

2025

POPE BOX MENUS



POPF BOX

BUFFET

- Mixed Green Salad** (V)
Tomato, Cucumber, Carrot, Red Onion, Croutons, Parmesan Cheese. Served with Ranch and Balsamic Dressing on the side.
- Texas Cowboy Salad** (GF, V)
Chopped Lettuce, with Black Beans, Corn, Bell and Pablano Peppers, Cheddar Cheese and Red Onion. Served with Avacado Ranch Dressing on the side.
- Fruit Salad** (GF, V+)
Melons, Pineapple, Grapes, and Berries.
- Cole Slaw** (GF, V)
- Southwest Wrap** (V+)
Lettuce, Corn, Black Beans, Grilled Poblano and Bell Peppers, and Avacado.

- Mac & Cheese** (V)
- Pinto Beans** (GF, V+)
- Chicken Tenders** (DF)
Served with BBQ Sauce, Honey Mustard and Buttermilk Ranch.
- House Smoked Chopped Turkey** (GF, DF)
Served with Smokey BBQ Sauce
- House Smoked Chopped Brisket** (GF, DF)
Served with Western BBQ Sauce
- Cornbread** (V)
- Martin’s Potato Rolls** (V)

CHEF ATTENDED

- Lone Star Burger**
Grilled Hamburger Patty topped with Chopped Brisket, Pepper Jack Cheese, BBQ Sauce and Grilled Onions.
- Hot Texas Dog** (DF)
No Bean Chili, Spicy Mustard and Grilled Onions.
- Classic Nacho Bar**
Tortilla Chips (GF, V+), Vegan Chili (GF, VF+), Pepper Jack Queso (GF, V), Guacamole (GF, V+), Pico de Galo (GF, V+), Pickled Jalapenos (GF, V+), House Made Salsa (GF, V+) and Sour Cream (GF, V).

SWEET AND SALTY

- Fresh Popped Popcorn Station**
with Assorted Seasoning Shakers (GF)
- Assorted Novelty Ice Cream**
- House Baked Cookies**
Chocolate Chip, M&M, Sugar
- Chocolate Sin Cake Pops**
- Caramel Pecan Pies**
- Banana Pudding Shooters**

DRINKS

TAR HEELS VS HORNED FROGS

SEPTEMBER 1 | 8:00 PM

POPF BOX

BUFFET

Mixed Green Salad (V)

Tomato, Cucumber, Carrot, Red Onion, Croutons, Parmesan Cheese. Served with Ranch and Balsamic Dressing on the side.

Chickpea Salad (GF, V+)

Cucumbers, Tomatoes, Arugula, Olives, Capers, Red Onion and Lite Herb Vinaigrette (

Fruit Salad (GF, V+)

Melons, Pineapple, Grapes, and Berries.

Cole Slaw (GF, V)

Caprese Wrap (V)

Roasted Tomatoes, Arugula and Balsamic

Mac & Cheese (V)

Collards (V+)

Chicken Tenders (DF)

Served with BBQ Sauce, Honey Mustard and Buttermilk Ranch.

House Smoked NC Pulled Pork (GF, DF)

Served with Eastern BBQ Sauce and Martin's Potato Rolls

House BBQ Beef Sausage (GF, DF)

Served with Pickled Jalapenos and Western BBQ Sauce

Brunswick Stew (GF, DF)

Smoked Pork, Chicken, Corn, Lima Beans, Onion and Garlic in a Savory Tomato Broth

Cornbread (V)

Warm Rolls

with Butter

CHEF ATTENDED

Carolina Style Burger

Chili, Cheddar Cheese, Coleslaw and Chopped Onion.

Carolina Hot Dog

Bright Leaf Red Hots, Chili, Cheddar Cheese Sauce, and Chopped Onions.

Classic Nacho Bar

Tortilla Chips (GF, V+), Vegan Chili (GF, VF+), Pepper Jack Queso (GF, V), Guacamole (GF, V+), Pico de Galo (GF, V+), Pickled Jalapenos (GF, V+), House Made Salsa (GF, V+) and Sour Cream (GF, V).

SWEET AND SALTY

Fresh Popped Popcorn Station

with Assorted Seasoning Shakers (GF)

Assorted Novelty Ice Cream

House Baked Cookies

Chocolate Chip, Snickerdoodle, Lemon White Chocolate Chip

Chocolate Chip Cake Pops

Petite Fudge Brownies

Key Lime Pie Shooters (GF)

TAR HEELS VS SPIDERS

SEPTEMBER 13 | 3:30 PM

POPF BOX

BUFFET

Mixed Green Salad (V)

Tomato, Cucumber, Carrot, Red Onion, Croutons, Parmesan Cheese. Served with Ranch and Balsamic Dressing on the side.

Hoppin John Salad (GF, V+)

Black Eyed Peas, Tomatoes, Cucumbers, Peppers, Onions and Salad Greens. Tossed with a White Balsamic Vinaigrette Dressing.

Fruit Salad (GF, V+)

Melons, Pineapple, Grapes, and Berries.

Roasted Mushroom Wrap (V)

Roasted mushrooms with Thyme, Goat Cheese, Roasted Red Peppers, Greens and Balsamic

Southern Succotash (GF,V+)

Corn, Green Beans, Bell Peppers, and Onion.

Mac & Cheese (V)

Charleston Gullah Red Rice (GF, V+)

Carolina Gold Rice, Andouille Sausage, Tomatoes, Onions, and Peppers with a Savory Seasoning Blend.

Chicken Tenders (DF)

Served with BBQ Sauce, Honey Mustard and Buttermilk Ranch.

Low Country Shrimp and Grits (GF)

Served with Tasso Ham Gravy

CHEF ATTENDED

She Crab Soup

Garnished with Fresh Crab Meat, Scallion, and Old Bay served with Oyster Crackers

The Carolina Gold Stack

Angus Burger topped with Pulled Pork, Cheddar Cheese, Cole Slaw and Carolina Gold BBQ Sauce

Spicy Carolina Dog (DF)

Chili, Slaw and Lusty Monk Mustard.

Classic Nacho Bar

Tortilla Chips (GF, V+), Vegan Chili (GF, VF+), Pepper Jack Queso (GF, V), Guacamole (GF, V+), Pico de Galo (GF, V+), Pickled Jalapenos (GF, V+), House Made Salsa (GF, V+) and Sour Cream (GF, V).

SWEET AND SALTY

Fresh Popped Popcorn Station

with Assorted Seasoning Shakers (GF)

Assorted Novelty Ice Cream

House Baked Cookies

Chocolate Chip, Oatmeal Raisin, Sugar

Funfetti Cake Pops

Petite Butterscotch Brownies

Huguenot Shooters (GF, Contains Nuts)

TAR HEELS VS TIGERS

October 4 | TBA

POPF BOX

BUFFET

Mixed Green Salad (V)
Tomato, Cucumber, Carrot, Red Onion, Croutons, Parmesan Cheese. Served with Ranch and Balsamic Dressing on the side.

Southern Potato Salad (GF)
Chopped Egg, Pickle, Sweet Onion, and Smoked Paprika

Fruit Salad (GF, V+)
Melons, Pineapple, Grapes, and Berries.

Cole Slaw (V)

Halloumi Wrap (V)
Chick Peas, Spinach, Cucumber and a Mint Yogurt Sauce

Mac & Cheese (V)

Southern Style Green Beans (GF)

Chicken Tenders (DF)
Served with BBQ Sauce, Honey Mustard and Buttermilk Ranch.

Smoked Pork Ribs
Served with Eastern Sauce

CHEF ATTENDED

Carolina Crunch Burger
Angus Beef Patty topped with Warm Pimento Cheese and Chopped Bacon.

Tarheel Torch
All Beef Dog topped with Warm Pimento Cheese and Jalapeno Green Tomato Relish

Classic Nacho Bar
Tortilla Chips (GF, V+), Vegan Chili (GF, VF+), Pepper Jack Queso (GF, V), Guacamole (GF, V+), Pico de Galo (GF, V+), Pickled Jalapenos (GF, V+), House Made Salsa (GF, V+) and Sour Cream (GF, V).

Smoked Chicken Wings
Served with Buffalo Sauce, BBQ Sauce and Lemon Pepper Sauce on the side. Accompanied with Celery, Carrots, and Ranch Dressing.

SWEET AND SALTY

Fresh Popped Popcorn Station
with Assorted Seasoning Shakers (GF)

Assorted Novelty Ice Cream

House Baked Cookies
Chocolate Chip, S'Mores, Snickerdoodle

Cookie Dough Cake Pops

Warm Apple Crisp
Served with Caramel

Petite Chocolate Mousse Cups (GF)

TAR HEELS VS CAVALIERS

October 25 | TBA

POPF BOX

BUFFET

- Mixed Green Salad** (V)
Tomato, Cucumber, Carrot, Red Onion, Croutons, Parmesan Cheese. Served with Ranch and Balsamic Dressing on the side.
- Black Bean and Corn Salad** (GF, V+)
Tomatoes, Bell and Poblano Peppers, Red Onion and Cilantro.
- Fruit Salad** (GF, V+)
Melons, Pineapple, Grapes, and Berries.
- Cali Wrap** (V)
Hummus, Avacado, Pepperjack, Carrots, Peppers and Mixed Greens.

- Mac & Cheese** (V)
- Chicken Tenders** (DF)
Served with BBQ Sauce, Honey Mustard and Buttermilk Ranch.
- Spanish Rice** (GF, V+)
- Cuban Black Beans** (GF, V+)
- Beef Empanadas**
- Pulled Chicken Enchiladas**

CHEF ATTENDED

- Tarheel Double Double**
Two Angus Patties, American Cheese, Lettuce, Tomato, Pickle and Secret Sauce (Spicy 1000 Island)
- Left Coast Cali Dog**
All Beef Hot Dog, Chipotle Sauce, Pico and Guacamole
- Classic Nacho Bar**
Tortilla Chips (GF, V+), Vegan Chili (GF, VF+), Pepper Jack Queso (GF, V), Guacamole (GF, V+), Pico de Galo (GF, V+), Pickled Jalapenos (GF, V+), House Made Salsa (GF, V+) and Sour Cream (GF, V).

SWEET AND SALTY

- Fresh Popped Popcorn Station**
with Assorted Seasoning Shakers (GF)
- Assorted Novelty Ice Cream**
- House Baked Cookies**
Chocolate Chip, M&M, Sugar
- Salted Caramel Cake Pops**
- Mexican Pot de Creme** (GF)
- Petite Mini Cherry Pies** (GF)

TAR HEELS VS THE TREES

November 8 | TBA

POPF BOX

BUFFET

Mixed Green Salad (V)
Tomato, Cucumber, Carrot, Red Onion, Croutons, Parmesan Cheese. Served with Ranch and Balsamic Dressing on the side.

Fall Harvest Salad (GF, V)
Shaved Brussels, Kale, Dried Cranberries, Hoop Cheddar and Cider Vinaigrette.

Fruit Salad (GF, V+)
Melons, Pineapple, Grapes, and Berries.

Roasted Root Veggies (GF, V)
Rainbow Carrots, Turnips, Red Onions and Golden Beets.

Buffalo Cauliflower Wrap (V)
Spinach, Avacado, Carrot and Cheddar Cheese.

Mac & Cheese (V)
Ashe County Southern Grits (GF)
Chicken Tenders (DF)
Served with BBQ Sauce, Honey Mustard and Buttermilk Ranch.
Slow Braised Beef Short Ribs (GF, DF)
Served with Shallot Gravy
Warm Rolls and Butter

CHEF ATTENDED

Smash Duke Burger
Two Angus Beef Patties served on a Martins Potato Roll. Topped with American Cheese, Pickles and Baconaise (1000 Island and Bacon)

Carolina Dog (DF)
Beef Master Frank, Chili, Mustard and Slaw

Spicy Fried Chicken Sandwich
Served on a Potato Roll and topped with Pickles, Coleslaw, Honey Sriracha Sauce.

Classic Nacho Bar
Tortilla Chips (GF, V+), Vegan Chili (GF, VF+), Pepper Jack Queso (GF, V), Guacamole (GF, V+), Pico de Galo (GF, V+), Pickled Jalapenos (GF, V+), House Made Salsa (GF, V+) and Sour Cream (GF, V).

SWEET AND SALTY

Fresh Popped Popcorn Station
with Assorted Seasoning Shakers (GF)
Assorted Novelty Ice Cream
House Baked Cookies
Chocolate Chip, Oatmeal Raisin, Red Velvet
Nutella Cake Pops
Mini Chocolate Chess Pies (GF,V)
White Chocolate and Banana Bread Pudding (V)
Topped with Captain Morgans Spiced Rum Caramel Sauce

TAR HEELS VS BLUE DEVILS

November 22 | TBA

POPF BOX

DIETARY NOTATIONS

DF = Dairy Free

GF = Gluten Free

V = Vegetarian

V+ = Vegan

***PLEASE NOTE, ALL MENUS ARE
SUBJECT TO CHANGE OR BE EDITED
THROUGHOUT THE SEASON.**

TAR HEELS