

TABLE #1

**LEMON POACHED
SHRIMP COCKTAIL** 

horseradish cocktail sauce, tabasco, lemon.

CHARCUTERIE & CHEESE DISPLAY

locally crafted and imported meats and
cheeses served with accompaniments.

TABLE #2

SWEET POTATO & KALE SALAD

pepitas, dried cranberries, shaved carrots,
cider maple vinaigrette.

VEGETABLE MINISTRONE SOUP  

oyster crackers.

CLASSIC WEDGE SALAD

baby iceberg, bacon, tomato,
red onion, blue cheese crumbles,
blue cheese dressing

HAM & SWISS SANDWICH

mustard aioli, pretzel bun.

CARVERY TABLE

**LOCAL HONEY-GLAZED
CARROTS**  

chives, flaked red pepper.

**HERB-CRUSTED
STRIP STEAK**

red wine demi-glace,
house-made steak sauce,
horseradish crema, blue
cheese peppercorn butter.

**COLOSSAL MEATBALL &
ITALIAN SAUSAGE ROPE**

grilled peppers and onions,
tomato basil sauce,
house mustard.

**ASSORTED
BREADS & ROLLS** 

whipped butter.

TABLE #3

THREE CHEESE TORTELLINI **V**

roasted garlic cream,
sautéed spinach,
oven-roasted tomatoes.

FRENCH ONION MARBLE POTATOES **V**

caramelized onions, thyme,
gruyère cheese.

IMPOSSIBLE® VEGAN BOLOGNESE **VP**

cavatappi pasta, roasted
squash, fresh basil.

PAN-ROASTED BREAST OF CHICKEN

chili onion agrodolce.

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 **VP** **AVG**

seasonal fresh fruits
& berries.

SIGNATURE ITEM

apple strudel, cinnamon
apple filling, puff pastry,
royal icing.

V Vegetarian **VP** Vegan **AVG** Avoiding Gluten