

The background of the slide is a grayscale photograph. On the left, a chef in a white uniform is visible from the chest up, holding a knife and a long-handled tool. In the bottom left corner, there are two white mugs and two tall, slender glasses. On the right side, there is a stack of white plates and a set of silverware (forks and knives) standing upright.

**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 ROSEMARY 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)