

GASTRONOMY

Red Bull Grand Prix of The Americas

Circuit Of The Americas
SATURDAY 02 OCTOBER 2021

MotoGP
VIP VILLAGE™

MENU



Breakfast

9:00- 11:00h

Assorted cut seasonal fruit

gf, df, vegan

Cranberry orange scones

veg

Pecan minis

veg

Yogurt, berries, banana, granola

veg

Blueberry oatmeal bar

veg

Brunch

11:00- 12:30h

Zucchini & feta egg muffins

veg

Green apple, brie & arugula croissants

veg

Applewood smoked bacon

df, gf

Snack

14:30- 17:00h

Bacon & cheddar popcorn

gf

Crispy green peas, garlic, fried shallot

df, veg

Charred eggplant dip, lemon oil, house crackers

veg

Chocolate baby cake with peanut butter

buttercream icing

veg

Peanut butter energy balls

veg, df

Lunch

12:30- 14:30h

Garlic & herb loaves

veg

Spinach caesar salad, pecorino,

parsley anchovy dressing

gf

Baby kale and lentil salad, castelvetro olives,

raw almonds

gf, df,

Vegan corn salad, jalapeno, cilantro,

honey lime dressing

gf, df, veg

Persian cucumber, mint, onion salad

gf, df, vegan

Roasted red & yellow beets, strawberry, basil,

red beet gastrique

gf, df, vegan

Cinnamon & fennel roast chicken

gf, df

Citrus baked salmon

gf, df

Apple cider pork ribs

gf

Pistachio cocoa nib biscotti

veg

Lemon meringue tart

veg

Whilst all care is taken to ensure dietary friendly items contain no allergens, catering is unable to guarantee that any meal will be 100% free of dairy, gluten, nut or other products that may produce allergic reactions in certain people. For extreme allergies please advise the catering supervisor within your facility.

It is an offence to supply alcoholic beverages to anyone under the age of 21. INTERNATIONAL EVENTS SERVICES S.L.U. recommends responsible drinking of the alcoholic beverages.

GASTRONOMY

MENU



Breakfast

8:30- 10:30h

Assorted cut seasonal fruit

gf, df, vegan

Chia seed pudding, raspberry compote

gf, df, vegan

Banana bread

veg

Blackberry lime muffin, elderflower glaze

veg

Broccoli & tomato quiche

veg

Shakshuka, tomato, onions, garlic, poached eggs

gf, df, veg

Brunch

10:30- 12:00h

Country sausage

gf, df

Sweet potato & cauliflower hash, arugula pesto

gf, df, veg

Apple turnover

veg

Snack

14:00- 16:30h

Garlic & chile mixed roasted nuts

gf, df, vegan

Pimento cheese, crackers

veg

Lemon baby cake with vanilla buttercream icing

veg

Matcha energy bites

veg, df

Contigo chow, chocolate, peanut butter, powdered sugar

veg

Blueberry orange cookie

veg

Lunch

12:00- 14:00h

Baguette, herb butter

veg

Baby greens, pumpkin seeds, roasted squash, pepita & chili vinaigrette

gf, df, vegan

Brussels salad, shaved brussels sprouts, apple, mint, chili, bacon vinaigrette

gf, df

Arugula, celery, radish, parsley, celery seed vinaigrette

gf, df, vegan

Charred broccoli salad, raw almonds, red onion, cranberry

gf, df, vegan

Gold potato salad, charred lemon aioli, chive, fried garlic

gf, df, veg

Roasted lamb shoulder, mint chutney

gf, df

Roasted shrimp, chili, garlic herbs

gf, df

Garlic and herb crusted roast beef

df

Butterscotch brownies

veg

Pavlova, crème patisserie, pear compot

veg, gf

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