

2023 77 CLUB MENU



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MENU

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NOVEMBER 11 - INDIANA, 11 AM
NOVEMBER 25 - NORTHWESTERN, 2:30 PM



September 2 | Toledo, 6:30 PM

TAILGATE TABLE

Bottomless Popcorn Fresh Fried Kettle Chips with our homemade onion dip Grilled All-beef Stadium Dogs & Brats

FARM STAND TABLE

Midwest Cheese and Sausage Board Local cheeses, sausages, assorted mustards, gherkins, and crostini

Fresh Vegetable Sticks and Dips Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, and garlic parmesan dip

Edamame Crunch Salad Edamamae beans, cucumbers, carrots, radishes, red cabbage, fried onions

Calypso Tropical Salad Tropical fruit tossed in coconut citrus dressing

ENTRÉE TABLE

Braised Beef Fritas Brasied beef topped with fried potato strings

Roasted Red Potatoes

Fried Plantain Chips and Black Bean Dip

Chilled Cucumber Barrels Chilled soy ginger pork topped with sesame seeds and green onions

ACTION STATION

Soy Citrus Ginger Pork Skewers House Fried Rice with vegetables and eggs Fried Spring Rolls and Sweet Chili Sauce

SIGNATURE DESSERT TABLE

September 16 | Penn State, 11 AM

TAILGATE TABLE

Bottomless Popcorn Fresh Fried Kettle Chips with our homemade onion dip Grilled All-beef Stadium Dogs & Brats

FARM STAND TABLE

Midwest Cheese and Sausage Board Local cheeses, sausages, assorted mustards, gherkins, and crostini

Fresh Vegetable Sticks and Dips Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, and garlic parmesan dip

Shaved Broccoli and Sprout Slaw

Shaved broccoli, brussels sprouts, red cabbage, carrots tossed in a sesame soy ginger dressing

Black Bean Radish Salad Fresh tomatoes, red onion, red peppers, and radishes tossed in cilantro lime dressing, topped with cotija cheese

ENTRÉE TABLE

Garlic Ginger Soy Chicken Topped with fresh green onions

Stir Fried Vegetables

Scrambled Eggs, Home Fries, & Fresh Fruit

Fried Wonton Chips Served with citrus soy and hoisin dips

ACTION STATION

Beef tenderloin carving station with pickled red onions, creamed horseradish, French Hoagie rolls and roasted veggies

Fresh Churros Drizzled with a spiced chocolate sauce

SIGNATURE DESSERT TABLE





September 23 | Florida Atlantic, 2:30 PM

TAILGATE TABLE

Bottomless Popcorn

Fresh Fried Kettle Chips with our homemade onion dip Grilled All-beef Stadium Dogs & Brats

FARM STAND TABLE

Midwest Cheese and Sausage Board Local cheeses, sausages, assorted mustards, gherkins, and crostini

Fresh Vegetable Sticks and Dips

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, and garlic parmesan dip

Curtido Slaw Central American pickled slaw

Mezze Platter Tzatziki dip, cucumber tomato salad, sumac onion, shredded romaine, mixed olives, pita bread

Ensalada Punch Pineapple, lemon, and orange juices, diced pineapples, red apples, orange segments and mint

ENTRÉE TABLE

Green Chickpea Fritters Served with herbed basmati rice

Mediterranean Baklava Pastry with mixed nuts and spices

ACTION STATION

Carved Beef Brisket

Baked Beans

Rolls with butter

SIGNATURE DESSERT TABLE

October 6 | Nebraska, 7 PM

TAILGATE TABLE

Bottomless Popcorn Fresh Fried Kettle Chips with our homemade onion dip Grilled All-beef Stadium Dogs & Brats

FARM STAND TABLE

Midwest Cheese and Sausage Board Local cheeses, sausages, assorted mustards, gherkins, and crostini

Fresh Vegetable Sticks and Dips Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, and garlic parmesan dip

Roasted Green Chile Corn Salad Grilled yellow corn, green chiles, cucumber, red peppers & onions tossed in a creamy cilantro lime dressing

Caesar Salad Shaved parmesan, house made croutons, and Caesar dressing

ENTRÉE TABLE

Braised Beef Barbacoa Pickled red onions, fresh cilantro, flour tortillas and cilantro lime rice

ACTION STATION

Grilled Al Pastor Skewers Thin cut pork chops, marinated and grilled Cumin Black Beans

SIGNATURE DESSERT TABLE





October 21 | Wisconsin, 2:30 PM

TAILGATE TABLE

Bottomless Popcorn

Fresh Fried Kettle Chips with our homemade onion dip Grilled All-beef Stadium Dogs & Brats

FARM STAND TABLE

Midwest Cheese and Sausage Board Local cheeses, sausages, assorted mustards, gherkins, and crostini

Fresh Vegetable Sticks and Dips

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, and garlic parmesan dip

Autumn Apple Squash Salad

Roasted butternut squash mixed with fresh apples, toasted pecans, shaved parmesan, and cranberries tossed in an apple vinaigrette over mixed greens

Gourmet Toast Points

Grilled bread topped with cranberry, apple sticks, hered cheese, spiced pecans, and fresh arugula.

Super Green Power Salad Fresh chopped kale, spinach, arugula, carrot sticks, radishes, and sugar snaps tossed with a citrus vinaigrette

ENTRÉE TABLE

Herb roasted BBQ chicken served with fried onions Triple cheddar Mac & Cheese with toasted bread crumb topping

ACTION STATION

Carved beef prime rib with horseradish cream Bistro vegetables

SIGNATURE DESSERT TABLE

November 11 | Indiana, 11 AM

TAILGATE TABLE

Grilled Eisenberg All-beef Stadium Dogs & Beer Brats Fresh buns Traditional condiments

FARM STAND TABLE

Bottomless fresh fried kettle chips with our homemade onion dip

Fresh Garden Crudite' Carrots, Celery, Asparagus, Cucumbers, Radishes, Cauliflower, tomatoes and mini peppers Red Pepper Hummus, Roasted Garlic Parmesan Dip, Ranch

Garden Salad Mix Greens Topped With Garden Fresh Veggies

Horseradish Coleslaw Coleslaw with a kick of Horseradish

7 Layer Dip with Fresh Tortilla Chips

ENTRÉE TABLE

Chopped BBQ Brisket topped with Fried Onions and Slider Rolls Braised Greenbean Almondine Garlic Mashed Potatoes

ACTION STATION

Pork Tenderloin Roulade
Stuffed with Wilted Spinach herbed Cheese and Golden Raisins
Garlic Mashed Potatoes

SIGNATURE DESSERT TABLE



November 25 | Northwestern, 2:30 PM

TAILGATE TABLE

Grilled All-Beef Stadium Dogs & Brats, Fresh Buns Traditional Condiments

FARM STAND TABLE

Bottomless Fried Kettle Chips with our Homemade Onion Dip

Fresh Garden Crudite'

-Carrots, celery, asparagus, cucumbers, radishes, cauliflower, tomatoes and mini peppers

Red Pepper Hummus, Roasted Garlic Parmesan Dip, Ranch

-Lavash Crackers, Crostini's

Wedge Salad

-lceberg lettuce wedges topped with cherry tomatoes bacon crumbles, fried onions, blue cheese crumbles served with peppercorn ranch

Spinach & Cheese Dough Towers

-Cream pimento and spinach cheese spread filled towers

Garden Salad w/ Ranch & Citrus Vin Dressing

-Mixed greens, shredded carrots, cucumbers, cherry tomatoes

ENTRÉE TABLE

Herbed Rice, Braised Beef Tips

-Served with sautéed mushrooms with a wine sauce

ACTION STATION

Maple Glazed Pork Belly

-Served with buttered corn succotash and dinner rolls with butter

SIGNATURE DESSERT TABLE





Thank you from all of us in the Oak View Group Premium Team. We're looking forward to an exciting season!

Oskee Wow Wow, Illinois!

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