

TABLE #1


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

**GRILLED ASPARAGUS
PLATTER**  
lemon aioli,
roasted red pepper.

**ASSORTMENT OF
SUSHI ROLLS**
soy sauce.

TABLE #2

**CRANBERRY &
GOAT CHEESE
SALAD**  
dried cranberries,
candied pecans,
goat cheese,
champagne vinaigrette.

**BABY ICEBERG WEDGE
SALAD** 
bacon, tomato,
red onion, blue cheese,
blue cheese dressing.

THE ITALIAN SANDWICH
ham, genoa salami,
capicola, provolone cheese,
lettuce, tomato, giardiniera
relish, olive oil, mustard,
mayonnaise.

CARVERY TABLE

**GRILLED SUMMER
SQUASH**  
barbecue spice blend,
charred onions.

BRAISED SHORT RIB
red wine demi glace,
grain mustard crema,
house-made steak sauce.

**MUSTARD-GLAZED
PORK TENDERLOIN** 
caramelized onion
bourbon jus.

**ASSORTMENT OF
BREAD ROLLS** 
whipped butter.

BRUNCH TABLE

MINI ARTISAN SOFT PRETZELS V

beer cheese, grain mustard.

PARMESAN GARLIC WINGS

ranch dressing.

**ITALIAN BEEF
& SAUSAGE**
sweet peppers
and hot giardiniera.

**BUFFALO
CHICKEN WINGS**
blue cheese dressing,
celery sticks.

ROASTED GARLIC MASHED POTATOES AVG

**SICILIAN-STYLE
PIZZA STATION**
• meat lovers.
• spinach, ricotta,
balsamic reduction V

FAN FAVORITES

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

DESSERTS

GOURMET COOKIES
chocolate chip, sugar,
oatmeal raisin.

BROWNIES & BARS
chef's selection
of dessert bars

**CHEF-SCOOPED
ICE CREAM
SUNADE STATION**
vanilla and chocolate
ice cream, chocolate sauce,
caramela and raspberry
sauces, oreo crumbs,
toffee pieces, marachino
cherries, cookie crumble,
whipped cream,
waffle cones.

**FRESH FRUIT
ASSORTMENT V AVG**
fresh summer fruits
and berries.

V Vegetarian V Vegan AVG Avoiding Gluten