

2025

TOUCHDOWN
CLUB
MENUS



TONGA DOWN CLUB

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

Glizzy Hot Dogs (DF)

Hot Dog Buns, Glizzy Dog Sauce, and Condiment Packets

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).

SWEETS

House Baked Cookies

Chocolate Chip, M&M, Sugar

Chocolate Sin Cake Pops

TAR HEELS VS HORNED FROGS

SEPTEMBER 1 | 8:00 PM

TOUGH DOWN CLUB

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).

CHEF ATTENDED

- Glizzy Hot Dogs** (DF)
Hot Dog Buns, Glizzy Dog Sauce, and Condiment Packets

SWEETS

- House Baked Cookies**
Chocolate Chip, Snickerdoodle, Oatmeal Raisin
- Chocolate Chip Cake Pops**

TAR HEELS VS SPIDERS

SEPTEMBER 13 | 3:30 PM

TONGA DOWN CLUB

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**
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).

CHEF ATTENDED

- Glizzy Hot Dogs**
Hot Dog Buns, Glizzy Dog Sauce, and Condiment Packets

SWEETS

- House Baked Cookies**
Chocolate Chip, Oatmeal Raisin, Snickerdoodle

TAR HEELS VS TIGERS

October 4 | 12:00 PM

TONGA DOWN CLUB

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).

CHEF ATTENDED

Glizzy Hot Dogs
Hot Dog Buns, Glizzy Dog Sauce, and Condiment Packets

SWEETS

House Baked Cookies
Chocolate Chip, Oatmeal Raisin, Snickerdoodle

TAR HEELS VS CAVALIERS

October 25 | TBA

TONGUE DOWN CLUB

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
Vegetable Empanadas (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

Glizzy Hot Dogs
Hot Dog Buns, Glizzy Dog Sauce, and Condiment Packets

SWEETS

House Baked Cookies
Chocolate Chip, Snickerdoodle, Oatmeal Raisin

TAR HEELS VS THE TREES

November 8 | TBA

TONGA DOWN CLUB

BUFFET

Quinoa & Sweet Potato Salad

Maple Vinaigrette, Roasted Sweet Potatoes, Quinoa, Fire Roasted Corn, Spinach, Feta, Roasted Pumpkin Seeds, Avocado

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)

Roasted Garlic Mashed Potatoes (GF, V)

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

Glizzy Hot Dogs

Hot Dog Buns, Glizzy Dog Sauce, and Condiment Packets

SWEETS

House Baked Cookies

Chocolate Chip, Oatmeal Raisin, Snickerdoodle

TAR HEELS VS BLUE DEVILS

November 22 | TBA

TONGUE DOWN 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