

Sunday, February 9th

Cavs vs. Clippers

TABLE HORS D'OEUVRE

Stuffed Portobello Mushroom Purses - Collard Greens Pesto

MAIN TABLE

Nacho Bar

House Fried Goya Seasoned Tortilla Chips, Warm Queso, Beantown Boston Baked Beans and Steak Chili, Pulled Braised Chicken in a Coffee BBQ Sauce, Charro Beans, Pico de Gallo, Sour Cream, Tri Colored Sliced Jalapeno Peppers, Shredded Lettuce, Sliced Black Olives, Guacamole, Chopped Green Onions, Lime Wedges, Assorted Bottles of Hot Sauce

Cucumber Salad - Mint, Mandarin, Lemon White Wine Vinaigrette

Peach Arugula Salad - Feta, Cider Vinaigrette, Toasted Pecans

Fire Roasted Poblano Soup

Green Chilies, Tomatillo, White Cheddar, Sweet Cream, Bowl of Lime Wedges on the Side

Carved Peppercorn Rubbed Beef Tenderloin - Bourbon Thyme Jus

BYO Blackened Shrimp Taco

Chili Lime Butter Sauce, Warm Flour Tortillas, Pico de Gallo, Guacamole, Frisee, Baja Cream Sauce

Moroccan Spiced Chicken - Preserved Lemon Sauce

Wild Rice with Toasted Farro and Cumin Spiced Roasted Carrots

Sweet Jalapeno Cheddar Corn Muffins

Assorted Dinner Rolls and Breads from On the Rise Bakery

EVOO, Garlic Herb Spread, Whipped Butter

CHEF PREPARED STATION

Maple Glazed Pork Belly

Polenta Incantenata, Diced Yukon Gold Potatoes, Carrots, Pickled Red Onion, Red Pepper

FIELDHOUSE FAVORITES

Grilled Local Five Star Hot Dogs and Grilled Local Five Star Bratwurst

TOPPINGS

Ale Braised Kraut, Chili, Beer Cheese Fondue, Ketchup, Stadium Mustard, Yellow Mustard, Diced Onions, Thin Bun Length Pickle Slices, Cherry Pepper Relish, Housemade Pickle Relish, Shredded Cheddar, Southern Sweet and Sour Vinegar and Oil Slaw

HALFTIME

CHEF PREPARED STATION

Glazed Chocolate Donut Sundae

Vanilla Bean Ice Cream, Fresh Strawberry Sauce, Whipped Topping, Nut Brittle

DESSERT STATION - *(Desserts subject to change)*

Lemon Raspberry Bars

Passion Fruit Parfaits

Candied Ginger Garnish

Black Forest Cupcakes

Cherry Filling, Stuffed Chocolate Cupcakes with Shredded Coconut Topping