

MARQUEE CLUB MENU

MARCH EVENING DINNER



CLUB PLATE STATION #1

BRISKET

keri-anne's coffee rubbed brisket GF+DF+NF
chipotle sweet potatoes GF+VEGAN+DF+NF
mustard bbq sauce | carolina vinegar bbq sauce
pickled fennel | wickles hula pickles

CLUB PLATE STATION #2

PORK TACOS

mojo pulled pork DF+NF | jose's black beans GF+VEG+DF+NF
flour tortillas | green apple salsa | cotija cheese | sriracha mayo

GLOBAL GRAZING TABLE

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

syracuse salted potato salad GF+VEAN+NF
celery | herbs | wholegrain mustard | white wine vinaigrette

panzanella salad VEG+NF
arugula | rustic french bread | bocconcini | basil | raspberry balsamic
vinaigrette

almond crusted chicken tenders GF+DF
honey dijon GF+VEG+DF+NF

honey blue cheese | spotted trotter charcuterie
chef's choice jam | rosemary rubbed marcona almonds | croccantini
pickled okra

warm artichoke and kale dip GF+VEG+NF
ava's grilled crisps

HOT DRINK STATION

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

DESSERTS

SWEET TREATS

pecan tarts VEG | raspberry almond cookies VEG
assorted macarons VEG | fresh berries GF+VEG+DF+NF



MARQUEE CLUB

PRESENTED BY LEXUS