Catering Menu
Our dedicated team looks forward to turning your event vision into reality. Using fresh ingredients and innovative culinary techniques, our chefs will deliver unique and beautiful presentations for your guests.

From corporate events and galas to birthday parties or awards dinners, our team’s eye for detail is sure to make your next occasion a truly Hall of Fame worthy experience.
<table>
<thead>
<tr>
<th>Breakfast</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>All-American Continental Breakfast</strong></td>
<td>16</td>
</tr>
<tr>
<td>Chilled Fruit Juices</td>
<td></td>
</tr>
<tr>
<td>Market Fresh Fruits and Berries</td>
<td></td>
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<tr>
<td>Bakery Fresh Muffins</td>
<td></td>
</tr>
<tr>
<td>Regular and Decaffeinated Coffee</td>
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<tr>
<td>Selection of Teas</td>
<td></td>
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<tr>
<td><strong>Hall of Fame Buffet Breakfast</strong></td>
<td>27</td>
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<tr>
<td>Chilled Fruit Juices</td>
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</tr>
<tr>
<td>Market Fresh Fruits and Berries</td>
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<tr>
<td>Bakery Fresh Muffins and Biscuits</td>
<td></td>
</tr>
<tr>
<td>Sweet Butter</td>
<td></td>
</tr>
<tr>
<td>Assorted Jams and Preserves</td>
<td></td>
</tr>
<tr>
<td>Farm Fresh Scrambled Eggs</td>
<td></td>
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<tr>
<td>Smoked Bacon</td>
<td></td>
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<tr>
<td>Sausage Links</td>
<td></td>
</tr>
<tr>
<td>Herb Roasted Red Skin Potatoes</td>
<td></td>
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<tr>
<td>Regular and Decaffeinated Coffee</td>
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<tr>
<td>Selection of Teas</td>
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</tr>
<tr>
<td><strong>Enhancements</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Croissant Sandwich</strong></td>
<td>6</td>
</tr>
<tr>
<td>Scrambled Eggs, Applewood Smoked Bacon,</td>
<td></td>
</tr>
<tr>
<td>Cheddar Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Salmon Display</strong></td>
<td>9</td>
</tr>
<tr>
<td>Capers, Egg, Red Onion, Lemon, Tomato</td>
<td></td>
</tr>
<tr>
<td><strong>Omelet Station</strong></td>
<td>10</td>
</tr>
<tr>
<td>Omelets with Ham, Bacon, Sausage, Bell Pepper,</td>
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</tr>
<tr>
<td>Mushroom, Spinach, Tomato and Cheese</td>
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</tr>
<tr>
<td><strong>French Toast</strong></td>
<td>5</td>
</tr>
<tr>
<td>Candied Pecans, Maple Syrup</td>
<td></td>
</tr>
<tr>
<td><strong>Buttermilk Pancakes</strong></td>
<td>5</td>
</tr>
<tr>
<td>Fruit Compote, Maple Syrup</td>
<td></td>
</tr>
<tr>
<td><strong>Buttermilk Biscuits &amp; Sausage Gravy</strong></td>
<td>4</td>
</tr>
<tr>
<td><strong>Steel Cut Oatmeal Bar</strong></td>
<td>5</td>
</tr>
<tr>
<td>Fresh Berries, Almonds, Sugared Pecans,</td>
<td></td>
</tr>
<tr>
<td>Dried Cherries, Raisins, Brown Sugar</td>
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</tr>
<tr>
<td><strong>Chick-fil-A Biscuit</strong></td>
<td>3</td>
</tr>
<tr>
<td><strong>Chick-fil-A Large Chick-n-Mini Tray</strong></td>
<td>37</td>
</tr>
<tr>
<td>(Serves 40)</td>
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</tbody>
</table>

Prices Are Subject to Service Charge of 24% and Sales Tax of 8.9%.

* Requires Chef Attendant
GAME DAY PLATED BREAKFAST SELECTIONS
[Items priced per person]

**Fresh Scrambled Eggs**  24
Chilled Fruit Juices
Breakfast Pastries
Smoked Bacon or Sausage
Herb Roasted Red Skin Potatoes
Regular and Decaffeinated Coffee
Selection of Teas

**French Toast**  25
Chilled Fruit Juices
Breakfast Pastries
Baked Cinnamon Apples
Smoked Bacon or Sausage
Regular and Decaffeinated Coffee
Selection of Teas

**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

**Prices Are Subject to Service Charge of 24% and Sales Tax of 8.9%.**
Breaks

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

Spring Practice 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 12
Assortment of Coca-Cola Soft Drinks,
Fruit Drinks, Energy Drinks, Coca-Cola Brownies,
Coca-Cola Peanut Brittle

All Day Beverage Break 14
Regular Coffee, Decaffeinated Coffee
Selection of Teas

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**HORS D’OEUVRES**

**INSPIRED BY THE PAC 12 CONFERENCE**

Butler-passed hors d’oeuvres. Add to a reception or dinner menu. Hors d’oeuvres are based on two pieces per person when choosing a package.

**$150 Butler fee per 50 guests.**

<table>
<thead>
<tr>
<th>Selection of Five</th>
<th>16</th>
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</thead>
<tbody>
<tr>
<td>Selection of Seven</td>
<td>36</td>
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</tbody>
</table>

**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

*Prices Are Subject to Service Charge of 24% and Sales Tax of 8.9%.*
INSPIRED BY THE MOUNTAIN WEST
CONFERENCE
(Items priced per person)

*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 Croutons, 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 Kumamoto 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

*Southwestern Station 16
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 3 for $7 or 4 for $9
Choose from the following bite-sized sweets:
Sugar Cream Pie, Buckeye Bites, Shoofly Pie,
Apple Pandowdy, Texas Sheet Cake Squares,
Apple Bites with Cheddar, Mini Iowa Cupcakes

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

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**INSPIRED BY CONFERENCE USA**
[Items priced per person]

**Southern Fare**
Louisiana Shrimp and Grits, North Carolina Pulled Pork, Mississippi Fried Green Tomatoes with Black-Eyed Pea Relish

**Vegetable Harvest**
East Texas Vegetable Crudité, Florida Avocado Crème Fraîche

**Artisanal Cheese Display**
Sequatchie Valley Cheddar, Ash County Mountain Gouda, Veldhuizen Bosque Blue with Assorted Fresh and Dried Fruits with Crostini

**Pasta Station**
Farfalle and Gemelli Pastas, Marinara and Parmesan Cream Sauces, Seasonal Vegetables, Louisiana Andouille Sausage, Gulf Coast Shrimp, Texas Bay Scallops

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

**CARVING**

- **Memphis BBQ Pork Loin**
  - Honey Glaze, Sweet Potato Mash
  - 500 [Serves 30]

- **Texas Dry Rubbed Tenderloin of Beef**
  - Horseradish Sauce, Au jus, Silver Dollar Rolls
  - 500 [Serves 15]

- **West Virginia Honey Glazed Ham**
  - Apple Chutney, Horseradish Mustard Sauce
  - 400 [Serves 40]

- **Central Florida Steamship of Beef**
  - Parker House Rolls, Horseradish Sauce, Au jus
  - 950 [Serves 100]

- **Oklahoma Herb Roasted Turkey**
  - Cranberry Dressing, Whole Grain Mustard, Florida Orange Sauce, Assorted Rolls
  - 400 [Serves 50]

**ADDITIONS**

- **Chick-fil-A Large Nugget Tray**
  - 95 [serves 60]

- **Chick-fil-A Sandwich**
  - 4

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The Big 10 Buffet
[Items priced per person]
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
Apple Pandowdy

The Big 12 Buffet
[Items priced per person]
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
Iowa 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

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Buffet

The SEC Buffet  65
[Items priced per person]
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
[Items priced per person]
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.

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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

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

Lone Star Strip Steak
Horseradish Demi-Glace, Duchess Potatoes, Broccolini

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

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

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## BAR PACKAGES

[Items priced per person]

<table>
<thead>
<tr>
<th>Championship Package</th>
<th>Hosted Bar</th>
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<tbody>
<tr>
<td></td>
<td><strong>CONSUMPTION</strong></td>
</tr>
<tr>
<td>One Hour</td>
<td>24 per guest</td>
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<td>Two Hours</td>
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<td>Three Hours</td>
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<tr>
<td>Four Hours</td>
<td>36 per guest</td>
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<tr>
<td>Includes:</td>
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<tr>
<td>Ultra-Premium Cocktails,</td>
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<tr>
<td>White and Red Wine</td>
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<thead>
<tr>
<th>Playoff Package</th>
<th>Craft Beer and Wine Bar</th>
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<tr>
<td></td>
<td><strong>CONSUMPTION</strong></td>
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<tr>
<td>One Hour</td>
<td>22 per guest</td>
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<tr>
<td>Two Hours</td>
<td>26 per guest</td>
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<tr>
<td>Three Hours</td>
<td>30 per guest</td>
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<tr>
<td>Four Hours</td>
<td>34 per guest</td>
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<tr>
<td>Includes:</td>
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<tr>
<td>Premium Brand Cocktails, Premium</td>
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<tr>
<td>White and Red House Wine, Imported</td>
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<tr>
<td>Domestic Beer, Assorted Sodas</td>
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<tr>
<td>and Bottled Water</td>
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<table>
<thead>
<tr>
<th>Consumption Bar</th>
<th>Cash Bar</th>
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<tbody>
<tr>
<td>Bartender</td>
<td>150 per 100 guests</td>
</tr>
<tr>
<td>Cashier</td>
<td>150 per 100 guests</td>
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**College Football Hall of Fame Fan Experience**