

TABLE #1

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

**CHARCUTERIE &
CHEESE BOARDS**
crostini, crackers, lavosh.

TABLE #2

**HEIRLOOM BEET
SALAD**  
baby greens,
red and golden beets,
slivered almonds,
balsamic vinaigrette.

STEAKHOUSE CHILI
shredded cheese, onions,
sour cream, jalapeños.

**WARM HAM & SWISS
CROISSANTS**
pit smoked ham,
gruyère cheese.

**CUCUMBER CELERY &
OLIVE SALAD**  
herb vinaigrette.

**BUTTERMILK
FRIED CHICKEN**
honey brined and breaded,
hot sauce.

CARVERY TABLE

**ROASTED TRI COLOR
CARROTS**  
chili garlic oil.

**CHEF TOASTED
BAGEL & LOX BAR**
smoked salmon, lemon dill
cream cheese, vegetable
cream cheese, plain cream
cheese, tomatoes,
sliced boiled eggs,
minced red onions,
capers, cucumber rounds.

**TRI COLOR
PEPPERCORN CRUSTED
PRIME RIB**
house steak sauce,
bleu cheese crema.

BRUNCH TABLE

DONUT WALL & PASTRIES **V**

**FRENCH TOAST
& WAFFLE BAR **V****
banana caramel, mixed
berry compote, powdered
sugar, whipped cream,
chocolate chips, toffee
pieces, honey, maple syrup.

CHORIZO BURRITO SUIZO

chorizo, potato, egg,
flour tortilla,
smokey tomato salsa,
chihuahua cheese.

CORNED BEEF HASH **AVG**

corned beef, onion,
fried potatoes.

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

APPLEWOOD THICK-CUT BACON **AVG**

PORK SAUSAGE LINKS **AVG**

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

DONUT WALL
FRESH FRUIT DISPLAY
granola, greek yogurt..

V Vegetarian **V^P** Vegan **AVG** Avoiding Gluten