



Session 73

CATERING PACKAGES

THE AMERICAN

MINI★BURGERS

HOUSE BURGER BLEND, LTO

CHICKEN POT PIE PLATTER

FRESH VEGGIES, CHICKEN VELOUTÉ, BAKED FILO

FRIED CHICKEN & BISCUIT

HOMEMADE GRAVY, BROWN SUGAR MAPLE INFUSION

BLACKENED PORK LOIN

LAGER MAPLE GLAZE

PISTACHIO CRUSTED TILAPIA

LEMON BUTTER SAUCE

BACON & BLEU CHEESE MUSSELS

DICED TOMATO, SCALLION, GOOSE ISLAND IPA SAUCE

SIDES & SALADS

CAULI✿FLOWER MASH

PARMESAN CREAM, GRAINY MUSTARD,
HINT OF NUTMEG

CLASSIC WHIPPED POTATO

SEA SALT, BUTTER

CREAMED SPINACH

BECHAMEL, ROASTED GARLIC,
MELTED PARMESAN

FRENCH★FRIES

CHIPOTLE, RANCH, BLEU CHEESE
DIPPING SAUCES

SUMMER SALAD

BABY ARUGULA, FRESH GOAT CHEESE,
DICED ASPARAGUS, SPICED PEANUTS,
BALSAMIC DRESSING

CAPRESE SALAD

COMPRESSED TOMATO & MOZZARELLA
TERRINE, SWEET BASIL, BALSAMIC REDUCTION