

Night at the Museum | October 9, 2019

Professionally tended full bars with wines, assorted beers, mixed drinks and soft drinks will be open throughout the evening. Full beverage service is included with your ticket purchase.

Cocktail Hour

BRUSCHETTA BAR

Roasted red pepper with capers; hummus with olive oil and sumac; heirloom tomatoes with aged Parmesan and basil; served with crackers and crostini

INTERNATIONAL CHEESE DISPLAY

Jarlsberg, Vermont cheddar, brie and havarti dill; seedless grapes and fresh strawberries; assorted Carr crackers and honey mustard

CHEESESTEAK DIP

Ribeye, caramelized Vidalia onions, provolone, cream cheese and roasted red peppers

Family Style Dinner

PREPLATED SALAD & BREAD

Baby organic iceberg lettuce, cured grape tomatoes and housemade Thousand Island dressing topped with microchervil with fresh bread, butter and black olive tapenade

Family Style Entrées & Sides

SEARED CHICKEN

Seared chicken with roasted plum tomato sauce, toasted fennel seeds and black garlic

STOCKYARD STEAK

Grilled Stockyard steak finished with a Provencale demiglaze infused with heirloom tomatoes and fresh herbs

WHIPPED POTATOES

Yukon Gold new crop whipped potatoes made with creme fraiche

GREEN BEANS

Frenched green beans with a roasted red pepper glaze

Family Style Dessert & Coffee

DECONSTRUCTED STRAWBERRY SHORTCAKE

Sliced fresh strawberries, housemade shortcake pieces, whipped cream, sugar and milk

TABLESIDE COFFEE & TEA

Regular coffee, decaf, and tea will be available