



• **MONDAY, SEPTEMBER 2ND** •

SOUTHWEST SALAD

MIXED GREENS, GRAPE TOMATOES, BLACK BEANS, AVOCADO, SMOKED CHEDDAR, AND
TORTILLA STRIPS WITH BBQ RANCH DRESSING

DEVEILED EGG SALAD

CLASSIC EGG AND PICKLE RELISH SALAD WITH BUTTER LETTUCE

FRIED GREEN TOMATOES

WITH REMOULADE SAUCE

SMOKED MAC AND CHEESE

WITH HONEY PEPPER BACON

SPATCHCOCKED BBQ CHICKEN

OAK-SMOKED CHICKEN WITH DR PEPPER BBQ SAUCE

FRIED COUNTRY RIBS

SWEET TEA BRINED COUNTRY STYLE PORK RIBS WITH BLACK PEPPER GRAVY

SWEET SPOT

S'MORES CAKE
ASSORTED COOKIES



• WEDNESDAY, SEPTEMBER 4TH •

FRUIT SALAD

SEASONAL FRUITS WITH FRESH MINT AND HONEY LIME VINAIGRETTE

WEDGE SALAD

ICEBERG LETTUCE, TOMATOES, RED ONIONS, FRESH PARSLEY, BLEU CHEESE CRUMBLES, BLACK PEPPERED BACON AND TANGY BLEU CHEESE DRESSING

GRILLED ZUCCHINI RIBBONS

WITH HERBED RICOTTA AND WALNUTS

SCALLOPED SWEET POTATOES

WITH CHIPOTLE CREAM SAUCE

CHICKEN AND DUMPLING CASSEROLE

ROASTED CHICKEN AND VEGETABLES WITH BUTTERY BISCUIT TOPPING

PARMESAN PEPPERCORN CRUSTED STRIP STEAK

WITH HOUSE STEAK SAUCE

SWEET SPOT

ASSORTED COOKIES AND DESSERT BARS



• THURSDAY, SEPTEMBER 5TH •

QUESO FUNDIDO

CLASSIC WARM CHEESE DIP WITH CACIQUE TEXAS STYLE CHORIZO

BLACK BEAN AND CORN SALAD

WITH CILANTRO LIME DRESSING

TEX-MEX RICE

CHICKEN FAJITAS AL PASTOR

GRILLED PEPPER, PINEAPPLE AND ONIONS

FAJITA FEAST

MARINATED AND GRILLED STEAK, CHICKEN, SAUSAGE, AND SHRIMP
ONIONS AND PEPPERS

SOUR CREAM, GUACAMOLE, SALSA ROJA
CHEDDAR-JACK CHEESE AND CACIQUE QUESO FRESCO
CORN AND FLOUR TORTILLAS

SWEET SPOT

SOPAPILLAS
ASSORTED COOKIES



• **FRIDAY, SEPTEMBER 6TH** •

WHIPPED PANEER DIP

HOT HONEY WITH NAAN BREAD

CUCUMBER SALAD

ENGLISH CUCUMBERS, RED ONIONS AND CILANTRO WITH CITRUS VINAIGRETTE

HOUSE SALAD

ROMAINE, CHERRY TOMATOES, SHREDDED CARROTS, CHEDDAR CHEESE, AND CROUTONS
WITH ASSORTED DRESSINGS

BASMATI RICE PILAF

WITH CLOVES, STAR ANISE, AND TURMERIC

CAULIFLOWER MANCHURIAN

CRISP BREADED CAULIFLOWER WITH SWEET AND SOUR SAUCE

GRILLED TANDOORI CHICKEN

TANDOORI CHICKEN WITH YOGURT SPICED WITH GARLIC, GINGER, CHILI POWDER AND
LEMON JUICE

BEEF VINDALOO

TOMATO AND SPICE BRAISED BEEF STEW

SWEET SPOT

ASSORTED COOKIES AND BROWNIES



• **SATURDAY, SEPTEMBER 7TH** •

MIXED GREENS SALAD

SPINACH AND BABY GREENS WITH SEASONAL VEGETABLES, CUCUMBERS AND CROUTONS WITH ASSORTED DRESSINGS

TOMATO CAESAR SALAD

HEIRLOOM TOMATOES, SHAVED PARMESAN, GARLIC CROUTON CRUMBLES, CREAMY CAESAR DRESSING

PESTO ROASTED VEGETABLES

WITH BALSAMIC AND FRESH MOZZARELLA

TIMBALLO DI PASTA

PENNE PASTA, CAPICOLA HAM, ITALIAN SAUSAGE, AND PARMESAN CHEESE WITH TOMATO AND BÉCHAMEL SAUCE

CHICKEN SALTIMBOCCA

CHICKEN CUTLETS WITH PROSCIUTTO AND SAGE IN LEMON BUTTER SAUCE

SWEET SPOT

DESSERT DIP CHARCUTERIE

NUTELLA AND MARSHMALLOW CRÈME DIP WITH GRAHAM CRACKERS, PRETZELS, STRAWBERRIES AND ASSORTED COOKIES



• **SUNDAY, SEPTEMBER 8TH** •

WAFFLE FRIED CHICKEN BITES

WITH MAPLE-BOURBON DIPPING SAUCE

TEXAS CAVIAR

BLACK EYED PEAS, SWEET CORN, TOMATOES AND CHILES WITH CILANTRO

LOADED HOUSE SALAD

ROMAINE, GRAPE TOMATOES, SMOKED BACON, PARMESAN CHEESE, EGG, AND
CROUTONS WITH ASSORTED DRESSINGS

SOUTHERN FRIED CABBAGE

SAUTÉED CABBAGE, SWEET ONIONS AND SMOKED BACON

SMOTHERED CRISPY POTATOES

SMASHED HONEY GOLD POTATOES WITH CAJUN CREAM SAUCE

SHRIMP AND GRITS

WITH CREOLE GRAVY

CAJUN BUTTER STEAK

GRILLED SIRLOIN SEARED IN SPICED BUTTER

SWEET SPOT

ASSORTED COOKIES

ASSORTED CAKES