

Starting Gate

CHOICE OF 1 SALAD, 2 MAINS, 2 SIDES, 2 DESSERTS
\$79.95 per adult excluding tax and gratuity

MEADOWLANDS CATERING

Available in

Skybox Suites
Pink Restaurant
Pink Deck
Trotters
West Deck

 Vegetarian

GF Gluten Free substitute is available *only upon request*

Coffee & Tea included

Salads

SELECT 1















-  **GF Caprese**
Fresh mozzarella with tomato & basil
-  **GF Mixed Greens**
Tomato, cucumber, shredded carrots & onion
-  **GF Caesar**
Romaine, croutons, imported parmesan
- GF Chef's Cobb**
Diced ham, eggs, red onion, cucumber with blue cheese
-  **GF Spinach & Arugula**
Dried cranberries, red onion, apples, shaved parmesan with citrus vinaigrette
-  **GF Kale**
Kale, shredded brussel sprouts, dried cranberries, pepitas with honey mustard



Sides

SELECT 2

ADDITIONAL SIDES +\$6/PP PER SIDE

-  **GF Rice Pilaf**
-  **GF White Rice**
-  **GF Roasted Root Vegetables**
-  **GF Grilled Asparagus**
-  **GF Assorted Seasonal Vegetables**
-  **GF Steamed Broccoli**
-  **GF Sautéed Garlic Green Beans**
-  **GF Green Bean Almondine**
-  **GF Roasted Glazed Carrots**
- GF Roasted Brussel Sprouts with Bacon**
-  **GF Mashed Potatoes** Truffled, Garlic or Plain
-  **GF Sweet Potatoes** Mashed or Roasted
-  **GF Italian Roasted Potatoes**
-  **GF Potatoes au Gratin**
-  **GF Mac & Cheese** with Lobster +market price/pp



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Main Course

SELECT 2

ADDITIONAL MAINS +MARKET PRICE/PP

Pork Cutlet

Baked pork loin with bacon & apple chutney

Sirloin Tips

Sautéed sirloin tips with bell peppers & onions

Flank Steak

Broiled & marinated



GF Salmon

Grilled, baked or herb-encrusted / plain or teriyaki



GF Atlantic Cod

Baked or pan-seared, white wine butter sauce

Chicken Milanese

Arugula, fresh tomato & shaved parmesan

Chicken Marsala

Mushrooms & creamy marsala sauce

Chicken Piccata

White wine butter sauce with capers

Chicken Parmigiana

Fresh mozzarella & marinara sauce



GF Herbed Roasted Chicken

With infused garlic oil and lemon zest

BBQ Chicken

Marinated, grilled, and basted in Southern style BBQ Sauce



GF Penne ala Vodka

Creamy tomato sauce & fresh basil



GF Baked Ziti

Rigatoni, tomato sauce & fresh mozzarella



GF Cavatelli & Broccoli

Creamy garlic sauce



GF Pasta Primavera

Tomato sauce with pasta & fresh vegetables



★TIP

Carve it out

You have the option to select from the carving station items on the next page as one of your two mains

+MARKET PRICE/PP

Dessert

SELECT 2

ADDITIONAL DESSERT +\$5/PP PER DESSERT

Fresh Fruit • Mini Pastries • Brownies •

Oatmeal Cookies • Chocolate Chip Cookies •

Cheesecake • Chocolate Cake

Looking for a particular dessert? Custom items available upon request.



Add-Ons

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Add-On Starting Platters


SMALL SERVES 20-30; LARGE SERVES 50-60

-  **GF Vegetable Crudite** *small 150 / large 200*
Fresh cut, seasonal assorted vegetables with dipping sauce
-  **GF Assorted Cheese** *small 150 / large 200*
Assorted cheese & crackers
- Chicken or Beef Satay** *small 150 / large 200*
Grilled marinated meat on skewer with hoisin or teriyaki sauce
- Clams Casino** *small 150 / large 200*
Clams on a half shell with bacon & bread crumbs
- GF Charcuterie** *small 200 / large 275*
Chef's selection of artisan meat, cheeses & fruit
-  **GF Cocktail Shrimp** *small 250 / large 300*
Chilled jumbo shrimp with cocktail sauce
-  **Crab Cakes** *small 250 / large 300*
Lump crab meat with tartar sauce
-  **Calamari** *small 250 / large 300*
Deep fried squid with marinara sauce



Add-On Carving Stations

+MARKET PRICE/PP
\$300 ATTENDANT FEE PER STATION

- GF Prime Rib**
Slow roasted prime rib served with red wine, caramelized onion au jus & horse radish cream
- GF Sliced Sirloin**
Herb-rubbed sirloin served with red wine au jus
- GF Flank Steak**
Broiled & marinated lean cut of beef served with chimichurri
- Teres Major Steak**
Petite tenderloin marinated & grilled
- GF Roasted Turkey**
Slow roasted marinated turkey breast served with herb brown gravy & cranberry sauce
- GF Beef Tenderloin**
Grilled tenderloin with mushroom demi-glace
- GF Pork Tenderloin**
Spiced rub pork tenderloin with apple chutney
-  **GF Salmon**
Broiled or baked whole salmon with herb white wine sauce
- GF Roast Beef**
Roasted top round with red wine & caramelized onion au jus

