

Bistro Menu

Chopped Salad

Romaine / ditalini / prosciutto / blue cheese / scallion / house dressing

Caesar Salad

Romaine / shaved parmesan / focaccia crouton / Caesar dressing

Brussels Sprout Salad

*Dried cranberry / pomegranate arils / candied pecan
goat cheese / citrus vinaigrette*

Fruit Station

Selection of seasonal melons & berries

Artisanal Cheese Board

Assorted artisan cheeses

Charcuterie

Selection of local cured meats

Shrimp Cocktail & Crab Claws

Cocktail sauce / lemon

Herb Marinated Chicken Breast

Sun dried tomato cream / roasted artichoke

Pan Seared Flat Iron Steak

Blue cheese demi / glazed baby carrot

Butternut Squash Ravioli

Pumpkin seed & sage pesto

Marble Potato Hash

Bacon nuggets / smoked cheddar / chive

Roasted Crimini Mushrooms

Garlic herb butter / goat cheese

Smoked Gouda Mac & Cheese

Homestyle Chicken Noodle Soup

Carving Station

Cranberry Wild Rice Salad

Honey BBQ Meatballs

Herb Roasted Ribeye/Demi Glace/Horseradish Cream (carved)

Smoked Turkey Breast/Stone Ground Mustard/Sage Gravy (carved)

Snicker Apple Salad

Stadium Favorites

Classic Chicago Dogs

Traditional toppings

Beef Sliders

Cheddar / kicker sauce / caramelized onion

Wings

Buffalo / bbq / mild / asian / blue cheese / ranch / celery sticks

Pretzel Nuggets

Beer cheese dipping sauce

Sandwich Tour

*Pork Belly Bahn Mi / Carrot Daikon Slaw / Cilantro
Sweet Chili Mayo / Slow Roasted Turkey / Spinach Artichoke Spread
Roasted Tomato / Cheddar / Spicy Guiseppe / N'duja Aioli / Ham / Capicola
Salami / Giardianiera / Tomato / Provolone / Pickle Spears
Bread & Butter Pickles / Bloody Mary Pickles / Fire Pickles*

Dessert

*Cookies / Brownies / Mini Cheesecakes / PB&J Cupcakes
Mini Cherry Pies / Chocolate Almond Tarts*