**Game Day Menu**

**Served Family-Style**

**Choose 5 $95 per person**

**Choose 6 $105 per person**

**$100 Deposit required**

**$700 Minimum Booking Fee (Accommodations can be made for smaller groups during non-peak dates)**

**A server fee of $300 will be added to all groups over 18 people**

**Added to the per person pricing is 7% Sales Tax**

Menus can always be customized, the per person pricing may be subject to change.

* Fresh Flour Tortilla Chips with choice of Two Dips;
* Queso Fundido
* Fried Pickle Dip
* Baked Onion, Lump Crab and Arugula Dip
* Baked Jalapeno Poppers
* Southern-style Crab Beignets with Creole Remoulade
* Bloody Mary Gulf Shrimp Cocktail
* Pork Bombs of Bacon-Wrapped Sausage with Cheddar and Jalapeno Cream Cheese
* Carved Philly Cheesesteak Meatloaf with crispy Banana Pepper
* French Dip Sliders with Caramelized Onions and Gruyere Cheese
* Buffalo Chicken Meatballs with Crudité, Blue Cheese and Ranch Dressings
* Baked Spicy Ranch-Dusted Chicken Wings with Buffalo Dip
* Bratwurst Sausage Rolls with Grain Mustard Dip
* Corned Beef Rueben Stromboli
* Baked Mac and Cheese with crisp Pork and Jalapeno
* Louisiana-Style Shrimp BBQ with Crunchy Herb Bread
* Pork Belly BBQ French Bread Pizza
* Spiced Shrimp, Herb and Asiago French Bread Pizza
* Pepperoni and Pepperoncini Garlic Bread Pizza
* Pork Carnitas Street Tacos with Cabbage Slaw
* Individual Pork Baby Back Ribs with Hot Honey Glaze
* Charcuterie Board
* Carved Beef Tomahawk Steaks with Roasted Tomato and Horseradish
* **Supplemental Meat “Flight” Board** ($20 per person)
* Carved Beef Tomahawk, BBQ Short Ribs, Herb-grilled Lamb Chops, Smoked Local Sausage, Dips, Aged Cheeses, and Baguette