



VIP AREA MENU

Friday, July 6th

Lunch 2-4pm

Roasted Teriyaki Mushrooms & Broccoli with Soba Noodles & Cavatappi Noodle options. Soy Sauce and Tahini Sauce on the side.

Chicken Caesar Salad with or without Chicken. Wraps available for Cold Salad or Sandwich Wrap.

Chilled Watermelon Cucumber Salad with Feta and Mint

Dinner 6-8pm

Pasta and Vegetable Salad – Pasta, Zucchini, Onion, Shredded Carrot, Black Olives, Italian Dressing

Fresh Black Bean Salad- Black Beans, Chick Peas, Colored Peppers, Kale, Cornsquash, Cilantro, Fresh Lime Juice Olive Oil Dressing

BBQ Meat - Boneless Chicken Thighs or Pulled Pork

Saturday, July 7th

Lunch 2-4pm

Greek Turkey Meatball Gyros with Tzatziki Sauce, Tomatoes, Diced Onions and Spinach

Summer Panzanella Salad / Greek Salad with Crusty Italian Bread on Side. Includes Cucumbers, Peppers, Kalamata Olives and Red Onions along with Cherry Tomatoes tossed in Greek Shallot Vinaigrette. Topped with Fresh Feta Cheese.

Pineapple Cucumber Salad with Fresh Cilantro.

Dinner 6-8pm

Fresh Cucumber Dill Salad- Cucumber, Tomato, Red Onion, Fresh Dill, Sweet Rice Vinegar Dressing

Spicy Quinoa Salad – Tomato, Quinoa, Peppers, Cilantro, Garlic, Parmesan Cheese, Franks Red Hot, Lemon Dressing

BBQ Meat – Boneless Chicken Thighs or Ribs

MENU SUBJECT TO CHANGE