TAILGATE

25 person minimum. All buffets priced per person. All buffets come with regular coffee, hot tea, ice water and choice of iced tea or lemonade. Offered from August 1-December 15.

THE BUFF WAY
14.00 per person

Fresh Fruit and Berry Platter (gluten-friendly)
Assorted Mini Muffins
Assorted Bagels
Served with whipped cream cheese and artisanal jams
Cage-Free Scrambled Eggs (gluten-friendly)
With or without cheese
Red Quinoa and Broccoli Hash (gluten-friendly)

CHOICE OF: Brown sugar bacon, maple chicken sausage links, applewood smoked bacon (all gluten-friendly)
Chefs Choice Cereal Bar

BACK TO BASICS TAILGATE BUFFET
12.50 per person

CHOICE OF POTATO SALAD: (all gluten-friendly)
German potato salad: vinegar/mustard base; without eggs
Dixie potato salad: mayo base with eggs

CHOICE OF COLESLAW: Classic or spicy (gluten-friendly)

Potato Chips and Dip

CHOICE OF DIP: Herbed cream cheese, gorgonzola or caramelized onion with bacon

Tailgater Condiment Tray
Lettuce, tomato, onion, assorted cheeses, mustard, mayo and ketchup

Locally Sourced Grilled Hot Dogs and Buns
Hamburgers and Buns
Assorted Home-style Cookies
THE CLASSIC TAILGATE BUFFET  
13.50 per person

CHOICE OF SALAD: (all gluten-friendly)  
German potato salad: vinegar/mustard base; without eggs  
Dixie potato salad: mayo base with eggs

CHOICE OF COLESLAW: Classic or spicy (gluten-friendly)  
Potato Chips and Dip  
CHOICE OF DIP: Herbed cream cheese, gorgonzola or caramelized onion with bacon  
Mac & Cheese  
Local Grilled Bratwurst (gluten-friendly)  
With condiments and buns  
Sweet Potato and Lentil Burgers  
With condiments and buns  
Assorted Home-style Cookies

FAN FAVORITE  
14.50 per person

CHOICE OF COLESLAW: Classic or spicy (gluten-friendly)  
CHOICE OF MAC & CHEESE: Regular or jalapeño (gluten-friendly)  
Potato Chips and Dip  
CHOICE OF DIP: Herbed cream cheese, gorgonzola or caramelized onion with bacon  
Local Grilled Bratwurst (gluten-friendly)  
With condiments and buns  
Local Organic BBQ Chicken Breast (gluten-friendly)  
Assorted Home-style Cookies
TAILGATE

BBQ COOKOUT
24.00 per person

Honey Butter Cornbread Muffins (gluten-friendly)

Mixed Greens Salad (gluten-friendly)
Served with cucumbers, carrots and cherry tomatoes.
Dressings include ranch, balsamic and oil with vinegar

Roasted Fingerling Potatoes (gluten-friendly)

Mac & Cheese

Corn on the Cob (gluten-friendly)

Locally sourced Grilled Hot Dogs (gluten-friendly)
With condiments and buns

St. Louis Pork Spare Ribs (gluten-friendly)

Local Organic BBQ Chicken Breast (gluten-friendly)

Butterscotch Smore’s Bar

BLOCK PARTY
18.75 per person

Honey Butter Cornbread Muffins (gluten-friendly)

Mixed Greens Salad (gluten-friendly)
Served with cucumbers, carrots and cherry tomatoes.
Dressings include ranch, balsamic and oil with vinegar

Mac & Cheese

Corn on the Cob (gluten-friendly)

Sliced House Smoked Brisket (gluten-friendly)
Pimento cheese and caramelized onions

Local Organic BBQ Chicken Breast (gluten-friendly)

Butterscotch Smore’s Bar
TAILGATE

TOUCHDOWN TAILGATE
20.50 per person

Mixed Greens Salad (gluten-friendly)
Served with cucumbers, carrots and cherry tomatoes.
Dressings include ranch, balsamic and oil with vinegar

Pesto Pasta Salad
Served with feta, roasted beets, basil and roasted corn

Mozzarella Caprese Salad (gluten-friendly)

Mashed Potato Bar (gluten-friendly)
Served with bacon, cheese, sour cream, green onions and sautéed mushrooms

Waffle Battered Fried Chicken
With bourbon maple glaze

Sliced House Smoked Pork Loin (gluten-friendly)
With mustard glaze and roasted apples

Chefs Choice Cereal Bar

TAILGATE ENHANCEMENTS

Breakfast Add-Ons

Yogurt Parfaits | 3.50 per person, maximum 100

Smoked Salmon Platter | 150.00 per platter, serves 50 people
Served with onions, capers, cucumbers, hard boiled eggs and rye bread

Assorted Breakfast Danish | 18.00 per dozen
Includes maple pecan, cinnamon swirl, apple, raspberry and vanilla

Mini Iced Cinnamon Rolls | 12.50 per dozen

Traditional Scones | 18.00 per dozen
Served with artisanal jam and butter

Assorted Bagels | 18.00 per dozen
Served with whipped cream cheese and artisanal jams

Artisanal Fruit Platter (gluten-friendly) | 85.00 per platter, serves 50 people
Assortment of fresh, seasonal fruits, such as berries, mango, papaya, starfruit.
Fruit selection to change with seasons

All foods may have been manufactured on equipment in a facility that also process foods containing: Eggs, Fish, Gluten, Milk, Peanuts, Shellfish, Soy, Tree Nuts, Wheat
TAILGATE ENHANCEMENTS

Lunch/Dinner Add-Ons, minimum 15 servings

House Mac & Cheese | 3.50 per person
House Mac & Cheese with Crab Meat | 6.50 per person
Sliced Watermelon (gluten-friendly) | 1.50 per person (2 slices)
Local, Organic BBQ Chicken Breast (gluten-friendly) | 3.50 per person
Sweet Potato and Lentil Slider with Bun | 3.50 per person
Served with tomato and caramelized onions

Vegan Hot Dogs with Buns (vegan & gluten-friendly) | 4.50 per person
Hamburger Buns (gluten-friendly) | 24.00 per dozen
Hotdog Buns (gluten-friendly) | 24.00 per dozen
Ice Cream Sundae Bar | 6.50 per person
Chocolate/vanilla ice cream (one flavor per 50 guests), sorbet, nuts, chocolate chips, maraschino cherries, coconut flakes, crushed pretzels, sprinkles, caramel and chocolate sauce