

SEASONAL SPECIALTY MENUS

SOUP & SALADS

SEASONAL POTATO SALAD Loaded Potato Salad Broccoli, Cheddar, Bacon & Green Onion SEASONAL SALAD Mixed Green Salad Blueberries, Feta & Balsamic Vinaigrette SEASONAL SOUP
Italian Sausage Potato Soup

ENTREES

HERB ROASTED CHICKEN with Creamy Mushroom Marsala Sauce

SEASONAL FISH Herb Beurre Blanc Cod

STUFFED CHICKEN
Roasted Red Pepper & Garlic Confit

PORK CHOPS Hot Honey & Garlic Glaze

GLAZED SALMON with Lemon & Dill Cream Sauce

SEASONAL VEGAN ENTREE Red Curry Quinoa Bowl

DESSERTS

CHEESECAKE Dulce de Leche CUPCAKE Orange Creamsicle

FAR EAST RECEPTION STATION

\$17 Per Person*

Marinated Egg, Pickled Vegetables, Green Onion, Kimchi, Basil, Cilantro, Mint and Seaweed Sheets

BROTHS Miso Broth Pork Broth Beef Broth PROTEINS
Pork Belly
Brisket
Mushrooms

SAUCES Spicy Red Sauce Fish Sauce Hoisin Sauce

NOODLES Choice of one (1) Ramen Vermicelli (Rice Noodle)

TAILGATE PARTY

\$28 Per Person

Refreshed for one (1) hour*

**Additional 30 minutes – Add \$5 Per Person*

French Onion Dip with Kettle Chips and Corn Salsa with Corn Tortilla Chips Ranch and Bleu Cheese Dressings

Choice of three (3)

Additional – Add \$4 Per Person

Jalapeno Poppers with Cheddar Cheese Meatballs with Bourbon Sauce Deep Fried Cheese Curds Southwest Egg Rolls with Chipotle Sour Cream Pork Pot Stickers with Bourbon Glaze BBQ Chicken Wings Buffalo Chicken Dip with Kettle Chips Salsa Con Queso with Tortilla Chips Spinach Artichoke Dip with Pita Points