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## TRACKSIDE BOX A

FRIDAY OCTOBER 24 2025

#### BREAKFAST (9:00 to 12:00 HRS)

- Green, orange, and mixed fruit juice
- Teas and infusions
- American coffee

Lactose-free, whole, and almond milk

Muscovado sugar, refined sugar, and sugar substitute

Fruit selection

Berries, assorted fruits, and seasonal fruit Yogurt, honey, granola, and toppings

- Assorted sweet and savory pastries
- Chilaquiles station

Green sauce and red guajillo sauce

Proteins: Chicken, cecina, and flank steak (arrachera)

English muffin station

Egg, bacon, turkey breast, tomatoes, aioli, and Dijon mustard

Pancakes

Maple syrup, butter, jam, hazelnut spread, and additional toppings

Sides

Hashbrowns

Sautéed mushrooms with corn and panela cheese

#### LUNCH (12:00 to 18:00 HRS)

- Horchata water with melon seeds and vanilla
- Salad bar

Mix of lettuces, spinach, and watercress

Toppings: Toasted seeds, carrot, jicama, cucumber, cherry tomatoes, red onion, quinoa, beetroot, hearts of palm, roasted sweet potato, peppers, and egg

Dressings: Caesar, olive & balsamic, citrus, and blue cheese

Tostadas

Black fish ceviche

Green hearts of palm aguachile [Vegetarian]

Cheese board

Assortment of cheeses, cold cuts, dried fruits, and savory breads

Main dishes

Boneless wings with buffalo sauce and blue cheese Tacos and tortas with cochinita pibil, xnipec, and habanero sauce

Roasted tomato soup

Cauliflower steak with lemon pepper [Vegetarian]

Pasta station

Penne, spaghetti, and fusilli

Sauces: Carbonara, pomodoro, and Bolognese

Gourmet savory bread

# **SNACKS** (12:00 to 18:00 HRS)

- Guacamole with pork cracklings
- Kanikama bagels
- Hummus with baked pita bread
- Sour gummies
- Spicy gummies
- Fried snacks: Pork rinds, corn sticks, sweet potato chips, and potato chips
- Seeds and legumes: Peanuts, popcorn, sunflower seeds, and pumpkin seeds

## **DESSERTS** (12:00 to 18:00 HRS)

Churro station

Cajeta de Celaya, cocoa, and crushed pumpkin seeds

Yogurt panna cotta with red berries





## TRACKSIDE BOX A

SATURDAY OCTOBER 2023

#### BREAKFAST (9:00 to 12:00 HRS)

- Green, orange, and mixed fruit juice
- Teas and infusions
- American coffee

Lactose-free, whole, and almond milk Muscovado sugar, refined sugar, and sugar substitute

Fruit selection

Berries, assorted fruits, and seasonal fruit Yogurt, honey, granola, and toppings

- Assorted sweet and savory pastries
- Chilaquiles station

Green sauce and Oaxacan mole Proteins: Chicken, cecina, and flank steak (arrachera)

Egg station

Scrambled and sunny side up Toppings: Bacon, onion, spinach, ham, cherry tomato, cheese, chorizo, mushrooms, and peppers

Waffles

Maple syrup, butter, jam, hazelnut spread, and additional toppings

- Avocado toast
- Stewed tomatoes and peppers, jocoque, and soft-boiled egg

#### LUNCH (12:00 to 18:00 HRS)

- Hibiscus water with rosemary
- Salads

Thai salad

Caprese salad

Caesar salad with chicken

Tostadas

Guerrero-style shrimp cocktail

Mushroom vuelve a la vida [Vegetarian]

Cheese board

Assortment of cheeses, cold cuts, dried fruits, and savory breads

Main dishes

Patatas bravas

Pork tonkotsu ramen or beef shoyu ramen Pork shank tacos with chile chihuacle adobo and beans Vegetarian option: Broccoli steak with peanut sauce

Live cooking: Yakimeshi

Japanese fried rice with egg, vegetables, and soy sauce Proteins: Chicken, beef, or shrimp

Gourmet savory bread

## **SNACKS** (12:00 to 18:00 HRS)

- Guacamole with pork cracklings
- Kanikama bagels
- Hummus with baked pita bread
- Sour gummies
- Spicy gummies
- Fried snacks: Pork rinds, corn sticks, sweet potato chips, and potato chips
- Seeds and legumes: Peanuts, popcorn, sunflower seeds, and pumpkin seeds

## **DESSERTS** (12:00 to 18:00 HRS)

- Rice pudding with cinnamon and pumpkin seed crumble
- Smash croissant

S'mores

Peach and raspberry cream





## TRACKSIDE BOX A

SUNDAY OCTOBER 26 2025

## **BREAKFAST** (9:00 to 12:00 HRS)

- Green, orange, and mixed fruit juice
- Teas and infusions
- American coffee

Lactose-free, whole, and almond milk

Muscovado sugar, refined sugar, and sugar substitute

Fruit selection

Berries, assorted fruits, and seasonal fruit Yogurt, honey, granola, and toppings

- Assorted sweet and savory pastries
- Chilaquiles station

Green and red sauce

Proteins: Chicken, cecina, and flank steak (arrachera)

Traditional dishes

Requesón tetelas with cactus salad and fresh cheese Mini quesadillas with pressed pork cracklings and mushrooms

Pancakes

Maple syrup, butter, jam, hazelnut spread, and additional toppings

Quiche Lorraine

Asparagus and spinach

#### LUNCH (12:00 to 18:00 HRS)

- Passion fruit water with mint
- Poke bowls

Steamed rice and/or quinoa with assorted toppings Proteins: Salmon, kanikama, and tofu

Tostadas

Peruvian ceviche

Salpicón [Vegetarian]

Cheese board

Assortment of cheeses, cold cuts, dried fruits, and savory breads

Main dishes

Northern-style chicken (adobo or lemon pepper) with roasted baby potatoes

Angus sliders with potato buns and cheddar-jalapeño cheese sauce

Shrimp broth

Vegetarian option: Cauliflower steak with lemon pepper

- Live cooking: Valencian paella
- Gourmet savory bread

# **SNACKS** (12:00 to 18:00 HRS)

- Guacamole with pork cracklings
- Kanikama bagels
- Hummus with baked pita bread
- Sour gummies
- Spicy gummies
- Fried snacks: Pork rinds, corn sticks, sweet potato chips, and potato chips
- Seeds and legumes: Peanuts, popcorn, sunflower seeds, and pumpkin seeds

## **DESSERTS** (12:00 to 18:00 HRS)

- Donut station with assorted toppings
- Tiramisu with Chiapas coffee

