

Bistro Menu

Chopped Salad

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

Caesar Salad

Romaine / shaved parmesan / focaccia crouton / Caesar dressing

Macaroni Ham Salad

Macaroni / cheddar / celery / ham / creamy dressing

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

Jammin Jambalaya

Chicken / andouille / tasso ham / holy trinity

Maple Mustard Glazed Pork Tenderloin

Apple cider carrot slaw / pan jus

Chianti Braised Short Rib Ravioli

Pomodoro sauce / ricotta salata

Santa Fe Whipped Potato

Green chili / roasted corn / pepper jack

Roasted Crimini Mushrooms

Garlic herb butter / goat cheese

Seafood Gumbo / Steamed Rice

Root Vegetable Medley

Celery root / parsnip / butternut squash / golden beet / turnip / herb butter

Carving Station

Creole Mustard Potato Salad

Fried Green Tomatoes / Cajun Ranch

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

Pastrami Rubbed 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

“Mack” Attack

*House made smoked gouda mac
Chili con carne / Blackened chicken*

*Pepper jack cheese / roasted tomato / peas / fried onion / scallion
corn relish / buttered breadcrumbs*

Dessert

*Cookies / Loaded Caramel Brownies / Mini French Tarts
Macaroons / Cake Pops*