MARQUEE CLUB MENU

CLUB PLATE STATION #1
SEAFOOD POKE BOWL
SMOKED SALMON GF+DF+NF | POACHED SHRIMP
SUSHI RICE GF-VEGAN+DF+NF
CUCUMBERS | CARROTS | EDAMAME | PICKLED GINGER
SRIRACHA MAYO | EEL SAUCE | TOASTED SESAME SEEDS

CLUB PLATE STATION #2
BRISKET & GREENS
JERK BRISKET DF+NF | COLLARD GREENS GF+VEGAN+DF+NF
SWEET PLANTAINS GF+VEGAN+DF+NF
NORTH CAROLINA VINEGAR BBQ SAUCE
YELLOW HABANERO HOT SAUCE

GLOBAL GRAZING TABLE
COOL FOR THE SUMMER
MAC AND CHEESE BITES VEG+NF
BALSAMIC AGRODOLCE
HONEY CORNBREAD VEG+NF
WHIPPED BUTTER | EMILY G’S RED PEPPER JAM GF+VEG+NF

A WALK IN THE PARK
CHEF’S CHOICE CHEESE + CHARCUTERIE
POTATO SALAD GF+VEG+NF
EGGS | CELERY | RED ONION
DOUX SOUTH MUSTARD | CORNICHONS

MARQUEE CLUB
PRESENTED BY LEXUS
MARQUEE CLUB MENU

WHAT A SPREAD
PAD THAI CHICKEN MEATBALLS
CILANTRO
SUMMER SPINACH SALAD VEG
BABY SPINACH | CHERRY TOMATO
TOASTED PINE NUTS
SHAVED REYENAI GOUUDA
FRIED CAPER BERRIES | RYE CROUTONS
ROASTED GARLIC CAESAR DRESSING
FRIED GREEN TOMATOES VEG+NF
THOUSAND ISLAND DRESSING

HOT DRINK STATION
RISE N’ SHINE DECAF +
REGULAR COFFEE GF+VEG+DF+NF

DESSERTS
SWEET TREATS
KEY LIME CUPCAKES VEG+NF
COCONUT CRÈME PIES VEG+NF
PECAN CHOCOLATE CHIP COOKIES VEG