



Adult Reception

\$160 per person

WITHOUT TAX AND GRATUITY

Reception

Traditional and structured buffet reception that is well suited for clients who desire a classic-style meal.

Cocktail Hour

- (4) Hot passed hors d'oeuvres
- (4) Cold passed hors d'oeuvres
- (4) Stations

Dinner Buffet

- (2) Salads
- (2) Pastas
- (3) Entrées
- (2) Sides

Dessert

4 Hour Open Bar

Stations

Array of distinctly presented food stations perfect for clients who desire more unique options beyond salad and pasta.

Cocktail Hour

- (4) Hot passed hors d'oeuvres
- (4) Cold passed hors d'oeuvres
- (4) Stations

Dinner Stations

Choice of 4 Stations

*This option will skip pages 5-7

Dessert

4 Hour Open Bar

Cocktail Hour

MEADOWLANDS CATERING

Available in

Trackside

Victory Terrace

 Vegetarian

GF Gluten Free substitute is available *only upon request*

Hot Hors d'Oeuvres

SELECT 4

ADDITIONAL = ?

Popcorn Sesame Chicken with Hot & Sour Sauce

 **Potato Pancakes** with Scallion Cream Sauce

Barbeque Pulled Pork Sliders

Sesame Franks en Croûte with Dijon Mustard

 **GF** **Wasabi Shrimp Skewers [G]** with Sweet Chili Sauce

 **Mac & Cheese Bites**

GF **Short Rib & Mashed Potato Martini [G]**

Sesame Beef Satay with Scallion Soy Dip

 **GF** **Roasted Vegetable & Goat Cheese Cup [G]**

Peppered Filet Mignon with Sundried Tomato Aioli Toast

 **Seared Yellow Fin Tuna Crostini** with Black Olive Tapenade

Mini Angus Burger Melt with Cornichon on Petite Brioche

Miso Glazed Chicken Skewer

Chicken Empanaditas with Tomatillo Salsa

 **Crispy Portobello Fries** with Balsamic Ketchup

Chicken Quesadilla with Chipotle BBQ Sauce and Guacamole

GF **Chicken and Caramelized Onion Meatballs [G]**
with Kale Pesto

GF **Sweet Sausage and Fennel Stuffed Baby Bellas [G]**
with Pecorino and Sage

Teriyaki Steak Skewers with Scallion and Ginger

 **GF** **Seared Day Boat Scallops**
with Asparagus & Bell Pepper Salad, Watercress Butter Sauce

Pan Seared NY Strip

with Garlic, Crostini, Boursin Cheese, Pinot Noir Reduction (+\$8pp additional)

GF **Grilled Lollipop Lamb Chops [G]**
with Minted Curry Yogurt (+\$8pp additional)

 **Louisiana Crab Cake**
with Creole Sauce (+\$8pp additional)



Cocktail Hour

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Cold Hors d'Oeuvres

SELECT 4

ADDITIONAL = ?

GF Crudités Shot [G]

with Butter Milk Poppy Seed Vinaigrette

GF Prosciutto & Fresh Melon [G]

 **GF Chilled Cocktail Shrimp [G]**

with Horseradish Sauce

Cold Sesame Noodle

with Peanut Sauce in Tiny Container with Chopsticks

 **GF Crab Cocktail Shot [G]**

 **Sashimi Tuna Taco**


 **GF Greek Salad Skewers [G]**

 **GF Watermelon & Feta Skewers [G]**

Chicken Salad Bites

GF Deviled Eggs with Bacon Crumble [G]

 **Fresh Tuna Tartare Cone with Wasabi Aioli**

 **Vine Ripened Tomato & Mozzarella Bruschetta**

with Sweet Basil on Crostini

 **Roasted New Potato filled with Smoked Salmon**

with Chive Mustard Aioli

 **Pickled Golden Beet Cone**

with Honey Whipped Goat Cheese and Toasted Almond

GF Creamy Devilish Farmstead Egg [G]

with Crispy Prosciutto, Black Pepper

 **GF Marinated Grilled Vegetable Skewer [G]**

with Basil Oil and Aged Balsamic

 **Chick Pea Hummus**

with Feta, Kalamata Olives and Pita Chips

 **Micro Lobster Roll on Butter Brioche**

with Maine Lobster, Meyer Lemon Aioli (+\$5pp additional)




Stations

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 Requires Attendant \$150


Stations

SELECT 4


ADDITIONAL STATIONS +\$20/PP PER STATION

 **GF Assorted Artisanal Cheese**
Tomato Marmalade, Spiced Nuts, Dried Organic Fruit & Fine Crackers


 **GF Cheese & Fruit**
Imported & Domestic Cheeses, Seasonal Fresh & Dried Fruit, Crackers, Flat Breads and Crostini


 **GF Tuscan**
Fire Roasted Peppers, Portobello Mushrooms, Eggplant, Zucchini & Yellow Squash, Asparagus & Other Seasonal Vegetables, Assorted Salami, House Marinated Olives, Bread Display with Extra Virgin Olive Oil, Cracked Pepper & Balsamic Vinaigrette

GF Charcuterie
Prosciutto di Parma, Sweet Copa, Salami, Olives, Cornichons, Crostini

 **GF Pasta Station** Select 2
Penne Vodka Baked Rigatoni Macaroni and Cheese
Cavatappi Primavera Garganelli Penne Pomodoro
Cavatelli Bolognese Orchiette Cheese Ravioli
Wild Mushroom Ravioli Rigatoni with Broccoli & Sausage

GF Middle Eastern
Hummus, Babaganoush, Tahini & Tabouli, Chicken Kabobs with Preserved Lemon, Za'atar Pita Bread, Mediterranean Olives

 **Mexican**
Taquito Station, Warm Corn Tortillas, Carnitas & Skirt Steak, Freshly made Tortilla chips, Fresh Salsas, Pico de Gallo & Guacamole served en Molcajetes, Fried Plantains, Cheese Quesadillas

 **Asian**
Sesame Noodles, California Spring Rolls, Shrimp or Chicken Stir Fry, Vegetable Fried Rice, Beef Skewer with Peanut Sauce, Fortune Cookies

Steamed Dumpling Trio
Beef, Shrimp & Vegetable displayed in Bamboo Steamer Baskets, Platters of Chicken Satay and Asian Slaw served with Hot & Sour and Sweet Soy & Ginger Sauces

 **Sushi** +market price/pp additional

GF Carving Select 2
Grilled Balsamic Turkey Rotisserie Leg of Lamb
New York Sirloin Corned Beef Pastrami
Roasted Filet Mignon* Herb Crusted Prime Rib*
*+market price/pp additional

GF BBQ
Hand Carved Dry Rubbed BBQ Brisket, BBQ Baby Back Ribs, BBQ Chicken or Pulled Pork Sliders, Fresh Corn & Black Bean Salad, Red & White Coleslaw, Mac & Cheese or Cheddar Biscuits, Jalapeno Corn Bread, Bite-sized Watermelon

Tailgate Favorites Select 2
Chicken Fingers Mozzarella Sticks Buffalo Wings
Quesadillas Mini Hot Dogs Mac & Cheese Bites
Hot Pretzels Spring Rolls Grilled Chicken Skewers
Mini Pizzas California Rolls (+\$5/pp additional)



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Salad

SELECT 2

-  **Hearts of Palm, Avocado & Mango**
Baby Greens, Chopped Vegetables, Passion Fruit Vinaigrette
-  **Organic Baby Kale**
Fresh & Dried Figs, Roasted Pecans, Shaved Parmesan Cheese, Flax Seeds, Dijon Dressing
-  **Farmers Market**
Field Greens, Golden Raisins, Danish Blue Cheese, Candied Pepitas, White Balsamic Vinaigrette
-  **Tomato & Mozzarella**
Arugula, Vine Ripened Tomato, Sweet Basil, Fresh Mozzarella, Olive Oil, Aged Balsamic
-  **Classic Caesar**
Romaine Lettuce, Tomatoes, Garlic Anchovy Dressing, Grated Parmesan Cheese
-  **Mediterranean**
Marinated Orzo, Tomato, Cucumber, Feta Cheese, Olives, Romaine Lettuce, Lemon & Olive Oil
-  **Pear & Walnut**
Sliced Pears, Spiced Walnuts, Haricot Vert, Great Hill Blue Cheese, Dijon Vinaigrette
-  **Mixed Greens**
Fresh Picked Herbs & Sherry-Shallot Vinaigrette
-  **Chopped Vegetable**
Chopped Market Vegetables, Ricotta Salata & Garbanzo Beans
-  **Oven Roasted Beet**
Balsamic Onions, Walnuts, Orange Segments & Goat Cheese



★TIP

Customize
your menu
even further

Add a unique station
(page 4) to your
reception for +\$20/pp

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Pasta

SELECT 2

Penne Vodka

Fresh Basil, Creamy San Marzano Tomato Sauce

Baked Rigatoni

Mezza Rigatoni, Fresh Mozzarella, Ricotta, Marinara Sauce

Macaroni and Cheese

White Cheddar, Parmesan and Gruyere
Baked with Golden Bread Crumbs

Cavatappi Primavera

Sautéed Seasonal Vegetables, Creamy Peppercorn
and Parmesan Sauce

Rigatoni with Broccoli and Sweet Sausage

Grilled Italian Sausage, Broccoli Florets, Extra Virgin Olive Oil,
Roasted Garlic, Roasted Grape Tomato

Cavatelli Bolognese

Marinara & Chopped Meat Sauce

Garganelli

English Peas and Fresh Pesto

Penne Pomodoro

Light Tomato Sauce & Fine Herbs

Wild Mushroom Ravioli

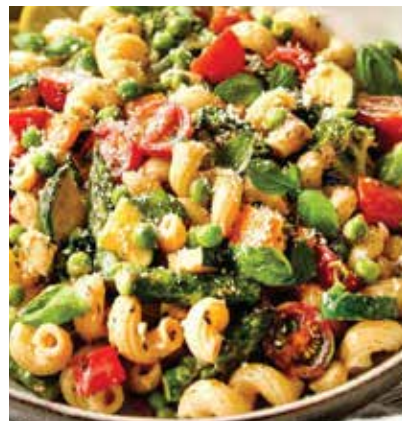
Grilled Portabello Mushrooms, Pecorino Romano Cheese

Sautéed Chicken Orchiette

Asparagus, Vodka Cream Sauce

Cheese Ravioli

Roasted Plum Tomato Sauce



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Mains

SELECT 3

GF Tuscan Lemon Chicken [G]

Marinated Grilled Chicken finished Lemon Butter, Shallot, Italian Parsley, Roasted Peppers and Artichoke

GF Garlic and Herb Marinated Flank Steak [G]

Grilled, Sliced and Served with Red Wine Jus

 **GF Grilled Mahi-Mahi Filet [G]**

Lemon-Caper Butter, Garnished with Scallion, Grape Tomato, and Kalamata Olive

 **Citrus Crusted Salmon Filet**

Lightly Crusted with Herb and Citrus Scented Bread Crumbs, Creamy Lemon Dijon Mustard Sauce, Baby Spinach

 **Grilled Soy Honey Glazed Atlantic Salmon**

Stir Fried Broccoli, Snow Peas & Carrots, Roasted Potatoes, Soy Ginger Butter Sauce

 **Organic Miso Crusted Wild Norwegian Cod**

Sesame Rice, Grilled Scallions, Julienne of Vegetables

GF Slow Braised Beef Short Rib [G]

Whipped Russet Potatoes, Roasted Cipollini Onions, Baby Carrots, Cabernet Short Rib Jus (+\$12pp additional)

GF Grilled Angus Filet Mignon [G]

Roasted Fingerling Potatoes, Sautéed Spinach. Baby Carrots. Wild Mushrooms, Au Jus

GF Australian Rack of Lamb [G]

Lemon Zest & Herb Marinated served with Whipped Russet Potatoes, Organic Farro & Lentil Ragout (+\$12pp additional)



Sides

SELECT 2

GF Roasted Red Bliss Potatoes with Butter & Herbs

GF Garlic Whipped Potato with Butter, Chive & Sour Cream [G]

GF Sautéed Seasonal Vegetables

GF Lightly Grilled Asparagus

Olive Oil, Garlic and Sea Salt, Lemon Zest


GF Rice Pilaf Confetti

Fluffy Carolina Rice, Confetti Vegetables, Fresh Chive

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Cheesecake Lollipops

Red Velvet, Vanilla, and Chocolate Cupcakes

Vanilla Bean Crème Brulee in an Asian Spoon [G]

Chocolate Pot De Crème in an Asian Spoon

Chocolate Covered Strawberries [G]

Mini Chocolate Mousse

Carrot Cake Squares

Classic Tiramisu with Chocolate Sauce

Blueberry & Apple Crumb Bars

Ricotta Cheese Donuts with Chocolate & Vanilla Sauces

NY Cheesecake with Strawberry Sauce & Whipped Cream

Warm Pear Tart with Crème Anglaise and Dulce Le Leche

Cake Pops

Hot Apple Turn Over with Cinnamon Whipped Cream

Individual Assorted Sorbet [G]

Apple, Raspberry, Mango & Lemon

Flourless Valrhona Chocolate Cake [G]

with Whipped Cream, White Chocolate, Crème Anglaise, Mixed Berries

Chocolate Chip Cookie Shooters with Milk

Ice Cream Sundae Bar

(+\$10pp additional)

Toppings based on availability:

Fresh Fruit	Freshly Grated Coconut
Gummy Bears	Chocolate Shavings
Toffee Pieces	Reeses Peanut Butter Cups
M&M's	Hot Fudge
Butterscotch	Fresh Whipped Cream

Hot Chocolate Bar

(+\$5pp additional)

Steamy hot cocoa with assorted toppings



Open Bar

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INCLUDES

Non-Alcoholic

Soda, Juice, Coffee and Tea

Beer

Imported & Domestic

Wine

Red, White & Sparkling

Spirits

Whiskey: Dewar's, Jack Daniels

Gin: Tanqueray, Bombay Sapphire

Tequila: 1800 Silver, Dano's Blanco

Rum: Bacardi, Malibu, Captain Morgan

Vodka: Absolut, Stoli Orange, Stoli Vanilla, Tito's



Listed brands are examples and subject to change within same quality level.

Specific brands and customized cocktails available upon request.

Shots not served with bar packages.

Must be 21+ to consume alcohol.