

Friday, March 27, 2026

Club Menu American

Cold Table

Salad Bar

Mixed Greens | Chopped Romaine | Diced Ham | Diced Turkey | Diced Egg | Shredded Carrots | Cherry Tomato | Cucumber | Red Onion | Croutons | Shredded Cheddar Cheese | Blue Cheese | Feta | Black Olives | Ranch Dressing | Strawberry Vinaigrette | Balsamic Dressing

Stadium Fare

Nacho Bar

Tortilla Chips | Jalapeno | Pico de Gallo | Sour Cream | Guacamole | Roasted Tomato Salsa

Texas Chili | Queso

BBQ Brisket Nacho

Queso | Peach BBQ Aioli | Jalapeno Slaw | Fresh Jalapeno | Pico de Gallo | Sour Cream

Hot Dogs

Condiment Bar - Ketchup, Relish, Mustard, Pickle Relish, Sweet Relish, Dice Onion

Brisket Dog

Hotdog | Chopped Brisket | Jalapeno Pico Slaw | Peach BBQ Aioli

Popcorn Cart

Freshly Popped Popcorn

Hot Appetizer – Platter with Heat Lamp

Crab Cake Bites

Jumbo Lump Crab | Mayonnaise | Bell Pepper | Lemon Aioli | Parsley

Chefs Hot Table

Roasted Garlic Green Beans

Boursin Mashed Potatoes

Lemon Butter Salmon

Chefs Carving Station

Smoked Prime Rib

Jack Daniels Beef Jus | Horseradish Cream

Chefs Action Station

Smoked Wing Station

Buffalo | BBQ | Ranch Dusted

Desserts

Fresh Baked Chocolate Chip Cookies

Assorted Dessert

Ice Cream Bar

Fresh Fruits and Berries

Saturday, March 28, 2026

Club Menu Italian

Cold Table

Salad Bar

Mixed Greens | Chopped Romaine | Diced Ham | Diced Turkey | Diced Egg | Shredded Carrots | Cherry Tomato | Cucumber | Red Onion | Croutons | Shredded Cheddar Cheese | Blue Cheese | Feta | Black Olives | Ranch Dressing | Italian Dressing | Balsamic Dressing

Stadium Fare

Nacho Bar

Tortilla Chips | Jalapeno | Pico de Gallo | Sour Cream | Guacamole | Roasted Tomato Salsa

Texas Chili | Queso

Italian Nacho

Tortilla Chips | Queso | Diced Chicken | Bell Pepper | Parmesan Cheese | Fresh Basil

Hot Dogs

Condiment Bar - Ketchup, Relish, Mustard, Pickle Relish, Sweet Relish, Diced Onion

Italian Dog

Hotdog | Marinara | Parmesan Cheese | Fresh Basil

Popcorn Cart

Freshly Popped Popcorn

Hot Appetizer – Platter with Heat Lamp

Fried Mozzarella Bites w/ Ranch

Chefs Hot Table

Grilled Asparagus w/ Aged Balsamic

Garlic Bread

Chicken Piccata

Capers | White Wine | Culinary Cream

Spaghetti in Tomato Basil Sauce

Ground Beef | Zucchini | Squash | Onion

Chefs Carving Station

Garlic Lemon Turkey

Rosemary Gravy

Chefs Action Station –

Myers Rum Blueberry Jam and Brie Crostini

Desserts

Fresh Baked Chocolate Chip Cookies | Tiramisu

Ice Cream Bar

Fresh Fruits and Berries

Sunday, March 29, 2026

Club Menu Brunch

Cold Table

Salad Bar

Mixed Greens | Chopped Romaine | Diced Ham | Diced Turkey | Diced Egg | Shredded Carrots | Cherry Tomato | Cucumber | Red Onion | Croutons | Shredded Cheddar Cheese | Blue Cheese | Feta | Black Olives | Ranch Dressing | Blue Cheese Dressing | Balsamic Dressing

Acai Bowl

Pecans | Shredded Coconut | Berries | Granola | Cranberries

Stadium Fare

Nacho Bar

Tortilla Chips | Jalapeno | Pico de Gallo | Sour Cream | Guacamole | Roasted Tomato Salsa

Texas Chili | Queso

Blueberry Scone

Hot Dogs

Condiment Bar - Ketchup, Relish, Mustard, Pickle Relish, Sweet Relish, Dice Onion

Popcorn Cart

Freshly Popped Popcorn

Chefs Hot Table

Roasted Root Vegetables

Carrot | Sweet Potato | Beets | Basil Pesto

Shrimp & Grits

Biscuit & Sausage Gravy

Chefs Carving Station

Grilled Skirt Steak

Red Wine Mushroom Cream

Chefs Action Station – on Weekends

Chicken and Waffles

Fresh Strawberry | Maple Syrup | Buffalo Sauce | Confectioners Sugar

Desserts

Fresh Baked Chocolate Chip Cookies | Cinnamon Rolls | Coffee Cake | Banana Pudding

Ice Cream Bar

Fresh Fruits & Berries