

**TABLE #1**

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

**LOADED BAKED POTATO  
SOUP**  
bacon crumbles,  
scallions, cheddar cheese,  
sour cream, crackers.

**SMOKED SALMON  
TARTINE**  
sourdough baguette,  
smoked salmon,  
whipped cream cheese,  
shallot, caper,  
hard boiled egg

**TABLE #2**

**VEGAN CHOPPED SALAD**    
tomato, cucumber, red onion, ditalini pasta,  
black olives, garbanzo beans, radicchio,  
romaine, dijon vinaigrette.

**TUSCAN CAESAR SALAD**  
pesto grilled chicken, romaine,  
shaved parmesan, cherry tomato,  
focaccia croutons, caesar dressing.

**CARVERY TABLE**

**HEIRLOOM  
CAULIFLOWER &  
FENNEL**    
oregano, shallot,  
calabrian chili, lemon oil.

**ROSEMARY GARLIC  
ROASTED TURKEY  
BREAST**  
bourbon peach gastrique,  
sun-dried tomato jam.

**CLASSIC PRIME RIB**  
demi glace, horseradish  
crema, bernaise sauce,  
house-made steak sauce.

**ASSORTED  
BREADS & ROLLS**   
whipped butter.

## BRUNCH TABLE

### HERB-ROASTED GOLDEN POTATOES

**VODKA RIGATONI**  
roasted tomato, cream, parmesan cheese, red pepper.

### EGGPLANT PARMESAN

breaded eggplant, tomato basil sauce, parmesan, fresh mozzarella.

### SAUSAGE & PEPPERS

grilled italian sausage, sautéed bell pepper medley, caramelized onions, oven-roasted cherry tomatoes, garlic, brown mustard.

## FAN FAVORITES

### VIENNA BEEF CHICAGO DOGS

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

VS

### DETROIT CONEY DOG

coney chili, diced onion, yellow mustard.

## DESSERTS

### GOURMET COOKIES

chocolate chip, sugar, oatmeal raisin.

### BROWNIES & BARS

chef's selection of dessert bars.

### FRESH FRUIT ASSORTMENT

seasonal fresh fruits & berries.

### SIGNATURE ITEM

cherry berry cobbler with whipped cream.

 Vegetarian  Vegan  Avoiding Gluten

**UNITED  
CLUB** 