



LUNCH BANQUETS

Seated gatherings for 20 or more
Tax and gratuity not included

Package A

Limited menu at \$12 per person

Cheese Burger

Our Home made 8 oz burger cooked to your liking

Chicken Pesto

Grilled breast of chicken topped with pesto, Monterey Jack cheese and crispy bacon on a brioche roll

Fried Fish Sandwich

Lightly beer battered cod fish served on a brioche roll with lettuce and tomato

BBQ Pork Sandwich

In house smoked pork shoulder, pulled and cooked with onions, beer, chipotle peppers, and house made BBQ sauce

Ham and Turkey Melt

Grilled ham and turkey, with Swiss and spicy mustard on a pretzel roll

Package B

Limited menu at \$15 per person

Po Boy

Cajun battered shrimp served with shredded lettuce and diced tomato on a toasted sub roll with Cajun mayo

Cheese Steak

Sliced steak, grilled with fried onions and provolone served on an Amoroso roll

Players Salad with Chicken

Mixed Greens, roasted peppers, walnuts, gorgonzola cheese, served with players signature vinaigrette

Spinach Tuna

Fresh spinach with raspberry vinaigrette, walnuts, and mandarin oranges topped with seared blackened tuna

Asian Burger

Our 8 oz burger with Asian slaw cabbage, rice wine vinegar, sweet chili sauce, and cilantro on a brioche roll

Package C

Limited menu at \$17 per person

Salmon BLT

Grilled Salmon served on toasted bread with horseradish mayo, lettuce, tomato and bacon

Players Signature Sandwich

6 oz burger with pepperjack cheese, 4 oz grilled chicken breast with Monterey Jack cheese, 3 oz of BBQ pulled pork, with lettuce, tomato, onion, and chipotle mayo on Brioche

Seafood Stuffed Baked Potato

Jumbo potato stuffed with crab, shrimp, and scallops in a creamy cheese sauce

Broiled Crab Cake Sandwich

5 oz Jumbo lump crab meat cake made the Maryland way served on a brioche roll with lettuce and tomato

Blackened Salmon and Goat Cheese

Mixed greens, cucumber, and tomato topped with blackened Atlantic salmon and goat cheese finished with a Asian sesame dressing

Grilled Portabella

Topped with sautéed spinach with oil and garlic, roasted peppers, sliced tomato and baked with Asiago cheese served with rice