

TABLE #1

**LEMON POACHED
SHRIMP COCKTAIL**
horseradish cocktail sauce,
tabasco, lemon.

BAGEL & LOX
mini bagels,
caper lemon cream cheese,
smoked salmon, red onion,
hard boiled egg.

WHIPPED FETA
cucumber, tomato, olives,
chickpeas, grilled pita.

TABLE #2

**APPLE & CANDIED
WALNUT SALAD**
spring mix, dried apple,
walnuts, cider vinaigrette.

**ROASTED VEGETABLE
FARRO SALAD**
butternut squash, carrot,
rutebaga, pumpkin seed,
oregano vinaigrette.

**BISCUITS &
SAUSAGE GRAVY**

**HONEY BRINED
FRIED CHICKEN**
cayenne cinnamon syrup.

BLT CHOPPED SALAD
bacon, romaine, tomato,
cheddar cheese, garlic
crouton, ranch dressing.

CARVERY TABLE

SAUTÉED GREEN BEANS
roasted garlic, thyme,
black pepper.

**DRY AGED NEW YORK
STRIP LOIN**
house steak sauce,
horseradish crema.

CRAB CAKE BENEDICT
seared crab cake,
poached egg,
hollandaise sauce.

BRUNCH TABLE

DONUT HOLES & PASTRIES **V**

**CHOCOLATE BANANA
FRENCH TOAST BAKE **V****
maple syrup, whipped
cream, fresh berries

FLORENTINE BREAKFAST STRUDEL **V**

eggs, feta cheese, spinach,
sundried tomato,
flaky puff pastry

SCRAMBLED EGGS **V2 **AVG****
cheddar, cheese, hot sauce.

APPLEWOOD THICK CUT BACON

VEGETABLE HASH **V2** **AVG**

potato, sweet potato,
broccoli, zucchini, sundried
tomato, garlic, red pepper

PORK SAUSAGE LINKS

FAN FAVORITES

VIENNA BEEF CHICAGO DOGS

onions, tomato wedge, green relish,
sport peppers, pickle spear,
yellow mustard, celery salt.

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.

SEASONAL FRESH FRUIT & YOGURT

watermelon, cantaloupe,
honeydew, strawberries,
mixed berries, pineapple,
greek yogurt, granola,
served in individual bowls.

APPLE CARAMEL CRUMB TART

V Vegetarian **V2** Vegan **AVG** Avoiding Gluten