

TABLE #1

LEMON POACHED SHRIMP COCKTAIL

horseradish cocktail sauce, tabasco, lemon.

BERRY AND GREEK YOGURT PARFAIT

CHARCUTERIE AND CHEESE DISPLAY traditional accompaniments,

crackers, and lavosh.

TABLE #2

KALE CRUNCH SALAD @ 🐵

kale, radicchio, cabbage, carrot. SWEET POTATO AND FARRO SALAD O

dried cranberry, fresh basil, EVOO.

WARM HAM AND **GRUYERE CROISSANTS** CHICKEN BERNAISE ...

pan seared chicken breast, shallot & tarragon hollandaise.

CARVERY TABLE

LOCALLY SOURCED YELLOW BEANS O ...

chervil, grana padano, fennel fronds, chianti vinaigrette.

ASSORTMENT OF BREAD ROLLS

whipped butter.

ROSEMARY AND SEA SALT PRIME RIB 🐵

red wine demi glace, horseradish crema, chimichurri sauce.

HERB ROASTED TUKEY 🚥

apricot ginger chutney, mustard veloute sauce.



BRUNCH TABLE

DONUT HOLES AND PASTRIES

FRENCH TOAST CASSEROLE V

warm maple syrup, powdered sugar, fresh berries. PROTEIN PACKED EGG BITES

whole egg, bacon, and gouda.

egg white, spinach, asiago cheese, and tomato.

GARLIC AND HERB ROASTED RED POTATOES ® © SCRAMBLED EGGS

served with hot sauce and cheddar cheese.

APPLEWOOD SMOKED BACON ©

PORK SAUSAGE LINKS 🐵

FAN FAVORITES

VIENNA BEEF CHICAGO DOGS

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

DESSERTS

COOKIES

chocolate chip, sugar, and oatemeal raisin

BROWNIES AND BARS

chocolate brownies, lemon bars, caramel pretzel bars, rsapberry bars LEMON BLUEBERRY CHEESECAKE

local blueberry and lemon compote.

ASSORTED FRESH FRUIT

watermelon, cantaloupe, honeydew, pineapple, strawberries, local donut peaches, farm fresh cherries, grapes

♥ Vegetarian ♥ Vegan ♠ Avoiding Gluten

