



ANDRETTI
INDOOR KARTING & GAMES

SAFE. CLEAN. FUN.

CATERING 2020



BREAKFAST & BRUNCH

WAFFLE & YOGURT BAR

Belgian Waffles, Yogurt, Granola, Strawberry, Blueberries, Chocolate Chips, Whipped Cream, Peanut Butter, Bananas, Nuts, Maple Syrup | \$12/pp

SCRAMBLED

Fresh Fruit, Assorted Muffins, Danishes, & Donuts, Assorted Bagels with cream cheese, Scrambled Eggs, Bacon, Sausage, Potatoes | \$19/pp

RISE AND SHINE

Fresh Fruit | \$4/pp
Yogurt & Granola Parfait (Choice of Strawberry or Blueberry) | \$60/Dozen
Assorted Bagels with Cream Cheese | \$42/Dozen
Donuts by the Dozen | \$36/Dozen
Avocado Toast | \$25/Dozen

COFFEE STATION

Regular & Decaf Coffee | \$3/pp

BUILD YOUR BRUNCH MENU

MAIN STATION:

Breakfast Tacos

Flour or Corn Tortillas, Scrambled Eggs, Diced Tomato, Diced Onion, Diced Peppers, Chorizo, Bacon & Home-Style Potatoes | \$37/pp

SELECT FOUR MENU ITEMS:

Assorted Bagels with Cream Cheese
Challah French Toast Casserole
Fried Chicken Strips & Waffles
Brisket & Pulled Pork Sliders
Macaroni & Cheese
Vegetarian Sausage
Fresh Fruit
House Mesquite Chips

BEVERAGE

Coffee, Orange Juice, Cranberry Juice & Water

Sales tax applied upon booking. 20 Guest minimum.



LUNCH & DINNER

HIMALAYAN FARE | \$48/pp

SALAD

Fresh Field Greens with onions, cucumbers, tomatoes, croutons.
Dressings: Ranch, Golden Vinaigrette, Bleu Cheese & Thousand Island

PROTEIN

Choice of One Meat:
Slow Roasted Prime Rib served with Au Jus & Horseradish or Roasted Beef Tenderloin served with Au Jus

ADD A FISH | \$12/pp

Citrus Salmon or Mahi-Mahi

HIMALAYAN SALT SELECTION "Select One For Each Protein"

Sea Salt Smoked, Sea Salt Lime Fresco, Himalayan Pink, Black Truffle, Thai Ginger or Truffle Rosemary

SIDES

Choice of Two: Garlic Mashed Potatoes, Grilled Asparagus, Roasted Vegetables

PASTA BAR | \$37/pp

SALAD: House Salad with Golden Italian Vinaigrette & Caesar Salad served with Rolls & Butter

PASTA: Select Three: Cavatappi Alfredo, Sun-Dried Tomato & Pesto Penne, Cavatappi Primavera, Marinara & Basil Penne

PROTEIN: Sliced Grilled Chicken & Steak (Shrimp + \$7/pp)

TACO BAR | \$30/pp

PROTEIN: Pulled Chicken & Pulled Pork (Sliced Fajita Chicken +\$3/pp, Sliced Fajita Beef or Shrimp +\$5/pp)

TORTILLAS & SHELLS: Flour & Corn Tortillas

SIDES: Andretti Rice & Beans

SAUCES: Chipotle, Sweet Habanero & Andretti Macho Sauce

BOWLS "Cold or Hot"

CHOOSE TWO BASES

\$30/pp

MISO (COLD BOWL)

Mixed Greens, Carrots, Cherry Tomatoes, Cucumbers, Daikon Radish, Rice Noodles, Sriracha, & Sesame Seeds In A Ginger Miso Vinaigrette

UDON (HOT BOWL)

Nappa Cabbage, Wild Mushrooms, Carrots, White Onion, Edamame, Ginger, Soy Garlic, Udon Noodles, Vegetable Broth, Red Pepper Flakes And Sweet Thai Chili Sauce

UMAMI (HOT BOWL)

Bok Choy, Mushrooms, Carrots, Green Onion, Bean Sprouts, Garlic, Sesame Seeds, Red & Green Peppers, Jasmine Rice, Sriracha & Teriyaki Sauce

ZOODLE (COLD BOWL)

Mixed Greens, Vegetables, Zucchini Noodles & Mushrooms With Toasted Sesame Seed Vinaigrette

CHOOSE PROTEIN

Select Two Proteins: Chicken, Shrimp or Steak
Seared Ahi Tuna (Seared or Poke Style) | +\$2/pp

Sales tax applied upon booking. 20 Guest minimum.



LUNCH & DINNER

BURGER "BIG OR SMALL" Sliders | \$21/pp | Burgers | \$25/pp

PROTEIN

Choose Two: Beef, Chicken or Vegetarian*

SAUCES

Ketchup, Mustard, Chipotle Mayo & Spicy Boom Boom Sauce
Served on a Brioche Bun

*Gluten Free Texas Toast Available Upon Request. Vegetable Burger unavailable as a slider**

Build Your Own Baked Potato or Nacho Station w/Tortilla Chips

Toppings

Shredded Cheese, Bacon Bits, Sour Cream, Butter, Green Onions, Diced Tomatoes, Crisp Lettuce, Sliced Jalapenos & Queso

SMOKED BBQ- "Cooked on The Big Green Egg" | \$30/pp

SALAD: House Salad served with Golden Italian Vinaigrette

PROTEIN: (Choose two) Hickory Smoked Pulled Chicken, Pork or Beef Brisket

SIDES: Mashed Potato Parfait served with Shredded Cheese, Green Onions, & Sliced Applewood Smoked Bacon, Roasted Vegetables & Fresh Baked Rolls with Butter

CARVED BRISKET +\$13/pp

SPECIALTY BRICK OVEN PIZZA

ITALIAN | \$24

Pepperoni, Italian Sausage, Ham, Bacon, Black Olives, Green Peppers

MARGHERITA | \$24

Fresh Ovalini Mozzarella, Roasted Marinated Tomato & Basil Drizzled with Balsamic Glaze

BBQ CHICKEN | \$24

Grilled chicken, Caramelized Onion, Roasted Garlic & Red Onion drizzled with BBQ sauce

BUFFALO CHICKEN | \$24

Buffalo Chicken, Bleu Cheese Sauce topped with Shredded Lettuce

TACO | \$24

Seasoned Ground Beef, Cheddar Cheese, Pico, Topped with Shredded Lettuce

CRAFT YOUR OWN PIZZA

Start with Traditional 16" Cheese Pizza | \$18 GF Cheese Pizza 12" | +\$3 per pizza

Protein: Pepperoni, Italian Sausage, Ham, Grilled Chicken, Buffalo Chicken, Bacon Bits,
Seasoned Ground Beef | +\$1 Per Item Vegan Cheese, Vegan Beef | +\$2

Veggies: Green Pepper, Red Pepper, Fresh Basil, Mushroom, Red Onion, Caramelized Onion,
Black Olives, Artichoke Hearts, Roasted Marinated Tomatoes, Diced Tomatoes | +\$1 Per Item

Sales tax applied upon booking. 20 Guest minimum.



SALAD, TAPAS & MORE

CAESAR SALAD | MIXED GREEN SALAD | \$7/PP

COBB SALAD PLATTER

Chopped Romaine, Iceberg, Red Cabbage and sliced carrots topped with Bleu Cheese Crumbles, Cucumbers, Cherry Tomatoes, Green Onion, Avocado, Hardboiled Egg, Cheddar Cheese & Bacon | \$11/pp
+CHICKEN |\$3 +STEAK |\$6 +SHRIMP |\$6

DRESSINGS

White Balsamic, Bleu Cheese, Thousand Island, Honey Mustard, Ranch, & Caesar

Service Options Available: Attendant Served or +\$1 per person/per salad for service in a one-time use container

TAPAS BARS "Small Plates"

SHRIMP & LOBSTER

Shrimp Cocktail, Mini Lobster Roll, Mozzarella Caprese Shooters | \$18/pp

ITALIAN FARE

Fresh Bruschetta on Garlic Bread, Seasoned Meatballs, Vegetarian Stuffed Mushrooms | \$11/pp

CRAVINGS

Hickory Ribs, Beef Sliders, Mini Mac n Cheese Bowls | \$11/pp

CILANTRO

Soft Flour Tortilla with Pulled Chicken, BBQ Sauce & Slaw, Shrimp Ceviche, Tri-Color Chips & Salsa | \$11/pp

VEGETARIAN PLATED OPTIONS

May be substituted for an individual guest with any Package

PASTA PRIMAVERA

Penne pasta tossed with sun-dried tomatoes, broccoli & our house-made pesto sauce. Served with garlic bread.

VEGAN QUINOA SALAD

Quinoa, carrot, cauliflower, broccoli, & celery mixed with our house-made balsamic vinaigrette over a bed of mixed greens. Served with crostini.

VEGGIE BURGER

A mix of black beans, corn, brown rice & chili peppers, topped with roasted red peppers & sliced avocado. Served with sweet potato waffle fries.

VEGAN QUINOA BURGER

A mix of quinoa & corn, topped with roasted red peppers & sliced avocado. Served with sweet potato waffle fries.

SIDES

\$5 per side/pp

Fries * Sweet Potato Fries * House-Made Chips * Andretti Rice * Garlic Mashed Potatoes

Sales tax applied upon booking. 20 Guest minimum.



PLATTERS & SHAREABLES

ANDRETTI PLATTER

Cheese Quesadilla, Russet Potato Skins stuffed with Bacon, Cheddar Cheese, Scallions & Sour Cream, Buffalo Wings, Served w/Bleu Cheese & House-Made Ranch (serves 4-6 Guests) | \$60/platter

BBQ PLATTER

BBQ Pulled Pork Sliders, Cheeseburger Sliders, House-Made Potato Chips (serves 4-6 Guests) | \$60/platter

VEGETARIAN PLATTER

Vegetable Spring Rolls served with Sweet & Sour Sauce, Black Bean Burger Sliders, Tri-Color Chips with House-made Queso (serves 4-6 Guests) | \$60/platter

SEASONAL FRESH FRUIT PLATTER

(serves 15) | \$60/platter

LOCALLY SOURCED VEGETABLE PLATTER

Broccoli, Mushrooms, Celery, Red Peppers, Cherry Tomatoes and Carrots. Sauce: House-Made Ranch (serves 15) | \$60/platter

FARM FRESH WINGS

Jumbo Wings | Grilled, Fried, Bone-in, Boneless or Vegetarian Protein Wings
\$22/Dozen | \$90/Platter (50 Wings)

BRUSCHETTA

Baguette Sliced and Baked to Perfection, Topped with an Italian Blend of Mozzarella, Tomato, Balsamic Glaze & Basil | \$25/Dozen

MEATBALLS

MARINA MEATBALLS | \$16/Dozen

CRESCENT DOGS

Mini Franks Wrapped in Pastry served with Spicy Mustard | \$20/Dozen

SPRING ROLLS

Vegetable Spring Rolls served with Sweet Thai Chili Sauce | \$37/Dozen

STUFFED MUSHROOMS

Vegetarian Stuffed Mushrooms | \$47/Dozen

SKEWERS

Protein: Beef, Chicken, or Vegetable
Sauce: Teriyaki, Thai Chili or Sweet & Sour
\$44/Dozen

PRETZELS

Soft Baked Pretzels served with Spicy Mustard & Queso | \$39/Dozen

SLIDERS

Protein Beef or Chicken | \$47/Dozen

TACOS

Cajun Grilled Shrimp, Spicy Pico, Lettuce w/Andretti Macho Sauce | \$60/Dozen
Pulled Chicken, Cole Slaw & Macho Sauce | \$60/Dozen
Pulled Pork, Cole Slaw & BBQ sauce | \$60/Dozen

VEGETARIAN BURGERS

Black Bean Burger, Roasted Red Pepper & Chipotle Ranch \$79/Dozen

MOZZARELLA CAPRESE

Marina Meatballs | \$60/Dozen

CHICKEN TENDERS

Served with Honey Mustard | \$26/Dozen

BBQ PORK MAC N CHEESE

Four Cheese Mac N Cheese Topped with Pulled Pork | \$60/Dozen

HICKORY RIB

Smoked BBQ Pork Ribs | \$60/Dozen

CRAB CAKE

Crab Cakes Fried & served with Chipotle Ranch Sauce | \$89/Dozen

FARM RAISED ATLANTIC SALMON

Mini Planks of Ginger Jalapeno Salmon \$72/Dozen

CEVICHE SHOOTERS

A Lightly Poached & Marinated Seafood Salad
Crab or Shrimp Ceviche | \$60/Dozen

Sales tax applied upon booking. 20 Guest minimum.



SUGAR RUSH DESSERTS

FLAMING DONUTS

Chef sautéed Donuts with your Choice of Grand Marnier, Brandy, Rum, or Caramel Sauce
Includes Chef Attendant | \$12/pp

GELATO BAR

Gelato served in Waffle Cones & Cups

Toppings: Cotton Candy, Rainbow & Chocolate Sprinkles, Oreos, M&M's, Mini Marshmallows, Gummy Bears, Reece's Crumbles, & Whipped Cream | \$10/pp

Two Dessert Selections | \$12/pp

FRUIT INFUSED CHEESECAKE

Delicious Cheesecake Infused with your Choice of Mango, Blueberry, or Passion Fruit | \$8/pp

MINI CANNOLIS

Cannoli Shells filled with Chocolate Chip Mascarpone, Chocolate Mousse & Berry Swirl | \$8/pp

CAKE & PIE SHOTS

Chocolate, Vanilla Bean, Raspberry Swirl, Banana Pudding, & Key Lime served in a Shot Glass | \$8/pp

COOKIES & BROWNIES

Fresh Baked Assortment | \$6/pp

Complimentary coffee service with purchase of dessert.

LIQUID FUEL

PEPSI CANS

12oz. Pepsi, Sierra Mist, Diet Pepsi | \$5/pp (unlimited)

STARBUCKS | \$5.50 Each
13.7 oz. Mocha Frappuccino

TROPICANA PURE PREMIUM JUICE BOTTLES | \$3.75 Each
12 oz. OJ or Cranberry

LIFE WATER 20 oz. BOTTLES | \$3 Each

COFFEE STATION: Regular & Decaf Coffee | \$3/pp

Sales tax applied upon booking. 20 Guest minimum.



LIQUID FUEL

Handcrafted Cocktail Bar

Pricing based on Three Hour hosted beverage package
\$36/pp

BLOODY MARY BAR:

POUR THE VODKA "Absolute or Absolute Peppar"

SPLASH SOME "Bloody Mary Mix"

ADD SOME "Horseradish, Worcestershire Sauce, or Tabasco"

GARNISH WITH "Bacon, Green Olives, Celery, Lemon & Lime Wedges

KICK IT UP A NOTCH: +\$1 Bleu Cheese Stuffed Olives | +\$3 Shrimp

BUBBLY BAR:

POUR THE BUBBLY "Champagne"

SPLASH SOME JUICE "Orange, Passion Fruit, Orange Guava or Peach Juice"

GARNISH WITH FRUIT "Raspberries, Orange Slices, Strawberries, Peaches"

MARGARITA BAR:

RIM THE GLASS "Salt or Sugar"

POUR THE TEQUILA "Silver or Gold"

SPLASH THE MIX "Lime, Peach or Pomegranate "

GARNISH WITH FRUIT "Lime, Orange Slices"

BEER & WINE | \$29/pp

CALL BRANDS | \$36/pp

PREMIUM BRANDS | \$44/pp

Try our 100oz. Beer Tubes!

DOMESTIC | \$25/Tube IMPORTED | \$30/Tube

BARTENDER FEE | \$125 per hr/Bartender

Pricing based on Three Hour hosted beverage packages. Shots and Doubles are not included. Ask your sales representative for a list of brands included in each package. Bartender Fee applied upon booking. Ask about our drink ticket pricing

Sales tax applied upon booking. 20 Guest minimum.