



**Frisco
Rough Riders™**

FOUNDERS CLUB MENU

SPONSORED BY



- Tuesday, September 9th -

GREEK PASTA SALAD

Farfalle pasta with tomatoes, red onion, kalamata olives, cucumber, pepperoncini peppers,
And feta cheese with red wine vinaigrette

MIXED GREENS SALAD

Spinach and baby greens with tomatoes, red onion, carrots, sliced almonds, and croutons with
assorted dressings

ROASTED CARROTS AND CAULIFLOWER

Rosemary garlic oil

RICE PILAF

With fresh herbs and toasted walnuts

BRAISED PORK ROAST

Pomegranate molasses sauce

LAMB AND POTATO STEW

Harissa braised lamb with fingerling potatoes

SWEET SPOT

Assorted cheesecakes and cookies



Frisco
Rough Riders™

FOUNDERS CLUB MENU

SPONSORED BY



- Wednesday, September 10th -

CHARCUTERIE DISPLAY

Assorted cheeses and cured meats with flat breads and crackers

GARDEN SALAD

Mixed greens with grape tomatoes, cucumbers, carrots and croutons with assorted dressings

VEGETABLE WELLINGTON

Mushroom duxelles, spinach, and carrots with roasted red pepper coulis

GARLIC PARMESAN POTATO GRATIN

Gold potatoes with garlic parmesan and gruyere cream sauce

GRILLED TRI-TIP

With shallot merlot demi-glaze

HERB MARINATED CHICKEN

Lemon garlic cream sauce

SWEET SPOT

Flourless chocolate torte with maraschino cherry sauce
Assorted cookies



**Frisco
Rough Riders™**

FOUNDERS CLUB MENU

SPONSORED BY



- Thursday, September 11th -

FUNNEL CAKE FRIES AND POPCORN CHICKEN

With maple-bourbon dipping sauce

TEXAS CAVIAR

Black beans, roasted sweet corn, tomatoes and chiles with cilantro lime vinaigrette

LOADED HOUSE SALAD

Romaine, grape tomatoes, roasted turkey, parmesan cheese, egg and croutons with assorted dressings

SOUTHERN FRIED BRUSSELS SPROUTS

Fried Brussels sprouts with sweet onions, smoked bacon, and balsamic glaze

RED BEANS AND SASSAFRAS RICE

Classic Cajun style with smoked ham and creole vegetables

CREOLE ETOUFEE

Chicken, shrimp, and crawfish in a rich tomato gravy

CAJUN BUTTER PORK CHOPS

Grilled pork chops seared in spiced butter

SWEET SPOT

Assorted cakes and cookies

- Friday, September 12th -



FOUNDERS CLUB MENU

SPONSORED BY



3RD BASE CHEF'S TABLE
EL RINCON CATERING

1ST BASE CHEF'S TABLE
RS3 STRATEGIC HOSPITALITY

SOUTHWEST SALAD

Chopped greens, black beans, avocados, cotija cheese, and crispy tortilla strips with cilantro-lime ranch

SPANISH-STYLE RICE

Toasted rice with bell peppers and rich tomato broth

LOADED BIRRIA NACHOS

Birria beef braised in guajillo chile consommé with black beans, queso blanco, and Oaxaca cheese

With guacamole, jalapenos, salsa roja, and sour cream

SWEET SPOT

Tres leches cake

Assorted cookies and brownies

- Saturday, September 13th -



FOUNDERS CLUB MENU

SPONSORED BY



VEGETABLE POTSTICKERS

Mushroom pho flavored dumplings with ponzu-teriyaki sauce

ASIAN CRUNCH SALAD

Napa cabbage, romaine, carrots, snow peas, bell peppers and wonton strips with peanut-lime dressing

MIXED GREENS SALAD

Field greens, grape tomatoes, cucumbers and shredded carrots with assorted dressings

VEGETABLE STIR FRY

Vegetable medley sauteed in garlic ginger sauce

MISO LOBSTER RISSOTO

Arborio rice, Shiro-miso, and poached lobster, with scallions and sesame drizzle

HIBACHI STYLE SIRLOIN

Marinated and grilled sirloin steak with honey yum-yum sauce

KATSU CURRY

Panko crusted chicken cutlets with Japanese-style curry sauce

SWEET SPOT

Chocolate mousse cake with assorted berries

Assorted cookies and brownies

- Sunday, September 14th -



FOUNDERS CLUB MENU

SPONSORED BY



WATERMELON SALAD

Fresh watermelon, cucumbers, feta cheese, and mint with balsamic glaze

COBB SALAD

Romaine and iceberg lettuce, grilled chicken, avocados, smoked bacon, eggs, tomatoes, and cheddar cheese with assorted dressings

ROASTED MUSHROOMS AND BROCCOLINI

Oyster and cremini mushrooms, broccolini with pearl onions and thyme

BAKED MACARONI AND CHEESE

Smoked cheddar cheese cream sauce and panko herb crust

HERB CRUSTED PRIME RIB ROAST

Carved to order with garlic rosemary jus

PAN SEARED SALMON

Pinot noir reduction and roasted grapes

SWEET SPOT

Assorted cookies and desserts