

Bistro Menu

Chopped Salad

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

Caesar Salad

Romaine / shaved parmesan / focaccia crouton / Caesar dressing

Sweet Potato Salad

Sweet potato / cranberry / goat cheese / scallion / orange vinaigrette

Dill Pickle Mustard Slaw

Cabbage / dill / whole grain mustard / red pepper

Shrimp Cocktail & Crab Claws

Cocktail sauce / lemon

Artisanal Cheese Board

Assorted artisan cheeses

Charcuterie

Selection of local cured meats

Fruit Station

Selection of seasonal melons & berries

Bear Down Chili

Sour cream / cheddar / onion

Cassoulet

White bean / ham hock / confit duck / sausage

Honey Mustard Salmon

Israeli cous cous pilaf

Spinach & Ricotta Stuffed Ravioli

Buffalo ricotta / sun dried tomato cream / butter poached leek

Whiskey Cola Glazed Pork Loin

Fingerling potato

Tomato Bisque w/ Spinach & Orzo

Herb Roasted Vegetable Medley

Carving Station

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

**Pastrami Rubbed Turkey Breast / Stone Ground Mustard
Sage Gravy (carved)**

Assorted Rolls / Whipped Butter

Brown Sugar Oatmeal Apple Crisp

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

Smoked Gouda Mac

Cavatappi / three cheese crust

BBQ Station

Pimento Cheese Potato Salad

Smoked Brisket / Chipotle BBQ Sauce / Pickled Onion

Tequila Brined Chicken / Cowboy Caviar

Molasses Baked Beans

Corn Muffins / Honey Jalapeno Butter

Dessert

Cookies / Triple Chocolate Brownies / Carrot Cake / S'mores Cupcakes /

Lemon Berry Cake / Salted Caramel Cheesecake