Tailgate Menu Options: 2019 Season

**Classic...$21.00 per person**

- All American Beef Hotdogs (condiments to include buns, minced onion, relish, ketchup & mustard)
- Baked Beans (with bacon or vegetarian style)
- Oakway Mac & cheese
- Potato chips with caramelized onion dip
- Assorted Crudités with creamy ranch dip
- Fresh Seasonal Fruit Platter
- Dessert #1- Decorated Sugar Cookies
- Dessert #2- Homemade Chocolate Brownies

**Southwestern...$23.00 per person**

- Ground Beef Soft Taco Bar(flour tortillas, cheddar cheese, tomato, olive, green onion, salsa, sour cream)
- Chicken & Green Chile Enchilada Casserole
- Hot Queso Dip served with tortilla chips
- Mexican Chopped Salad with black beans, tomato, corn and red pepper with Cilantro Lime Dressing
- Bacon Wrapped Kielbasa Bites
- Dessert #1- Decorated Sugar Cookies
- Dessert #2- Mini Baked Apple Crumble Pies

**Italian Pasta Buffet...$23.00 per person**

- Baked Cheese Ravioli Casserole
- Chicken Alfredo Penne or Spaghetti and Meatballs with marinara sauce
- Caesar Salad
- Garlic Bread Sticks
- Tomato Bruschetta with sliced baguette
- Dessert #1- Decorated Sugar Cookies
- Dessert #2- Homemade Chocolate Brownies
Mediterranean...$23.00 per person
- Lemon Herb Chicken
- Hummus with Carrot and Celery Sticks, warm pita bread
- Dill Rice Pilaf
- Dolmas- stuffed grape leaves
- Spanakopita
- Tzatziki Dipping Sauce
- Dessert #1- Decorated Sugar Cookies
- Dessert #2- Mini Cupcakes with green and yellow frosting and sprinkles

BBQ Supreme...$24.00 per person
- Slow roasted BBQ Pulled Pork Sliders served with slider buns, coleslaw and pickles
- Glazed Chicken wings (Teriyaki or Thai Chili (spicy), served with blue cheese or ranch dressing
- Black Bean and Corn Salad with red onion, red pepper, creamy cilantro dressing
- Baked Beans (with bacon or vegetarian style)
- Red Potato Salad
- Corn Bread Muffins with Honey-Butter
- Dessert #1- Decorated Sugar Cookies
- Dessert #2- Mini Cupcakes with green and yellow frosting and sprinkles
  (Substitute Beef Brisket instead of pulled pork for additional $5.00 per person)

Tailgate Brunch Option...$25.00 per person
- Mushroom, Tomato, Caramelized Onion and Mozzarella Crustless Quiche
- Bacon and Sausage Links
- Mini pastry platter with scones, muffins, croissants served with butter and jam
- Fresh Fruit Platter
- Roasted Chicken Breast with mushroom sauce
- Herb Rice Pilaf
- Dessert #1- Decorated Sugar Cookies
- Dessert #2- Mini Cupcakes with green and yellow frosting and sprinkles

Add-On Options:
- Mixed Greens Salad...$3.00 per person
- Hot Artichoke Spinach Dip served with sliced baguette or tortilla chips, carrot sticks...$60.00 (feeds 20)
- Queso Dip with tortilla chips...$40.00 (feeds 20)
- Toasted Parmesan Chickpeas...$20 (feeds 25)
- Andouille Sausage Roll (wrapped in puff pastry), served with stone ground mustard sauce...$4.00 per person (portion size 2)
- Turkey Chili and Cornbread with honey butter... $5 per person
- Honey Bourbon Meatballs...$24 per dozen
- Deviled Eggs (with football decoration)...$20.00 a dozen