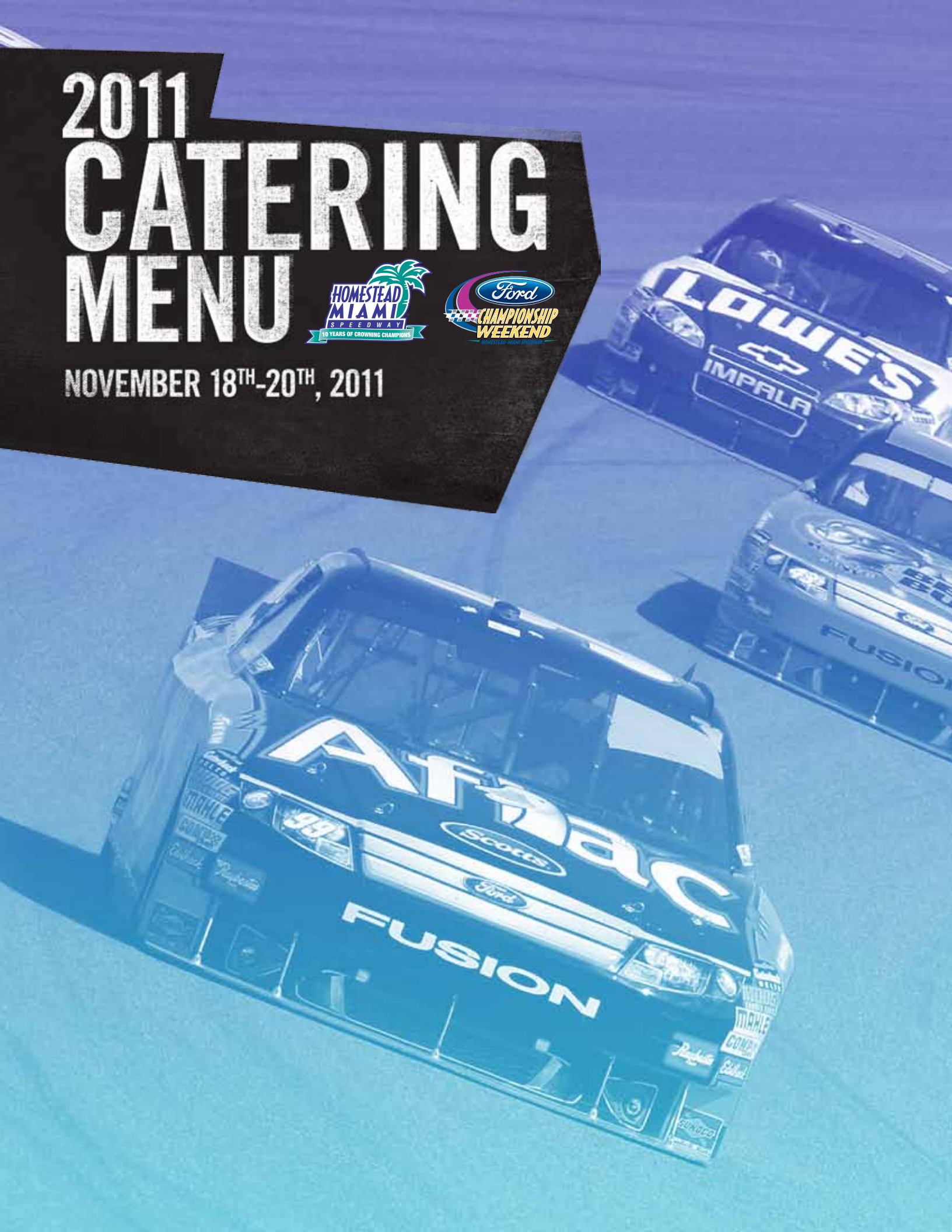
2011 CATERING MENU

HOMESTEAD MIAMI SPEEDWAY
10 YEARS OF CROWNING CHAMPIONS

Ford CHAMPIONSHIP WEEKEND
HOMESTEAD-MIAMI SPEEDWAY

NOVEMBER 18TH-20TH, 2011



As the exclusive caterer of the Speedway, Americrown's mission is to deliver a premiere experience by presenting the finest products and service in a world-class environment that exceeds guest and customer expectations.

With a stellar selection of menus that can be customized to any occasion, Americrown's culinary and service staffs are committed to providing first class, fresh ingredients to create a truly exceptional dining experience for you and your guests.

Americrown and Daytona International Speedway are committed to providing you, our guest, with the best guest experience in sports any where in the world.

Michele Lentz
Event Sales Manager
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GENERAL INFORMATION

Our policy states that all food and beverages intended for consumption on Speedway property must be purchased through Americrown. Please coordinate any food or beverage items intended for display purposed only through the Daytona International Raceway Sales and Marketing Department. There is a minimum catering requirement each day your suite or hospitality is utilized.

SERVICE ARRANGEMENTS

If you wish to upgrade your event, we will be happy to accommodate with the following options:

Upgrade Package #1 $125 per buffet
Decorative Floral Arrangement

Upgrade Package #2 $100 per buffet
Choice of Colored Buffet Linen

SERVICE PERSONNEL

Americrown will provide you with one attendant for every 75 guests. If you plan to serve liquor at your event, a bartender must also be staffed at your cost. Bartenders and additional attendants may be ordered separately at the following rates:

Additional Attendant $150 per shift

Bartenders $175 per shift

MENU SUBSTITUTIONS

All menu packages can be adjusted by adding or replacing any items that you prefer. There will be additional costs based on the difference between requested items and items being replaced. Please have any specialty items ordered at least two weeks prior to the event to allow time to order product in.

ORDER FORMS

The order form in this package is to be used for all food, beverage and special orders. Once completed, email your order to us at mlentz@americrown.com fax it to 386.947.3811 and retain one copy for your files.

TAXES AND SERVICE CHARGES

All taxes and service charges will be added whenever applicable. Gratuity is discretionary.

SERVICE CHARGE 19% ON ALL SALES
SALES TAX 7% ON ALL APPLICABLE ITEM

ORDER DEADLINES AND MINIMUM GUARANTEES

In order for us to operate smoothly and serve the large quantities of people expected throughout the racing season, we require a menu and minimum guarantee guest count by the specified dates below:

October 18th, 2011

Initial orders placed after the specified date will be assessed a 15% late fee and may be limited on menu choices. Extenuating circumstances suchas late track contracting will be reviewed on a case-by-case basis. *No revisions will be accepted one week prior to the event.*

PAYMENT POLICY

Unless otherwise approved in writing by Americrown management, *payment is due in full prior to the event.* Please include the event number on your check in order to assure proper credit. Make check payable to Americrown and remit to PO Box 862652 Orlando, FL 32886-2652. Overnight mailing address is 525 Fentress Blvd. Daytona Beach, FL 32114

Any outstanding balances for event day orders or otherwise will be charged to the credit card on file within 72 hours of the event. Charges which are due but not paid within this date will be subject to a monthly late charge of 1.5% of the amount owed along with any reasonable costs of collection incurred for delinquent payments, including court costs and/or attorney fees.

PAYMENT REQUIREMENTS

All orders submitted must have the enclosed authorization form filled out and a credit card on file with each order…no exceptions. Orders without credit card information will not be processed.

BREAKFAST SELECTIONS

All Breakfast menus are ordered in incrementsof 25 with a minimum order of 25

"CHAMPIONS BREAKFAST" $17.95

Tropical Fruit Medley

South West Cheddar Omelets
with Pit Ham, Julienne Peppers and Scallions

Breakfast Potatoes O'Brian

Buttermilk Biscuits
with Home Made Country Sausage Gravy

Premium Orange Juice

Fresh Brewed Regular Coffee

"FRONT STRETCH" $13.95

Breakfast Croissant

Egg, Aged Cheddar Cheese & Smoked Sausage

Fresh Whole Fruit Basket

Premium Orange Juice

Fresh Brewed Regular Coffee

"GREEN FLAG PIT STOP" $10.95

Assorted Fresh Baked Breakfast Pastries
To Include Doughnut Holes, Danish, Muffins, and Gourmet Breakfast Breads

Premium Orange Juice

Fresh Brewed Regular Coffee

MENU SELECTIONS: PACKAGE A

Includes a Chopped Salad with Assorted Dressings, Dinner Rolls and Butter.
Choice of your favorite Entrée, Vegetable, Starch and Dessert.
$1125 ($48 PER GUEST), FEEDS 25 PEOPLE

PLEASE CHOOSE (2) "ENTRÉE" SELECTIONS

Braised Boneless Beef Short Ribs' Marsala
With Florentine Orzo, Mushroom Ragout and Marsala Demi Glaze

Herb Crusted Chicken Cordon Bleu
With Shaved Ham, Swiss Cheese and Roasted Garlic Mashed Potatoes

Cajun Seared Shrimp and Sausage Pasta
With Caramelized Peppers and Onions, Ziti Pasta and Cajun Scented Parmesan Coulis

Jumbo Lump Crab Cakes
With Sautéed Confetti Corn and Cajun Remoulade Sauce

Sautéed Chicken Franchise
With Pesto Scented Gnocchi, Oven Roasted Tomatoes and Lemon Caper Beurre Blanc

Jerk Smoked Pork Loin
With Caramelized Sweet Plantains and Pineapple Jerk Glaze

Dijon Roasted Fresh Turkey Breast
With Grain Mustard Supreme Sauce and Corn Bread Dressing

PLEASE CHOOSE (1) SIDE DISH

Roasted Creamer Potatoes
With Rosemary, Garlic and Olive Oil

Wild Rice Pilaf
With Dried Fruit and Toasted Georgia Pecans

Florentine Orzo
With Shaved Parmesan and Roasted Red Peppers

Gourmet Macaroni & Cheese
With Aged Cheddar and Toasted Bread Crumbs

Sautéed Confetti Corn
With Peppers, Onions and Seasonings

Green Beans Almandine
With Toasted Almonds and Garlic

French Country Ratatouille
With Sautéed Eggplant, Squash, Peppers, Shallots, Tomatoes, Fresh Herbs and Olive Oil

Grilled Vegetable Medley
With Grilled Seasonal Vegetables with Herb Butter

PLEASE CHOOSE (1) DESSERT SELECTION

Key Lime Cheesecake
With Graham Cracker Crust and Whipped Cream

Petite Assorted Desserts'
With Chocolate, Cake and Fruit Desserts with Accompanying Sauces

Decadent Chocolate Sin Cake
With Dark Chocolate Ganache and Raspberry Sauce

Tropical Fruit Salad
With Assorted Melons, Pineapple, Grapes and Berries

Assorted Cookies and Brownies
With White Chocolate Macadamia, Chocolate Chunk and Dark Chocolate Brownies

MENU SELECTION: PACKAGE B

Includes a Chopped Salad with Assorted Dressings, Dinner Rolls and Butter.
Choice of your favorite Entrée, Vegetable, Starch and Dessert.

$875 ($38 PER GUEST), FEEDS 25 PEOPLE

PLEASE CHOOSE (2) ENTRÉE SELECTIONS

St. Louis Style BBQ Pork Ribs
BBQ Rubbed & Slow Smoked with a Savory Red BBQ Sauce

Southern Fried Chicken Breasts'
Seasoned and fried to perfection

Cajun Seared Shrimp and Sausage Pasta
With Caramelized Peppers and Onions, Ziti Pasta and Cajun Scented Parmesan Coulis

Pulled BBQ Pork Shoulder
With Savory Red BBQ Sauce, Cole Slaw and Bakery Fresh Buns

Grilled Italian Sausages
With Sautéed Peppers, Onions and Garlic

Smoked MangoTamarind Chicken Quarters
With MangoTamarind BBQ Glaze

All American Burgers
With American Cheese, Lettuce, Tomato, Pickle, Bakery Fresh Buns and Assorted Condiments

PLEASE CHOOSE (1) SIDE DISH

Savory Baked Beans
With Brown Sugar and Molasses

Roasted Garlic Whipped Potatoes
With Roasted Garlic and Butter

Gourmet Macaroni & Cheese
With Aged Cheddar and Toasted Bread Crumbs

Deluxe "Chilled" Potato Salad
Seasoned to perfection with a Hint of Mustard

Sautéed Confetti Corn
With Peppers, Onions and Seasonings

Green Beans Almandine
With Toasted Almonds and Garlic

Grilled Vegetable Medley
Grilled Seasonal Vegetables with Herb Butter

Dixie Style "Chilled" Cole Slaw
Seasoned to perfection with a Hint of Celery Seed

PLEASE CHOOSE (1) "DESSERT" SELECTION

Key Lime Cheesecake
With Graham Cracker Crust and Whipped Cream

Triple Chocolate Trifle
Layered with Dark Chocolate Sponge Cake, Milk Chocolate Pudding and Whipped Cream

Tropical Fruit Salad
With Assorted Melons, Pineapple, Grapes and Berries

Assorted Cookies and Brownies
With White Chocolate Macadamia, Chocolate Chunk and Dark Chocolate Brownies

ALA CARTE MENU PACKAGE

All menu items feed 25 people

BREAKFAST	COST
Breakfast Sandwiches	$210
Breakfast Pastries	$185

ENTRÉES	COST
Braised Boneless Beef Short Ribs' Marsala	$285
Herb Crusted Chicken Cordon Bleu	$260
Cajun Seared Shrimp and Sausage Past	$210
Jumbo Lump Crab Cakes	$260
Sautéed Chicken Franchise	$235
Bourbon Glazed Pork Loin	$235
Dijon Roasted Fresh Turkey Breast	$260
St. Louis Style BBQ Pork Ribs	$260
Southern Fried Chicken Breasts'	$235
Pulled BBQ Pork Shoulder	$235
Grilled Italian Sausages	$235
Smoked BBQ Chicken Quarters	$235
All American Burgers	$210
All Beef Hot Dogs & Home Made Chili	$210
Jerk Smoked Pork Loin	$260
Smoked MangoTamarind Chicken Quarters	$260

GOURMET SIDE ITEMS	COST
Roasted Creamer Potatoes	$110
Wild Rice Pilaf	$80
Florentine Orzo	$80
Gourmet Macaroni & Cheese	$160
Sautéed Confetti Corn	$135
Green Beans Almandine	$135

GOURMET SIDE ITEMS (CONT.)	COST
French Country Ratatouille	$160
Grilled Vegetable Medley	$160
Savory Baked Beans	$160
Roasted Garlic Whipped Potatoes	$160
Deluxe "Chilled" Potato Salad	$80
Dixie Style "Chilled" Cole Slaw	$80

DECADENT DESSERTS	COST
Key Lime Cheesecake	$130
Petite Assorted Desserts'	$130
Decadent Chocolate Sin Cake	$130
Triple Chocolate Trifle	$130
Tropical Fruit Salad	$160
Assorted Cookies and Brownies	$110

LIGHTER FARE	COST
Salad Trio with Bakery Fresh Slider Rolls *With Home Made Chicken Salad, Tuna Salad and Egg Salads'*	$160
Roast Beef & Cheddar Sliders *With Sun Dried Tomato Aioli and Horseradish Sauce*	$185
BLT Turkey Wraps' *With Provolone, Crispy Bacon and Pesto Aioli*	$210
Grilled Chicken Caesar Salad *With Shaved Parmesan, Herb Toasted Croutons and Caesar Vinaigrette*	$160
Italian Pinwheels' *With Artisan Meats, Fresh Mozzarella, Roasted Pepper Mélange and Creamy Italian Dressing*	$210

HORS D'OEUVRES

Cold Hors D'oeuvres

Sliced Herb Roasted Tenderloin of Beef $395
With Horseradish Sauce, Fresh Mozzarella, Asparagus, Marinated Hearts of Palm & Artichokes' and Herb Toasted Crostini

Iced Jumbo Gulf Shrimp $325
With Cocktail Sauce, Citrus Zest and Lemon Wedges

Grand Antipasto Platter $200
With Artisan Meats, Gourmet Cheeses', Olive Tapenade, Marinated Artichokes', Roasted Peppers, Herb Crostini and Gourmet Crackers

Dairy Fresh Domestic Cheese Display $200
With Vermont Cheddar, Baby Swiss, Pepper Jack, Boursin, Provolone, Wedge Bleu Cheese, Grapes and Gourmet Crackers

Market Basket of Crisp Vegetables $150
With Crisp Seasonal Vegetables with Home Made Herb Ranch Dip

Mexican Nine Layer Dip $175
With Guacamole, Sour Cream, Salsa, Assorted Toppings and Crisp Tortilla Chips

Assorted Mixed Nuts $100
Assorted Premium Roasted & Salted Nuts

Chips & Salsa $75
With Premium TexMex Style Salsa and Crisp Tortilla Chips

Mixed Dry Snack Pack $75
With Flavored Popcorns, Kettle Chips, Pretzels and Chex Mix

Candy "Bar" $100
With Hershey's Kisses', Skittles, M&M's and Mini Candy Bars

Hot Hors D'oeuvres

Southwest Chicken Egg Rolls $250
With Chicken, Peppers, Cilantro, Black Beans, Mexican Cheeses and Chipotle Ranch Sauce

Jumbo Lump Crab Dip $250
With Jumbo Lump Crab, Spinach, Boursin Cheese and Parmesan Au Gratin

Boneless Seasoned Breaded Chicken Chunks $250
(choice of one)
Plain with a Honey Dijon Dip
Plain with a savory Red BBQ Dipping Sauce
Tossed with Medium Buffalo Sauce and served with Home Made Bleu Cheese Dressing

Hawaiian Meatballs $190
With Chunk Pineapple and Sweet & Sour Glaze

BBQ Smoked Sausage Bites $200
With Caramelized Peppers and Savory Red BBQ Sauce

Sausage & Cheddar Dip $x.xx
With Ground Kielbasa Sausage, Cheddar Cheese, Peppers, Onions and Crisp Tortilla Chips

Jumbo Spicy Buffalo Style Chicken Wings $250
With Celery Sticks and Home Made Bleu Cheese Dressing

BEVERAGES

BEER SOLD BY THE CASE ONLY (CASE OF 24)

Bud and Bud Light	$3.15 (per can)
Coors and Coors Light	$3.15 (per can)
Miller, Miller Lite, and Miller Chill	$3.15 (per can)
MGD 64	$3.15 (per can)
Premium Domestics by Request	$3.85 (per can)
Imports by Request	$3.95 (per can)

WINE AND CHAMPAGNE (750 ML BOTTLES)

House Wine *Chardonnay, Cabernet, Merlot, Sauvignon Blanc and Zinfandel*	$36.00
Piper Heidsieck Champagne	$52.00

SODAS AND BOTTLED WATER (CASE OF 24)

Coke, Diet Coke, Sprite	$2.36 (per can)
Dasani Bottled Water	$2.85 (per can)
Fresh Brewed Regular Coffee	$60 (2.5 gallon)

LIQUOR (LITER BOTTLES)

Smirnoff Vodka	$75.00
Absolut or Voxx Vodka	$85.00
Grey Goose or Imperia Vodka	$95.00
Capt. Morgan, Myers or Bacardi Rum	$75.00
Beefeater Gin	$85.00
Tanqueray Gin	$95.00
1800 Tequila	$85.00
Jim Beam Bourbon Whiskey	$70.00
Jack Daniels Bourbon Whiskey	$85.00
Seagram's 7 Blended Whiskey	$65.00
Crown Royal Canadian Whiskey	$100.00
Dewars Scotch	$95.00

SPECIALTY LIQUORS, CORDIALS AND FLAVORED VODKAS OR RUMS

Must be ordered at least two weeks prior to event pending availability

Bar Setups $8.00 (per person)
includes Fruit Garnishes, Club Soda, Ginger Ale, Tonic Water, Triple Sec, Bloody Mary and Sweet-n-Sour Mixes and Fruit Juices

State Liquor Control Board Law states that no alcoholic beverages may be brought into or removed from catered areas other than by the facility license holder, Americrown. Under State law you must be 21 years of age to consume alcoholic beverages.

ADD ON EVENT MENU ONLY

These are the food items that will be available the day of the event. Each item has a 20% added charge included to cover the additional cost of ordering at the event

Hand Pulled Smoked BBQ Pork	$330	(serves 25)
Jumbo All Beef Hot Dogs *with Code 3 Chili and Condiments*	$270	(serves 25)
Baked Beans with Brown Sugar and Molasses	$210	
Gourmet Potato Salad	$120	
Spicy Jumbo Buffalo Style Chicken Wings *Served with Celery Sticks and Bleu Cheese Dip*	$300	(80 pieces)
Southwest Chicken Egg Rolls *With Chicken, Peppers, Cilantro, Black Beans, Mexican Cheeses and Chipotle Ranch Sauce*	$300	
Mexican Nine Layer Dip *Served with Crispy Corn Tortillas*	$210	
Mixed Dry Snack Pack *Flavored popcorns, Kettle Chips, Pretzels and Chex Mix*	$90	(4 Pounds)
Assorted Gourmet Cookies and Brownies	$180	
Candy Bar *Hershey Kisses, Skittles, M&M and Mini candy Bars*	$120	(Assortment of Above/1 lb of Each)

CREDIT CARD AUTHORIZATION FORM

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FAX TO 386-947-3811

As of January 1st, 2009, Americrown requires 100% payment prior to the event. We also require a completed credit card authorization form for any add on costs that will be incurred during the event. Please be advised that we will no longer take checks for these add ons, there must be a card on file to process. Add on orders will not be able to be placed at event time if there is not a valid card on file. Any order submitted without the proper credit card information enclosed will not be processed - no exceptions. Please choose one of the following methods of payment.

_____ I will submit payment in full via check for payment of catering contract(s) ONLY. If check is not received within seven days prior to event, you may charge my card. Please use my card for add on cost incurred at event.

_____ Use my credit card for payment of catering contract(s) and event day add-ons, if any. There will be two charges, one prior to the event for the contract and one after the event for the add-ons.

Company Information *required before order processed

Company Name:_____

Requestor:_____

Date of Request:_____

Phone Number:_____

Fax Number if you would like a copy of the receipt faxed to you:_____

Card Information*required before order processed

Type of Credit Card (circle one) Visa MasterCard Discover AMEX

Account Number:_____

ExpirationDate:_____

Card Holder'sName:_____

Amount of Payment or "In Full":_____

Event Name or Contract(s) Number:_____

Do not e-mail this form, please make sure to fax this form for Credit Card safety.

Special Information

The credit card information above will be used for any day of cost that are incurred and if you elect to use this card for total cost. All other invoices MUST be paid in full prior to the event. Please be advised that in the event that a card is declined or there is a limit that we cannot use there will be a 1.5% charge added to the order and in the future all add on orders will require a deposit ahead of time. If you have any questions, please call Americrown at (386) 947-3800.