

Stadium Club

8-20-22

From the Garden

Garlic Truffle Mashed Potatoes (V)
Yukon gold, parmesan cheese, truffles

Three Cheese Macaroni
Shell pasta, Parmesan, brie cheese
cheddar cheese

Cauliflower Mash (VGN, GF)
Cauliflower, olive oil, vegan butter
garlic, unsweetened almond milk

Vegan Lentil Meatloaf (VGN, GF)
Olive oil, onion, carrot, celery, garlic
walnuts, flax seeds, tamari, thyme
tomato paste, balsamic vinegar, maple
syrup, lentils

Salads

Caesar Salad with Crispy Parmesan Chips
Red onion, parmesan cheese, olive oil
romaine, spinach, parmesan chips, garlic
croutons, Classic Caesar dressing

Chickpea Salad (VGN, GF)
Chickpea, English cucumber, tomatoes
avocado, red onion, parsley, dill, lime juice
olive oil

Mini Heirloom Caprese (V, GF)
Cherry heirlooms, pearl mozzarella, olive oil
balsamic vinegar, sea salt, basil, lemon zest

Beet Salad with Candied Marcona Almonds (V, GF)
Red and golden beets, candied Marcona
almond, Dijon mustard vinaigrette, pecorino
cheese, frisee, shaved shallots

Dodger Tre

Assorted Cookies

Assorted Dessert Bars

Dessert Casseroles

Gluten Free & Vegan Options

From the land

Roasted Beef Strip Loin
Beef tenderloin, fresh sage, garlic, sea salt
Merlot Shallot sauce

Tarragon Roasted Halibut
Halibut, lemon slices, hazelnut butter sauce
fresh herbs

Pineapple Honey BBQ Glazed Ribs
Caribbean jerk seasoning, house honey BBQ
Sauce, chopped pinkglo pineapple, lime juice

Chicken and Mushrooms
Chicken breast, olive oil, butter, Mushroom
medley

Hand Tossed Pizza

Broccoli Margherita Pizza
Broccoli florets, parmesan cheese
cherry tomatoes, oregano, mozzarella

Grilled Avocado Barbecue Chicken Pizza
Barbecue sauce, mozzarella, chicken
avocado, red onion, garlic alfredo sauce

Classic Cheese Pizza

Cheese

Chef's Choice Artisan Cheese

Crackers

Flat breads

House Chutney



*We are proud to provide fresh produce from
Melissa's*