

# GARDEN TERRACE



**SATURDAY, JUNE 10, 2023**

*Beer, Wine, Soda Included*

## 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, Capers, 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)**