

RaceDayMenu



TRUE
Cuisine
catering • special events

get ready

Pre-Race Package - 5.99 per guest
Vitamin Water, Fresh Whole Fruit Display, and Kashi Bar
minimum 12 guests

set

Millennium Park 18.99 per guest

Three Entrée Selections
Power Salad
Two Scratch Made Side Selections
Fresh Mini Buns
Sweet Baby Ray's® Barbecue Sauce

Grant Park 15.99 per guest

Two Entrée Selections
Power Salad
One Scratch Made Side Selection
Fresh Mini Buns
Sweet Baby Ray's® Barbecue Sauce

Entrée Selections:

Pulled Pork, Bone-In Barbecue Chicken, Texas Sausage, Vegetarian "Pulled Pork",
Grilled Vegetable Ratatouille, Smoked Brisket*, Award-Winning Ribs*

*\$0.50/guest upcharge

Side Selections:

Signature Baked Beans, Baked Mac n' Cheese, Creamy Coleslaw,
Ancient Grain Pilaf Salad, Red Skin Potato Salad

Hutchinson Field 13.99 per guest

Pulled Pork, Barbecue Bone-In Chicken, Coleslaw, Signature Baked Beans, Fresh Mini Buns, and
Sweet Baby Ray's® Barbecue Sauce
No substitutions please

All packages include the following: Compostable Paper Plates, Eco-Friendly Cups, Non-Bleached Napkins, and Recyclable Plasticware.
True Cuisine and Sweet Baby Ray's Catering embrace the greening initiatives of the Chicago Park District.

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Post-Race Picnic

26.99 per guest

Sweet Baby Ray's Barbecue Station

Pulled Pork, Texas Beef Brisket, Bone-In Barbecue Chicken, and Texas Sausage.

Power Salad

Kale, Brussels Sprouts, Red Cabbage, Cucumber, Carrots, Quinoa, Grape Tomatoes, and Roasted Almonds with our Sweet Shallot Vinaigrette.

Scratch Made Sides

Creamy Coleslaw, Sweet Baby Ray's Signature Baked Beans, and Baked Mac n' Cheese.

Finish Line Dessert Platter

Maple English Toffee Cookies, M&M Cookies, Sunflower Seed Oatmeal Raisin Cookies, Butterscotch Marshmallow Bars, Triple Chocolate Brownies, and Rice Krispies.

Includes one bottled water per person

minimum 50 guests

Taco Bar

13.99 per guest

Cochinita Pibil

Marinated and braised pork shoulder in banana leaves.

Smoked Chicken

Seasoned with cumin and chipotle chili.

Mexican Rice

Rice simmered with tomatoes, onions, garlic and chicken stock, finished with carrots and corn.

Refried Beans

Made with Pinto beans, onion, garlic, cumin and chili powder, garnished with queso.

Includes Flour and Corn Tortillas, Diced Onion, Fresh Cilantro, Fresh Limes, Sour Cream, Salsa Verde, and Red Salsa.

Individual Boxed Lunches

14.99 per guest

Choice of Sandwich Selection

or

Salad Boxed Lunch

Hickory BBQ Potato Chips

Fresh Apple

Chocolate Chip Cookie

Condiments

Includes one bottled water per person

minimum 50 guests

Sandwich Selections:

Smoked Turkey Sandwich

Served on a oat-crust wheat bread with DQ Glaze, House made Bread and butter pickles, Garlic Aioli, and Arugula

Slow Roasted Sirloin

On a French Kaiser roll with our whipped blue cheese horseradish topped with Aged Cheddar Cheese, Sliced Tomato, and Lettuce.

Classic Italian Sub

On a fresh roll with capicola, salami and mortadella, provolone cheese, shredded lettuce, shaved onion, tomato, and red wine vinaigrette

Grilled Vegetable Sandwich

On tomato focaccia bread with grilled portabella mushrooms, red onion, red pepper, zucchini, squash, and spring mix with herb mayonnaise

Individual Power Salad Boxed Lunch

Power Salad

Kale, Brussel Sprouts, Red Cabbage, Cucumber, Carrots, Quinoa, Grape Tomatoes and Roasted Almonds with Sweet Shallot Vinaigrette

All packages include the following: Compostable Paper Plates, Eco-Friendly Cups, Non-Bleached Napkins, and Recyclable Plasticware.

p. 312.724.1111 | f. 630.941.7777 | www.sbrcatering.com

SBR events group

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Display Selections

Grilled & Chilled Vegetable Display

Grilled Asparagus, Carrot, Yellow Squash, Zucchini, and Red Peppers. Served with our Signature Roasted Red Pepper Mousse Dip. - 59.99, serves 20-25

Seasonal Fresh Fruit Display

An Assortment of Fresh Seasonal Fruit Including Melons, Grapes, and Berries. - 74.95, serves 25-30

House Made Potato Chip Display

Sea Salt and Barbecue Seasoned, Served with our Smoked Three Onion Dip. - 29.99, serves 20-25

Mediterranean Platter

Roasted Garlic Hummus, Assorted Olives, Cucumbers, Roasted Bell Peppers, and Assorted House Made Crackers Garnished with Grape Tomatoes and Carrots. 79.95, serves 25-30

Hummus and House Made Crackers

18.95, serves 25-30

Imported & Domestic Cheese Board

Cashel Bleu Cheese, Manchego, Triple Cream Brie, Vermont Chevre, and Aged Wisconsin Cheddar. Accompanied by Assorted Dried Fruit, Nuts, Jams, and Preserves, and served with Assorted Crackers and Flat Breads. 149.99, serves 25-30

Sandwich Platter Selections

59.99 per 10 sandwiches

Smoked Turkey Sandwich Platter

Served on a oat-crusted wheat bread with DQ Glaze, House made Bread and butter pickles, Garlic Aioli, and Arugula

Slow Roasted Sirloin Sandwich Platter

On a French Kaiser roll with our whipped blue cheese horseradish topped with Aged Cheddar Cheese, Sliced Tomato, and Lettuce.

Classic Italian Sub Sandwich Platter

On a fresh roll with capicola, salami and mortadella topped with provolone cheese, shredded lettuce, shaved onion, tomato, and red wine vinaigrette

Grilled Vegetable Sandwich Platter

On tomato focaccia bread with grilled portabella mushrooms, red onion, red pepper, zucchini, squash, and spring mix with herb mayonnaise

Dessert Selections

Seasonal Fresh Fruit Display

An Assortment of Fresh Seasonal Fruit Including Melons, Grapes, and Berries. 74.95, serves 25-30

Finish Line Dessert Platter

Maple English Toffee Cookies, M&M Cookies, Sunflower Seed Oatmeal Raisin Cookies, Butterscotch Marshmallow Bars, Triple Chocolate Brownies, and Rice Krispies. 49.95, serves 30-35

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The Front Runner Bar Package

16.99 per guest

Miller Lite, Revolution IPA, House Red & White Wines,
and House Made Iced Tea & Lemonade.

Includes ice, eco-friendly cups, and garnish. Basset certified bartender required.

The Mile Marker Bar Package

13.99 per guest

Miller Lite, Revolution IPA, and House Made Iced Tea & Lemonade.

Includes ice, eco-friendly cups, and garnish. Basset certified bartender required.

Alcoholic beverage service is only available with True Cuisine & Sweet Baby Ray's food service. No alcohol will be left on site.

A La Carte Beverages

Canned Beverages - 36.00 per case of 24
Coca-Cola, Diet Coke, or Sprite

Bottled Water - 36.00 per case of 24

Vitamin Water - 36.00 per 12-pack

House Made Iced Tea or Lemonade - 14.99 per gallon
includes ice and eco-friendly cups

Ice - 4.00 per 7lb bag

Service is required at all of our events. Charges will vary based on menu selections and scope of individual events. All full-serviced events include a Standard Event Production (SEP) fee.

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Quantity	Description	Color	Price Each	Total
Linen				
	Poly Cloth Linens 120" Rounds for 5' round tables in your choice of color		18.00	
	Poly Cloth Linens 90" X 156" for 6' or 8' banquet tables in your choice of color		30.00	
	Plastic Fitted Table Covers in Red Gingham or White for 5' round tables		8.00	
	Plastic Fitted Table Covers in Red Gingham or White for 6' or 8' banquet tables		8.00	

Important Dates		
Thursday	February 27th	Registration Opens
Friday	April 24th	Registration Closes
Friday	April 24th	Initial Deposit Due to Sweet Baby Ray's Catering
Monday	May 4th	Final Menu Due to Sweet Baby Ray's Catering
Wednesday	May 6th	Final Guest Count Due to Sweet Baby Ray's Catering
Monday	May 11th	Final Payment Due to Sweet Baby Ray's Catering
Thursday	May 21st	Race Day!

Helpful Hints & Reminders
★ Order Tents, Tables & Chairs Through Lake Shore Athletic Services
★ Be Sure to Order Enough Tables for Food & Beverage Service & Guest Seating (If Desired)
★ Make Sure Your Guests & Runners Know Where to Reunite with You
★ Elevate Your Event with Games & Entertainment
★ Keep Yourself & Your Guests Hydrated
★ Cheer On & Motivate Each Other!
★ Have Fun!