



Race Provisioning Services

At Baja Sessions We Cater to You!

Whether you need our full provisioning service or a dinner meal plan; allow Baja Sessions to take care of your provisioning needs. We specialize in meals and packaging that fit the distinct needs of the individual vessel.

Sample Menu

Day 1: Broccoli, Cheese, Rice, and Chicken with Mushroom Soup

Serve with Salad (Ranch & Italian) and Rolls

Day 2: Meat Lasagna

Serve with Vegetables and Garlic Bread Sticks

Day 3: Beef Stew

Serve with Salad (Ranch & Thousand Island), Rolls

Day 4: Spicy Chicken Enchilada Casserole

Serve with Caesar Salad and Guacamole

Day 5: Chicken and Cheese Tortellini in Pesto -Alfredo

Serve with Vegetables and Garlic Bread Sticks

Breakfast Burritos: 1/2 Bacon 1/2 Sausage (32 total)

All 2010 CDM to Cabo
entries receive 10% off
your provisioning order!

Heating Instructions:

(Dinners)

Thaw dinner; remove plastic wrap and heat in oven at 350° for approximately 60 to 75 minutes or until core temp reaches 140°

(Vegetables)

Boil in bag or remove and blanch in boiling water. Vegetables can also be transferred to a pan and sautéed or baked.

(Salads)

Salads and dressings are individually packaged by day for easy storage and use.

Sample Menu price based on crew of 6 to 8	\$72.00 per day
Individually packaged foam containers with dry ice	\$45.00 per day packed
Delivery to vessel deep frozen on race day	\$150.00

Do you or you crew have special dietary needs? Email or call so we can create a custom menu for you toady!

*Tax and tip for delivery staff not included