



Pink & Trotters Buffet

Friday, April 10 / Saturday, April 11

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:00 PM

Bruschetta Pomodoro on Garlic Toasts
Italian Wedding Soup
Mediterranean Chickpea Salad
Tuscan Rotini



MAINS

AVAILABLE AT 5:30 PM

Smoked Brisket *with Bourbon-Maple BBQ*
Coq au Vin: *Classic French Stew of chicken braised with red wine, bacon, mushrooms, and onions*
Parmesan-Panko White Fish
Cajun Chicken Fettuccine
Sherry-Glazed Mushrooms
Yukon Gold Purée



HOMEMADE DESSERT

AVAILABLE AT 8:30 PM

Fresh Fruit
Flan
Peach Cheesecake





Pink & Trotters Buffet

Friday, April 17

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:00 PM

Carbonara Deviled Eggs

Potato Leek Soup

Caesar Salad

Classic Niçoise Salad



MAINS

AVAILABLE AT 5:30 PM

Brazilian Picanha: Flame Roasted Top Sirloin Cap

Chicken Caprese

Fish Provencal

Roasted Vegetable Lasagna

Garlic Haricots Verts

Spanish Red Rice



HOMEMADE DESSERT

AVAILABLE AT 8:30 PM

Fresh Fruit

Strawberry Jell-O Cake

Pistachio Tiramisu





CARMINE'S

Kitchen Takeover

Saturday, April 18 | \$70 PER PERSON



Caesar Salad

Spaghetti & Meatballs

Chicken Parmigiana

Tiramisu



Join us for an evening with Carmine's NYC! This one-night event brings Carmine's signature abundant, family-style offerings to the Meadowlands.



Carmine's was named by restaurateur Arthur J. Cutler in honor of the late, great Carmine Abbatiello—making this partnership especially worthwhile for both racing fans and Italian cuisine enthusiasts alike.

Click [here](#) for tickets





Pink & Trotters Buffet

Friday, April 24 / Saturday, April 25

\$54.95 PER PERSON

STARTERS

AVAILABLE AT 5:00 PM

Loaded Potato Skins
Beef Minestrone
Caprese Salad
Bicolor Coleslaw



MAINS

AVAILABLE AT 5:30 PM

Hickory Peppercorn Sirloin
Glazed Sriracha Thighs
Lemon-Garlic Shrimp Linguine
Seafood Fra Diavolo
Cauliflower in Cheesy Béchamel Sauce
Tuscan Fingerlings



HOMEMADE DESSERT

AVAILABLE AT 8:30 PM

Fresh Fruit
Strawberry Jell-O Mousse
Cannolis





PINK & TROTTERS

DERBY BUFFET

FRIDAY, MAY 1

\$54.95/PP*

Buffet Opens 5:30 p.m.

SATURDAY, MAY 2

\$69.95/PP*

Buffet Opens 4:30 p.m.

STARTERS

Black Eyed Pea Soup
Southern Corn Fritters
Pulled Pork Sliders
Creamy Macaroni salad
Dill Potato Salad
Grilled Caesar Salad
Bourbon Bacon Deviled Eggs

MAINS & SIDES

Roasted Top Sirloin
with Roasted Pepper & Caper Salsa
Smothered Pork Chops
Nashville Hot Chicken
Blackened Cod *with Mango Sauce*
Southern Goulash
Bluegrass Honey Roasted Carrots
Roasted Garlic & Chive Mashed Potatoes

DESSERTS

Seasonal Fruit
Pecan Pie
with Caramel & Chocolate Sauce
Zesty Lemon Glazed Pound Cake

Price excludes tax and gratuity. **SPACE IS LIMITED.** Reservations 201-843-2446.

