

Monday, January 21st

Cavs vs. Bulls

TABLE HORS D'OEUVRE

Smoked Salmon and Cranberry Walnut Crostini with Dill Crème

BLOODY MARY BAR

MAIN TABLE

Shrimp Bar

Chardonnay Poached Shrimp Cocktail, Lemon Wedges,
Deep Fried Breaded Shrimp, Spicy Asian Barbequed Shrimp,
Rum Scotch Bonnet Mango Sauce, Traditional Cocktail Sauce,
Peppered Cocktail Sauce, Remoulade Sauce, Creamy Tiger Sauce,
Sweet Orange Chili Sauce

Potato and Kale Soup - Oyster Crackers and Assorted Crackers

Spinach and Pear Salad

Spinach, Pears, Dried Cranberries, Walnuts and Pomegranate Vinaigrette

Fresh Fruit Bowl

Vanilla Yogurt with Granola on the Side and Assorted Breakfast Pastries

Grilled New York Strip Steaks

Caramelized Cipollini Onions and Wild Mushrooms, Steak Sauce

Lobster Scrambled Eggs - Shredded Gruyere, Caviar, Snipped Chives

Brined Double Cut Pork Chops

Pinot Noir Reduction, Grilled Apples and Vidalia Onion Pan Garnish

Breakfast Potato Casserole

Toasted Garlic Spinach - Crushed Walnuts, Preserved Lemon

4 Foot Italian Hoagies - Assorted Pickles

Assorted Breads, Rolls, Whipped Butter, Cinnamon Honey Maple Whipped Butter

CHEF PREPARED STATION

Croissant French Toasts

Whipped Sweet Ricotta, Raspberries, Warm Local Maple Syrup,
Crushed Spiced Pistachios

GAME DAY FAVORITES

Grilled Local Five Star Hot Dogs and Grilled Local Five Star Bratwurst

TOPPINGS

Sauerkraut, Chili, Beer Cheese Fondue, Brown Sugar Molasses Baked Beans,
Ketchup, Stadium Mustard, Yellow Mustard, Stonewall Mustards,
Diced Onions, Thin Bun Length Pickle Slices, Cherry Pepper Relish,
Housemade Pickle Relish, Shredded Cheddar,
Cleveland Kraut, Southern Sweet and Sour Vinegar and Oil Slaw

HALFTIME

CHEF PREPARED DESSERT

Chocolate Globes

White Chocolate Mousse, Blood Orange Drizzle, Roasted Spiced Hazelnuts

DESSERT STATION

(Desserts subject to change)

Vanilla and Pomegranate Parfaits with Praline Tuiles

Large Homemade Peanut Butter Cups

Individual Lemon Chiffon Cakes

Crystalized Lemon Slices on the Top and a Mint Leaf Garnish