

TABLE #1

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

CHARCUTERIE & CHEESE BOARD
served with honey, mustards, olives,
crackers, lavosh.

TABLE #2

CRANBERRY QUINOA SALAD  
kale, shaved red onion, cinnamon roasted
pecans, cider vinaigrette.

ANTIPASTO SALAD 
mixed greens, salami, pepperoncini, tomato,
chickpeas, provolone cheese, red pepper,
cucumber, olives, italian herb vinaigrette.

CARVERY TABLE

**BALSAMIC BRUSSELS
SPROUTS**  
garlic herb oil,
sun-dried tomatoes.

**ASSORTED
BREAD ROLLS** 
whipped butter.

**CHEF-CARVED
PRIME RIB**
house-made steak sauce,
bleu cheese crema,
garlic herb au jus,
red wine onion jam.

**WOOD-ROASTED
PORK LOIN** 
apple cider demi glace,
apricot cherry chutney.

BRUNCH TABLE

**TOMATO BASIL &
ORZO SOUP** 
oyster crackers,
grated parmesan cheese.

LAMB BURGOO 
stewed lamb, mirepoix,
black eyed peas,
garlic, thyme.

**HERB-ROASTED
PETIT POTATOES**  
rosemary, thyme, garlic,
extra virgin olive oil.

CHICKEN & BISCUITS
chicken, carrots, celery,
peas, fresh herbs, bechamel
sauce, buttermilk biscuits.

STADIUM NACHO BAR 
chili and cheese,
pico de gallo, sour cream,
pickled jalapeños.

**WINTER SQUASH
TORTELLINI** 
cheese filled tortellini,
roasted butternut squash,
sautéed spinach,
parmesan cream.

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.

SIGNATURE ITEM
peppermint cheesecake,
holiday cut out cookies.

 Vegetarian  Vegan  Avoiding Gluten

**UNITED
CLUB** 