

EQUESTRIAN CHEF'S TABLE

Saturday, September 23rd

STARTERS

Spinach Artichoke Dip (V, AVG)
Smoked Paprika, Feta Cheese, Pita Chips
Fresh Tomato Olive Caper Bruschetta (AVG, VEG, V)
Kalamata Olive, Capers, Onion, Roasted Tomato
Domestic & Imported Meat & Cheese Board

Italian Wedding Soup

SALADS

Crispy Prosciutto Caesar Salad
Romaine, Croutons, Shaved Parmesan, Caesar Dressing
Greek Salad (V, AVG)
Red onion, Cherry Tomato, Kalamata Olives, Cucumber, Feta Cheese, Lemon Vinaigrette

APPETIZERS

Mozzarella Sticks (VEG)
Marinara Sauce

ENTREES

Grilled Chicken Parmesan (AVG)
Fresh Basil, Provolone, Mozzarella, Marinara Sauce
Pesto Pasta (V)
Penne Pasta, Parmesan Basil Pesto
Charred Broccolini with Lemon (AVG, VEG, V)

FANFARE

Carnegie Deli Hot Dogs
Traditional Toppings
Beef & Lamb Gyros
Onion, Tomato, Pepperoncini, Tzatziki, Pita Bread

DESSERTS

Chocolate Chip Cookies (V)
Chocolate Chunk Brownies (V)
Assorted Dessert Bars (V)
Seasonal Fresh Fruit (AVG, VEG, V)