



MONTEREY

FINE FOODS



FAR HILLS

RACE MEETING

2026

PREMIER CATERING FOR AN
UNFORGETTABLE DAY AT THE RACES



Dear Monterey Fine Foods Client,

We are excited to have been selected as a "preferred caterer" for The Far Hills Race Meeting 2026! We have been catering this event for many years and we look forward to working with you for this year's event.

Over the years we have gained the expertise to provide our clients with unmatched quality and service. We offer many options for food and beverage to make your day at the races a success! Whether your function requires gourmet platters, live carving, grilling on site to a full bar set up, we will ensure a professional and elegant experience for you and your guests.

Our menu includes items that have been staples in the past years and those we have found to do the best at this event. The attached menu is a sample of suggested menu items, but we would be happy to customize a menu that meets your tastes and budget.

For your convenience, we are also more than happy to arrange any rental items you may need such as plates, utensils, glasses.

PLEASE REMEMBER THIS POPULAR EVENT IS ALWAYS SOLD OUT AND THE RACE COMMITTEE HAS SET A DEADLINE OF OCTOBER 9, 2026 FOR ALL ORDERS.

We look forward to catering your event.

Sincerely,

Andres Tasama

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167 Morristown Road
Bernardsville, NJ 07924



908-766-2000



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www.montereyfinefoods
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STATIONARY PLATTERS



1. SEASONAL CRUDITÉ

Fresh seasonal vegetables accompanied by your choice of dip: hummus, ranch, or spinach dip.

Small: \$50 *(suits 8–10 people)*

Large: \$80 *(suits 16–20 people)*

2. CHEESE BOARD

An assortment of four cheeses, accompanied by fresh fruit, chutney, and crostini.

Small: \$100 *(suits 12–15 people)*

Large: \$160 *(suits 20–25 people)*

3. CHARCUTERIE BOARD

An assortment of sweet Sopressata, Calabrese salami, prosciutto, marinated olives, fourths-sliced artichokes, pepperoncini, pickles, fresh + dried fruit, chutney, and crostini.

Small: \$125 *(suits 12–15 people)*

Large: \$199 *(suits 20–25 people)*

4. CHARCUTERIE + CHEESE BOARD

An assortment of three cheeses, sweet Sopressata, Calabrese salami, prosciutto, marinated olives, fourths-sliced artichokes, pepperoncini, pickles, fresh + dried fruit, chutney, and crostini.

Small: \$135 *(suits 12–15 people)*

Large: \$235 *(suits 20–25 people)*

5. CLASSIC DIPS

Hummus w/ spicy pita chips, or guacamole + pico de Gallo w/ tortilla chips, or French onion w/ house-made potato chips.

\$60 *(suits 15–20 people)*

6. PASTRY PLATTER

Includes mini muffins, croissants, pumpkin bread, bagels, cream cheese, butter, and jelly.

Small: \$50 **Large:** \$100

7. FRESH FRUIT PLATTER

Fresh-cut seasonal fruit + berries elegantly arranged on a platter.

Small: \$65 **Large:** \$130





SALADS

All salads are \$60 for a small platter (suits 8–10 people)
and \$100 for a large platter (suits 16–20 people)



1. GARDEN SALAD

Mixed greens, peppers, tomatoes, cucumbers, red onions, and shredded carrot, drizzled with balsamic vinaigrette.



2. TORTELLINI SALAD

Romaine, Sopressata, aged provolone, and pepperoncini, drizzled with creamy balsamic vinaigrette.



3. ARUGULA SALAD

Roasted carrots, feta, and toasted sunflower seeds, drizzled with lemon vinaigrette.

SIDES

Note: 1/2 of a tray can feed 10–12 people;
a full tray can feed 15–20 people



1. CLASSIC MAC & CHEESE

1/2 tray: \$50 Full Tray: \$100



2. CLASSIC COLE SLAW

1/2 tray: \$45 Full Tray: \$90



3. RED SKIN POTATO SALAD

Medium Bowl: \$45 Large Bowl: \$90



4. ROASTED SEASONAL VEGETABLES

1/2 tray: \$60 Full Tray: \$120



5. PENNE PASTA

Made with vodka sauce, pecorino, and basil.

1/2 tray: \$60 Full Tray: \$120

6. VINEGAR POTATO FINGERLINGS

Made with shallot, thyme, and sea salt.

1/2 tray: \$60 Full Tray: \$120





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FINE FOODS

MAINS

Note: 1/2 of a tray can feed 10–12 people;
a full tray can feed 15–20 people



1	CORNFLAKE-CRUSTED FRIED CHICKEN Crispy, golden fried chicken with a cornflake crust, perfectly seasoned and oven finished.	\$60
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2	CLASSIC CHICKEN WINGS (option of BBQ or Classic Hot) Tender, juicy wings tossed in your choice of BBQ or Classic Hot sauce.	\$60
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3	BBQ PULLED PORK Slow-roasted pulled pork tossed in our signature BBQ sauce.	\$80
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4	SAUSAGE + PEPPERS DISH Includes hot or sweet Italian sausage with sautéed peppers, onions, and a touch of marinara.	\$60
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5	BEEF TENDERLOIN PLATTER	\$320
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6	GRILLED CHICKEN CUTLETS Simple, healthy, marinated, grilled chicken cutlets served with choice of sauce (Mango salsa, BBQ, or honey mustard). Serving size: 1–2 cutlets per person is suggested.	\$4.95 each
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MONTEREY

FINE FOODS

SANDWICHES, WRAPS & DESSERTS



1 MONTEREY'S SANDWICHES / WRAPS

An assortment of gourmet sandwiches and wraps made with the freshest ingredients and premium meats.

\$12.95 each

2 MINI CROISSANT SANDWICHES

An assortment of mini croissant sandwiches with premium fillings.

\$5.25 each

3 3' & 6' ITALIAN SANDWICHES

Made with premium Italian meats, cheeses, and fresh baked bread.

\$29.95 per foot

- **ITALIAN STYLE** – Turkey, pepperoni, provolone, lettuce, tomato, and oil + vinegar dressing
- **GRILLED CHICKEN** – Grilled chicken breast, red roasted peppers, fresh mozzarella, and balsamic dressing
- **BREADED EGGPLANT** – Breaded eggplant, red roasted peppers, fresh mozzarella, and balsamic dressing

DESSERTS



FRESH FRUIT PLATTER

Small (suits 8–10 people)	\$65
Large (suits 16–20 people)	\$130



ASSORTED COOKIES & BROWNIES

Small (suits 8–10 people)	\$50
Large (suits 16–20 people)	\$100





MONTEREY

FINE FOODS

BAR SERVICE, PROFESSIONAL STAFF & CONTACT



COMPLETE BAR SERVICE

We provide full bar packages to complement your event.



SODAS, JUICES & SPARKLING WATERS

Assorted regular and diet sodas, juices, seltzers, and sparkling waters.

\$18.95/person



BEER, WINE & SODA

Assorted domestic, imported, light, and craft beers; California and Italian wines; sodas and sparkling waters.

\$39.95/person



FULL BAR

Beer, wine, sodas, premium Scotch, gin, vodka, tequila, and rum, plus standard mixers, juices, olives, and bar fruit.

Minimum 20 guests.

\$65.95/person

Bar package pricing is based on a five-hour function with normal consumption. Special beverage requests or heavier consumption will be priced accordingly.

PROFESSIONAL STAFF

Servers • Bartenders • Chefs

Our service staff will deliver to your event space, set up, serve, and do a complete clean-up in a professional, courteous manner. The following service fees are based on a minimum of 10 hours—this does not include gratuities. A gratuity of 20–25% of the service fee is customary and appreciated.



SERVERS & BARTENDERS
\$45/hr



BARTENDERS
\$45/hr



CHEFS
\$50/hr

Note: There is a 5% administrative/service fee on all food and beverages.



**PROUD TO CATER
FAR HILLS
FOR OVER 19 YEARS**



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WE LOOK FORWARD TO CATERING YOUR EVENT!



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EVENT FEES & RACE-DAY EXTRAS

PRIVATE TENT CATERING FEES



FIRST TURN - INSIDE RAIL	\$250
Private tent catering fee.	
BACKSTRETCH	\$500
Private tent catering fee.	
HOMESTRETCH OR HILLTOP	\$750
Private tent catering fee.	

COOK TENTS



9' X 10' COOK TENT	\$425
For approved on-site cooking operations.	
20' X 20' COOK TENT	\$1,025 each
For larger approved on-site cooking operations.	

ADDITIONAL FEES & RENTALS



RESERVED CATERER PARKING SPACE	\$100/space
Required for serving food in each space. No fee for drop-off only.	



HAY BALES	\$25/bale
Outside hay is not permitted. Four-bale minimum.	



GOLF CART RENTAL	\$500/cart
Plus a \$2,000 refundable deposit, returned after post-event inspection.	



HEAVY-DUTY DISPOSABLES	\$4.50/person
Dinner and dessert plates, knives, forks, serving utensils, teaspoons, 9 oz. and 16 oz. glasses, dinner napkins, cocktail napkins, and coffee mugs.	



HAY BALE ORDER DEADLINE: WEDNESDAY, OCTOBER 11



READY TO PLAN YOUR RACE DAY?



Call 908-766-2000



email Andres@montereyfinefoodsandliquor.com