

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**
- Vegetable Empanadas** (V)
- 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, Grilled Onions, 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.

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.

Rainbow Root Veggies (GF, V)

Rainbow Carrots, Turnips, Red Onions and Golden Beets.

Buffalo Cauliflower Wrap (V)

Spinach, Avocado, 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

Smash Duke Burger

Two smashed patties, crispy onion straws, American cheese, dill pickle, & spicy mayo on Martin's potato bun

Carolina Q

Brookwood Farms Chili, Smoky BBQ sauce, & Onion Straws

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