

TABLE #1

LEMON POACHED SHRIMP COCKTAIL

horseradish cocktail sauce,
tabasco, lemon.

LATE SUMMER MEZZE PLATTER

beet hummus, baba ghanoush, marinated
zucchini, grilled flatbread, crudités.

TABLE #2

**BABY KALE &
APPLE SALAD**

dried cranberry,
candied pecans,
maple dijon vinaigrette.

**STONE FRUIT
PANZANELLA**

heirloom tomatoes, peach-
es, burrata, garlic citrus
croutons, fresh basil, sherry
balsamic reduction.

**MINI HOT HONEY
FRIED CHICKEN**

cheddar cheese biscuits

CARVERY TABLE

**SUMMER
SUCCOTASH**

roasted local corn,
yellow squash, lima beans,
fresh herbs.

**ASSORTMENT OF
BREAD ROLLS**

whipped butter.

**SMOKED BONE-IN
SHORT RIBS**

red wine demi glace,
butter poached mushrooms.

BEER CAN CHICKEN

chili onion agrodolce,
cipollini onions.

BRUNCH TABLE

**DANISH, SCONES,
DONUTS & CHOCOLATE
CROISSANTS** 🌱

CRUSTLESS QUICHE 🌱🍷
spinach & swiss cheese.

SCRAMBLED EGGS 🌱🍷
chives, various sauces.

**BRIOCHE
FRENCH TOAST
BREAD PUDDING** 🌱
bourbon maple syrup,
cinnamon streusel.

**DUCK FAT-ROASTED
FINGERLING
POTATOES** 🍷
caramelized shallots.

**APPLEWOOD
SMOKED BACON
& PORK BREAKFAST
SAUSAGES** 🍷

FAN FAVORITES

VIENNA BEEF CHICAGO DOGS
onions, tomato wedge, green relish, sport peppers,
pickle spear, yellow mustard, celery salt.

DESSERTS

GOURMET COOKIES 🌱
chocolate chips, sugar,
oatmeal raisin.

**CHEF SELECTION OF
DESSERT BARS** 🌱

**ICE CREAM SUNDAE &
WAFFLE CONES**
vanilla & chocolate
ice cream, caramel &
chocolate sauces, cookie
crumbles, brownie pieces,
chopped nuts, strawberries,
cherries & sprinkles.

**SEASONAL
FRESH FRUIT** 🌱🍷
served in individual bowls

🌱 Vegetarian 🌱 Vegan 🍷 Avoiding Gluten