



JUNE 7-9, 2018

Champagne Room

Open Bar- 6 Hour- Premium
Time- Open Bar 11:30am-6:30pm
Cash Bar 6:30pm-8:00pm

Brooklyn Brunch • 10 AM-11:30 AM

Locally sourced Lox and Smoked Fish with Cream cheese and Jellies

Fresh Sliced Melon Display

Mini Skillet Greek Frittata with Roasted Red Pepper, Asparagus and Artichoke topped with Heirloom Tomato and Feta Salad

Adirondacks • 12 PM-4:30 PM

Crown Maple Baked Turkey Breast & Leg with Loganberry Sauce

Grilled Sweet Potato Salad & Warm Tomato Pie

Roast Beef Cobb with Kummelweck Croutons & Horseradish Bleu Dressing

Street Fair • 12 PM-4:30 PM

Duck Confit Street Taco-Stone Fruit Salsa, Summer Radish and Micro Cilantro

Pork Carnitas-Serrano, Chicharrons, Onion, Cilantro, Avocado Crema

Watermelon and Cucumber salad with Queso Fresco, Chive, Lime and Toasted Pepitas

Falafel Grounded chickpea mix w/ onions, parsley, garlic & spices; deep fried

Hummus Chickpea spread w/ garlic, lemon & tahini

Baba Ganouj Smoked eggplant spread w/ parsley, garlic & tahini

Tabbouleh Finely chopped mix of bulgur wheat, mint, onions, peppers & parsley

Belmont Steak House • 12 PM-4:30 PM

Delmonico Ribeye with "Signature" Steak sauce

Creamed Spinach

Little Gems Wedge Salad

Potato Gratin, Bacon, Onion, Curculio. Béchamel



JUNE 7-9, 2018

Corner Bake Shop • 2:30 PM -4:30 PM

Logoed Belmont Stakes Chocolates, Napoleons, Eataly Cannoli's

Ferrara NY Cheesecakes

Carved Giant Apple Strudel

Farmers Market & Snacks • 4:30 PM -6:30 PM

Artisanal Cheese, Fresh berries, Dried Fruits

Saratoga Chips & Onion Dip

New York Deli • 4:30 PM -6:30 PM *Pressed to Order*

Pastrami on Rye with "Local Mustard"

Corned Beef on Marble Rye with "Local Mustard"

Pickles, Artisan Krauts

Authentic Manhattan Potato Knishes

Sidewalk Eats • 4:30 PM -6:30 PM

Soft Pretzel Carts w/ cheese Fonduta

Sweet, Salty and Savory Roasted Nuts

Coney Island Water Dog Carts

Fresh Popped Gourmet Popcorn

Black & White Cookies & Classic Italian Mini Pastries

*Final menus may be subject to change.