

TABLE #1

**OLD BAY
SHRIMP COCKTAIL** 
horseradish cocktail sauce,
tabasco, lemon.

PIMENTO CHEESE
crackers, lavosh.

GUACAMOLE & CHIPS 
house-made tortilla chips.

TABLE #2

**FIELD OF GREENS
SALAD**  
mixed greens, cucumber,
tomato, carrot,
balsamic vinaigrette.

**BACON CHEDDAR
PEA PASTA SALAD**
sweet honey mayo dressing.

**ROASTED CAULIFLOWER
SALAD**  
chickpeas, fresno chiles,
roasted garlic dressing.

**THREE BEAN
CAVIAR**  
bell pepper, cucumber,
tomato, sweet vidallia
onion dressing.

CARVERY TABLE

**GRILLED
BROCCOLINI**  
chipotle & charred
lemon sauce.

**JALAPEÑO CHEDDAR
CORNBREAD &
BRIOCHE ROLLS** 
honey butter.

**HOUSE-SMOKED
BEEF BRISKET** 
sweet & smoky barbecue
sauce, mustard barbecue
sauce, vinegar sauce,
pickled red onions,
garlic dill pickles.

**BARBECUE SPICED
TURKEY BREAST** 
apple cider bourbon jus.

EXTRAS

SMOKED BAKED BEANS

bacon lardons, molasses,
brown sugar.

SMOKED SAUSAGE

peppers & onions,
grain mustard.

PILSEN TACO BAR

pork carnitas & chipotle
chicken tacos, salsa verde,
pickled red onions,
cilantro & onion, queso
fresco, street corn &
flour tortillas.

CHEESY CORN & SWEET POTATO GRATIN

sharp cheddar &
gruyère cheeses.

FAN FAVORITES

VIENNA BEEF CHICAGO DOGS

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

THREE CHEESE MAC

garlic herb breadcrumb.

DESSERTS

GOURMET COOKIES

chocolate chip, sugar,
oatmeal raisin.

BROWNIES & BARS

chef's selection
of dessert bars

WARM CHOCOLATE SPOON CAKE

vanilla ice cream,
warm caramel, chocolate
sauce, toffee pieces,
oreo crumbs, cherries,
whipped cream.

FRESH FRUIT ASSORTMENT

seasonal fresh fruits
& berries.

 Vegetarian  Vegan  Avoiding Gluten