



• THURSDAY, APRIL 6TH •

POTATO CHIPS AND DIPS

HOUSE MADE KETTLE CHIPS, PARMESAN DIP AND FRENCH ONION DIP

ARUGULA SALAD

RADISHES, HEIRLOOM TOMATOES, SHAVED PARMESAN, AND ASSORTED DRESSINGS

CAPRESE SALAD

BASIL, FRESH MOZZARELLA, AND ROMA TOMATOES DRIZZLED WITH OLIVE OIL

SAUTEED GREEN BEANS

TOMATOES, BELL PEPPERS AND SHALLOTS

BAKED POTATO CASSEROLE

SHREDDED CHEESE, GREEN ONIONS, AND BACON

PAN SEARED CHICKEN

FRENCH CUT CHICKEN BREAST WITH ROSEMARY APRICOT SAUCE

HERB ROASTED PRIME RIB

CARVED TO ORDER WITH HORSERADISH CREAM AND CABERNET DEMI-GLACE

SWEET SPOT

CHEESECAKE WITH WHIPPED CREAM AND RASPBERRY COULIS
ASSORTED DESSERT BARS: LEMON, RASPBERRY, AND CARAMEL



• FRIDAY, APRIL 7TH •

CHIPS AND QUESO

SALSA AND HATCH CHILE QUESO BLANCO WITH TRI-COLOR TORTILLA CHIPS

ICEBERG SALAD

SHAVED ICEBERG, CUCUMBERS, AND TOMATOES

POBLANO CREAMED CORN

COTIJA CHEESE AND TORTILLA STRIPS

FIRE ROASTED SQUASH

ROASTED GARLIC AND TOMATO STEW

BAKED POTATO CASSEROLE

SHREDDED CHEESE, GREEN ONIONS, AND BACON

BEEF BARBACOA

BEEF SHOULDER BRAISED WITH MEXICAN SPICES AND DARK BEER

GRILLED CHICKEN MOLE

RICH ANCHO CHILE SAUCE

SWEET SPOT

XANGOS

CHEESECAKE WRAPPED IN TORTILLA, DEEP FRIED AND TOSSED WITH
CINNAMON SUGAR

FRESHLY BAKED ASSORTED COOKIES



• SATURDAY, APRIL 8TH •

SOUTHERN COLESLAW

CREAMY APPLE CIDER DRESSING

MIXED GREEN SALAD

SPRING MIX WITH VEGGIES AND ASSORTED DRESSINGS

CAJUN RED BEANS

CLASSIC SLOW COOKED RED BEANS

MASTED SWEET POTATOS

BROWN SUGAR AND VANILLA BUTTER

CREOLE ETOUFFEE

CHICKEN, SHRIMP, AND ANDOUILLE SAUSAGE IN RICH TOMATO GRAVY

CORNMEAL CRUSTED CATFISH

WITH ZESTY TARTAR SAUCE

SWEET SPOT

ASSORTED COOKIES AND DESSERT BARS