



dinner

MENU

HORS D'OEUVRES

priced per 50 pieces

*indicates customizability

- Bacon Wrapped Scallops \$185
- Crab Dip \$180
- Crab Bites \$180
- Egg Rolls* \$165
- Wings* \$165
- Charcuterie Display \$20/person
- Veggie or Fruit Tray \$6/person

- Buffalo Chicken Dip \$125
- Bruschetta \$125
- Spinach & Artichoke Dip \$115
- Meatballs* \$100
- Chicken Tenders \$100
- Hummus Trio \$90
- Pigs in a Blanket \$90

ENTREES

dinner buffets served with fresh baked bread, fountain beverages, one salad, two sides, and cookies

Single Entrée : \$40/person
Double Entrée: \$45/person

- Braised Beef Tips
with mushrooms and onions in gravy
- Grilled Flank Steak
served with chipotle aioli
- Herb and Garlic Roasted Chicken
chicken breast, pan seared with garlic, thyme, and rosemary
- Cajun Chicken Penne
grilled chicken breast, tossed in a Cajun style alfredo cream sauce, topped with red and green peppers
- Salmon
with lemon dill sauce or Teriyaki sauce
- Chicken Marsala
pan-fried chicken cutlets and mushrooms in a rich Marsala wine sauce.

SALADS *select one*

- Harvest Salad
Mixed greens, grape tomatoes, cucumber, red onion, goat cheese, toasted walnuts, and sundried cranberries
- Caesar Salad
Romaine lettuce, red onion, parmesan cheese, and croutons
- Garden Salad

SIDES *select two*

- Rosemary Roasted Potatoes
- Sautéed Green Beans
with onions and bacon
- Maple Brussels Sprouts
- Masked Yukon Golds with Gravy
- Wild Rice and Mushroom Pilaf
- Baked Macaroni and Cheese
- Balsamic Honey Glazed Carrots
- Roasted Seasonal Veggies
- Fresh Steamed Broccoli



Please note that all food, beverage, and related items for non-gameday catering events are subject to applicable sales tax and an 18% service charge (10% is retained by Professional Sports Catering and 8% is distributed to service staff). Additional payments for tips or gratuity for service, if any, is voluntary and at your discretion.

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