

STARTERS

**LEMON POACHED
SHRIMP COCKTAIL**

horseradish cocktail sauce,
tabasco, lemon.

**HOUSE-SMOKED
ORA KING SALMON**

tomatoes, capers, red onion,
lemon dill sauce.

**CHARCUTERIE &
CHEESE BOARD**

chef-curated selection
of imported meats and
cheeses, served with
accompaniments.

TABLE #2

VEGETABLE CHOP CHOP

cucumber, tomato,
artichoke, red onion, carrot,
red wine vinaigrette.

HARVEST GRAIN SALAD

roasted sweet potatoes,
quinoa, candried walnuts,
sun-dried tomatoes,
champagne vinaigrette.

CHICKEN SALTIMBOCCA

pan-seared chicken breast,
pancetta, fresh sage sauce.

**SMOKED GOUDA
MAC & CHEESE**

pretzel crumble crust.

CARVERY TABLE

**GRILLED SUMMER
VEGETABLE PLATTER**

red bell peppers,
zucchini, asparagus,
roasted mushrooms.

**BROWN SUGAR
GLAZED HAM**

mustard velouté,
cranberry chutney.

PRIME RIB ROAST

red wine demi glace,
horseradish crema.

BRUNCH TABLE

DONUT HOLES & PASTRIES

**FRENCH TOAST
CASSEROLE**
warm maple syrup,
fresh blueberries, powdered
sugar, whipped cream.

SPINACH FRITATTA
roasted red pepper, tomato,
gruyère cheese

FAN FAVORITES

VIENNA BEEF CHICAGO DOGS
onions, tomato wedge, green relish,
sport peppers, pickle spear,
yellow mustard, celery salt.

WARM SOFT PRETZEL TWISTS
beer cheese, grainy mustard,
cinnamon cream cheese icing

DESSERTS

GOURMET COOKIES
orange and blue cookies,
all butter sugar cookies,
oatmeal raisin cookies

BROWNIES & BARS
double chocolate brownies,
oreo cheesecake bars,
lemon bars,
raspberry crunch bars.

**CHEF SELECTION
OF GOURMET
MINI DESSERTS**
cream puffs, eclairs,
petit fours, tartlets.

**SEASONAL FRESH FRUIT
& YOGURT**
watermelon, cantaloupe,
honeydew, strawberries,
mixed berries, pineapple,
greek yogurt, granola,
served in individual bowls.