

2025
CONCOURSE
CLUB
MENUS



COMFORT CLUB

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

TAR HEELS VS HORNED FROGS

SEPTEMBER 1 | 8:00 PM

COMFORT CLUB

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

Warm Rolls

with 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).

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.

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

Petite Fudge Brownies

Key Lime Pie Shooters (GF)

TAR HEELS VS SPIDERS

SEPTEMBER 13 | 3:30 PM

COMFORT CLUB

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

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).

CHEF ATTENDED

The Sunrise Stack

Beef Burger topped with a Fried Egg, Pork Bacon Strips, & Melty American Cheese

Spicy Carolina Dog (DF)

Chili, Slaw and Lusty Monk Mustard.

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

Petite Butterscotch Brownies

Huguenot Shooters (GF, Contains Nuts)

TAR HEELS VS TIGERS

October 4 | 12:00 PM

COMFORT CLUB

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 (GF)

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).

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

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

Petite Pumpkin Crunch Torte

Petite Chocolate Mousse Cups (GF)

TAR HEELS VS CAVALIERS

October 25 | TBA

COMFORT CLUB

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

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).

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

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

Mexican Pot de Creme (GF)

Petite Mini Cherry Pies (GF)

TAR HEELS VS THE TREES

November 8 | TBA

COMFORT CLUB

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

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).

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

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

Atlantic Beach Pie Shooters (V)

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

COURSE CLUB

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