

TABLE #1

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

CHARCUTERIE & CHEESE BOARD
honey, dried fruit, crackers & lavosh.

TABLE #2

FARRO APPLE SALAD 
arugula, pickled red onion, toasted pecans.

CRISPY POTATO SALAD 
fried capes, hard boiled eggs,
white balsamic,
kettle chips.

CARVERY TABLE

**ASSORTMENT OF
BREAD ROLLS** 
whipped butter.

**BOURBON-GLAZED
HAM** 
whole-grain mustard jus,
apple relish.

**HERB-CRUSTED
PRIME RIB** 
veal demi,
horseradish cream,
whipped blue cheese.

BRUNCH TABLE

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

**BUTTERMILK BISCUITS
& GRAVY**
sausage gravy, fried sage.

MINI QUICHE BITES 🌱
three cheese, florentine,
classic french.

**SWEET POTATO
HASH** 🌱🌱
roasted peppers, scallions
caramelized onions.

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

FAN FAVORITES

**VIENNA BEEF
CHICAGO DOGS**
onions, tomato wedge,
green relish, sport peppers,
pickle spear, yellow mus-
tard, celery salt.

**BAGS OF MISS VICKIES
& LAYS CHIPS
ASSORTMENT** 🌱🌱

ROLD GOLD PRETZELS

**TORTILLA CHIPS
& CUPS OF
NACHO CHEESE**

DA GUMMY BEARS!

DESSERTS

GOURMET COOKIES 🌱
chocolate chip, sugar,
oatmeal raisin.

APPLE CRUMB TARTS 🌱
caramel drizzle,
powdered sugar.

MINI BUNDT CAKES 🌱
sour cream coffee,
lemon poppy.

**CHEF SELECTION OF
DESSERT BARS** 🌱

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

🌱 Vegetarian 🌱 Vegan 🌱 Avoiding Gluten