

TABLE #1

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

**TORTILLA CHIPS
WITH SALSA & GUACAMOLE**   

TABLE #2

SOUTHWEST SALAD 
cherry tomatoes, bell peppers, red onion,
black beans, tortilla strips, aji verde dressing.

ROASTED CORN SALAD 
poblano peppers, cojita cheese,
tajin, pickled red onions.

CARVERY TABLE

**ASSORTMENT OF
BREAD ROLLS** 
whipped butter.

**ANCHO-RUBBED
STRIPLOIN** 
chimmichurri,
chipotle lime crema.

**HERB-ROASTED
BERKSHIRE PORK** 
mojo, salsa cruda.

BRUNCH TABLE

MINI CINNAMON CHURROS 🌱

chocolate sauce, caramel
sauce, strawberry sauce,
nutella.

BARBACOA & CHIPOTLE CHICKEN TACOS Y NACHOS

salsa verde, chipotle salsa,
pickled red onions,
cilantro & onion, crema,
queso fresco, queso blanco,
corn & flour tortillas.

FRIJOLE DE LA OLLA 🌱

garlic, onions, queso fresco.

ARROZ ROJO 🌱🌱

peas, carrots, onions.

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

PRETZEL BITES & CUPS OF NACHO CHEESE

DA GUMMY BEARS!

DESSERTS

GOURMET COOKIES 🌱

chocolate chip, sugar,
oatmeal raisin.

DULCE DE LECHE CAJETA

DOUBLE CHOCOLATE CAKE SHOOTER

abuelita chocolate mousse.

CHEF SELECTION OF DESSERT BARS 🌱

SEASONAL FRESH FRUIT 🌱🌱

served in individual bowls

🌱 Vegetarian 🌱 Vegan 🌱 Avoiding Gluten