

2025

MESSANGE

MENU



MESSAMF

BUFFET

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)
Chicken Tenders (DF)
Served with BBQ Sauce, Honey Mustard and Buttermilk Ranch.
House Smoked Chopped Brisket (GF, DF)
Served with Western BBQ Sauce
Cornbread (V)
Martin’s Potato Rolls (V)

CHEF ATTENDED

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

DRINKS

TAR HEELS VS
HORNED FROGS

SEPTEMBER 1 | 8:00 PM

MFSAMF

BUFFET

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

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, Snickerdoodle
Chocolate Chip Cake Pops

**TAR HEELS VS
SPIDERS**

SEPTEMBER 13 | 3:30 PM

MESAMF

BUFFET

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.

Southern Succotash (GF,V+)
Corn, Green Beans, Bell Peppers, and Onion.

Roasted Mushroom Wrap (V)
Roasted Mushrooms with Thyme, Goat Cheese, Roasted Red Peppers, Greens and Balsamic

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

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, Snickerdoodle

Funfetti Cake Pops

**TAR HEELS VS
TIGERS**

October 4 | TBA

MFSAMF

BUFFET

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

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, Snickerdoodle
Cookie Dough Cake Pops

**TAR HEELS VS
CAVALIERS**

October 25 | TBA

MESSAMF

BUFFET

.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

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, Snickerdoodle
Salted Caramel Cake Pops

**TAR HEELS VS
THE TREES**

November 8 | TBA

MTS AMF

BUFFET

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

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, Snickerdoodle

Nutella Cake Pops

TAR HEELS VS
BLUE DEVILS

November 22 | TBA

MESAMF

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