

CHAMPAGNE ROOM



SATURDAY, JUNE 10, 2023

Open Premium Bar

STARTERS

11:30AM-1:30PM

New York Bagels (v)
Cream Cheese

Grab n' Go Breakfast Station (v)
Premium Yogurt, Locally Baked
Fruit Bars

Breakfast Pastries (v)
Danish, Muffins, Coffee Cake

Antipasto Platter (AVG)
Sliced Meats and Cheeses, Pickled
and Fresh Vegetables, Olives,
Mostarda, Crackers

**Watermelon Salad with
Lime & Mint Syrup (v, AVG)**

MAIN COURSE

1:30PM-6PM

Spinach Salad (v, AVG)
Candied Pecans, Feta, New York
Cherries, Sherry Vinaigrette

Chicken Cacciatore
Tomato, Caper, Bell Pepper,
Fresh Herbs, Toasted Farro

Chopped Italian Salad
Romaine, Ditalini Pasta, Olives,
Ricotta Salata, Prosciutto, Tomato,
Red Onion, Balsamic Vinaigrette

Mac n' Cheese (v)

**New York State Fair Salt
Roasted Potatoes (v, AVG)**

Adobo Braised Prime Tri-Tip
Guajillo, Garlic, Achiote, Spanish
Rice, Salsa Verde, Cilantro

**Roasted Carrots with Dill,
Local Honey, and Lemon (v, AVG)**

Local Bread and Rolls (v)
Whipped Butter

Pisto Manchego (v, AVG)
Roasted Summer Vegetables with
Focaccia, Smoked Paprika Aioli,
Olive Oil

Seasonal Fruits (v, VG, AVG)

Chocolate Mousse (v, AVG)

Heritage Pork Loin
Rosemary, Garlic, Mushroom
Demi-Glace

**Gluten-Free Chocolate
Caramel Crunch (v, AVG)**

Cookies & Brownies (v)

FINAL FURLONG

5:30PM-7PM

Carnegie Hot Dogs
Trail Mix (v)

**Saratoga Chips and
French Onion Dip (v)**
Fresh Baked Cookies (v)