

# Catering and Hospitality Planning Guide





## **Centrix Financial Grand Prix of Denver**

Lundy's Special Events is thrilled to be part of the  
Centrix Financial Grand Prix of Denver Team.

We want to make your entertaining experience hassle free and enjoyable!  
Our culinary team has designed four daily packages for your convenience.

These packages are designed for all day entertaining and are a more cost  
effect way to organize your selections.  
However should you only be entertaining in the morning, afternoon or in the  
evening; you will also find a la carte selections for your consideration.

In any event, this guide is only a suggestion!  
Lundy's would be more than happy to create a custom package just for you!



## How to Reach Lundy's

Lundy's designers are available Monday through Friday, 9:00 am until 6:00 pm Eastern Standard Time. We are also available to schedule a specific meeting time, which will be more convenient for you. Our contact numbers are as follows:

Corporate Office	(859)255-0717
Facsimile	(859)253-9790
Email:	<a href="mailto:Alissa@lundyscatering.com">Alissa@lundyscatering.com</a>

## Ordering Prior to the Race

The Lundy's team works very hard to ensure that your selections are prepared and delivered in the proper fashion, of the highest quality and displayed attractively. In order to provide top-notch services, we need your assistance; below you will find a detailed schedule outlining important deadlines and dates. Should you have any problem with the schedule please contact us as soon as possible so that alternate arrangements can be made.

### EVENT TIME LINE

May 24	A Lundy's designer will contact you to answer any questions you may have regarding your hospitality needs
June 1	Orders are placed and contracts are confirmed
June 30	Last date to place order for event 50% deposit of total invoice is due
July 1	Payment due in full on pre-event invoice to guarantee scheduled services
August 20	Balance due on any onsite orders placed during the event

### Important Payment Information

It is imperative that the before mentioned order and payment schedule be adhered to. Should alternate arrangements need to be made, please contact your Lundy's designer as soon as possible.

Contained in your entertaining packet are detailed forms, which must be filled out and submitted with your orders. These forms will authorize representatives from your company to place on site orders. A valid credit card must also be provided to guarantee these services.

Payment for orders placed on site will be due within 10 days following the race. All past due invoices will incur a 10% penalty on the total amount due for each month your balance is past due.

Lundy's accepts most major credit cards with an additional 4% processing fee.

## Explanation of Fees and Services

**Daily Set Up Fee:** Your invoice will reflect a daily set up charge according to the schedule listed below. This charge provides each client with the necessary chafing dishes and buffet equipment, buffet disposable dinnerware with cutlery, floral accents around your buffet area as well as one (1) buffet centerpiece for the weekend. This fee also includes One (1) area supervisor for your general hospitality area. Should additional staffing be necessary or you wish to enhance your selections, attendants and bartenders are invoiced at a rate of \$25.00 per hour, with a minimum of 6 hours.

<b>FRIDAY</b>	<b>\$300.00</b>
<b>SATURDAY</b>	<b>\$400.00</b>
<b>SUNDAY</b>	<b>\$450.00</b>

**Service Charge:** Your invoice will reflect an 18% service charge of your total invoice. This fee is NOT A GRATUITY charge. This fee covers the behind the scenes production of your event, transportation, mobile kitchens, kitchen staff and preparation, clerical and planning with your design team that will help plan your function as well as the management staff who works diligently to deliver your quality selections.

**Staffing:** As listed above, should additional staffing be necessary or you wish to enhance your selections, attendants and bartenders are invoiced at a rate of \$25.00 per hour, with a minimum of 6 hours. Please note that if you have only scheduled beverage services and would like an attendant or bartender additional rates apply. Lundy's suggests 1 attendant for every 65 guests.

## Alcoholic Beverages

Colorado State Liquor Control Board law states that no alcoholic beverages may be brought into the suite or hospitality area or removed from the suite or hospitality area other than by the facility license holder; Lundy's Special Events.

## Optional Suite Décor, Floral Design and Concierge Services

Lundy's will be happy to assist you with any hard to find items or theme decorations for your chalet or suite. Please contact your Lundy's Designer for a complete listing of special items available for your event!

## Service Times

Breakfast will be set and ready for your guests at 7:30 am each day and served until 10:00 am. Lunch will be set and ready for your guests at 11:30 am each day and served until 2:00 pm. Afternoon snacks will be set once your guests have finished with lunch. And dinner will be served at 5:30 pm each day. Please note should the event and racing schedule change; Lundy's reserves the right to alter these serving times. Due to strict guidelines, the times listed above may not be changed.

## Healthy Meal Selections

American Heart Association and Atkins friendly selections are taken into consideration throughout this guide. Lundy's nutritional experts strive to develop the most popular and health conscience selections.



## State and Local Taxes

Menu pricing does not include Colorado state and local taxes of 7.4%. Your itemized bill will reflect this charge.

## Meet the Lundy's Special Events Team



Lundy's Special Events is excited to assist you with your entertaining and hospitality needs. As we celebrate our 36-year of business, we want to thank you for supporting our efforts and being part of our winning team!

Without you, our customers, we would not be able to provide first-rate services to you and your customers! Don't ever hesitate to call us! We are here to serve you and to ease the burden of planning for Grand Prix!

## **Bronze Package**

Begin your Day with a classic continental breakfast! Freshly baked Muffins, Danish,  
Bagels, and Pastries  
Baskets of Whole Fruit  
Assorted Yoplait Yogurts with Bowls of Fresh Granola for Topping  
Whipped Butter and Cream Cheese  
Orange and Tomato Juices and Freshly Prepared Columbian Coffee

Rev Up Those Engines....  
Bistro Grilled Chicken Sandwiches  
Grilled Pesto Chicken on French Bread with Lettuce, Tomato and Red Onion and Topped  
with Dijonnaise Spread and Presented on Wooden Boards  
Fresh Summer Fruit Salad  
Rotini Pasta Salad with Garden Vegetables  
Oversized Glass Jar Filled with Sweets  
Baskets of Lundy's Signature Snack Mix

Pull into Pit Row...  
Mixed Field Greens Topped with Driscoll Strawberries  
Baskets of Freshly Baked Dinner Rolls  
Salmon with Garlic Parmesan Breadcrumbs and Red Chili Aioli  
Apple Cider Roasted Pork Loin  
Bistro Vegetables  
Race Day Cakes for Dessert

**\$68.50 per person**

## **Silver Package**

Oil the Engine! Western Style Scrambled Eggs topped with Fresco Salsa, and Bell Peppers

Home Fried Potatoes

Warm Biscuits with Sausage Gravy

Baskets of Whole Fruit

Orange and Tomato Juices and Freshly Prepared Columbian Coffee

Polish the Tools and Get Ready to Run....

Barbecue Beef Brisket Flame Grilled and Shredded then Tossed with Lundy's Signature

Barbecue Sauce and Dill Pickle Spears

Sweet and Sour Cabbage Slaw

Freshly Baked Buns

Sweet Sugar Corn on the Cob

Oversized Glass Jar Filled with Sweets

Baskets of Lundy's Signature Snack Mix

Pack up the Transporter...

Oversized Caesar Salad Presentation with Jumbo Croutons and Shaved Parmesan Cheese

Orzo Pasta Salad with Garden Vegetables

Vegetarian Lasagna with Garlic Infused Marinara

Spice Rubbed Sirloin Beef Sliced and Served at Natural Temperature

Baskets of Dinner Rolls

Green Beans with Toasted Almonds

Race Day Cakes for Dessert

**\$85.50 per person**

## **Gold Package**

Hit the Streets at Turn One with a Skillet Presentation of Freshly Prepared Omelets  
Stuffed with Three Cheeses  
Corkscrew Bacon  
Warm Buttermilk Biscuits with Sausage Gravy  
Baskets of Whole Fruit  
Orange and Tomato Juices and Freshly Prepared Columbian Coffee

Take the Green Flag and GO!  
Freshly Sliced Cucumbers and Onions Touched with Apple Cider Vinegar Dressing  
Wicker Baskets of Buttermilk Fried Chicken Served Southern Style  
Texas Toast  
Molasses Baked Beans  
Whipped Garlic & Chive Potatoes  
Oversized Glass Jar Filled with Sweets  
Baskets of Lundy's Signature Snack Mix

Move Into Pole Position....  
A Mache of Freshly Tossed Greens with Raspberry Dressing  
Impress your guests with a Uniformed Chef, Hand Carving  
Ginger Glazed Tenderloin of Beef  
And Honey Thyme Roasted Turkey  
Sweet and Savory Corn Pudding  
Candied Snap Peas  
Baskets of Dinner Rolls  
Race Day Cakes for Dessert

**\$105.95 per person**

## **Platinum Package**

As the Rocky Mountain Sun Rises to and lights the streets of Denver.. Begin with Freshly Sliced Whole Fruits of Melon and Seasonal Berries

A Uniformed Chef Performance Preparing Belgium Style Waffles with Freshly Whipped Cream, Strawberries, Blueberries and Creamy Butter. Served with Maple Syrup

Oven Roasted Breakfast Potatoes

Egg Frittata Filled with Caramelized Onions, Crisp Bacon and Sausage

A Selection of Yoplait Yogurts with Granola for Topping

Orange and Tomato Juices and Freshly Prepared Columbian Coffee

Ready, Set, RACE!

Tossed Garden Greens with Buttermilk Dressing, Roma Tomatoes, Crisp Bits of Bacon and Cucumber

A Uniformed Chef Performance Preparing Shrimp and Chicken Fajitas with all the Trimmings!

Flour Tortillas, Salsa Fresco, Sour Cream, Jalapeno Peppers, Shredded Cheese, and Shredded Crisp Lettuce

Drunken Black Beans and Tortilla Chips

Mexican Rice

Oversized Glass Jar Filled with Sweets

Baskets of Lundy's Signature Snack Mix

Winning Colors Buffet...

Asian Field Greens with Red and Yellow Pear Drop Tomatoes, Snow Peas, Onion Sprouts, Grilled Baby Bok Choy

With a Tossed Sesame Seed Dressing

Ginger and Black Peppercorn Seared Beef Medallion

Orange Lemon Grass Glazed Trilogy Brochette of Ahi Tuna, Swordfish, and Mahi Mahi

Accompanied by Garlic Tossed Broccoli Rabe and

Shitaki and Brown Sugar Smashed Yams

Baskets of Dinner Rolls

Race Day Cakes for Dessert

**\$155.95 per person**

## Breakfast

### **Race Day Breakfast**

**\$12.95**

An assorted selection of fresh whole fruit, gourmet muffins and pastries, breakfast breads and bagels, butter, cream cheese and jellies, Assorted Individual Yogurts, Orange Juice, Apple Juice and Coffee

### **Skillet Omelets**

**\$14.95**

Traditional Omelets with Green Peppers and Onions, Laced with shredded Cheeses, accompanied by Miniature French Croissants with Whipped Butter and Golden Hash Brown Potatoes. Morning beverage services include Orange Juice and Coffee.

## Lunch and Evening Selections

### **Barbecue Bonanza**

**\$18.95**

Hand Pulled Barbecue Pork Smoked for hours and Tossed in Lundy's Signature Bourbon Barbecue Sauce and Oven Baked Fried Chicken served at a Natural Temperature in Wicker Baskets. Accompanied with Fresh Buns and Corn "Cobbettes" with Herbed Pasta Salad

### **Speedway Special**

**\$19.95**

Jumbo Franks and Chicago Style Red Hot Sausages with Green Peppers, Onions and Sauerkraut accompanied with Relish, Rough Mustards and Lundy's Special Spicy Hot Salsa Mix highlighted with Herbed Pasta Salad and Baskets of Potato Chips

### **The Denver Grill**

**\$23.95**

Jumbo Grilled Hamburgers and Jumbo Franks served with Traditional Garnishes of Lettuce, Tomato, Onion and Relish. Accompanied with Fresh Buns and Bourbon Baked Beans and Baskets of Potato Chips

### **Tenderloin Temptation**

**\$29.95**

Carefully aged Prime Tenderloin of Beef Rubbed with Black Peppercorns then Grilled to Perfection, and Served at Room Temperature on Large Platters with Garlic Roasted Potatoes and Bistro Vegetables. Accompanied with Traditional Tossed Salad

### **T-Bone Grilled Steaks**

**\$47.95**

Marinated Choice T-Bone Steaks Grilled and Marked to Perfection and Served with a Wild Mushroom Demi Glaze and Presented with Jumbo Onion Rings, Garlic Roasted Potatoes and Bistro Vegetables. Accompanied with Traditional Tossed Salad

### **Seafood Extravaganza**

**\$58.95**

Rigatoni Pasta served with Chunks of Succulent Lobster Meat, Jumbo Sea Scallops, Sea Prawn Shrimp, Black Prince Edward Mussels with Spinach, Diced Tomatoes and Shredded Parmesan in a Spicy Marinara Sauce. Accompanied with Bistro Vegetables and a Traditional Tossed Salad and Garlic Bread Sticks

# Appetizer and Happy Hour Selections

## **Cheese, Crackers, and Fruit**

**\$7.00**

A selection of Domestic and Imported Cheeses and Fresh Seasonal Fruits and Berries served with Gourmet Wafers

## **Gulf Shrimp Platter**

**\$14.50**

Jumbo Sea Prawns served with a tequila lime cocktail sauce (approx. 3.5 pieces per person)

## **Ultimate Seafood Platter**

**Current Market**

Sea Prawns, Lobster Tails, Jumbo Scallops, and Oysters on the half shell served with lemon wedges and condiments of spicy cocktail sauce, Dijon mustard sauce, and jalapeno ice

## **Buffalo Chicken Wings**

**\$8.00**

Crispy Wings, Celery Sticks and Bleu Cheese Dressing (approx. 4 pieces per person)

## **Caviar Selection**

**Current Market**

Trilogy of caviar selections to include Beluga, Osetra, and Sevruga served with toast points, lemon wedges, sour cream, minced onion, and hard cooked eggs. Suggest to be served with Iced Vodka and Champagne

## **Nacho Chips with Salsa**

**\$4.75**

Tortilla Chips with Fresh Garden Cilantro Salsa

## **Nine Layer Mexican Dip**

**\$5.75**

Sensational Layers of Refried Beans, Sour Cream, Guacamole, Red Salsa, Cheddar Cheese, Diced Tomatoes, Black Olives, and Jalapenos. Served with Tortilla Corn Chips.

## **Crab Cakes with Remoulade Sauce**

**\$12.95**

Lundy's signature crab cakes served with a caper Remoulade sauce

## **Barbecue Bourbon Mini Meatballs**

**\$6.50**

Mini Meatballs tossed in Barbeque Sauce and Kentucky Bourbon

## **Crispy Chicken Fingers**

**\$6.75**

Oversized Chicken Tenders served with Tangy Honey Mustard Sauce

## **Chicken Quesadilla Cornucopias**

**\$5.75**

Grilled Chicken Breast and Oven Roasted Vegetables rolled in a Flour Tortilla Cornucopia, baked until golden and then served with fresh red salsa

## **Mini Egg Rolls**

**\$6.50**

Wonton wrapped vegetable egg rolls served with hot mustard and sweet and sour sauce

## **Lundy's Snack Mix**

**\$4.50**

A snazzy Dry Snack of Pretzels, Crunch Mix, and Peanuts

## **Pretzels or Potato Chips**

**\$4.50**

**Soft Drink Station** **\$3.00 per person, per hour (6 hour minimum)**

Assorted Soft Drinks (to include Pepsi Products and Sierra Mist) with ice service.  
Package does not include bartender.

## **Ala Carte**

**Bottled Water** **\$3.00 per bottle**

(Sold per case of 24 bottles, 16oz)

**Pepsi Products** **\$2.00 each can**

Pepsi, Diet Pepsi, Mountain Dew, Lemon Lime, Ginger Ale, Club Soda, Tonic Water and Lipton Iced Tea (sold per case of 24-12 oz Cans)

**Ice** **\$8.00 each bag**

(Priced per bag with 5 bag minimum)

**Corporate Chalets** **\$4.00 per person, per hour (4 hour minimum)**