

CATERING MENU



**AN
AMAZING
PLAY**

May 2017



WHERE LEGENDS ARE HONORED

Our dedicated team looks forward to turning your event vision into reality. Using fresh ingredients and innovative culinary techniques, our chefs will deliver unique and beautiful presentations for your guests.

From corporate events and galas to birthday parties or awards dinners, our team's eye for detail is sure to make your next occasion a truly Hall of Fame worthy experience.

BREAKFAST



BREAKFAST

All-American Continental Breakfast 16

Chilled Fruit Juices
Market Fresh Fruits and Berries
Bakery Fresh Muffins
Regular and Decaffeinated Coffee
Selection of Teas

Hall of Fame Buffet Breakfast 27

Chilled Fruit Juices
Market Fresh Fruits and Berries
Bakery Fresh Muffins and Biscuits
Sweet Butter
Assorted Jams and Preserves
Farm Fresh Scrambled Eggs
Smoked Bacon
Sausage Links
Herb Roasted Red Skin Potatoes
Regular and Decaffeinated Coffee
Selection of Teas

ENHANCEMENTS

Croissant Sandwich 6

Scrambled Eggs, Applewood Smoked Bacon,
Cheddar Cheese

Smoked Salmon Display 9

Capers, Egg, Red Onion, Lemon, Tomato

Omelet Station* 10

Omelets with Ham, Bacon, Sausage,
Bell Pepper, Mushroom, Spinach,
Tomato and Cheese

French Toast 5

Candied Pecans, Maple Syrup

Buttermilk Pancakes 5

Fruit Compote, Maple Syrup

Buttermilk Biscuits & Sausage Gravy 4

Steel Cut Oatmeal Bar 5

Fresh Berries, Almonds, Sugared Pecans,
Dried Cherries, Raisins, Brown Sugar

Chick-fil-A Biscuit 3

Chick-fil-A Large Chick-n-Mini Tray 37

[Serves 40]

BREAKFAST

GAME DAY PLATED BREAKFAST SELECTIONS

[Items priced per person]

Fresh Scrambled Eggs 24

Chilled Fruit Juices
Breakfast Pastries
Smoked Bacon or Sausage
Herb Roasted Red Skin Potatoes
Regular and Decaffeinated Coffee
Selection of Teas

French Toast 25

Chilled Fruit Juices
Breakfast Pastries
Baked Cinnamon Apples
Smoked Bacon or Sausage
Regular and Decaffeinated Coffee
Selection of Teas

Quiche 26

Your Choice of Country Vegetable
or Bacon and Cheddar
Chilled Fruit Juices
Breakfast Pastries
Baked Cinnamon Apples
Smoked Bacon or Sausage
Regular and Decaffeinated Coffee
Selection of Teas

Prices Are Subject to Service Charge of 24% and Sales Tax of 8.9%.

BREAKS

Regular / Decaffeinated Coffee	75 per gallon
Assorted Hot Teas	75 per gallon
Lemonade	75 per gallon
Iced Tea	75 per gallon
Bottled Water	4
Soft Drinks	4
Bottled Juice	6
Cookies	49 per Dozen
Brownies	49 per Dozen

Spring Practice AM Break **17**

Individual Fruit and Yogurt Smoothies,
Sliced Fresh Fruit, Assorted Granola Bars,
Flavored Waters, Energy Drinks

Halftime PM Break **16**

Cracker Jacks, Jumbo Soft Pretzels
with Mustard, Roasted Peanuts, Mini Corn Dogs,
Assorted Sports Drinks

Coca-Cola Break **12**

Assortment of Coca-Cola Soft Drinks,
Fruit Drinks, Energy Drinks, Coca-Cola Brownies,
Coca-Cola Peanut Brittle

All Day Beverage Break **14**

Regular Coffee, Decaffeinated Coffee
Selection of Teas

Prices Are Subject to Service Charge of 24% and Sales Tax of 8.9%.

HORS D'OEUVRES

INSPIRED BY THE PAC 12 CONFERENCE

Butler-passed hors d'oeuvres. Add to a reception or dinner menu. Hors d'oeuvres are based on two pieces per person when choosing a package.

\$150 Butler fee per 50 guests.

ONE HOUR Selection of Five 16

TWO HOUR Selection of Seven 36

Cold Hors d'Oeuvres

Polenta Cake, Los Osos Figs, Cowgirl Creamery Gorgonzola
Yakima Apricots, Walnut Boursin
Grape Tomato, Cascades Bocconcini, Columbia Valley Aged Balsamic
Newport Landing Ahi Tuna, Seaweed Salad
Mendocino Endive, Juniper Hills Chevre, Tomato
Anaheim Citrus-Glazed Melon, Prosciutto
Jumbo Prawn, Cocktail Sauce
Truffled Deviled Egg
Chicken-Corn Salad on Crostini
Dungeness Crab on Cucumber

Hot Hors d'Oeuvres

Flatbread, Pear, Humboldt Fog, Yuma Arugula
Veggie Spring Rolls, Sweet Chili Sauce
Tempura Shrimp Satays, Plum Sauce
Flank Steak Satays, Sriracha Aioli
Asparagus in Phyllo
Lamb Chop, Minted Jus
Beef Wellington
Chicken Quesadilla Cornucopia
Kobe Beef Meatloaf Bites
Crispy Asparagus, Spicy Mustard Aioli

Prices Are Subject to Service Charge of 24% and Sales Tax of 8.9%.

RECEPTION

INSPIRED BY THE MOUNTAIN WEST CONFERENCE

[Items priced per person]

*Sushi Station **\$5 per piece**

Sushi, Sashimi, Rolls, Edamame,
Soy, Wasabi, Ginger

Salad Station **12**

Mendocino Fresh Greens, Chopped Romaine,
Baby Spinach, House-made Dressings,
Sliced Cucumber, Carrots, Tomatoes,
Herb Croutons, Shaved Parmesan, Shredded
Cheddar, Seasonal Vegetable Pasta Salad

*Stir Fry Station **16**

Chicken, Beef, Shrimp, Rice Noodles,
Jasmine Rice, Sriracha, Teriyaki, Oyster Sauce,
Green Curry

*Raw Bar **20**

Jumbo Shrimp, Half Shell Kumumoto Oysters,
Clams, Mussels, Crab Claws, Cocktail Sauce,
Tartar Sauce, Lemons, Hot Sauce

Slider Station **14**

Beef and Vegetarian Patties, Pulled Pork,
Silver Dollars, Assorted Condiments, French Fries

*Southwestern Station **16**

Chicken and Beef Fajitas with Grilled Peppers
and Onions, Black Beans and Rice, Corn and
Flour Tortillas, Sour Cream, Guacamole, Salsa,
Shredded Cheeses

Dessert Station **3 for \$7 or 4 for \$9**

Choose from the following bite-sized sweets:
Sugar Cream Pie, Buckeye Bites, Shoofly Pie,
Apple Pandowdy, Texas Sheet Cake Squares,
Apple Bites with Cheddar, Mini Iowa Cupcakes

*Each action station requires a chef attendant at
\$150.00 per 50 guests

RECEPTION

INSPIRED BY CONFERENCE USA

[Items priced per person]

Southern Fare

15

Louisiana Shrimp and Grits, North Carolina Pulled Pork, Mississippi Fried Green Tomatoes with Black-Eyed Pea Relish

Vegetable Harvest

11

East Texas Vegetable Crudit , Florida Avocado Cr me Fra che

Artisanal Cheese Display

11

Sequatchie Valley Cheddar, Ash County Mountain Gouda, Veldhuizen Bosque Blue with Assorted Fresh and Dried Fruits with Crostini

*Pasta Station

16

Farfalle and Gemelli Pastas, Marinara and Parmesan Cream Sauces, Seasonal Vegetables, Louisiana Andouille Sausage, Gulf Coast Shrimp, Texas Bay Scallops

*Each action station requires a chef attendant at \$150.00 per 50 guests

CARVING

Memphis BBQ Pork Loin

500 [Serves 30]

Honey Glaze, Sweet Potato Mash

Texas Dry Rubbed Tenderloin of Beef

500 [Serves 15]

Horseradish Sauce, Au Jus, Silver Dollar Rolls

West Virginia

Honey Glazed Ham

400 [Serves 40]

Apple Chutney, Horseradish Mustard Sauce

Central Florida

Steamship of Beef

950 [Serves 100]

Parker House Rolls, Horseradish Sauce, Au jus

Oklahoma

Herb Roasted Turkey

400 [Serves 50]

Cranberry Dressing, Whole Grain Mustard, Florida Orange Sauce, Assorted Rolls

ADDITIONS

Chick-fil-A

Large Nugget Tray

95 [serves 60]

Chick-fil-A Sandwich

4

BUFFET

The Big 10 Buffet

[Items priced per person]

Wisconsin Beer Cheese Soup
Indiana Crunchy Vegetable Salad
Roasted Nebraska Sweet Corn Salad
Breaded Pork Tenderloin
Bratwurst
Hamburgers
Chicago Style Hot Dogs
Pennsylvania Soft Pretzels
Smoked Sausages & Wisconsin Cheeses
Lettuce, Vine Ripe Tomatoes, Pickles
Michigan Zip Sauce
Artisan Breads and Rolls

Desserts

Sugar Cream Pie
Buckeye Bites
Shoofly Pie
Apple Pandowdy

50

The Big 12 Buffet

[Items priced per person]

Chili Con Carne
Helvetia Swiss, Colby Cheddar and
Pepper Jack Cheese Display
Iowa Potato Salad
Okie Slaw
West Virginia Candied Yams with Pecans
Kansas Dry-Rub BBQ Ribs
West Virginia Pan-Fried Catfish
Texas-Style Beef Brisket
Iowa Grilled Corn on the Cob
Texas Toast

Desserts

Texas Sheet Cake Squares
Apple Pie Bites with Cheddar
Mini Iowa Cream Cupcakes

55

All buffet dinner menus include regular coffee, decaffeinated coffee and selection of teas

BUFFET

The SEC Buffet

[Items priced per person]

Georgia Brunswick Stew
Florida Citrus New Ambrosia Salad
Southern Spinach Salad with Grape Tomatoes,
Grit Croutons, Sweet Onion Vinaigrette
Southern Style Vegetable Medley
Low Country Shrimp and Grits
Grilled Breast of Georgia Chicken, Peach Chutney
Texas Aggie Style Short Ribs
Biscuits and Corn Muffins

Desserts

Mississippi Mud Pie Bites
Kentucky Bourbon Pecan Pie Tartlets
Florida Key Lime Squares

65

The ACC Buffet

[Items priced per person]

Boston Clam Chowder
Tobacco Road Black-Eyed Pea and Roasted Tomato Salad
Florida Citrus Mixed Greens Salad
Virginia Green Beans Almondine
Whipped North Carolina Sweet Potatoes
Maryland Crab Cakes
Florida Beef Medallions with Demi-Glace
Roasted Georgia Chicken Quarters with Thyme Jus
Parker House Rolls

Desserts

Boston Cream Pie
Peach Cheesecake
Chocolate-Walnut Squares

75

All buffet dinner menus include regular coffee,
decaffeinated coffee and selection of teas

PLATED

INSPIRED BY THE AMERICAN ATHLETIC CONFERENCE

[Items priced per person]

Soups

Soup can be added for an additional \$5 as a fourth course

Ohio Cream of Asparagus

Kentucky Burgoo

New Jersey Style Roasted Tomato Soup

Florida Conch Chowder

Salads

Connecticut Wedge Salad

Diced Tomato, Smoked Bacon, Onion,

Chopped Egg, Blue Cheese Dressing

Florida Watermelon and Prosciutto Salad

Arugula, Goat Cheese, Citrus Vinaigrette

Ohio Baby Spinach and Greens

Toasted Almonds, Shaved Parmesan,

Grape Tomatoes, Herb Vinaigrette

Texas Bibb Lettuce Salad

Strawberries, Feta, Red Onion, Pecans,

Grainy Mustard Vinaigrette

Entrees

Florida Grilled Coriander and Pepper Salmon

55

Cucumber-Citrus Glaze, Asparagus and
Sweet Potato Mash

Pan-Seared Breast of Chicken

48

Ohio Apricot-Peach Chutney, Baby Carrots,
Herbed Rice

Lone Star Strip Steak

56

Horseradish Demi-Glace,
Duchess Potatoes, Broccolini

Connecticut Style Braised Short Rib

51

Patty Pan Squash, Yukon Sweet Potato Swirl

Texas Dry-Rubbed Grilled Tenderloin of Beef

60

Tennessee Sour Mash Demi-Glace,
Baby Vegetables, Au Gratin Potatoes

Desserts

Pennsylvania Dutch Chocolate Cake

Jersey Blueberry Cheesecake

Florida Key Lime Tart

Kentucky Bourbon Pecan Tart

All plated dinner menus include rolls and butter, regular
coffee, decaffeinated coffee and selection of teas

Prices Are Subject to Service Charge of 24% and Sales Tax of 8.9%.

BAR PACKAGES

[Items priced per person]

Championship Package

One Hour	24 per guest
Two Hours	28 per guest
Three Hours	32 per guest
Four Hours	36 per guest

Includes:
Ultra-Premium Cocktails,
White and Red Wine

Playoff Package

One Hour	22 per guest
Two Hours	26 per guest
Three Hours	30 per guest
Four Hours	34 per guest

Includes:
Premium Brand Cocktails, Premium
White and Red House Wine, Imported
and Domestic Beer, Assorted Sodas
and Bottled Water

Hosted Bar

	CONSUMPTION	CASH BAR
Championship Cocktails	11	12
Playoff Cocktails	10	11
House Wine	9	10
Domestic Beer	5	6
Imported / Seasonal Beer	7	7
Cordials	10	11
Assorted Sodas	3	3
Bottled Water	3	3

Craft Beer and Wine Bar

One Hour	18 per guest
Two Hours	22 per guest
Three Hours	26 per guest
Four Hours	30 per guest

Consumption Bar

Bartender **150 per 100 guests**

Cash Bar

Bartender **150 per 100 guests**
Cashier **150 per 100 guests**

Prices Are Subject to Service Charge of 24% and Sales Tax of 8.9%.

