

EVENT DETAILS:

UT MARTIN
9/7/19

Suite Levels

ADDITIONAL INFORMATION:

Menu Listed

(Served 90 Minutes Prior to Kick Off to End of the Third Quarter)

GF= Gluten Free
VG= Vegetarian
V= Vegan

MENU:

BBQ Pork Loin

Served with Blackberry Compote, Spiced Peach Mustard, and Assorted Dinner Rolls

"Chattanooga" Chicken and Vegetable Rice (GF)

Shredded Chicken, Sweet Tea Infused Rice, Confetti Vegetables, Peaches, Walnuts

"Grand Ole" Edamame Salad (GF/VG)

Dried Cranberry, Creamy Goat Cheese, Edamame

Autumn Butternut Squash Pasta Salad with Maple Vinaigrette (VG)

Crispy Country Salad (GF/V Available)

Arugula, Crispy Country Ham, Blue Cheese Crumbles, Fresh Red Pepper, Sliced Red Grapes, Candied Pecans, Dried Cranberries, Dijon Apple Cider Vinaigrette

Desserts

Tuxedo Bombe
Carrot Cake
Blueberry and Banana Pudding Trifle
Chef's Choice Desserts
Assorted Gourmet Cookies
Assorted Novelty Ice Cream
Assorted Candy

Buffalo Chicken Wing Station (GF)

Assorted Wings Tossed in Custom Sauces
Assorted Crudités and Bleu Cheese Dressing

Fresh Popped Popcorn (GF/VG)

Hot Dog Roller Station

Angus Beef Hotdog on Soft Potato Roll Served with Assorted Condiments
Signature Dog of the Game

In-Suite Items

Hot Buffalo Spread with Crackers (VG)
French Onion Dip with Ridged Potato Chips (GF/VG)

Drink Station

Sweet Tea
Unsweet Tea
Lemonade
Regular & Decaf Coffee



Stewart's
Catering & Events

2106 NW 67th Place Suite 3
Gainesville, FL 32653

P: 352-335-4527 F: 352-371-9074

EVENT DETAILS:

TENNESSEE
9/21/19

Suite Levels

ADDITIONAL INFORMATION:

Menu Listed

(Served 90 Minutes Prior to Kick Off to End of the Third Quarter)

GF= Gluten Free
VG= Vegetarian
V= Vegan

MENU:

Tennessee Turkey Breast (GF)

Served with Herbed Aioli, Orange Cranberry Sauce, Assorted Dinner Rolls and Sliced Loaves

"Smokey Mountain" Squash Casserole (VG)

Roasted Zucchini, Yellow Squash, and Butternut Squash

Southern Style Sweet Potato Mash (GF Available/VG)

Mashed Sweet Potatoes, Sweet Tea Molasses, and Streusel Topping

"Gator" Green Beans and Marinated Mushrooms Salad (GF/V)

Marinated Kale Salad (GF/VG)

Marinated Kale, Toasted Walnuts, Salami, Dried Apricots, Pecorino Cheese, Shredded Carrots, Tarragon Lemon Vinaigrette

Desserts

Forest Berry Pies

Chocolate Bread Pudding with Whiskey Cream

Chef's Choice Desserts

Assorted Gourmet Cookies

Assorted Novelty Ice Cream

Assorted Candy

Buffalo Chicken Wing Station (GF)

Assorted Wings Tossed in Custom Sauces

Assorted Crudités and Bleu Cheese Dressing

Fresh Popped Popcorn (GF/VG)

Hot Dog Roller Station

Angus Beef Hotdog on Soft Potato Roll Served with Assorted Condiments

Signature Dog of the Game

In-Suite Items

Chipotle Pimento Spread with Crackers (VG)

French Onion Dip with Ridged Potato Chips (GF/VG)

Drink Station

Sweet Tea

Unsweet Tea

Lemonade

Regular & Decaf Coffee



Stewart's
Catering & Events

2106 NW 67th Place Suite 3
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P: 352-335-4527 F: 352-371-9074

EVENT DETAILS:

TOWSON
9/28/19

Suite Levels

ADDITIONAL INFORMATION:

Menu Listed

(Served 90 Minutes Prior to Kick Off to End of the Third Quarter)

GF= Gluten Free
VG= Vegetarian
V= Vegan

MENU:

Grilled Flank Steak Tacos

Served with Pickled Onion, Chipotle Crema, and Tortilla Shells

Pimento Mac and Cheese (VG)

Scalloped Potatoes (GF/VG)

Sliced Potato layered with Creamy Cheese Sauce, Topped with Crispy Kale Chips

Chesapeake Bay Shrimp and Corn Salad (GF/VG)

Cobb Salad Bar (GF Available)

Chopped Romaine, Grilled Chicken, Sliced Tomatoes, Hard Boiled Eggs, Crispy Bacon, Roquefort Blue Cheese, Chives, Avocados, Old Bay and Lemon Spiced Jumbo Lump Crab Meat, Red Wine Vinaigrette

Desserts

Strawberry Shortcake
Peach Bread Pudding
Peanut Butter Chocolate Pie
Chef's Choice Desserts
Assorted Gourmet Cookies
Assorted Novelty Ice Cream
Assorted Candy

Buffalo Chicken Wing Station (GF)

Assorted Wings Tossed in Custom Sauces
Assorted Crudités and Bleu Cheese Dressing

Fresh Popped Popcorn (GF/VG)

Hot Dog Roller Station

Angus Beef Hotdog on Soft Potato Roll Served with Assorted Condiments
Signature Dog of the Game

In-Suite Items

Artichoke Red Pepper Spread with Crackers (VG)
French Onion Dip with Ridged Potato Chips (GF/VG)

Drink Station

Sweet Tea
Unsweet Tea
Lemonade
Regular & Decaf Coffee



Stewart's
Catering & Events

2106 NW 67th Place Suite 3
Gainesville, FL 32653

P: 352-335-4527 F: 352-371-9074

EVENT DETAILS:

AUBURN
10/05/19

Suite Levels

ADDITIONAL INFORMATION:

Menu Listed

(Served 90 Minutes Prior to Kick Off to End of the Third Quarter)

GF= Gluten Free
VG= Vegetarian
V= Vegan

MENU:

"Backwoods" Brisket and "Rocket City" Roasted Sausage Links

Served with Blueberry Chipotle BBQ Sauce, Spicy Mustard, and Assorted Dinner Rolls?

"Birmingham" Baked Grits (GF/VG)

Creamy Baked Cheese Grits with Pimento Peppers

"Talladega" Tomato and Cucumber Salad (GF/VG)

Fresh Sliced Cucumber and Tomatoes, Sliced Red Onion, Herbed Buttermilk Dressing

"Sweet Home Alabama" Creamed Greens (VG)

Creamy Collard Greens Topped with Crispy Onion

Spiced Peach Salad (GF/VG)

Mixed Greens, Sliced Peaches, Grilled Red Onion, Spiced Pecans, Creamy Goat Cheese, Sliced Red Grapes, Mustard and Maple Vinaigrette

Desserts

"Backwoods" Pecan Pie

Bananas Foster Cheesecake

Nutella Flourless Chocolate Cake

Chef's Choice Desserts

Assorted Gourmet Cookies

Assorted Novelty Ice Cream

Assorted Candy

Buffalo Chicken Wing Station (GF)

Assorted Wings Tossed in Custom Sauces

Assorted Crudités and Bleu Cheese Dressing

Fresh Popped Popcorn (GF/VG)

Hot Dog Roller Station

Angus Beef Hotdog on Soft Potato Roll Served with Assorted Condiments

Signature Dog of the Game

In-Suite Items

Creamy Spinach Dip with Crackers (VG)

French Onion Dip with Ridged Potato Chips (GF/VG)

Drink Station

Sweet Tea

Unsweet Tea

Lemonade

Regular & Decaf Coffee



Stewart's
Catering & Events

2106 NW 67th Place Suite 3
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P: 352-335-4527 F: 352-371-9074

EVENT DETAILS:

VANDY
11/09/19

Suite Levels

ADDITIONAL INFORMATION:

Menu Listed
(Served 90 Minutes Prior to Kick Off to End of the Third Quarter)

GF= Gluten Free
VG= Vegetarian
V= Vegan

MENU:

Country Style Corned Beef (GF)

Served with Stone Ground Mustard, and Assorted Dinner Rolls

Grilled "Cade's Cove" Carrots and Caraway Sauce (GF)

"Music City" Mashed Potatoes with Sherry Mustard Cream Sauce (GF)

"Bluegrass" Broccoli and Roasted Pear Salad (GF)

Broccoli, Roasted Pear, Crispy Bacon, Chopped Pecans

Creamy Leek Salad (GF/VG)

Mixed Greens, Roasted Fennel, Sharp White Cheddar, Quinoa, Toasted Hazelnuts, Creamy Leek Vinaigrette

Desserts

Chattanooga Chocolate Stout Cake

Jack Daniel's Brownie

Chef's Choice Desserts

Assorted Gourmet Cookies

Assorted Novelty Ice Cream

Assorted Candy

Buffalo Chicken Wing Station (GF)

Assorted Wings Tossed in Custom Sauces

Assorted Crudités and Bleu Cheese Dressing

Fresh Popped Popcorn (GF/VG)

Hot Dog Roller Station

Angus Beef Hotdog on Soft Potato Roll Served with Assorted Condiments

Signature Dog of the Game

In-Suite Items

Bacon and Cheddar Chive Spread with Crackers

French Onion Dip with Ridged Potato Chips (GF/VG)

Drink Station

Sweet Tea

Unsweet Tea

Lemonade

Regular & Decaf Coffee



Stewart's
Catering & Events

2106 NW 67th Place Suite 3
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P: 352-335-4527 F: 352-371-9074

EVENT DETAILS:

FSU
11/30/19

Suite Levels

ADDITIONAL INFORMATION:

Menu Listed

(Served 90 Minutes Prior to Kick Off to End of the Third Quarter)

GF= Gluten Free
VG= Vegetarian
V= Vegan

MENU:

Roasted Ribeye (GF)

Served With Au Jus, Horseradish Sauce, and Assorted Dinner Rolls

"Settlers" Roasted Fingerling Potatoes (GF/VG)

Blanched Asparagus with Feta and Marinated Sundried Tomato (GF/VG)

"Mayport" Cocktail Shrimp Pasta Salad

Tortellini Pasta, Fresh Peppers, Crisp Cucumber, and Shrimp Tossed in a Tangy Cocktail Sauce

Steakhouse Salad (GF)

Dried Cherries, Peas, Grilled Onions, Smoked Gouda, Shredded Carrot, and Roasted Shallot Vinaigrette

Desserts

Coconut Cream Pie
Trio Mousse
Key Lime Pie
Florida Orange Cake
Chef's Choice Desserts
Assorted Gourmet Cookies
Assorted Novelty Ice Cream
Assorted Candy

Buffalo Chicken Wing Station (GF)

Assorted Wings Tossed in Custom Sauces
Assorted Crudités and Bleu Cheese Dressing

Fresh Popped Popcorn (GF/VG)

Hot Dog Roller Station

Angus Beef Hotdog on Soft Potato Roll Served with Assorted Condiments
Signature Dog of the Game

In-Suite Items

Roasted Garlic Spread with Crackers (VG)
French Onion Dip with Ridged Potato Chips (GF/VG)

Drink Station

Sweet Tea
Unsweet Tea
Lemonade
Regular & Decaf Coffee



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