

Starting Gate

CHOICE OF 1 SALAD, 2 MAINS, 2 SIDES, 2 DESSERTS

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

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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

