

**Sunday, March 8<sup>th</sup>**

**Cavs vs. Spurs**

**TABLE HORS D'OEUVRE**

**Cajun Shrimp** - Pimento Cheese Tart

**MAIN TABLE**

**Crab Bar**

Jonah Claws, Traditional Cocktail Sauce, Fire Roasted Tomato Cocktail Sauce, Honey Dijon Aioli, Drawn Butter, Lemon, Warm Garlic Herb Butter

**Lump Crab Salad**

Hearts of Palm Artichoke Hearts, Tomato, Scallions, Dill Garlic Dressing

**Chesapeake Bay Crab Cakes**

Spicy Chipotle Aioli, Smokey Onion Remoulade, Horseradish Cream

**Tavern Salad**

Baby Wild Greens, Radish, Red Onion, Fennel, Cucumber, Pecorino Cheese, Mustard Vinaigrette

**Arugula, Blueberry and Feta Salad**

Lemon Vinaigrette, Candied Pecans

**Roasted Red Pepper Tomato Bisque**

**Roasted Local Chicken**

Tangy Orange Marmalade Sauce, Jalapeno Pepper Relish, Maytag Bleu Cheese

**Carved Braised Beef Brisket** - Bordelaise Sauce, Roasted Thyme, Carrot Garnish

**Blackened Red Snapper**

Creamy Grits, Southern Comfort BBQ Drizzle

**Smoked Gouda Mac and Cheese**

Buttercrumb Topping

**Ratatouille**

**Garlic Bread and Assorted Dinner Rolls and**

**Breads from On the Rise Bakery**

Garlic Herb Spread, Whipped Butter, EVOO, Rosemary Infused Olive Oil

**CHEF PREPARED STATION**

**Wild Boar Hind Ribs**

House Made Fig BBQ Sauce, Spicy Sweet Potato Planks, Brown Sugar Glaze, Fried Sprouts, Toasted Garlic, Candied Bacon

**FIELDHOUSE FAVORITES**

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

**Chef's Choice Assorted Toppings**

**HALFTIME**

**CHEF PREPARED STATION**

**Cinnamon Donut** - Salted Caramel, Truffle Gelato, Crushed Candied Nuts

**DESSERT STATION - (*Desserts subject to change*)**

**Large Black and White Cookies**

**Strawberry Shortcake Parfaits**