

10.7.17 Tim McGraw & Faith Hill

CHARCUTERIE

CURED MEATS&CHEESE Seasonal cured meats, assorted cheeses

ASSORTED ANTIPASTI Seasonal assortment of cheeses

HUMMUS

Served with artisan bread, pita and crackers

BEETROOT HUMMUS PUMPKIN HUMMUS GARLIC RANCH HUMMUS

FRESH MARKET FRUIT AND VEGETABLE DISPLAY

Served with artisan bread, pita and crackers

CARVING & ACTION STATION

WHISKEY BROWN SUGAR SIRLOIN Brown sugar demi,

horseradish cream

CHICKEN TIKKA MASALA

Basmati rice, grilled pita, fresh cilantro cucumber mint sauce, lime wedges

SWEETS

CANNOLI CAKE

SALADS

FALL HARVEST SALAD Kale, quinoa, mango, strawberries, charred red onion vinaigrette

ROAST BEEF SALAD Green beans, pasta, red onion, green olives, mesclun mix, tomatoes, Dijon dressing

CLASSIC CAESAR SALAD Garlic croutons, parmigiana-reggiano

MAIN DISHES

BEER BRAISED CHICKEN Pan sauce, green onions

COCOA SPICED PORK LOIN Red eye gravy, parsley

SIDES

PESTO MAC AND CHEESE Red peppers, parsley GARLIC POTATO WEDGES Parmesan, garlic, parsley SPICY SOUTHERN HOT CORN Corn, peppers, jalapeno, cream sauce VEGETABLE MEDLEY Chef's choice of seasonal vegetables