

SUNDAY, NOVEMBER 2 | CAVS VS. ATLANTA HAWKS

AMUSE

Roasted Caprese Plate - Wild Mushrooms l Fresh Cilligini l Aged Balsamic Glaze l Snipped Chives

FRONT OF BUFFET

Cheese and Charcuterie Station - Assorted Italian Meats l Artisan Cheeses l Mustards l Gherkins l Marinated Olives l Assorted Nuts l Assorted Crackers l Honeycomb

Roasted Red Pepper Hummus - Grilled Flatbread l Spiced Naan

Creamy Pumpkin Hummus - Local Maple Syrup l Cinnamon Laced Tahini l Pomegranate Arils l Toasted Pepitas

Grilled Oysters On The Half Shell - Southwest Seasoning l Garlic l Aged Pecorino-Parmesan Blend l Parsley

Breaded Zucchini - Horseradish Dijon Sauce

North Decatur Wings - Bone in l Spicy Southwest Ranch l Malibu Carrots l Bleu Cheese Dip

MAIN BUFFET

Pan Seared Chicken - Local Cider Brined l Maple Mustard Glaze

Seared Salmon - Cinnamon-Chile Powder Dust l Pomegranate Glaze

Angus Beef Meatballs - Porcini Mushrooms l Brandy Sour Cream Sauce l Crispy Parsley

Boursin Crusted Whipped Potatoes - Sour Cream l Chives

Roasted Broccoli - Preserved Lemon-Garlic Oil l Mini Sweet Pearl Peppers

CHEFS ACTION STATION

Carved Pork Tenderloin - Dijon-Panko Crust l Truffle Pan Juice l Caramelized Onions and Sage l Toasted Barley Brown Rice l Toasted Garlic Spinach l Red Pepper Coulis

ARENA FAVORITES

All Beef Hot Dogs & Brats - Chili | Ale Braised Kraut | Bell's Two Hearted Ale Cheddar Fondue | Ketchup | Bertman's Stadium Mustard | Yellow Mustard | Diced Onions | Pickle Relish Shredded Cheddar

SALAD

Composed Berry Panzanella Platter - Fresh Basil l Blueberries l Fresh Mozzarella l Arugula l Shaved Red Onion l Sourdough Croutons l Spiced Chili Flakes l Red Wine- Honey Dressing l Aged Balsamic l Sea Salt

SOUP

Fire Roasted Tomato and Vegetable Soup - Roasted Garlic-Tomato Broth l Acini de Pep

DESSERTS

Wild Berry Shortcake - Angel Food Cake l Macerated Berries l Whipped Topping l Candied Nuts

Assorted Desserts

