

TABLE #1

LEMON POACHED SHRIMP COCKTAIL 🍤

horseradish cocktail sauce,
tabasco, lemon.

BREADS & SPREADS 🌱

artisan bread assortment, olive tapenade,
hummus, whipped butter.

TABLE #2

BUILD-YOUR-OWN SALAD BAR

romaine, spring mix, grilled chicken, bacon crumbles, hard boiled eggs,
tomatoes, cucumbers, shredded carrot, corn, green peas, chickpeas,
cheddar cheese, parmesan cheese, croutons, tortilla strips,
balsamic vinaigrette, ranch dressing, caesar dressing.

CARVERY TABLE

CHEF-CARVED PASTRAMI

grain mustard, dijon mustard,
spicy bread & butter pickles, rye bread.

HOT-SMOKED SALMON 🍤

lemon caper sauce, horseradish crema,
grain mustard sauce.

BRUNCH TABLE

BREAKFAST PASTRIES 🌱

chocolate croissants,
danishes, scones.

BUTTERMILK PANCAKE BAR

maple syrup, blueberries,
strawberries, chocolate
chips, brown sugar bacon
bits, whipped cream.

BAKED EGG SHAKSHUKA 🌱🌱

spiced tomato & pepper,
fresh herbs,
toasted baguette.

HERB-ROASTED FINGERLING POTATOES 🌱🌱

roasted peppers.

ROASTED BRUSSELS SPROUTS 🌱🌱

paprika, cumin, lemon.

APPLEWOOD SMOKED BACON & PORK SAUSAGE 🌱

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.

NEW YORK-STYLE CHEESECAKE 🌱

caramel & chocolate
sauces, whipped cream.

BEARS CRUCIAL CATCH COOKIES 🌱

CHEF SELECTION OF DESSERT BARS 🌱

SEASONAL
FRESH FRUIT 🌱🌱
served in individual bowls

🌱 Vegetarian 🌱 Vegan 🌱 Avoiding Gluten