



Tailgate Menu Options: 2021 Season

Classic...\$23.00 per person

- All American Beef Hotdogs (condiments to include buns, minced onion, relish, ketchup & mustard)
- Baked Beans (with bacon or vegetarian style)
- Baked Mac & cheese
- Potato chips with caramelized onion dip
- Assorted Crudités with creamy ranch dip
- Fresh Seasonal Fruit Platter
- Dessert #1- Assorted Cookies
- Dessert #2- Homemade Chocolate Brownies

Mexi Buffet...\$25.00 per person

- Assorted Mini Burritos (ground beef/carnitas/vegetarian, with beans, cheese) Salsa and sour cream available
- Chicken & Green Chile Rolled Enchiladas
- Hot Queso Dip served with tortilla chips
- Mexican Salad with black beans, tomato, corn and red pepper, romaine with Cilantro Lime Dressing
- Baked Bacon Wrapped Jalapeno Poppers
- Dessert #1- Assorted Cookies
- Dessert #2- Homemade Brownies

Italian Pasta Buffet...\$25.00 per person

- Meat Lasagna
- Penne Pasta with choice of alfredo or marinara
 - add chicken or meatballs for upcharge of \$3 per person
- Caesar Salad
- Garlic Bread Sticks
- Tomato Bruschetta with sliced baguette
- Dessert #1- Assorted Cookies
- Dessert #2- Homemade Chocolate Brownies

Mediterranean...\$25.00 per person

- Lemon Herb Chicken
- Hummus with Carrot and Celery Sticks, warm pita bread
- Dill Rice Pilaf
- Dolmas- stuffed grape leaves
- Spanakopita
- Tzatziki Dipping Sauce
- Dessert #1- Assorted Cookies
- Dessert #2- Baklava

BBQ Supreme...\$26.00 per person

- Slow roasted BBQ Pulled Pork Sliders served with slider buns, coleslaw and pickles
- Glazed Chicken wings (Teriyaki or Thai Chili (spicy), served with blue cheese or ranch dressing
- Macaroni and Cheese
- Baked Beans (with bacon or vegetarian style)
- Mixed Greens Salad with dressing options
- Corn Bread with Honey-Butter
- Dessert #1- Assorted Cookies
- Dessert #2- Mini Cupcakes with green and yellow frosting and sprinkles
(Substitute Beef Brisket instead of pulled pork for additional \$5.00 per person)

Tailgate Brunch Option...\$26.00 per person

- Mushroom, Tomato, Caramelized Onion and Mozzarella Crustless Quiche
- Bacon and Sausage Links
- Mini pastry platter with scones, muffins, croissants served with butter and jam
- Fresh Fruit Platter
- Roasted Chicken Breast with mushroom sauce
- Herb Rice Pilaf
- Dessert #1- Assorted Cookies
- Dessert #2- Mini Cupcakes with green and yellow frosting and sprinkles

Add-On Options:

- Mixed Greens Salad...\$3.00 per person
- Hot Artichoke Spinach Dip served with sliced baguette or tortilla chips, carrot sticks...\$60.00 (feeds 20)
- Queso Dip with tortilla chips...\$40.00 (feeds 20)
- Toasted Parmesan Chickpeas...\$20 (feeds 25)
- Andouille Sausage Roll (wrapped in puff pastry), served with stone ground mustard sauce...\$4.00 per person (portion size 2)
- Turkey Chili and Cornbread with honey butter... \$5 per person
- Honey Bourbon Meatballs...\$24 per dozen
- Deviled Eggs... \$20 a dozen