

AGGANIS ARENA

Francis D. Burke Club Room

Men's Ice Hockey versus UConn

Saturday, February 24, 2024

Entrees and Accompaniments

MINIATURE BEEF WELLINGTONS SERVED WITH HORSERADISH CREME
FRAICHE SAUCE

CHILLED SHRIMP COCKTAIL WITH HOUSEMADE COCKTAIL SAUCE (GF)

GARDEN SALAD WITH SPRING GREENS, CUCUMBERS, GRAPE TOMATOES,
CARROTS, ONIONS(GF)

SPINACH POWER BLEND SALAD(GF)

CLASSIC CAESAR SALAD(GF)

HOUSE MADE DRESSINGS: (ALL ARE GF) BLUE CHEESE, BALSAMIC
VINAIGRETTE, THOUSAND ISLAND, RANCH, CAESAR

EUROPEAN DINNER ROLLS AND CREAMERY BUTTER

CHOICE TOP SIRLOIN AND TOP ROUND OF SLOW ROASTED BEEF (GF)
ROSEMARY FRESH THYME DEMI GLACE

ATLANTIC SALMON PICATTA WITH CAPERS, LEMONS, AND A LIGHT
LEMON FUMET (GF)

ROASTED GARLIC AND FRESH BASIL MASHED POTATOES (GF)

FRESH CUT SPRING VEGETABLES:

ZUCCHINI, YELLOW SQUASH, TRI COLOR BELL PEPPERS, SWEET ONIONS,
ROASTED TOMATOES(GF)

JUNIOR TERRIERS BUFFET:

CHEESE PIZZA, CHICKEN TENDERS, TATER TOTS

Rhett's Dessert Display

HOUSE BAKED BLUEBERRY PIES SERVED WITH CINNAMON WHIPPED
CREAM, PEACH COBBLER WITH VANILLA CUSTARD SAUCE, STRAWBERRY
LAYER CAKE (GF), SLICED FRESH FRUIT AND BERRIES (GF)

PRESENTED BY:



GF - GLUTEN FREE
V - VEGETARIAN
VG - VEGAN

*DUE TO SUPPLY CHAIN CHALLENGES, SOME MENU ITEMS MAY CHANGE