



EVENT MENUS

A TASTE OF ESPN

Breakfast Buffets

*Based on a ninety-minute event and a minimum of twenty (20) Guests.
Each includes orange juice, coffee, and tea..*

American Continental - \$15.00 per person

A selection of muffins and assorted pastries with butter, raspberry preserves, and sliced seasonal fresh fruit

Bagel Assortment - \$12.00 per person

With chive, strawberry, and plain cream cheeses, butter, and preserves

Smoked Salmon & Bagels @ \$17.00 per person

With chive, strawberry, and plain cream cheeses and traditional garnish of diced red onion, capers, chopped egg, and lemon wedges

Assorted Doughnuts @ \$12.00 per person

Varieties from around the corner

French Toast @ \$15.00 per person

With maple syrup, peaches, and sausage

All-American Breakfast - \$20.00 per person

Assorted muffins and assorted pastries with butter, raspberry preserves, sliced seasonal fresh fruit, fluffy scrambled eggs, link sausage, three pepper bacon, and breakfast potatoes

Breakfast Burritos @ \$15.00 per person

With bacon, breakfast potatoes and fluffy scrambled eggs and served with sliced seasonal fresh fruit.



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Half Time Lunch Buffets

Lunch Buffets available 11:00am-4:00pm.

Pricing based on a two to three hour event and a minimum of twenty (20) Guests.

Each includes iced tea, lemonade, and assorted cookies.

Each includes choice of two Accompaniments:

Mixed greens tossed with carrots, cucumbers, Roma tomatoes and white balsamic vinaigrette, potato salad, pasta salad, cole slaw, crudité's of fresh vegetables with peppercorn ranch dressing, potato chips with sour cream onion dip, or tortilla chips and salsa

Classic Deli Buffet - \$18.00 per person

Build your own sandwich with roast beef, salami, turkey, ham, cheddar, Swiss, and American cheeses, assorted breads, and traditional garnishes of lettuce, tomato, red onion, black olives, pickles, mustard, and mayonnaise

The Dagwood - \$17.00 per person

Five foot submarine sandwich stacked with roast beef, salami, turkey, ham, cheddar, American, Swiss, lettuce, tomato, red onion, black olives, pickles, mustard, and mayonnaise

All-American Hot Dogs - \$17.00 per person

All beef hot dogs with relish, ketchup, diced onions, mustard, and sauerkraut

Add on Chili Bar for a Chili Dog Bar @ \$4.00 per person

Chicken Nacho Bar - \$15.00 per person

Crisp tortilla chips, queso cheese sauce, salsa, jalapeno peppers, sour cream, pico de gallo, and diced marinated chicken

Lunch Wraps - \$15.00 per person

Platters of your choice of our chicken Caesar wraps or fried chicken wraps, served with assorted breads and rolls.



Family Style Building Blocks (For Seated Events)

Based on a minimum of twenty (20) Guests and a maximum of fifty (50) Guests.

All meals are accompanied by your choice of one of the following Family Style servings: Garlic mashed potatoes, sauteed mixed seasonal vegetables, or penne pasta with creamy cheddar cheese sauce

Starters

- Buffalo chicken wings with blue cheese dressing, carrot & celery sticks
- Caesar salad with house-made croutons and Fresh Parmesan cheese
- Nachos with spicy cheese sauce, sour Cream, cilantro, pico de gallo, jalapeno peppers, and salsa
- Hand cut onion rings
- Breaded chicken tenders with peppercorn ranch dressing
- Mixed greens tossed with carrots, cucumbers, Roma tomatoes and white balsamic vinaigrette
- Creamy spinach dip with tri-colored tortilla chips

Entrees

- Pasta Bolognese
- House-smoked baby back ribs
- Ratatouille with penne pasta
- Grilled pork tenderloin with chipotle bourbon barbecue sauce
- Sauteed Chicken Pasta
- Seared marinated boneless breast of chicken topped with garlic sauteed mushrooms
- Sliced char-spiced top sirloin of beef with mushroom demi-glace
- Asian BBQ salmon with mango salsa

Desserts

All desserts are accompanied by an individual scoop of vanilla ice cream

- Chocolate brownie topped with caramel sauce, hot fudge, whipped cream
- Assorted bakery treats
- Cheesecake topped with mixed fresh strawberries, raspberries, and blue berries
- Carrot cake with sweet cream cheese icing and caramel rum sauce

BRONZE - \$22.00 per person

Select 1 Starter Select 2 Entrées Select 1 Dessert

SILVER - \$26.00 per person

Select 2 Starters Select 2 Entrées Select 2 Desserts

GOLD - \$30.00 per person

Select 3 Starters Select 3 Entrées Select 3 Desserts

Family Style menus are based on a variety of choices.
Selections are pre-portioned and are not replenished



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Power Play (For Seated Events)

A combination of family style and individual plated service so your Guests can order just what they want. Based on a minimum of twenty (20) and a maximum of fifty (50) Guests.

SINGLE PLAY - \$23.00 per person

Appetizers & Salads: Choose one (1) item from Family Style Starters

Individual Entrée: One (1) selection per Guest

- Grilled chicken sandwich with french fries
- Zone Burger with french fries
- Fried chicken wrap with french fries
- Caesar salad with house-made croutons and fresh Parmesan cheese

Desserts: Choose one (1) item from Family Style Desserts

DOUBLE PLAY - \$28.00 per person

Appetizers & Salads: Choose two (2) items from Family Style Starters

Individual Entrée: One (1) selection per Guest

- Asian BBQ salmon
- Ratatouille with penne pasta, assorted vegetables, fresh basil and parsley
- Fettuccine Alfredo with fresh parmesan cheese
- Pulled pork sandwich
- Lemon garlic chicken

Desserts: Choose two (2) items from Family Style Desserts

TRIPLE PLAY - \$33.00 per person

Appetizers & Salads: Choose three (3) items from Family Style Starters

Individual Entrée: One (1) selection per Guest

- New York strip steak with french fries
- Sauteed chicken pasta
- House-smoked baby back ribs served with french fries
- Asian BBQ salmon
- Ratatouille with penne pasta, assorted vegetables, fresh basil and parsley

Desserts: Choose three (3) items from Family Style Desserts

Family Style menus are based on a variety of choices. Selections are pre-portioned and are not replenished. If additional food is ordered, extra time is required for preparation and additional charges will be applied to the final invoice



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Build Your Own Buffet

Based on a two to three hour event and a minimum of twenty (20) Guests unless otherwise noted.

Starters

- Mixed greens tossed with carrots, cucumbers, Roma tomatoes and white balsamic vinaigrette
- Crudites of fresh vegetables with peppercorn ranch dressing
- Antipasti display to include grilled and marinated vegetables, prosciutto, smoked salmon, fresh mozzarella, and grissini bread sticks
- Sliced fresh mozzarella and tomatoes drizzled with olive oil and balsamic reduction and garnished with fresh basil
- Caesar salad with house-made croutons and fresh Parmesan cheese
- Crispy chicken tenders

Entrees

- Ratatouille with penne pasta, assorted vegetables, fresh basil and parsley
- Rigatoni and sweet Italian sausage tossed with sun-dried tomato marinara
- Sauteed chicken pasta
- Fettucine Alfredo with fresh Parmesan cheese
- Grilled Salmon with Mango Salsa
- Grilled pork tenderloin with chipotle bourbon barbecue sauce
- Sliced char-spiced tri-tip of beef with mustard demi-glace
- House-smoked baby back ribs
- Grilled marinated boneless breast of chicken topped with garlic sauteed mushrooms

Accompaniments

- Garlic mashed potatoes
- Sauteed mixed seasonal vegetables
- Wild rice
- Sauteed green beans with toasted almonds
- Herb roasted potato wedges

Desserts

- Cheesecake topped with mixed fresh raspberries, strawberries, and blueberries
- Carrot cake with sweet cream cheese icing and caramel rum sauce
- Assorted bakery treats of lemon bars, blondies, cookies, and brownies
- Sliced pound cake with whipped cream and mixed fresh raspberries, strawberries, and blueberries
- Chocolate brownie topped with fresh sugared strawberries, caramel sauce, hot fudge, and whipped cream

BRONZE - Lunch @ \$25.00 per person / Dinner @ \$33.00 per person

Select 2 Starters Select 2 Entrées Select 2 Accompaniments Select 2 Desserts

SILVER - Lunch @ \$35.00 per person / Dinner @ \$43.00 per person

Select 3 Starters Select 3 Entrées Select 3 Accompaniments Select 3 Desserts

GOLD - Lunch @ \$45.00 per person / Dinner @ \$53.00 per person (minimum of 50 Guests)

Select 4 Starters Select 4 Entrées Select 4 Accompaniments Select 4 Desserts



Build Your Own Reception

Based on a two-hour event and a minimum of twenty (20) Guests.

Hot Appetizer Presentations

- Buffalo chicken wings with blue cheese dressing, carrot & celery sticks
- Breaded chicken tenders with peppercorn ranch dressing
- Potato skins topped with grated cheese, sour cream, bacon bits, and diced red peppers
- Vegetable egg rolls with sweet and sour sauce
- Beef satays with spicy soy sauce
- Chicken satays with peanut sauce
- Onion rings

Cold Appetizer Presentations

- Assorted cheeses to include pepper jack, havarti, cheddar, brie, Boursin, and smoked gouda, garnished with grapes and strawberries, and served with assorted crackers
- Crudites of fresh vegetables with peppercorn ranch dressing
- Anitpasti display to include grilled and marinated vegetables, prosciutto, smoked salmon, fresh mozzarella, and grissini bread sticks
- Sliced fresh pineapple, watermelon, cantaloupe, and honeydew melon, garnished with grapes and ripe strawberries
- Sliced fresh mozzarella and tomatoes drizzled with olive oil and balsamic reduction and garnished with fresh basil

Action Stations

Chef's Attendant Fee - \$50 for 2 hours

- Seasoned chicken breast with garlic sauteed mushrooms and garlic mashed potatoes
- Penne pasta with broccoli, sun-dried tomatoes, and pesto, served with garlic bread sticks
- Rigatoni and sweet Italian sausage tossed with sun-dried tomato marinara, served with garlic bread sticks
- Roasted tri-tip beef with mustard demi-glace, creamy horseradish, silver dollar rolls, and garlic mashed potatoes
- Penne pasta tossed with marinara and fresh mozzarella, topped with boneless marinated chicken breast, served with garlic bread sticks

Desserts

- Chocolate brownie topped with fresh sugared strawberries, caramel sauce, hot fudge, and whipped cream
- Cheesecake topped with mixed fresh raspberries, strawberries, and blueberries
- Carrot cake with sweet cream cheese icing and caramel rum sauce
- Sliced pound cake with whipped cream and mixed fresh raspberries, strawberries, and blueberries
- Assorted bakery treats of lemon bars, blondies, brownies, and M& M, chocolate chip, and peanut butter cookies

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Build Your Own Reception (continued)

Premium Stations (additional charge per station)

- Pan fried crab cakes with tartar sauce and corn salsa @ \$8.00 per person
- Garlic sautéed shrimp with steamed rice @ \$8.00 per person
- Tenderloin of beef with mushroom demi-glace, creamy horseradish, silver dollar rolls, and garlic mashed potatoes @ \$8.00 per person

BRONZE - \$30.00 per person

Select 2 Hot Appetizers Select 1 Cold Appetizer Select 1 Action Station Select 1 Dessert

SILVER - \$45.00 per person

Select 3 Hot Appetizers Select 2 Cold Appetizers Select 2 Action Stations Select 2 Desserts

GOLD - \$60.00 per person

Select 4 Hot Appetizers Select 3 Cold Appetizers Select 3 Action Stations Select 3 Desserts

PLATINUM - \$75.00 per person (Minimum of 75 people)

Select 4 Hot Appetizers Select 4 Cold Appetizers Select 4 Action Stations Select 4 Desserts

Chef's Attendant Fee: \$50.00 per action station for two hours.
Additional Attendant Fees may apply for larger groups.



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Time Out Reception Buffet

Based on a two-hour event and a minimum of twenty (20) Guests.

Cold Appetizer Presentations

- Assorted cheeses to include pepper jack, havarti, cheddar, brie, boursin, and smoked gouda, garnished with grapes and strawberries, and served with assorted crackers
- Crudites of fresh vegetables with peppercorn ranch dressing
- Antipasti display to include grilled and marinated vegetables, prosciutto, smoked salmon, fresh mozzarella, and grissini bread sticks
- Sliced fresh mozzarella and tomatoes drizzled with olive oil and balsamic reduction and garnished with fresh basil
- Potato chips with sour cream onion dip
- Tortilla chips with salsa

Hot Appetizer Presentations

- Potato skins topped with grated cheese, sour cream, bacon bits, and diced red peppers
- Buffalo chicken wings with blue cheese dressing, carrot & celery sticks
- Breaded chicken tenders with peppercorn ranch dressing
- Vegetable egg rolls with sweet and sour sauce
- Chicken satays with peanut sauce
- Beef satays with spicy soy sauce
- Creamy spinach dip with tri-colored tortilla chips

DOUBLE - \$24.00 per person

Choice of Two Cold and Two Hot Selections

TRIPLE - \$30.00 per person

Choice of Two Cold and Three Hot Selections

GRAND SLAM - \$35.00 per person

Choice of Three Cold and Three Hot Selections



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A La Carte Selections

- Tailgate platter of Kobe sliders, creamy spinach dip, buffalo wings, BBQ wings, chicken tenders, ½ BBQ ribs, and fresh tortilla chips @ \$46.00 (each platter serves 4-6pp and some service restrictions apply)
- Jumbo chilled cocktail shrimp with lemon wedges and cocktail sauce @ \$46.00/dozen
- Assorted cheeses to include pepper jack, havarti, cheddar, brie, boursin, and smoked gouda, garnished with grapes and strawberries, and served with assorted crackers @ \$150.00 (serves 20)
- Antipasti display to include grilled and marinated vegetables, prosciutto, smoked salmon, fresh mozzarella, and grissini bread sticks \$110.00 (serves 20)
- Platter of buffalo wings, served with blue cheese dressing, carrots and celery sticks @ \$40.00 per platter (serves 8-10 people)
- Platter of chicken tenders, served with honey mustard, barbecue sauce and peppercorn ranch dressing @ \$40.00 per platter (serves 8-10 people)
- Sliced fresh mozzarella and tomatoes drizzled with olive oil and balsamic reduction and garnished with fresh basil @ \$75.00 (serves 20)
- Sliced fresh pineapple, watermelon, cantaloupe, and honeydew melon, garnished with red & green grapes and ripe strawberries @ \$70.00 (serves 20)
- Crudites of fresh vegetables with peppercorn ranch dressing @ \$75.00 (serves 20)
- Tortilla chips with salsa @ \$6.00 per person
- Tortilla chips with salsa & guacamole @ \$8.00 per person
- Potato chips with sour cream onion dip @ \$6.00 per person
- Rice crispy treats dipped in peanut butter and milk chocolate with assorted toppings @ \$80.00 (serves 20pp)
- Assorted cookies to include chocolate chip, oatmeal raisin, M & M, and peanut butter @ \$65.00 (serves 20)
- Assorted bakery treats of lemon bars, blondies, brownies, and M & M, chocolate chip, and peanut butter cookies @ \$75.00 (serves 20)
- Fresh jumbo strawberries dipped in rich milk chocolate @ \$30.00 per dozen

DESSERT ACTION STATIONS

Desserts action stations are staffed by a uniformed attendant. Minimum of fifty (50) guests.

- Bananas Foster with sliced bananas and brown sugar flamed in dark rum and served over vanilla ice cream @ \$8.00 per person
- Ice cream cone and sundae bar with assorted toppings @ \$12.00 per person
- Fondue fountain with a uniformed attendant dipping strawberries, rice crispy cubes, jumbo marshmallows, sliced bananas, and pound cake cubes in creamy milk chocolate @ \$12.00 per person

ESPN ZONE GRAND SLAM CANDY TABLE

An explosion of treats beyond your wildest childhood fantasy!
Minor League Table serves approximately 100 Guests @ \$1500.00
Major League Table serves approximately 300 Guests @ \$3500.00



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A La Carte Selections

PASSED APPETIZER SERVICE

Packages are based on 30 minutes, 60 minutes, and 90 minutes of service.

30 Minutes @ \$11.00/pp

Choose 4 items from the list

60 Minutes @ \$15.50/pp

Choose 6 items from the list

90 Minutes @ \$21.00/pp

Choose 8 items from the list

Your choice of...

- Mini Kobe beef cheeseburgers with a Brioche bun with tiny pickles and tomatoes
- Thai vegetable pizza with hoisin sauce
- Crispy chicken or vegetable spring rolls
- Tomato and mozzarella skewers drizzled with a balsamic reduction
- Mini crab cakes with remoulade sauce
- Chicken tenders drizzled with barbecue sauce, honey mustard, and peppercorn ranch
- Grilled vegetable pizza
- Fresh fruit skewers drizzled with a chocolate truffle sauce
- Mini wieners with Brioche hot dog bun accompanied with mustard, ketchup and relish
- Italian bruschetta on a crostini