



STADIUM 34

KITCHEN • COCKTAILS • SPORTS

BANQUET DINNER MENU



COMES WITH YOUR CHOICE OF TWO ACCOMPANIMENTS SALAD AND DINNER ROLLS

CHICKEN MASTROIANNI

Tender boneless breast filled with apple-nut stuffing. Served with bing cherry sauce.

12-24 \$16.75 25+ \$15.75 50+ \$14.50

CHICKEN PIGNOLI

Stuffed breast with gruyere, fontina, and parmesan cheese, with pinenuts and sundried tomatoes. Served with a sundried tomato pesto sauce.

12-24 \$16.75 25+ \$15.75 50+ \$14.50

CHICKEN PRIMAVERA

Boneless breast stuffed with julienne vegetables and parmesan cheese. Served with a champagne cream sauce.

12-24 \$16.75 25+ \$15.75 50+ \$14.50

CHICKEN VERONIQUE

Lightly sautéed boneless chicken breast. Served in a creamy champagne sauce and topped with red & green grapes.

12-24 \$16.75 25+ \$15.75 50+ \$14.50

CHICKEN MARSALA

Tender boneless breast sautéed with mushrooms. Served in a marsala wine cream sauce.

12-24 \$16.75 25+ \$15.75 50+ \$14.50

CHICKEN CABERNET

Tender boneless breast filled with dried cherries and brie cheese. Served with a cabernet reduction sauce.

12-24 \$18.75 25+ \$17.75 50+ \$16.50

CHICKEN PARMIGIANA

Classic parmigiana with marinara sauce and mozzarella cheese.

12-24 \$16.75 25+ \$15.75 50+ \$14.50

CRANBERRY HAZELNUT CHICKEN

Breast of chicken stuffed with cranberry hazelnut stuffing with a frangelico cream sauce, topped with dried cranberries and hazelnuts.

12-24 \$18.75 25+ \$17.75 50+ \$16.50

SANTORINI CHICKEN

Boneless breast of chicken grilled with lemon herb seasoning. Garnished with artichoke hearts, mushrooms, red bell peppers & shredded fresh basil.

12-24 \$18.75 25+ \$17.75 50+ \$16.50

CHICKEN DIJONNAISE

Tender boneless breast filled with mushrooms. Served with a creamy Dijon sauce.

12-24 \$16.75 25+ \$15.75 50+ \$14.50



COMES WITH YOUR CHOICE OF TWO ACCOMPANIMENTS, SALAD AND DINNER ROLLS

SMOKED BEEF BRISKET **Requires Two Day Notice*

Served with BBQ sauce (requires 2 day notice).

15-24 \$23.00 25-99 \$20.00 100+ \$19.00

CENTER CUT FILET MIGNON CARVERY **Requires Two Day Notice*

Served with charred three onion sauce, béarnaise and crunchy onions.

15-24 \$40.00 25-99 \$38.00 100+ \$35.00

THE CARVERY

Old fashioned glazed ham and turkey breast with fresh cranberry relish.

25-99 \$25.00 100+\$24.00

THE CARVERY II

Choose one:

OLD FASHIONED GLAZED HAM

TURKEY BREAST WITH FRESH CRANBERRY RELISH **Requires Two Day Notice*

Includes:

FILET MIGNON WITH BÉARNAISE AND CHARRED THREE ONION SAUCE **Requires Two Day Notice*

25-99 \$39.00 100+ \$36.00

CHICKEN BROCHETTES

Chicken brochettes with a tangy teriyaki glaze or sweet and sour sauce.

15-24 \$19.00 25-99 \$18.00 100+ \$17.00

GARLIC AND HERB ROASTED TRI-TIP

Served with chimichurri and bourbon horseradish sauce.

15-24 \$29.00 25-99 \$28.00 100+ \$27.00

CABERNET BRAISED SHORT RIBS **Requires Two Day Notice*

Beef Short Ribs braised slowly in red wine and demi-glace with aromatics.

15-24 \$31.00 25-99 \$29.00 100+ \$27.00

ROASTED PORK LOIN **Requires Two Day Notice*

Served with a peppercorn port wine reduction sauce.

15-24 \$19.00 25-99 \$18.00 100+ \$17.00



Salads

SELECT ONE FROM EACH OF THE FOLLOWING SELECTIONS TO COMPLEMENT YOUR MEAL

CAESAR SALAD

Crisp romaine, homemade focaccia croutons, fresh grated parmesan cheese.

Served with our creamy Caesar dressing.

MIXED GREEN SALAD

Mixed greens, cucumber, cherry tomatoes, and shredded carrots. Served with ranch dressing & balsamic dressing.

PEAR SALAD (upgrade \$2.00)

Mixed greens with sliced pears, aged blue cheese and candied walnuts. Served with a pear and white balsamic vinaigrette.

WILD CHERRY SALAD (upgrade \$2.00)

Wild field greens, dried cherries, candied macadamia nuts and goat cheese. Served with a cherry vinaigrette.

POMEGRANATE SALAD (upgrade \$2.00)

Winter season only! Wild field greens with fresh pomegranate seeds & mango slices, tossed with manchego cheese, and candied pistachios. Served with a pomegranate vinaigrette.

FOUR BERRY SALAD (upgrade \$2.00)

Summer season only! Wild field greens with strawberries, raspberries, black berries and blueberries, feta cheese, red onion and candied pecans. Served with a raspberry vinaigrette.

MANGO SALAD (upgrade \$2.00)

Summer season only! Romaine and wild field greens with sliced mango, red onion, julienne carrots, roma tomato, and jalapeno jack cheese. Served with a mango vinaigrette.

WILD MUSHROOM SALAD (upgrade \$2.00)

Romaine and wild field greens with wild mushrooms, grilled green and white asparagus, roma tomatoes, feta cheese, and red onion. Served with a balsamic vinaigrette.

KALE & FENNEL ROOT SALAD (upgrade \$3.00)

With pear, escarole lettuce, pancetta, candied pecans, and an apple cider vinaigrette.

SAFFRON FINGERLING POTATO SALAD (upgrade \$3.00)

With fresh greens, red onion, baby tomatoes, and passion truffle vinaigrette.

ROASTED GOLDEN BEET SALAD (upgrade \$3.00)

With hazelnuts, scallions, chicory, fresh picked herbs, shaved aged goat cheese, and a fresh lemon garlic vinaigrette.



SELECT THE FOLLOWING SELECTIONS TO COMPLEMENT YOUR MEAL

VEGETABLES

JULIENNE VEGETABLES

Zucchini, yellow squash and carrots.

FRESH VEGETABLE MEDLEY

Broccoli, cauliflower, carrots and zucchini.

GREEN BEANS

Sautéed bacon, shallots and fresh dill.

WINTER ROOT VEGETABLES

Oven-Roasted Golden Beets, Parsnips, Rutabagas & Carrots

GLAZED CARROTS

Cranberry and orange marmalade reduction.

PEAS

With sautéed shallots, garlic and fresh mint.

GRILLED MARINATED VEGETABLES

Includes grilled bell peppers, eggplant, squash, carrots, kalamata olives & artichoke hearts.

STEAMED BROCCOLI WITH ROSEMARRY BUTTER

STEAMED ASPARAGUS (upgrade \$2.00)

Served with garlic butter.

SWEET BUTTERED CORN

MIXED VEGETABLES

Corn, Green Beans, Peas, Lima Beans, Carrots

PASTA

TORTELLINI WITH CREAMY PESTO

Cheese tortellini cooked al dente. Tossed in our basil pesto cream sauce with parmesan cheese.

STUFFED PASTA SHELLS

Jumbo shells, stuffed with a blend of ricotta, parmesan cheese and fresh herbs.

Baked in marinara and alfredo sauces.

PENNE A LA CHECCA

Fresh tomato, garlic and basil tossed in olive oil with penne pasta, topped with parmesan cheese.

PENNE PASTA WITH SAUSAGE

Italian sausage, roma tomatoes, garlic, and fresh basil tossed in Marinara Sauce and topped with parmesan cheese.

FUSILLI PASTA

Mushrooms, sundried tomatoes, peppers, and garlic tossed with alfredo sauce and topped with parmesan cheese.

ORECCHIETTE CARBONARA

Pancetta, cream, and pea.

TORTELLINI CORSICA (upgrade \$1.00)

Mushrooms and pancetta tossed in a cream sauce and topped with parmesan cheese.

POTATOES & RICE

SELECT ONE FROM THE FOLLOWING SELECTIONS TO COMPLEMENT YOUR MEAL

RED ROASTED GARLIC POTATOES

Quartered new potatoes with roasted garlic.

GARLIC MASHED POTATOES

Roasted garlic mashed potatoes blended with sour cream.

AU GRATIN POTATOES

Diced potatoes blended with cheddar, jack and gruyere cheeses in cream sauce.

Baked with seasoned bread crumbs.

SCALLOPED POTATOES

Creamy potatoes baked with cheddar cheese.

MASHED POTATOES

Fresh mashed potatoes blended with sour cream.

PARSLEY BUTTERED POTATOES

New potatoes sautéed in butter and chopped parsley.

RICE PILAF

Traditional rice pilaf with sliced almonds and mushrooms.

CHAMPAGNE RICE PILAF

Rice and mirepoix of vegetables. Baked in champagne with a bouquet of fresh herbs.

GORGONZOLA POLENTA

DAUPHINOISE POTATOES (upgrade \$1.50)

Thinly sliced potatoes baked with garlic, parmesan cheese and cream.

JASMINE RICE (upgrade \$1.00)

Thailand aromatic rice blended with dried cherries and freshly chopped cilantro.

SEVEN GRAIN CRANBERRY RICE (upgrade \$1.50)

FINGERLING POTATOES (upgrade \$2.00)