

FIELD ^{to} TABLE

PREPARED EXCLUSIVELY FOR



PASO ROBLES
HORSE PARK
FOUNDATION

PASO ROBLES HORSE PARK FOUNDATION 2024 WEEKEND #1

BREAKFAST & LUNCH

MENU

Tentative - May change
as event nears

BREAKFAST

BREAKFAST BURRITOS

Free Range Egg, Applewood Smoked Bacon, Roasted Red Potatoes
Garden Salsa, Cheddar Cheese, Flour Tortilla

YOGURT

Assortment of Yogurts & Berries

FRUIT

Bananas, Oranges, Apples

SNACKS

Granola & Power Bars

DRINKS

Coffee in Coffee Cambro & Assortment of Sweeteners/Creamers

Bottled Water

Bottled Orange Juice

LUNCH

THE ITALIAN STALLION

Prosciutto, Mortadella & Salami, Provolone,
Cherry Pepper Relish, Arugula, Tomato, Red Onion, Vinaigrette,
Edna's Ciabatta

CAPRESE

Heirloom Tomato, Mozzarella Slice, Roasted Garlic Spread, Arugula,
Red Onion, Pesto Aioli, Chopped Olives, Edna's Ciabatta

MAC SALAD

Macaroni Noodles, Celery, Red Onion, Black Olives,
Aioli, Hard Boiled Eggs

CHIPS

Assortment of Chips

BROCCOLI SALAD

Broccoli Florets, Pepitas, Golden Raisins, Dried Cranberries,
Red Onion, Dijon Vinaigrette

SALAD

Local Spring Mix, Cucumber, Strawberries, Red Onion
Candied Pecans, Crumbled Feta, Herbed Citrus Vinaigrette

BEVERAGE STATION

Water

Iced Tea

Lemonade

LAST EDIT
3/15/24



BREAKFAST

MENU

Tentative - May change
as event nears

BREAKFAST BUFFET

BREAKFAST SANDWICHES

Free Range Egg, Bacon, Cheddar Cheese, Hashbrowns,
Croissant, Garlic Aioli

YOGURT

Assortment of Yogurts & Berries

FRUIT

Bananas, Oranges, Apples

SNACKS

Granola & Power Bars

DRINKS

Regular Coffee
Bottled Water
Bottled Orange Juice

BREAKFAST BUFFET

FRITTATA

Yellow Squash, Asparagus, Tomato, Gruyere,
Fontina, Thyme

YOGURT

Assortment of Yogurts & Berries

FRUIT

Bananas, Oranges, Apples

SNACKS

Granola & Power Bars

DRINKS

Regular Coffee
Bottled Water
Bottled Orange Juice

BREAKFAST BUFFET

BREAKFAST BURRITOS

Free Range Eggs, Chorizo, Garden Salsa,
Hash Browns, Tortilla

YOGURT

Assortment of Yogurts & Berries

FRUIT

Bananas, Oranges, Apples

SNACKS

Granola & Power Bars

DRINKS

Regular Coffee
Bottled Water
Bottled Orange Juice

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LUNCH

MENU

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LUNCH BUFFET

PULLED PORK

Roasted Pulled Pork Sandwich
House BBQ, Cabbage Coleslaw, Crispy Shallot, Hoagie Roll

CHICKEN CLUB

Grilled Chicken Breast, Bacon, Arugula,
Roma Tomato, Basil Aioli, Ciabatta

MAC

Smoked Cheddar & Gouda Mac N' Cheese,
Chives, Smoked Paprika

CHIPS

Assortment of Chips

CAPRESE

Cherry Tomato, Ciliegine, Basil, Aged Balsamic, Olive Oil

SALAD

Wild Arugula & Baby Spinach, Strawberry, Citrus, Blueberry,
Goat Cheese, Edible Flowers, Meyer Lemon Vinaigrette

BEVERAGE STATION

Water
Iced Tea
Lemonade

LUNCH BUFFET

HAWAIIAN LUNCH BAR

Kalbi Beef Short Rib, Hulu Huli Chicken
or Marinated Ahi Poke with Steamed White Rice
*Accompaniments: Kimchi, Edamame, Pineapple Salsa,
Shredded Carrot, Scallion, Furikake, Cilantro, Cucumber,
Sriracha Aioli, Ponzu, Soy Sauce*

MAC SALAD

Macaroni Noodles, Celery, Red Onion, Black Olives,
Aioli, Hard Boiled Eggs

SALAD

Spring Mix, Mandarin Oranges, Cranberry, Cilantro,
Honey Lime Vinaigrette

BEVERAGE STATION

Water
Iced Tea
Lemonade

LUNCH BUFFET

BURGER BAR

Hearst Ranch Beef Burger & Beyond Meat Burger
*Accompaniments: American & Pepperjack Cheese,
Lettuce, Pickles, Onion, Tomato, Ketchup,
French Dressing, Mustard, Aioli, Sesame Bun*

PESTO PASTA SALAD

Etto Pasta, Cherry Tomato, Garden Pesto,
Summer Corn, Shaved Parmesan, Ciliegine, Garden Basil

BROCCOLI SALAD

Broccoli Florets, Roasted Pepita Seeds, Dried Cranberry,
Whole Grain Mustard Vinaigrette

CHIPS


Assortment of Chips

SALAD

Chop Salad, Cherry Tomato, Cucumber, Red Onion,
Herbed Buttermilk Ranch

BEVERAGE STATION

Water
Iced Tea
Lemonade



DINNER

MENU

Tentative - May change
as event nears

HORS D' OEUVRES

OYSTER BAR

Morro Bay Grassy Bar Oysters & Bay Shrimp Cocktail
Mignonette, Charred Lemons, Hot Sauces

CHEESE & CHARCUTERIE

Array of Stepladder & Central Coast Creamery Cheeses
Local Sausages & Charcuterie, Pickles Vegetables, Dips, Spreads, Crackers, Crostini

BUFFET DINNER

BEEF

Red Wine & Garden Herb Braised Beef Short Rib,
Roasted Red Pepper Relish

SALMON

Garden Herb & Caramelized Fennel Crusted Atlantic Salmon Filet,
Pesto Beurre Blanc, Pea Shoots

RISOTTO

Cremini Mushroom & Leek Risotto,
Shaved Parmesan, Gremolata

PRODUCE

Garlic Sauteed Haricot Verts,
Summer Squash, Red Onion & Roasted Red Peppers

SALAD

Baby Spinach & Arugula Salad, Gorgonzola, Green Apple, Red Onion
Blueberries, Toasted Pecans, Dijon Vinaigrette

BREAD

Toasted Rosemary Country Loaf,
Whipped Herbed Butter Rounds

LAST EDIT
3/15/24

