

HASKELL BUFFET MENU

10:00am – 7:00pm

Adults \$85++ | Children 6-12 \$42.50 | Children 5 & Under Free

BRUNCH

SPANISH TORTILLA

Egg, Chorizo, New Potatoes, Olive Oil, Pimento Aioli, Cilantro

SUMMER SALAD

Mediterranean Olives, NJ Tomatoes, Spanish Onions, Sweet Peppers, Aged Vinegar

ARTISAN MUFFINS

Salted Caramel, Mixed Berries, Apple Crumb

BAGELS

Sesame, Plain, Cinnamon Raisin, Everything Spice, Cream Cheese, Butter

FRUIT DISPLAY

Oranges, Red Grapes, NJ Blueberries, Pineapple, Melon

LUNCH

CHICKEN SOUP

Bone Broth, Dill, Wild Rice, Crackers

CRISPY CHICKPEA & KALE CAESAR

Anchovy Dressing, Romaine Hearts, Aged Parmesan, Espelette

GULF SHRIMP COCKTAIL BAR

Cocktail Sauce, Horseradish

CARVING STATION

NY Strip Steak, Au Jus

WHIPPED BUTTER POTATOES

Garlic, Chives

ROASTED VEGETABLES

Summer Corn, Baby Carrots, Green Beans

ROASTED CHICKEN

Artichokes, Castelvetrano Olives, Crushed Pepper, Citrus

PASTA AMATRICIANA

Guanciale, San Marzano Tomatoes, Crushed Red Pepper

SALMON

Nova Scotia, Pan Seared, Citrus Beurre Blanc, Asparagus

FANFARE RECEPTION

SABRETT HOT DOGS

House Onion Chili, Relish, Mustard

BRAIDED SOFT PRETZELS

Everything Spiced, Mustard

PULLED PORK

Bourbon Glaze, Sweet Rolls, Cilantro Slaw

BUTTERED POPCORN

SWEETS & TREATS

DAVID BURKE'S TRUFFLE POPS

Black & White, Chocolate Toffee, Cheesecake

FRESH BAKED COOKIES

Assorted Flavors

LEMON BARS

Lemon Curd, Shortbread



*Buffet is NOT inclusive of any beverages.
Seating begins at 9:30am. Price does
NOT include tax or gratuity. FREE
general parking, \$15 general admission
required for track entry. Reservations
must be made at opentable.com or by
calling (732)-571-5459.*

