



GARDEN TERRACE

FRIDAY, JUNE 10, 2022

*Today's included beverages will be water,
assorted soda, coffee & tea.*

Main Course • 12:30 PM - 5:00 PM

Roasted Cauliflower Crunch Salad (VEG)

Carrots, Cranberries, Sesame Sticks, and Poppy Seed Dressing

Traditional Levy Caesar Salad (VEG)

Topped with Caesar Dressing and Levy Signature Parmesan Croutons

Garlic Red Skin Mashed Potatoes (VEG)

Roasted Patty Pan Squash, Marinated Tomatoes, Za'atar (VEG)

Maui Wowie Airline Chicken

Caramelized Pineapple Pico Basmati Rice

Bourbon Prime Brisket Dip (GF)

Bourbon Brined Roasted Brisket, Horseradish Cream, Bourbon Jus, French Roll

Local Bakery Bread & Rolls with Cultured Butter

Seasonal Fresh Fruit (VEG, GF)

Saratoga Chips & Dip

House Fried Fresh Chips with French Onion Dip

Peanut Butter Chocolate Trail Mix Bar (VEG, GF)

Freshly Baked Warm Cookies

Fabulous Brownie & Blondies Board

Smores Whoopies Pies (VEG,GF)

**VEG=Vegetarian
GF=Gluten Friendly**



GARDEN TERRACE

SATURDAY, JUNE 11, 2022

Beer, Wine, Soda • 12PM-7PM

Starters • 11:00 AM - 1:30 PM

N.Y. Antipasto Platter (GF)

Assorted Meats & Artisan Cheeses, Fresh & Pickled Vegetables, Saratoga Chips

New York Bagel Sandwich Bar (VEG, GF)

Cured Local Salmon, Assorted Cream Cheeses, and Soft Butter

Seasonal Fresh Fruit & Local Breakfast Pastries (VEG, GF)

Main Course • 1:30 PM - 6:00 PM

The Belmont Stakes Greens (VEG, GF)

Mixed Kale, Norwich Meadows Grated Carrots, Golden Raisins, Bazzini Sunflower Seeds, Apple Cider Vinaigrette

Haricots Verts Salad with Strawberries (VEG, GF)

Orange Honey Vinaigrette and French Feta

Chopped Italian Salad

Romaine, Ditalini Pasta, Prosciutto, Tomatoes, Red Onion, Olives, Ricotta Salata with Balsamic Vinaigrette

N.Y. State Fair Salt Potatoes (VEG, GF)

Roasted Carrots with Grilled Asparagus & Honey Butter (VEG, GF)

Lobster Mac & Cheese

Chopped Cold Water Lobster Tail, Three Cheese Lobster Sauce, Cavatappi Pasta

Coney Island Hard Root Beer Braised Short Rib (GF)

Creamy Polenta with Micro Amaranth Cress

Slow Roasted Tomato & Goat Cheese Tarts (VEG)

Petit Lettuces, Sweet Saba

Heritage Pig Porchetta (GF)

Roasted Pork Stuffed With Fennel, Garlic, & Herbs, Red Chimichurri

Rosemary Garlic Rubbed Turkey Breast with Herb Aioli, Fig Spread

Local Bakery Bread & Rolls with Cultured Butter

2022 Belmont Stakes Cupcakes

Assorted Italian Cookies

Seasonal Fresh Fruit (VEG, GF)

Smores Whoopie Pies (Pre-Packaged) (VEG, GF)

Final Furlong • 5:30PM - 7:00PM

Carnegie Deli Hot Dogs

Saratoga Chips & Dip

House Fried Saratoga Chips with French Onion Dip

Peanut Butter Chocolate Trail Mix Bar (VEG, GF)

Freshly Baked Warm Cookies

Fabulous Brownie & Blondies Board

Assorted Mini Summer Tarts (GF)

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***Final Menus may be subject to change**