

## TABLE #1

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

**LATE SUMMER MEZZE PLATTER**   
beet hummus, baba ganoush,  
marinated zucchini,  
grilled flatbread, crudité.

## TABLE #2

**ANCIENT GRAIN &  
ROASTED VEGETABLE  
SALAD**    
basil vinaigrette.

**ROASTED BEET &  
ARGULA SALAD**    
candied walnuts, goat  
cheese, citrus vinaigrette.

**ROASTED TURKEY  
ON SOURDOUGH**  
apricot ginger chutney,  
havarti cheese,  
sourdough baguette.

## CARVERY TABLE

**GREEN BEAN  
AMANDINE**    
lemon-herb butter,  
toasted almonds.

**FRESH-BAKED  
FOCACCIA BREAD**   
herb butter, honey butter,  
sun-dried tomato butter.

**TOMAHAWK RIBEYE  
CARVERY**  
red wine demi glace,  
house-made steak sauce,  
horseradish crema,  
blue cheese mousse.

**SUNNY OAK FARMS  
OYSTER MUSHROOM  
PAPPARDELLE**  
mushroom bordelaise,  
butter, parmesan cheese,  
fresh basil.

## BRUNCH TABLE

**MINI BAGEL DOGS**  
chicago dog sauce.

**SPICED PEACH  
& BOURBON  
CHICKEN BREAST**  
glazed airline chicken,  
wild greens.

**PAN-SEARED SEA BASS**  
smoked tomato jam,  
sautéed spinach.

**PARMESAN TRUFFLE  
POTATO GRATIN**  
parmesan cream, truffle.

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

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

## 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, hot fudge, gra-  
ham cracker pieces,  
marshmallow whip,  
chopped reeces cups,  
strawberries, chocolate  
pieces, oreo crumble,  
warm caramel.

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

 Vegetarian  Vegan  Avoiding Gluten

**UNITED  
CLUB** 