

**TABLE #1**

**LEMON POACHED  
SHRIMP COCKTAIL** 

horseradish cocktail sauce,  
tabasco, lemon.

**SMOKED SALMON  
ENDIVE LEAVES** 

smoked salmon mousse,  
red endive, capers,  
cured egg yolk,  
everything bagel seasoning.

**GRILLED ANDOUILLE  
SAUSAGE BOARD** 

caramelized onions, suhey  
peppers, grilled peppers,  
creole mustard,  
cajun tomato jam.

**TABLE #2**

**KALE APPLE WALNUT  
SALAD**  

baby kale, arugula,  
honeycrisp apples,  
dried cranberries, candied  
walnuts, cider vinaigrette.

**BACON CHEDDAR  
PEA SALAD** 

red onion, sweet mayo  
dressing, parsley.

**SHRIMP & GRITS**  
lemon cajun butter sauce.

**CARVERY TABLE**

**SQUASH CORN &  
BELL PEPPER  
MAQUE CHOUX**    
garlic & thyme cream.

**ASSORTED BREAD  
ROLLS**   
whipped butter.

**CHEF-CARVED  
PRIME RIB** 

creole crab hollandaise,  
horseradish crema,  
house made steak sauce,  
garlic butter mushrooms.

**CAJUN SPICED  
TURKEY**   
cranberry apricot chutney,  
creole mustard sauce.

## BRUNCH TABLE

### BREAKFAST PASTRIES

fine pastries, danish  
& donuts.

### MINI QUICHE BITES

three cheese, florentine,  
mushroom.

### SCRAMBLED EGGS

variety of hot sauces.

### FRENCH TOAST BAR

warm maple syrup,  
fresh berries, banana  
caramel, whipped cream,  
powdered sugar.

### CAJUN POTATO HASH

onion, bell peppers,  
cajun seasoning.

### 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

### GOURMET COOKIES

chocolate chip, sugar,  
oatmeal raisin.

### BROWNIES & BARS

chef's selection  
of dessert bars.

### FRESH FRUIT ASSORTMENT

seasonal fresh fruits  
& berries.

### WARM STICKY TOFFEE PUDDING

toffee caramel.

 Vegetarian  Vegan  Avoiding Gluten