

TABLE #1


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

**OVERNIGHT OATS
SHOOTERS** 
banana, maple syrup,
brown sugar.

**HOT SMOKED
SALMON BOARD**
lemon dill sauce.

TABLE #2

**CHICKEN &
DUMPLING SOUP**
oyster crackers.

BABY WEDGE SALAD 
baby iceberg lettuce,
bacon, tomato, red onion,
crumbled bleu cheese,
blue cheese dressing.

CHEESY POTATO HASH
cheddar jack cheese blend.

**SWEET POTATO &
CRANBERRY SALAD**  
chili dusted pepitas,
cider vinaigrette .

CHICKEN BERNAISE
pan-roasted chicken breast,
tarragon, shallot, white
wine, hollandaise sauce.

CARVERY TABLE

**GREEN BEAN
CASSEROLE**
mushroom bechemel,
fried onions.

**SMOKED BONE-IN
HAM** 
apricot ginger chutney.

**GRILLED GARLIC &
HERB STRIP LOIN** 
red wine demi glace,
horseradish cream.

BRUNCH TABLE

**DONUT WALL
& PASTRIES** 

**FRENCH TOAST
CASSEROLE** 
maple syrup, fresh berries,
whipped cream.

MINI QUICHE BITES
cheese and bacon,
florentine.

BISCUITS & GRAVY
buttermilk biscuits,
classic sausage gravy.

SCRAMBLED EGGS  
cheddar cheese, hot sauce.

**APPLEWOOD
THICK-CUT BACON** 

PORK SAUSAGE LINKS 

FAN FAVORITES

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

DESSERTS

**ASSORTMENT OF
FRESHLY BAKED
COOKIES**

**SIGNATURE SELECTION
OF GOURMET BROWNIES
& DESSERT BARS**

**CHEF CURATED DISPLAY
OF MINI DESSERTS,
PETIT FOURS & FINE
CHOCOLATES**

**WARM APPLE
CINNAMON CRUMBLE**
whipped cream.

FRESH FRUIT DISPLAY
granola, greek yogurt..

 Vegetarian  Vegan  Avoiding Gluten

**UNITED
CLUB** 