

PARTY SUITES PROGRESSIVE MENU #1

Beer, Wine and N/A Beverage Included - 55.00

1ST COURSE

FLAVORED POPCORN

Ranch, Cheddar, Buttered

PICNIC SALAD

Romaine Lettuce, Grape Tomatoes, Carrots, Radishes, Cucumbers, Croutons, House-made Buttermilk Ranch

BUFFALO CHICKEN WRAPS

Smoked Buffalo Chicken, Lettuce, Tomato, Cheese, **Blue Cheese Dressing**

KOREAN BARBECUE ROASTED PORK

Marinated Slow Roasted Pork Served with Pickled Asian Slaw and Scallions on a Bao Bun

CORN ON THE COB

Grilled with a Brown Sugar and Sriracha Glaze

CHEETOS CRUSTED MAC-N-CHEESE

Cavatappi Pasta Toassed in a Three Cheese Sauce and **Crushed Cheetos Crumb Topping**

WARM COOKIES

Chocolate Chips, Raisin Oatmeal & Macadamia Nuts

2ND COURSE

HOT DOG BAR

All Beef Grilled Hot Dogs with Soft Buns and Condiments

BBQ CHICKEN NACHOS

Pulled BBQ Chicken, Nacho Cheese Sauce, Avocado Crema, Pico de Gallo & Salsa

VEGAS BEEF SLIDERS

Mini Beef Sliders, Secret Sauce, Pickle, Toasted Brioche Bun

TURKEY AND SWISS FLATBREAD SANDWICH

Cranberry Aioli, Tomato Jam, Lettuce

APPLE COBBLER

Cinnamon Whipped Cream

Meet your Chef:

EXECUTIVE CHEF GARRY

Chef Garry joins us from T-Mobile Arena, which he also opened as Executive Chef. Prior to T-Mobile Arena, Garry served as the Executive Sous Chef at the Las Vegas Motor Speedway. Chef Garry has been engrained in the Las Vegas Sports and Entertainment scene for years, executing numerous high-profile events, including the Stanley Cup Finals, Mayweather v McGregor boxing and NASCAR races as well as large scale catered functions for groups like Microsoft, IBM and Cisco. Chef Garry is thrilled to be opening the Las Vegas Ball Park, putting his culinary creativity to work by introducing new food and flavors to the Las Vegas baseball community.

Say hi and follow on social Media!



Howard Hughes.

