



FOUNDERS CLUB MENU

SPONSORED BY



- Tuesday, May 19 -

FRESH FRUIT DISPLAY

Assorted melons and berries with honey yogurt dip

GREENS SALAD

Mixed greens, apples, cranberries, candied nuts, and smoked feta with assorted dressings

ARUGULA SALAD

Arugula, red grapes, pickled red onions, gorgonzola cheese, and croutons with maple-cider vinaigrette

SPANISH TORTILLA

Eggs, potatoes, roasted peppers, onions, and Manchego cheese

GRILLED FLANK STEAK

Citrus marinated steak with romesco sauce

SWEET SPOT

FRENCH TOAST BREAD PUDDING

Vanilla glaze and maple whipped cream
Assorted cookies



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- Wednesday, May 20 -

PITA CHIPS & DIP

Toasted pita with sundried tomato feta dip

FRESH GREENS SALAD

Mixed baby greens, heirloom tomatoes, carrots and pickled red onions with assorted dressings

CUCUMBER & HERB SALAD

Cucumbers, radish, and cherry tomatoes with mediterranean yogurt dressing

DUM ALOO

Turmeric, cumin, and coriander spiced baby potatoes

ROASTED EGGPLANT MASALA

With caramelized tomato and onion masala

TANDOORI CHICKEN

Yogurt, ginger, garlic, and lemon marinated grilled chicken

LAMB CURRY

Braised Kashmiri-style curried lam

SWEET SPOT

MANGO LEMON PANNA COTTA

With toasted pistachios and mint and assorted cookies

- Thursday, May 21 -



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MINI CORN CAKES

With roasted tomato chutney

SUNFLOWER CRUNCH SALAD

Romaine, baby spinach, carrots, dried cranberries and toasted sunflower seeds with apple cider vinegarette

TEXAS CAVIAR

Black-eyed peas, roasted red peppers, corn, and spring onions with paprika vinaigrette

GARLIC PARMESAN POTATO GRATIN

Gold potatoes with gruyere cream sauce

SOUTHERN FRIED BRUSSELS SPROUTS

With sweet onions, smoked bacon and bourbon-maple syrup

SMOKED TURKEY

With collard greens and pineapple-habanero sauce

BBQ BEEF RIBS

With cherry-port glaze caramelized apple glaze

SWEET SPOT

PEACH COBBLER

with cinnamon whipped cream and assorted cookies



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- Friday, May 22 -

FIG & BRIE CROSTINI

Toasted crostini with Brie cheese and fig jam

KALE CITRUS SALAD

Baby kale, orange segments, shaved fennel, and toasted almonds with assorted dressings

APPLE ENDIVE SALAD

Endive, apples, dried cherries, blue cheese, and croutons with apple cider vinaigrette

ROASTED GREEN BEANS

With pearl onions and lemon butter

CHICKEN & CHEESE RAVIOLI

With mushroom cream sauce, fresh herbs and parmesan cheese

HERB-ROASTED PORK CHOPS

With caramelized apple sauce

SWEET SPOT

TRES LECHES CAKE



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With fresh fruit
Assorted cookies

- Saturday, May 23 -

SMOKED SALMON DISPLAY

Herbed cheese, lemons, capers, toasted mini bagels and microgreens

COBB SALAD

Mixed greens, eggs, avocados, carrots, grape tomatoes, crispy bacon, and cheddar cheese with assorted dressings

FRESH VEGGIE POWER BLEND

Superfoods blend of broccoli stalks, kohlrabi, Brussels sprouts, kale, radicchio and colored carrots with assorted dressings

ROASTED ROOT VEGETABLES

Carrots, parsnips, and turnips with herb olive oil

DUCHESS POTATOES

Whipped potatoes with roasted garlic and candied bacon

ROASTED GARLIC CHICKEN

With white wine and fresh herbs

PRIME RIB



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Carved to order with cabernet jus and horseradish cream

SWEET SPOT

FLOURLESS CHOCOLATE TORTE

With maraschino cherries and assorted cookies

- Sunday, May 24 -

BABY GREENS SALAD

Baby greens, romaine hearts, cucumbers, pickled onions, and smoked bacon with assorted dressings

HEIRLOOM TOMATO & BURRATA SALAD

Heirloom tomatoes with fresh burrata and basil

ROASTED CAULIFLOWER

With leeks, cumin, lemon and herb oil

BAKED POTATO STATION

With butter, sour cream, cheddar cheese and chives

TRI-TIP CHILI

Sirloin stew with roasted tomatoes, ancho and poblano chiles

FRIED CHICKEN

Country-style fried chicken with caramelized onion gravy



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SWEET SPOT FRIED MINI APPLE PIES

With cinnamon sugar
Assorted cookies