

PACKAGES

Players Pasta

\$16 per person

Your Choice of two: Chicken Alfredo, Meatball Marinara, Pasta Carbonaro. Served with a side salad and garlic bread.

Tailgating

1 meat - \$15 per person

2 meat - \$18 per person

3 meat - \$22 per person

Beer Braised Brats: Grilled beer braised bratwurst served with buns and sauerkraut

Bone-in Wings: Traditional seasoned wings cooked to perfection. Served w/ ranch, BBQ, & teriyaki sauce.

Boneless Wings: White meat chicken deep fried to a golden brown. Served w/ranch, BBQ, & teriyaki sauce.

Hamburgers: ¼ lb beef patties, served with Brioche buns, American and Cheddar cheese slices, tomato slices, red onions and pickles.

BBQ Pulled Pork: Slow Roasted pulled pork, pepperjack cheese, smothered in our house made barbeque sauce. Served on Brioche Bun and House made coleslaw.

Loaded Baked Potato bar

\$13 per person

A large Idaho Baked Potato with your choice of buffet style toppings: diced ham, Monterey jack shredded cheese, Steamed Broccoli, Queso, Bacon Pieces, Diced Green Onion, Butter & Sour Cream.

Nacho/Taco bar

\$13 per person

Our House made tortilla chips served with queso, black olives, salsa, sour cream, jalapeños, Monterey cheese, and taco meat.

Soup & Salad

\$12 per person

Your Choice of two soups: Chicken Tortilla, Lobster Bisque, Tomato Basil, Chicken Noodle, Potato Bacon, and beef and vegetable.

Build your own Salad: Lettuce, Tomatoes, red onions, cucumbers, celery, Monterey jack cheese, croutons.

Choose from 3 dressings: Ranch, Bleu Cheese, French, Italian, Balsamic Vinaigrette, honey mustard, thousand island.

Big Breakfast

\$12 per person

Belgian Waffles: served with Strawberry topping on side.

Biscuits & Gravy: Fresh baked biscuits with our homemade sausage gravy.

Egg Bake: Fluffy eggs, green peppers, onions, mushrooms, hashbrowns and Monterey jack cheese. Sliced to serve.

Breakfast Potatoes: Golden fried hand cut potatoes served with our house blend seasoning.

APPETIZER TRAYS

Serves approx. 20-25 people

Fresh Vegetable Platter

Enjoy an assortment of seasonal vegetables such as carrots, celery, green peppers, red peppers and pickles served with ranch dressing.

\$45 per tray

Fresh Fruit Tray

Seasonal fruit arranged for your pleasure such as Strawberries, grapes, pineapple, orange slices. \$35 Per Tray

Chips & Queso

\$45 Per Tray

Bruschetta

Our house made tomato, basil, oil, onion, balsamic vinegar, and parmesan cheese mix on top of crostini's.

\$28 Per Tray

Fried Pickles Tray

Our famous deep fried pickles with Havarti cheese, wrapped in a delicious eggroll. Cut into pieces on a tray with Players Sauce

\$40 Per Tray

Meat n Cheese tray

Sliced Pepperoni, sharp provolone, cheddar, swiss, ham, turkey, pepperjack. Served with Dijon Mustard.

\$46 per tray

Buffalo Chicken Pin Wheels

Chicken breast, buffalo sauce, cream cheese & bleu cheese crumbles rolled in a tortilla.

\$45 per tray

Entrées

Served in Buffet Style (min 10 orders per item)

Lasagna

\$15 per person

Layers of pasta with ground beef, Italian sausage, Ricotta & Mozzarella Cheese, and our homemade traditional meat sauce. Served with Italian salad and garlic bread.

Chicken Parmesan

\$15 per person

Italian Seasoned breaded chicken cutlets with a homemade red sauce and mozzarella cheese.

French Dip

\$15 per person

Premium, tender, thin sliced roast beef served in Au Ju. Hoagie rolls included.

Baked Ham

\$12 per person

Slow baked, sliced ham with a pineapple glaze.

Philly Steak & Cheese

\$16 per person

Marinated Roast beef cooked in Au Jus with green peppers and red onions. Served with Provolone cheese and hoagie rolls.

SIDES

\$3 per guest

Seasonal Vegetables

Brown Sugar Glazed Carrots

Mashed Potatoes & Gravy

White Rice

Coleslaw

Cottage Cheese

Steamed Broccoli

Potato Salad

Macaroni salad

Mac n Cheese

Roasted garlic yukon potatoes

DESSERTS

Oreo Stack 8 per person

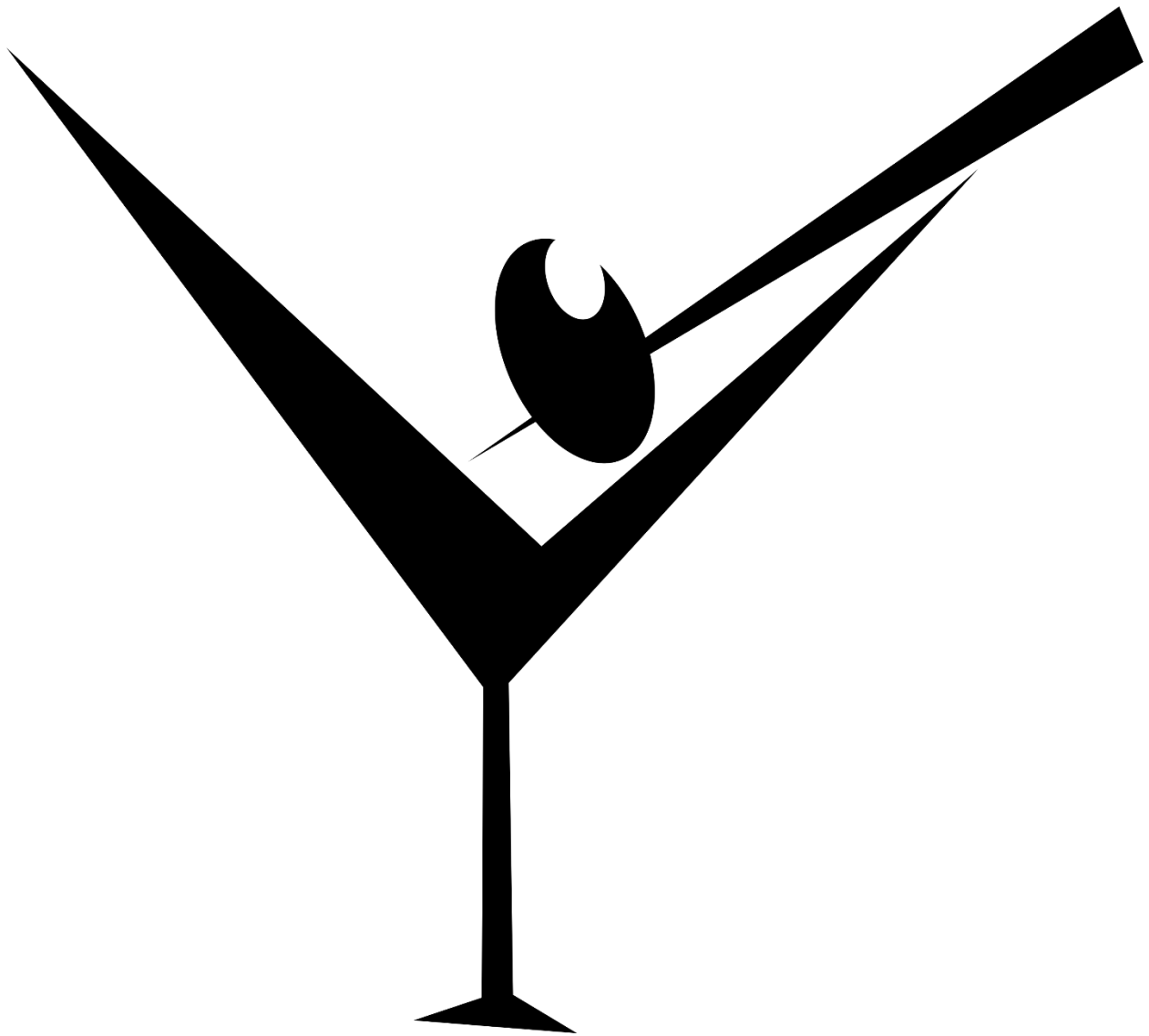
Bread Pudding 8 per person

ROOM LAYOUT



TABLE LINEN: \$25
LINEN NAPKINS: \$25





PLAYERS PRESS BOX/BANQUET
MENU

