

TABLE #1

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

**EVERYTHING BAGEL
DEVILED EGGSX**  
grain mustard,
everything bagel seasoning.

**CHEF-CURATED
SELECTION OF
CHARCUTERIE & CHEESE**
honey, mustards, jams,
crackers & lavosh.

TABLE #2

**BUTTERNUT SQUASH
PEPITA SALAD**  
baby greens, carrot shreds,
dried cranberries,
cider vinaigrette.

**CLASSIC WEDGE
SALAD** 
baby iceberg wedges,
blue cheese dressing,
bacon, tomato, red onion,
blue cheese crumbles.

**PRETZEL CHICKEN
SANDWICH**
fried chicken, pretzel ba-
guette, mustard butter.

CARVERY TABLE

CLASSIC COLESLAW  
**ASSORTED
BREAD ROLLS** 
whipped butter.

**CHEF-CARVED
PASTRAMI**
grain mustard,
dijon mustard, spicy bread
& butte pickles, rye bread.

HOT SMOKED SLAMON 
lemon caper sauce,
horseradish crema.

BRUNCH TABLE

BREAKFAST PASTRIES

fine pastries,
local donuts.

CRUSTLESS QUICHE BITES

spinach, cheese.

SCRAMBLED EGGS

variety of hot sauces.

BUTTERMILK PANCAKE BAR

maple syrup, blueberries,
strawberries, chocolate
chips, brown sugar bacon
bits, whipped cream.

FALL ROOT VEGETABLE HASH

potato, sweet potato,
rutabega, parsnips, carrots,
garlic parsley butter.

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.

NEW YORK CHEESECAKE

chocolate & caramel sauce,
whipped cream

BEARS SALUTE TO SERVICE COOKIES

 Vegetarian  Vegan  Avoiding Gluten