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## Horsing Around

**Author:** Judi Rothenberg

**Issue:** NJ Savvy Living - October 2008

By the time dawn breaks on October 18, nearly 3,000 hay bales, 400 volunteers, and 30 catering trucks will prepare for New Jersey's biggest "picnic."



More than 50,000 people are expected for the 88th Annual Far Hills Race Meeting, the time-honored tradition for the benefit of Somerset Medical Center Foundation.

Horses will run six races against a splendid landscape of gentle rolling hills and colorful leaves while spectacular deli platters to extravagant buffets.

Reserved tents and tailgate areas will be lavishly decorated with fresh floral centerpieces and all things equestrian, but all will enjoy the fresh air and revelry.

For the past 15 years, the Food Company of East Hanover, owned by Tricia Lindridge-Ingber and her chef Barbara and Philip Sellinger, who love to spoil their guests with butlered hors d'oeuvres, fine wines and an

"Many of our clients have been with us from the start, returning year after year," comments Lindridge-Ingber and Philip Sellinger, who love to spoil their guests with butlered hors d'oeuvres, fine wines and an

This year, tuxedoed waiters will be serving Prawns in a Crispy Coat with Mango & Papaya Relish, Mini Cone

Salad, and Hand Rolled Peking Duck Pancakes. One of the tasty luncheon entrees will be a Pan Seared Halibut Marinade, finished with Grilled Seafood on a bed of Sweet Pea Shoots."



The Sellingers, both attorneys, have seen their party evolve quite a bit since the first year. "We started out in friends and a barbecue. It rained so hard that we hid under the tables, but we wouldn't leave. Now we have a line with close to 150 friends and business associates," explains Mrs. Sellinger.

The Food Company will also be presiding over the festivities at the Kentucky Derby themed tent for race sponsors. Guests will sip on Mint Juleps and try regional specialties such as Baby Hot Brown Sandwiches, Crab Cakes with and Pulled Pork. Desserts will be Classic Derby Pie (gooey, Bourbony and chocolaty), Blackberry and Pecan Caramel Sauce.

Rod Ryan, president and CEO of the Open Road Auto Group, sees sponsoring the race as an opportunity to be giving back to the community. In addition, the company will raffle off a 2008 Mini Cooper on race day and donate

Encore Catering of Morris County prepares everything from drop-off sandwich boards to intricate food displays. Some have live music, flat panel TVs and entertainment for the children," says Karen Epstein, Encore's General Manager. "We've set up an iced raw bar, Asian wok station, soup bar and steakhouse area... We also brought in two masquerade dressed our servers in burnt orange shirts and black ties to blend in with the decor."

While a catered affair is always lovely (and easy!), there is the option of doing it yourself. Dawn Sandomeno and her partners, have been tailgating at the races for 10 years. The two Basking Ridge moms are the enterprising women behind Party Blueprints (www.partyblueprints.com), a Web-based party planning resource, and are willing to share their successful formula.

"We've got it down to a science. The key is to be ultra-organized. If there is ever a time for a checklist, this is it!" stresses Sandomeno.

"Be creative and practical with your menu," encourages Mascali. "We've seen the difficulty guests experience with utensils, etc. Our solution: Serve an all-in-one dish, Balsamic Chicken and Pasta Primavera Salad, which includes everything. Prepack the salad into bright orange take-out containers which can be easily held in one hand. Attach a festive ribbon to the top attractively as your focal point. We also like to use hollowed gourds and pumpkins as "bowls" for dips and spreads."

can be thrown away after the party."

#### Event Details

Moorland Farms in Somerville. Grounds open to the public at 8 a.m. on Race Day. Post time for the first race is 12:30 p.m. For corporate tent opportunities telephone the Far Hills Race office at 908-234-9115. For reserved parking info visit [www.farhillrace.org](http://www.farhillrace.org). General admission tickets prior to the day of the event are \$50. Tickets are non-refundable.

#### Fun Extras

Binoculars, poster board and markers to make a race board, orange Chinese food containers from Michaels or [www.magicwandweddings.com/supplieschinesetakeout.htm](http://www.magicwandweddings.com/supplieschinesetakeout.htm)

#### Partyblueprints Tailgate Menu

##### The Candy Apple Cocktail

(sparkling cider with a dash of butterscotch schnaps)

Pita Crisps and Red Pepper Hummus - Blue Corn Chips with Mango Salsa & Flat Pretzels with Honey Mustard

##### Butternut Squash Soup\*

Balsamic Chicken with Pasta Primavera Salad\*

Artisan Focaccia Bread

Chocolate Chip Cookies

Triple Chocolate Brownies

Seasonal Candy

Balsamic Chicken with Pasta Primavera Salad

(Makes 8 Servings)

##### Ingredients:

1 lb. mezze penne or gemelli

1 lb. grilled balsamic chicken, sliced and cut into bite size pieces

Assorted grilled veggies

2 large peppers (any combo of green, red, orange, or yellow)

cut into large bite size pieces

1 large sweet onion sliced and cut into large bite size pieces

2 large carrots, sliced on the diagonal

(cut the larger slices in half for bite size pieces)

##### Balsamic Dressing\*

Ingredients: 1/4 cup balsamic

vinegar, 1/2 cup olive oil, 1/2 tsp. chopped fresh rosemary, 1/2 tsp.

fresh thyme, sea salt & cracked black pepper to taste.

Instructions: Combine all