


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

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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

 **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

TAILOR YOUR PERFECT MENU WITH ELEVATED ADDITIONS
Based on market price and availability

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Add-On Starting Platters


SMALL SERVES 20-30; LARGE SERVES 50-60

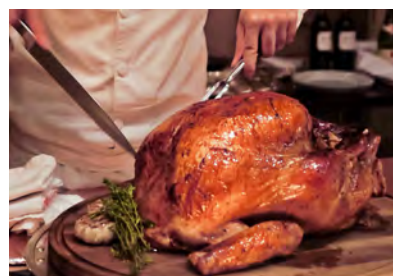
-  **GF Vegetable Crudite** *small 150 / large 200*
Fresh cut, seasonal assorted vegetables with dipping sauce
-  **GF Assorted Cheese** *small 150 / large 200*
Assorted cheese & crackers
- Chicken or Beef Satay** *small 150 / large 200*
Grilled marinated meat on skewer with hoisin or teriyaki sauce
- 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 raddish 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



Party Policies

MEADOWLANDS CATERING

All private events are subject to the following terms and conditions unless stated otherwise in contract

Deposit & Timeline

- An event is considered booked and the event space is secured when a 20% deposit is paid
- Event contract must be signed by both the client and event coordinator at the time deposit is placed
- DUE 1 MONTH PRIOR TO EVENT DATE: Food and beverage package selections. *This includes any allergies and gluten free specific requests.*
- DUE 10 DAYS PRIOR TO EVENT DATE: Guaranteed minimum guest count

Tax & Gratuity

- 6.625% NJ state tax is added to all events
- 21% gratuity is added to all events
- Tax and gratuity only apply to food and beverage charges

Payment

- Final payment is due 10 days prior to event
- We accept Visa, Mastercard, Discover, Amex, wire transfer, or check
- If the final headcount at the event is more than the guaranteed guest count supplied, the host is responsible for paying for additional guests. In the event the headcount is lower, the host is still responsible for paying for the guaranteed minimum number of guests given 10 days prior
- Bar tabs and any outstanding balances are required to be paid in full by the completion of the event

Food & Beverage

- No outside food (excluding dessert) or alcohol is permitted
- There is a \$35 cake cutting fee for outside cakes
- Bar Packages are not available without a food package
- Fees may apply to bartenders and carving station attendants
- Adults are considered anyone 13 or older
- Adults who consume alcohol MUST be at least 21 years old and have a government issued photo ID

Decor & Event Set-Up

- Your space is available for set up two hours before the event starts. If you require additional set up time or need to drop off any items earlier, just contact your event manager to make arrangements.
- Clients are permitted to bring their own decorations. Please avoid use of confetti or glitter. Fixing decorations to the walls using tape or other means is prohibited, along with anything else that could potentially damage walls, furniture or equipment. Note that if your event is in an outdoor area, we suggest avoiding balloons or candles as it can get quite windy.

Event & Racing Details

- Most private events are 4 hours from start to finish, but guests can determine the length of their event based on their needs and agenda.
- Our venue is fairly large. We will have directional signage set up to guide guests to your event.
- Clients may bring their own music (or DJ) but please note music will not be played through our sound system.
- If your event falls on a race night, the races will start at 6:20 p.m. and usually end around 11 p.m. Each race is approximately 2 minutes in length and there is about 15 minutes in between each race.
- You may purchase betting vouchers ahead of time for your guests. Our staff will be more than happy to help first time bettors make their picks!
- **\$200 Named Race Package:** This is something special we offer that you can't experience anywhere else! The name of your choosing is printed in our racing program for a specific race. Your group then goes down to the Winner's Circle to watch their named race up close. The winning horse and their owner will come into the Winner's Circle for a souvenir photo with your group.