

**BITES**

**LEMON POACHED  
SHRIMP COCKTAIL**

horseradish cocktail sauce,  
tabasco, lemon

**JALAPENO SPINACH  
ARTICHOKE DIP**

lavosh, tortilla chips, crackers

**CLASSICS**

**SOUTHERN PANZANELLA  
SALAD**

romaine, chili dusted crou-  
tons, tomato, cucumber,  
pickled red onion, red wine  
vinaigrette

**CHILI AND LOADED BAKED  
POTATO SOUP**

cheddar cheese, scallions,  
bacon, sour cream

**SHISHITO &  
CORN SALAD**

sweet corn elote, charred  
shishito peppers, cojita  
cheese

**CLASSIC COLESLAW**

tangy, crunch blend of  
cabbage and carrots in a  
creamy dressing

**BUFFALO CHICKEN WINGS**

blue cheese, ranch dressing  
and celery sticks

**CARVERY TABLE**

**BALSAMIC ROASTED  
BRUSSEL SPROUTS**

cracked black pepper, aged  
balsamic, evoo

**12-HOUR SLOW SMOKED  
BEEF BRISKET**

sticky sweet, hot vinegar, three  
mustard barbecue sauces, corn-  
bread, honey butter and rolls

**GRILLED BERKSHIRE  
PORK RACK**

bourbon apple cider sauce

## BBQ TABLE

### BBQ ROASTED LOADED POTATOES

crumbled bacon, melty cheddar and scallions

### MUSTARD GLAZED SMOKED SALMON

lemon dill crema

### THREE CHEESE MAC

creamy blend of cheddar, gouda and parmesan chesse

### HICKORY SMOKED PULLED PORK

mini rolls and pickles

### SMOKED SAUSAGES

caramelized onions and charred peppers

## 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

### CHEF CURATED DISPLAY OF MINI DESSERTS, PETIT FOURS AND FINE CHOCOLATES

### TURTLE CHEESECAKE

chocolate sauce, caramel sauce and pecans

### APPLE CRISP à la mode hand scooped ice cream

### SIGNATURE SELECTION OF GOURMET BROWNIES AND DESSERT BARS

### FRESH FRUIT DISPLAY with granola and greek yogurt

 Vegetarian  Vegan  Avoiding Gluten