MARQUEE CLUB MENU MAY DINNER

CLUB PLATE STATION #1 PASTA FOR SPRING, GROUNDBREAKING

herb chicken breast GF+DF+NF
springtime creamy rigatoni VEG+NF
ground parmesan | red pepper flakes | strippaggio olive oil

CLUB PLATE STATION #2 POTATOES GONNA POTATE

steamed russet potato GF+VEG+DF+NF
sour cream | chives | crumbled bacon | broccoli cheese sauce
garlic herb butter

GLOBAL GRAZING TABLE FRY UP

fried green beans VEG+NF herb aioli GF+VEG+DF+NF

buttermilk fried pickles VEG+NF ranch dipping sauce GF+VEG+NF

THE BIG DIPPER

tex mex corn dip GF+VEG+NF crumbled feta | chili oil | cilantro tortilla chips

cheese + charcuterie

spotted trotter charcuterie | marinated mozzarella | manchego marcona almonds | pickled tomatoes | berry compote assorted croccantini

WHAT A SPREAD

bacon and goat cheese tarts NF crumbled goat cheese I thyme sprigs

israeli cous cous salad VEG+DF+NF
preserved lemon vinaigrette | cherry tomatoes | dill | arugula

blackened salmon cabbage cups GF+DF+NF pineapple salsa | jerk honey

HOT DRINK STATION

rise n' shine decaf + regular coffee GF+VEG+DF+NF salted caramel whipped cream VEG+NF

DESSERTSSWEET TREATS

pecan caramel tarts | double chocolate chunk cookies | mini cheesecakes

