



Gourmet Burger Bar

MINIMUM 15 PEOPLE

Fiesta Taco Table

MINIMUM 15 PEOPLE

FEATURED

USDA CERTIFIED ANGUS BURGERS
FRESHLY GROUND, HAND-FORMED DAILY

VEGGIE BURGER
ADD \$2.00 PER PERSON

ASSORTED CHEESES

AGED CHEDDAR

AMERICAN

SWISS

TOPPINGS & SPREADS

SHAVED LETTUCE

CHOPPED BACON

CARAMELIZED ONIONS

SAUTEED MUSHROOMS

TOMATO

KETCHUP

MUSTARD

MAYO

TRADITIONAL SIDES

POTATO CHIPS WITH SEA SALT

JALAPENO COLESLAW

DESSERTS

FRESH BAKED COOKIES

CHOCOLATE BROWNIES

FEATURED *SELECT TWO*

CHICKEN TINGA

SEASONED GROUND BEEF

SEASONED FRESH FISH
ADD \$3.00 PER PERSON

MARINATED STEAK
ADD \$4.00 PER PERSON

ACCOMPANIMENTS

SHREDDED LETTUCE

FIESTA VEGETABLES

JALAPENOS

SHREDDED CHEESE

ROASTED TOMATILLO SALSA

PICO DE GALLO

SOUR CREAM

GUACAMOLE

FLOUR TORTILLAS

TRADITIONAL SIDES

CRISP CORN TORTILLA CHIPS

BLACK BEANS

ORGANIC RICE

DESSERTS

FRESH BAKED COOKIES

CHOCOLATE BROWNIES

\$30.00 PER PERSON

PLUS APPLICABLE FEES & TAXES

ALL PRICES ARE SUBJECT TO CHANGE



Coach's Buffet

SALAD *SELECT ONE*

HARVEST SALAD

ORGANIC KALE, ROMAINE, BUTTERNUT SQUASH, CRANBERRY, RED QUINOA, ALMOND, GRANNY SMITH APPLE, GOAT CHEESE, CITRUS VINAIGRETTE

HOUSE SALAD

ROMAINE, ICEBERG, CARROT, TOMATO, ONION, CUCUMBER, CORNBREAD CROUTONS **VG**
SELECT ONE DRESSING : RANCH, GREEN GODDESS OR CITRUS VINAIGRETTE

WEDGE SALAD

BABY ICEBERG, DANISH BLUE CHEESE, BACON, ONION, TOMATO, CUCUMBER, BLUE CHEESE DRESSING

MAINS *SELECT THREE*

FAROE ISLAND SALMON

DILL BEURRE BLANC

DITKA'S PORK CHOP

CHERRY JUS **GF**

FILET MIGNON MEDALLIONS

GREEN PEPPERCORN & CABERNET SAUCE

CHICKEN PARMESAN

TOMATO BASIL SAUCE

PARMESAN CRUSTED COD

MANGO LEMON BUTTER

SIDES *SELECT TWO*

MASHED POTATOES

FRESH ASPARAGUS

MAC N CHEESE

JALAPENO SLAW

RIGATONI WITH VODKA SAUCE

DESSERT *SELECT ONE*

FRESH BAKED COOKIES & CHOCOLATE BROWNIES

TRADITIONAL TIRAMISU

\$60.00 PER PERSON

PLUS APPLICABLE FEES & TAXES

ALL PRICES ARE SUBJECT TO CHANGE