



## PLATED WEEKEND LUNCH | 3 COURSE MENU | \$37.00++ PER PERSON

### FIRST COURSE

*Served family style*

#### **SOFT PRETZELS (V)**

House-Made Beer Cheese, Balsamic Mustard

*Choice of:*

#### **PIMENTO CHEESE (V) or EDAMAME HUMMUS (V)**

With Toasted Crostini, Carrots, and Celery

### SECOND COURSE

*Please choose 5 of the following from which guests will select:*

#### **MACARONI AND CHEESE**

Three-Cheese Sauce, Buttered Bread Crumbs

#### **WEDGE SALAD WITH CHICKEN**

Grilled Chicken, Iceberg Lettuce, Marinated Tomatoes,  
Smoked Bacon, Blue Cheese Dressing, Scallions

#### **SOUTHERN BUTTERMILK CHICKEN TENDERS**

BBQ Sauce, Honey Mustard, Fries

#### **CHICKEN POT PIE**

Smoked Chicken, Peas, Potatoes, Carrots, Mushrooms, Bacon

#### **AMERICANA BURGER**

American Cheese, Lettuce, Tomato, Onion, Dill Pickles,  
Not-So-Secret Sauce, Fries

#### **FRIED CHICKEN SANDWICH**

Buttermilk Pickle-Brined Chicken Tenders,  
Chipotle Cole Slaw, Dill Pickles, Fries

#### **WISE GUY'S BURGER**

2 4oz Beef Patties, Caramelized Onions, Bacon Jam, Bacon  
Strips, Cheddar Cheese, Onion Ring, Fries

### THIRD COURSE

*Select 2 to share:*

**OREO CHEESECAKE | RED VELVET CAKE | PEANUT BUTTER MOUSSE CAKE | KEY LIME PIE**

*For the sandwiches, a gluten-free bun is available for an additional \$2.00++ and an Impossible Burger patty can be substituted for an additional \$5.00++.*

*All food and beverage charges are subject to state sales tax, 20% service charge, and a 4% administrative fee.*

*Pricing is based on a minimum of 15 guests and is valid on Saturday and Sunday for events starting prior to 3:00pm and lasting approximately 2 hours.*

*Please note that the FDA advises that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.*