

2025
UPPER
CLUB
MENU



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

TAR HEELS VS HORNED FROGS

SEPTEMBER 1 | 8:00 PM

UPPER 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+)

Warm Rolls

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)

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 (GF)

with Assorted Seasoning Shakers

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

UPPER 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
- Cole Slaw** (GF, V)
- 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

- She Crab Soup**
Garnished with Fresh Crab Meat, Scallion, and Old Bay served with Oyster Crackers
- 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

UPPER 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**
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
- 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, Oatmeal Raisin, Snickerdoodle
- Cookie Dough Cake Pops**
- Petite Pumpkin Crunch Torte**
- Petite Chocolate Mousse Cups** (GF)

TAR HEELS VS CAVALIERS

October 25 | TBA

UPPER 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
Pulled Chicken Enchiladas

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

UPPER 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.
- Rainbow 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 Baconaisse (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.

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**
- 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

UPPER 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