



SUITE CATERING MENU

2009



NOV 20-22



OCT 9-10



THE CHAMPIONSHIP TRACK

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Americrown * PO Box 2801
Daytona Beach, Fl 32120-2801
386 947-3800 * fax: 386 947-3811



General Information



Welcome to Homestead Miami Speedway!

As the official caterer of the speedway, Americrown wants to make your experience here as pleasant and seamless as possible! We will take care of all your food and beverage needs while on track, so relax and enjoy the races! If you need assistance, please call the catering office at 386-947-3800 x3396

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 only purposes through the Daytona Sales and Marketing Department. There is a minimum catering requirement for each day your suite or hospitality is utilized.

All service areas will be provided with the necessary equipment along with a supply of disposable plates, napkins, cups and utensils with the purchase of food and beverage from Americrown.

Set up Fees and Services

SKYBOX, TURN 1 SUITES and MISCELLANEOUS AREAS (up to 40 guests)

Friday - \$175.00 Saturday - \$200.00 Sunday - \$250.00

GARAGE SUITES (up to 50 guests)

Friday - \$200.00 Saturday - \$250.00 Sunday - \$350.00

HOSPITALITY CHALETs

Friday - \$2 per guest Saturday - \$2 per guest Sunday - \$3 per guest

**Fee includes specialty colored linen when order is received by deadline date. Please specify color on order form if desired.*

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
Bartenders**

**\$125.00 per shift
\$150.00 per shift**



General Information

Continued



Order Forms

The order form in this package is to be used for all food, beverage and special orders. Once completed, fax a copy of your order to us at (386) 947-3811 and retain one copy for your files.

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:

**NextEra Energy Resources SpeedJam Championships
Ford Championship Weekend**

**Friday, September 18, 2009
Friday, October 30, 2009**

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

Taxes and Service Charges

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

Service Charge
Sales Tax

19% on all sales (excluding labor)
7% on all applicable items

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.



Americrown Menus



All Lunch menus are ordered in increments of 25 with a minimum order of 25

“Miami Mixed Grill”

Ginger Pork Tenderloin
With Pineapple Rice and Sugar Snap Peas
MOJO Grilled Beef Tenderloin
With Caramelized Plantains and Citrus Salsa
Jerk Chicken Breast
With Cumin Grilled Vegetables
Jicima and Pineapple Slaw with Honey and Lime Dressing
Specialty Salad
Mixed Greens with Toasted Macadamia Nuts, Tropical
Fruits, Roasted Peppers and Sweet Poppy Seed Dressing
Toasted Cuban Bread with Garlic and Parmesan
Rum Cakes with Papaya and Lime

\$48.95 per Guest

\$1223.75 (25)

“Tunnel Turn”

Cajun Fried Turkey
Cajun Fried Turkey Breast with Corn Bread Stuffing, Gravy and Cranberry Sauce
Braised Boneless Short Rib
With a Portobello and Port Wine Demi and Whipped, Roasted Red Pepper Potatoes
Fire Roasted Vegetables
With Herb Butter
Toss Garden Salad
With Tomatoes, Cucumber, Sunflower Seeds, Shredded Cheese
and Toasted Walnuts served with Assorted Dressings
Dinner Rolls with Butter
Dessert
New York Style Cheese Cake with Strawberry Sauce

\$38.95 per Guest

\$973.75 (25)



Americrown Menus

Continued



“Superstretch”

Grilled Filet of Beef

Grilled, Bacon Wrapped Filet of Beef served with Asparagus and Julienne Roasted Red Peppers

Jumbo Lump Crab Cakes

Served with Lemon Basil Aioli

Chicken Roulade

Breast of Chicken stuffed with Apple and Cranberry Stuffing,

Candied Yams with a Brown Sugar and Pecan Glaze

Specialty Salad

Red and Yellow Beefsteak Tomatoes with Fresh Mozzarella Cheese, Basil, Virgin Olive Oil and Crisp Greens served with Aged Balsamic Vinaigrette

Dinner Rolls with Butter

Dessert

Double Fudge Chocolate Cake and Mini Fruit Tartlets

\$42.95

\$1073.75 (25)

“Start Your Engines”

Pan Seared Stuffed Pork Chops

Filled with Spinach, Artichokes and Boursin Cheese topped with a Caramelized Root Vegetable Herb Sauce and served with Fingerling Yukon Gold Potatoes and Baby Carrots

Chicken Picatta

with a Wild Rice Pilaf, English Peas and Button Mushrooms

Sautéed Sweet Corn and Sugar Snap Peas

with Herb Butter

Toss Garden Salad

With Tomatoes, Cucumber, Sunflower Seeds, Shredded Cheese and Toasted Walnuts served with Assorted Dressings

Dinner Rolls with Butter

Dessert

Mixed Fruit Trifle

Served with Pound Cake and Whipped Annalise

\$38.95

\$975.75 (25)



Premium Choice Menu



All menu items will be proportioned to serve 25 Guests

All day Inclusive Food Package

Snack

Dairy Fresh Domestic Cheese Display

*Vermont Cheddar, Baby Swiss, Pepper Jack, Boursin, Provolone and Bleu Cheese Wedge
Served with Crackers and Grapes*

Lunch

St. Louis Style Smoked BBQ Pork Ribs
Southern Style Fried Chicken with Pecans and Honey
Baked Three Cheese Mac and Cheese
Dixie Style Cole Slaw
Fresh Salad of Crisp Greens with Assorted Dressings
Crisp Watermelon Wedges

Snack

All Beef Hot Dogs
Served with Specialty Buns, Chili and Condiments
Spicy Jumbo Buffalo Style Chicken Wings
Served with Celery Sticks and Bleu Cheese Dip

\$56.00 per Guest

\$1400.00 (25)



A La Carte Menu



All items are in increments of 15

Entrees

All Beef Hot Dogs	\$9 per person
Smoked BBQ Pork Ribs	\$12 per person
MOJO Beef Tenderloin	\$23 per person
Braised Boneless Short Ribs	\$12 per person
Cajun Fried Turkey	\$9 per person
Jerk Chicken	\$10 per person
Chicken Picatta	\$12 per person
Chicken Quarters	\$10 per person
Chicken Roulade	\$9 per person
Southern Fried Chicken	\$10 per person
Grilled Filet of Beef	\$21 per person
Gingered Pork Tenderloin	\$10 per person
Jumbo Lump Crab Cakes	\$12 per person
Pan Seared Stuffed Pork Chops	\$14 per person

Sides

Dixie Style Coleslaw	\$3 per person
Fire Roasted Vegetables	\$5 per person
Gourmet Three Cheese Mac and Cheese	\$5 per person
Sweet Corn and Sugar Snap Peas	\$5 per person
Dinner Rolls with Butter	\$3 per person

Salads

Crisp Green Salad with Assorted Dressings	\$3 per person
Toss Garden Salad	\$4 per person
Jicama Pineapple Slaw	\$4 per person

Desserts

Rum Cakes with Papaya and Lime	\$7 per person
Mixed Fruit Trifle	\$4 per person
New York Style Cheese Cake	\$5 per person
Fudge Chocolate Cake & Mini Fruit Tartlets	\$6 per person



Hot Hors D'oeuvres



Southwest Chicken Egg Rolls

Seasoned Chicken, Peppers, Cilantro, Black Beans, Mexican Cheeses
Served with a Chipotle Ranch Sauce
\$250 (60 pieces)

Philly Beef and Cheese Mini Roll Ups

Philly Meat and Cheese rolled in a Spring Roll Wrapper
Served with Queso Dipping Sauce
\$325 (75 Pieces)

Steamed Pork Potstickers

Tossed in Sweet Ginger Ponzu Sauce
\$175 (150 pieces)

Mini Maryland Style Blue Crab Cakes

with Remoulade Sauce
\$250 (100 pieces)

Boneless Seasoned Breaded Chicken Wings (choice of one)

Plain served with a Honey Dijon Dip
Glazed with an Asian Sauce served with a Wasabi Ranch Dip
Glazed with Spicy Buffalo Sauce served with Bleu Cheese Dip
\$225 (150 pieces)

Fried Mac and Cheese Bits

Served with Marinara Sauce
\$240 (100 pieces)

Warm Smoked Sausage and Cheddar Dip

Served with Assorted Gourmet Crackers and Flat Breads
\$200 (serves 25)

Spicy Jumbo Buffalo Style Chicken Wings

Served with Celery Sticks and Bleu Cheese Dip
\$225 (80 pieces)



Cold Hors D'oeuvres



Sliced Herb Roasted Tenderloin of Beef

French Bread Crustini, Horseradish Sauce, Fresh Mozzarella and Artichoke Hearts

\$400 (serves 25)

Iced Jumbo Gulf Shrimp

Served with Horseradish Cocktail Sauce and Lemon Wedges

\$325 (100 pieces)

Grand Antipasto Platter

Fresh Sliced Assorted Italian Meats and Cheeses, Olives, Artichoke Hearts, Smoked Seafood and Roasted Vegetables served with Flat Breads, Crisps and Crackers

\$200 (serves 25)

Dairy Fresh Domestic Cheese Display

*Vermont Cheddar, Baby Swiss, Pepper Jack, Boursin, Provolone and Bleu Cheese Wedge
Served with Crackers and Grapes*

\$200 (serves 25)

Market Basket of Crisp Vegetables

Served with an Herb Ranch Dip

\$150 (serves 25)

Mexican Nine Layer Dip

Served with Corn Tortilla Chips

\$175 (serves 25)

Cold Spinach and Artichoke Dip

Seasoned Cream Cheese, Spinach and Artichokes served with Flat Breads and Gourmet Crackers

\$150 (serves 25)

Assorted Mixed Nuts

\$100 (2.5 pounds)

Corn Tortilla Chips

Served with Premium Tex-Mex Salsa

\$60 (serves 25)

Specialty Trail Snack Mix

\$50 (2 pounds)

Assorted Sweet Tray

*Gourmet Cookies, Moist Fudge and Walnut
Chocolate Chip Blondie Brownies*

\$100 (50 pieces)



Beverages



Beer (case of 24)

Bud, Bud Light, Coors, Coors Light, Miller and Miller Lite

\$76.00

\$3.16 per can

Heineken, Guinness, Corona and Red Stripe

(Other imports by request)

\$95.00

\$3.96 per can

Smirnoff Ice, Triple Black, Jim Bean and Cola and Jack Daniels Country Cocktails

\$95.00

Wine and Champagne (750 ml bottles)

House Brand

Chardonnay, Cabernet, Merlot and Sauvignon Blanc

\$36.00

House Brand

White Zinfandel

\$34.00

Ravenswood Vintners

Chardonnay, Cabernet and Merlot

\$38.00

King Estate (Oregon)

Pinot Gris and Pinot Noir

\$55.00

Piper Heidsieck Grand Brut

\$75.00

Sodas and Bottled Water (case of 24)

Coke, Diet Coke, Sprite

\$48.00

\$2.00 per can

Dasani Bottled Water

\$55.00

\$2.29 per bottle

Fresh Brewed Regular Coffee

\$60 (2.5 gallons)



Beverages

Continued



Liquor (liter bottles)

Smirnoff Vodka
\$85.00

Jose Cuervo Gold Tequila
\$95.00

Absolut or Voxx Vodka
\$95.00

Jim Beam Bourbon Whiskey
\$80.00

Grey Goose or Imperia Vodka
\$120.00

Jack Daniels Bourbon Whiskey
\$95.00

Capt. Morgan, Myers or Bacardi Rum
\$85.00

Seagram's 7 Blended Whiskey
\$75.00

Beefeater Gin
\$95.00

Crown Royal Canadian Whiskey
\$100.00

Tanqueray Gin
\$100.00

Dewars Scotch
\$120.00

Specialty Liquors, Cordials and Flavored Vodkas or Rums
Must be ordered at least two weeks prior to event pending availability
Upon request

Bar Setups

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

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.



Race Day Event Menu



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

Pulled BBQ Pork with Sandwich Rolls

[\\$270 \(serves 25\)](#)

Jumbo All Beef Hot Dogs with Code 3 Chili and Condiments

[\\$270 \(serves 25\)](#)

Spicy Jumbo Buffalo Style Chicken Wings

Served with Celery Sticks and Bleu Cheese Dip

[\\$270 \(80 pieces\)](#)

Southwest Chicken Egg Rolls

*Seasoned Chicken, Peppers, Cilantro, Black Beans, Mexican Cheeses
Served with a Chipotle Ranch Sauce*

[\\$300 \(60 pieces\)](#)

Philly Cheese Mini Roll ups

*Philly Meat and Cheese Rolled in a Spring Roll Wrapper
Served with a Queso Dipping Sauce*

[\\$390 \(75 pieces\)](#)

Market Basket of Crisp Vegetables

Served with an Herb Ranch Dip

[\\$180 \(Serves 25\)](#)

Cold Spinach and Artichoke Dip

*Seasoned Cream Cheese, Spinach and Artichokes
Served with Flat Breads and Gourmet Crackers*

[\\$180 \(Serves 25\)](#)

Loaded Baked Potato Salad

Supreme Potato Salad with Sour Cream, Cheese, Bacon and Chives

[\\$120 \(serves 25\)](#)

Assorted Sweet Tray

Gourmet Cookies, Moist Fudge and Walnut Chocolate Chip Blondie Brownies

[\\$120 \(50 pieces\)](#)

Beverages

All beverages will be available the day of the event with a 10% additional cost

The regular menu items and specialty items may be available on a limited and first come first serve basis at each event. Please see your area supervisor and they will be happy to check on availability.

All event day food and beverage orders will have a 19% service charge and applicable tax added.



ORDER FORM

FAX TO 386-947-3811



Company Name: _____ Phone (____) _____
 Contact Name: _____ Fax (____) _____
 Address: _____ Email Address: _____
 _____ Date of Service: _____
 _____ Suite Location: _____

BEVERAGE SELECTIONS:

Time of Service: _____

***For all areas open throughout the race:** (if not marked bar will close 1/2 hour after end of race)
 Bar to close (choose one): ___checkered flag ___1/2 hour after race ___ 1 hour after race

BEER	# OF CASES	SODAS/WATER/TEA	# OF CASES
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

*Bartender required when purchasing liquor

LIQUOR/WINE	#OF BOTTLES	LIQUOR/WINE CON'T	#OFBOTTLES
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	BAR SET UPS	_____

FOOD SELECTIONS:

BREAKFAST SELECTION _____ # of Guests _____ Time of Service _____
 LUNCH SELECTION _____ # of Guests _____ Time of Service _____
 DINNER SELECTION _____ # of Guests _____ Time of Service _____

HORS D'OEUVRES/SNACKS:

Selection _____ # of Orders _____ Time of Service _____
 Selection _____ # of Orders _____

A LA CARTE OPTIONS:

UPGRADE PACKAGE: Please specify buffet linen color (see page 3) _____

- _____ #1 Additional Attendant \$125.00 per suite
 - _____ #2 Beverage Attendant \$125.00 per suite
 - _____ #3 Bartender Fee \$150
- (must be staffed with any liquor purchase)

SPECIAL REQUESTS:



CREDIT CARD AUTHORIZATION FORM



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.
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: _____

Expiration Date: _____

Card Holder's Name: _____

Amount of Payment or "In full": _____

Event Name or Contract(s) Number: _____

Authorized Signature: _____

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.

