

COLLEGE FOOTBALL HALL OF FAME
2016 Catering Menu



Where the Legends are Honored.

Our dedicated team looks forward to turning your catering vision into a reality. Our chefs utilize fresh ingredients and innovative culinary techniques with beautiful presentations. From a corporate event, gala, birthday party or awards dinner, our teams' select eye for details are sure to make your next occasion a true Hall of Fame experience.

BREAKFAST

ALL-AMERICAN CONTINENTAL BREAKFAST	16
Chilled Fruit Juices	
Market Fresh Fruits and Berries	
Bakery Fresh Muffins	
Regular and Decaffeinated Coffee, Selection of Teas	
HALL OF FAME BUFFET BREAKFAST	27
Chilled Fruit Juices	
Market Fresh Fruits and Berries	
Bakery Fresh Muffins and Biscuits	
Sweet Butter	
Assorted Jams and Preserves	
Farm Fresh Scrambled Eggs	
Smoked Bacon	
Sausage Links	
Herb Roasted Red Skin Potatoes	
Regular and Decaffeinated Coffee, Selection of Teas	

ENHANCEMENIS	
Croissant Sandwich Scrambled Eggs, Applewood Smoked Bacon, Cheddar Cheese	6
Smoked Salmon Display Capers, Egg, Red Onion, Lemon, Tomato	9
Omelet Station* Omelets with Ham, Bacon, Sausage, Bell Pepper, Mushroom, Spinach, Tomato and Cheese	Ю
French Toast Candied Pecans, Maple Syrup	5
Buttermilk Pancakes Fruit Compote, Maple Syrup	5
Buttermilk Biscuits & Sausage Gravy	4
Steel Cut Oatmeal Bar Fresh Berries, Almonds, Sugared Pecans, Dried Cherries, Raisins, Brown Sugar	5
Chick-fil-A Biscuit	5
Chick-fil-A Large Chick-N-Mini Tray (Serves 40)	65

* Requires Chef Attendant

BREAKFAST

GAME DAY PLATED BREAKFAST SELECTIONS Items priced per person

FRESH SCRAMBLED EGGS

24

Chilled Fruit Juices

Breakfast Bakeries

Smoked Bacon or Sausage

Herb Roasted Red Skin Potatoes

Regular and Decaffeinated Coffee, Selection of Teas

FRENCH TOAST

25

Chilled Fruit Juices

Breakfast Bakeries

Baked Cinnamon Apples

Smoked Bacon or Sausage

Regular and Decaffeinated Coffee, Selection of Teas

The Carlisle Indian Industrial School was a national football powerhouse, and regularly competed against other major programs such as the lyy League schools. Several notable players and coaches were associated with the team, including Glenn "Pop" Warner and Jim Thorpe.



QUICHE

26

Your Choice of Country Vegetable or Bacon and Cheddar

Chilled Fruit Juices

Breakfast Pastries

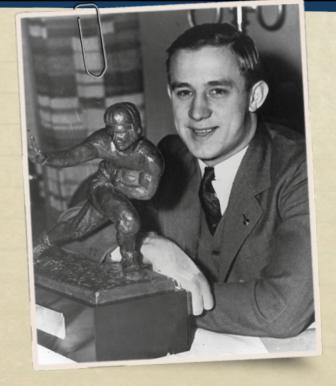
Baked Cinnamon Apples

Smoked Bacon or Sausage

Regular and Decaffeinated Coffee, Selection of Teas

BREAKS

Regular Coffee, Decaffeinated Coffee	75 per gallon
Assorted Hot Teas	75 per Gallon
Lemonade	75 per Gallon
Iced Tea	75 per Gallon
Bottled Watter	4
Soft Drinks	4
Bottled Juice	6
Cookies	49 per Dozen
Brownies	49 per Dozen



Jay Berwanger, a star at the University of Chicago, was the first winner of the Downtown Athletic Club Trophy in 1935. The following year the award was renamed the Heisman Trophy.

SPRING TRAINING AM BREAK	17
Individual Fruit and Yogurt Smoothies Sliced Fresh Fruit Assorted Granola Bars, Flavored Waters, Energy Drinks	
HALFTIME PM BREAK	16
Cracker Jacks, Jumbo Soft Pretzels with Mustard, Roasted Peanuts, Mini Corn Dogs, Assorted Sports Drinks	

COCA-COLA BREAK

Assortment of Coca-Cola Soft Drinks, Fruit Drinks, Energy Drinks, Coca Cola Brownies, Coca Cola Peanut Brittle

ALL DAY BEVERAGE BREAK

Regular Coffee, Decaffeinated Coffee
Selection of Teas

HORS D'OEUVRES

INSPIRED BY THE PAC 12 CONFERENCE

Butler passed hors d'oeuvres. \$150 Butler fee per 50 guests. Add to a reception or dinner menu. Hor d'oevres are based on two pieces per person when choosing a package

ONE HOUR TWO HOUR

Selection of Five Selection of Seven

16

COLD HORS D'OEUVRES

Polenta Cake, Los Osos Figs, Cowgirl Creamery Gorgonzola

Yakima Apricots, Walnut Boursin

Grape Tomato, Cascades Bocconcini, Columbia Valley Aged Balsamic

Newport Landing Ahi Tuna, Seaweed Salad

Mendocino Endive, Juniper Hills Chevre, Tomato

Anaheim Citrus-Glazed Melon, Prosciutto

Jumbo Prawn, Cocktail Sauce

Truffled Deviled Egg

Chicken-Corn Salad on Crostini

Dungeness Crab on Cucumber

HOT HORS D'OEUVRES

Flatbread, Pear, Humboldt Fog, Yuma Arugula

Veggie Spring Rolls, Sweet Chili Sauce

Tempura Shrimp Satays, Plum Sauce

Flank Steak Satays, Sriracha Aioli

Asparagus in Phyllo

Lamb Chop, Minted Jus

Beef Wellington

Chicken Quesadilla Cornucopia

Kobe Beef Meatloaf Bites

Crispy Asparagus, Spicy Mustard Aioli

RECEPTION

INSPIRED BY THE MOUNTAIN WEST CONFERENCE

Items priced per person

*Each action station requires a chef attendant at \$150.00 per 50 quests

*Sushi Station

\$5 per piece

Sushi, Sashimi, Rolls, Edamame, Soy, Wasabi, Ginger

Salad Station

12

Mendocino Fresh Greens, Chopped Romaine, Baby Spinach,

House-made Dressings

Sliced Cucumber, Carrots, Tomatoes, Herb Crouton,

Shaved Parmesan, Shredded Cheddar, Seasonal

Vegetable Pasta Salad

* Stir Fry Station

16

Chicken, Beef, Shrimp

Rice Noodles, Jasmine Rice

Sriracha, Teriyaki, Oyster Sauce, Green Curry

* Raw Bar

20

Jumbo Shrimp, Half Shell Kumumoto Oysters,

Clams, Mussels, Crab Claws, Cocktail Sauce, Tartar Sauce,

Lemons, Hot Sauce

Slider Station

14

Beef and Vegetarian Patties, Pulled Pork, Silver Dollars, Assorted

Condiments, French Fries



Knute Rockne was a player and coach at the University of Notre Dame. He is regarded as one of the greatest coaches in college football history. His biography at the College Football Hall of Fame calls him "without question, American football's most-renowned coach."

* Southwestern Station

10

Chicken and Beef Fajitas with Grilled Peppers and Onions Black Beans and Rice

Corn and Flour Tortillas

Sour Cream, Guacamole, Salsa, Shredded Cheeses

Dessert Station

Choose from the Following Bite Sized Sweets

Sugar Cream Pie, Buckeye Bites, Shoofly Pie, Apple Pandowdy, Texas Sheet Cake Squares, Apple Bites wtih Cheddar,

Mini Iowa Cupcake

MILLI IOWA CUPCARE

3 for \$7 or 4 for \$9

RECEPTION

Prices Are Subject To Service Charge Of 24% And Sales Tax Of 8%

INSPIRED BY CONFERENCE USA			
Items priced per person			
*Each action station requires a chef attendant at \$150.00 pe	er 50 guests		
SOUTHERN FARE	15	CARVING	
Louisiana Shrimp and Grits, North Carolina Pulled Pork,		Memphis BBQ Pork Loin	500 (Serves 30)
Mississippi Fried Green Tomatoes with Black Eyed Pea Relish		Honey Glaze, Sweet Potato Mash	
		Texas Dry Rubbed Tenderloin of Beef	500 (Serves 15)
VEGETABLE HARVEST	11	Horseradish Sauce, Au jus, Silver Dollar Rolls	200 (00) 107
East Texas Vegetable Crudité, Florida Avocado			
Crème Fraiche		Mach Vissinia Hanay Glazad Ham	400 (Serves 40)
		West Virginia Honey Glazed Ham Apple Chutney, Horseradish Mustard Sauce	100 (3er ves 10)
		Apple offamely, not set dats the last at a sadece	
ARTISANAL CHEESE DISPLAY	11		
Sequatchie Valley Cheddar, Ash County Mountain		Central Florida Steamship of Beef	950 (Serves 100)
Gouda, Veldhuizen Bosque Blue with Assorted		Parker House Rolls, Horseradish Sauce, Au jus	
Fresh and Dried Fruits with Crostini			
		Oklahoma Herb Roasted Turkey	400 (Serves 50)
		Cranberry Dressing, Whole Grain Mustard, Flo	rida
*PASTA STATION	16	Orange Sauce, Assorted Rolls	
Farfalle and Gemelli Pastas, Marinara and Parmesan			
Cream Sauces, Seasonal Vegetables, Louisiana Andouille		ADDITIONS	
Sausage, Gulf Coast Shrimp, Texas Bay Scallops		Chick-fil-A Large Nugget Tray	145 (serves 60)
		Office Till Large Hagger Hay	115 (501 405 60)
		Chick-fil-A Sandwich	6.50

BUFFET

Items priced per person

Apple Pandowdy

THE BIG IO BUFFET 50 Wisconsin Beer Cheese Soup Indiana Crunchy Vegetable Salad Roasted Nebraska Sweet Corn Salad Breaded Pork Tenderloin Bratwurst Hamburgers Chicago Style Hot Dogs Pennsylvania Soft Pretzels Smoked Sausages & Wisconsin Cheeses Lettuce, Vine Ripe Tomatoes, Pickles Michigan Zip Sauce Artisan Breads and Rolls DESSERTS Sugar Cream Pie Buckeye Bites Shoofly Pie

THE BIG 12 BUFFET 55 Chili Con Carne Helvetia Swiss, Colby Cheddar and Pepper Jack Cheese Display Iowa Potato Salad Okie Slaw West Virginia Candied Yams with Pecans Kansas Dry-Rub BBQ Ribs West Virginia Pan-Fried Catfish Texas-Style Beef Brisket lowa Grilled Corn on the Cob Texas Toast DESSERTS

Texas Sheet Cake Squares

Apple Pie Bites with Cheddar

Mini Iowa Cream Cupcakes

All buffet dinner menus include regular coffee, decaffeinated coffee and selection of teas

BUFFET

Items priced per person

THE SEC BUFFET

65

Georgia Brunswick Stew

Florida Citrus New Ambrosia Salad

Southern Spinach Salad with Grape Tomatoes, Grit Croutons, Sweet Onion Vinaigrette

Southern Style Vegetable Medley

Low Country Shrimp and Grits

Grilled Breast of Georgia Chicken, Peach Chutney

Texas Aggie Style Short Ribs

Biscuits and Corn Muffins

DESSERTS

Mississippi Mud Pie Bites

Kentucky Bourbon Pecan Pie Tartlets

Florida Key Lime Squares

THE ACC BUFFET

75

Boston Clam Chowder

Tobacco Road Black Eyed Pea and Roasted Tomato Salad

Florida Citrus Mixed Greens Salad

Virginia Green Beans Almondine

Whipped North Carolina Sweet Potatoes

Maryland Crab Cakes

Florida Beef Medallions with Demi Glace

Roasted Georgia Chicken Quarters with Thyme Jus

Parker House Rolls

DESSERTS

Boston Cream Pie

Peach Cheesecake

Chocolate-Walnut Squares

All buffet dinner menus include regular coffee, decaffeinated coffee and selection of teas

PLATED

INSPIRED BY THE AMERICAN ATHLETIC CONFERENCE

Items priced per person

SOUPS

soup can be added for an additional \$5 as a fourth course

Ohio Cream of Asparagus

Kentucky Burgoo

New Jersey Style Roasted Tomato Soup Florida Conch Chowder

SALADS

Connecticut Wedge Salad Diced Tomato, Smoked Bacon, Onion, Chopped Egg, Blue Cheese Dressing

Florida Watermelon and Prosciutto Salad Arugula, Goat Cheese, Citrus Vinaigrette

Ohio Baby Spinach and Greens Toasted Almonds, Shaved Parmesan, Grape Tomatoes, Herb Vinaigrette

Texas Bibb Lettuce Salad Strawberries, Feta, Red Onion, Pecans, Grainy Mustard Vinaigrette

All plated dinner menus include rolls and butter, regular coffee, decaffeinated coffee and selection of teas

ENTREES

Florida Grilled Coriander and Pepper Salmon

Cucumber-Citrus Glaze, Asparagus and Sweet Potato Mash

Pan-Seared Breast of Chicken

Ohio Apricot-Peach Chutney, Baby Carrots, Herbed Rice

48

Lone Star Strip Steak

Horseradish Demi-Glace, Duchess Potatoes, Broccolini

56

Connecticut Style Braised Short Rib
Patty Pan Squash, Yukon-Sweet Potato Swirl

Texas Dry-Rubbed Grilled Tenderloin of Beef Tennessee Sour Mash Demi Glace, Baby Vegetables, Au Gratin Potatoes

DESSERTS

Pennsylvania Dutch Chocolate Cake Jersey Blueberry Cheesecake Florida Key Lime Tart Kentucky Bourbon Pecan Tart 60

BAR PACKAGES

Items priced per person

DIVISION I

One Hour	22 per guest
Two Hours	26 per guest
Three Hours	30 per guest
Four Hours	34 per guest

Includes:

Premium Brand Cocktails Premium White and Red House Wine, Imported and Domestic Beer, Assorted Sodas and Bottled Water

DIVISION CHAMPS

One Hour	24 per guest
Two Hours	28 per guest
Three Hours	32 per guest
Four Hours	36 per guest

Includes:

The division champs package bar includes ultra-premium cocktails, super-premium white and red wine.

HOSTED BAR

	CONSUMPTION	CASH BAR
Division Champs		12
Division I Cocktails	Ю	11
House Wine	9	Ю
Domestic Beer	5	6
Imported / Seasonal Beer	7	7
Cordials	Ю	11
Assorted Sodas	3	3
Bottled Water	3	3
Beer and Wine Bar		
One Hour	18 per guest	
Two Hours	22 per guest	
Three Hours	26 per guest	
Four Hours	30 per guest	
Consumption Bar		
Bartender	150 per 100 guests	
Cash Bar		
Bartender	150 per 100 quests	
Cashier	150 per 100 quests	