

**TABLE #1**

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

**TRIO OF HUMMUS**  
beet and roasted carrot hummus, lavash,  
vegetable crudité.

**TABLE #2**

**CRANBERRY WALNUT  
FRISÉE SALAD**  
white wine vinaigrette.

**BUTTERNUT SQUASH &  
FARRO SALAD**  
maple vinaigrette.

**HERB BUTTER MARBLE  
POTATOES**  
thyme, garlic,  
italian parsley.

**BROCCOLI & CHEESE  
SOUP**  
oyster crackers.

**PAN-SEARED CHICKEN**  
lemon rosemary jus.

**CARVERY TABLE**

**HERB-ROASTED BISTRO  
VEGETABLES**   

**PIT-SMOKED HAM**  
cranberry chutney

**MUSHROOM CRUSTED  
STRIP STEAK**  
mushroom demi glace,  
horseradish creama.

## BRUNCH TABLE

**DONUT WALL  
& PASTRIES** 

**STICKY PECAN ROLLS**   
pecan cinnamon swirl,  
brown sugar caramel.

**HAM MUSHROOM &  
CHEESE BREAKFAST  
PIZZA**

sicilian-style.

**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**

**DONUT WALL**  
**FRESH FRUIT DISPLAY**  
granola, greek yogurt..

 Vegetarian  Vegan  Avoiding Gluten

**UNITED  
CLUB** 