2026-2027

MBB CAVALIER CLUB

MENU SELECTIONS

NOV 3	vs Drexel	7:30pm	ITALIAN
NOV 6	vs Northeastern	5:00pm	MEZZE MOSAIC
NOV 10	vs Bucknell	9:00pm	HOOPS AND HOPS
NOV 17	vs ODU	9:00pm	CHILI COOKOFF
NOV 20	vs Loyola MD	7:15pm	FAR EAST
DEC 2	vs Kentucky	7:15pm	SABRE STEAKHOUSE
DEC 8	vs Bethune-Cookman	7:00pm	TEX MEX
DEC 13	vs Western Carolina	12:00pm	COURTSIDE BRUNCH
JAN 2	vs SMU	6:00pm	SOUTHERN BBQ
JAN 13	vs BC	8:00pm	ATLANTIC COAST CATCH
JAN 27	vs GT	8:00pm	FRESH FORWARD
JAN 30	vs VT	6:00pm	COOKOUT CLASSICS
FEB 6	vs Duke	6:00pm	FAMILY SUPPER
FEB 13	vs ND	2:00pm	MEZZE MOSAIC
FEB 15	vs Louisville	7:00pm	SABRE STEAKHOUSE
FEB 27	vs FSU	2:00pm	FRESH FORWARD
MAR 6	vs NC State	12:00pm	TAVERN BREAKFAST

ITALIAN

- Garden Salad with Carrot Curls, Cucumber, Cherry Tomato (vg)
  - Balsamic (vg) & Ranch Dressings (v)
- Seasonal Fruit Platter (vg) with Raspberry Yogurt Dip (v)
- Classic Cheese Platter (v) with Crackers (v)
- Garlic Bread (v)
- Grilled Chicken Medallions Primavera – zucchini, squash, bell peppers, cherry tomato
- Italian Sausage with Sauteed Peppers and Onions
- Cheese Tortellini (v)
- Marinara (vg)
- Roasted Garlic Alfredo (v)
- Sauteed Green Beans with Garlic Butter (v)
- Iced Limoncello Mini Bundt Cakes (v)
- Jumbo Choc Chip Cookies
- Unsweetened Iced Tea and Lemonade

TEX MEX

- Southwest Salad – Romaine, Cucumber, Roasted Corn, Black Beans, Diced Tomato (vg)
  - Avocado Ranch (v)
- Tropical Fruit Salad with Honey Drizzle (v)
- Pork Carnitas with Diced White Onion, Cilantro, Lime
- Creamy Tequila Lime Chicken Medallions
- Flour Tortillas (v)
- Corn Tortilla Chips (v)
- Cilantro Lime Rice (vg)
- Cumin Black Beans with Red Bell Pepper and Poblano (vg)
- Pico de Gallo (vg), Salsa Verde (vg), Shredded Lettuce (vg), Shredded Cheddar (v), Sour Cream (v)
- Dulce de Leche Brownies (v)
- Jumbo Choc Chip Cookies (v)
- Unsweetened Iced Tea and Lemonade

SOUTHERN BBQ

- Garden Salad with Carrot Curls, Cucumber, Cherry Tomato (vg)
  - Balsamic (vg) & Ranch Dressings (v)
- Pimento Cheese Dip and Ritz Crackers
- Red Skinned Potato Salad with Dill (v)
- Pulled Pork with Traditional Coleslaw and Buns
- Golden Bourbon BBQ Sauce (v)
- Traditional BBQ Sauce
- BBQ Brisket
- Vegetarian Baked Beans (v)
- Macaroni and Cheese (v)
- Oreo Dirt Pie Parfaits (v)
- Jumbo Chocolate Chip Cookies (v)
- Unsweetened Iced Tea and Lemonade

CHILI COOKOFF

- Garden Salad with Carrot Curls, Cucumber, Cherry Tomato (vg)
  - Balsamic (vg) & Ranch Dressings (v)
- Farmstand Salad of Shaved Brussels Sprouts, Red Cabbage, Shredded Carrots, Dried Cranberries, Green Onion, and Sunflower Seeds, tossed with Creamy Apple Cider Vinaigrette (v)
- Fiesta Corn Muffins Petite (v)
- Chili con Carne
- White Bean Chili with Corn & Poblano Peppers (v)
- Chicken Tenders
  - Ketchup (vg), Honey Mustard (v), Ranch (v)
- Baked Potatoes (vg)
- Sour Cream (v), Shredded Cheddar Cheese (v), Diced Onion (vg)
- Apple Crumb Tarts (v)
- Jumbo Choc Chip Cookies (v)
- Unsweetened Iced Tea and Lemonade

FRESH FORWARD

- Mixed Greens with Sliced Strawberries, Pistachio (on side) (vg), Crumbled Goat Cheese (on side)(v) – Champagne Vinaigrette (vg)
- Fruit Salad with Mint (v)
- Balsamic Roasted Seasonal Vegetables (vg)
- Creamy Spinach Artichoke Pasta (v)
- Roasted Chicken Breast Medallions with Rosemary-Dijon Pan Jus
- Garlic Herb Salmon with Citrus Herb Gremolata
- Dinner Rolls and Butter (v)
- Mini Chocolate Caramel Tarts with Sea Salt (v)
- Jumbo Chocolate Chip Cookies (v)
- Unsweetened Iced Tea and Lemonade

FAR EAST

- Garden Salad with Carrot Curls, Cucumber, Cherry Tomato (vg)
  - Balsamic (vg) & Ranch Dressings (v)
- Asian Crunch Salad with Shredded Red and Green Cabbage, Bok Choy, Matchstick Carrots, Edamame, Water Chestnuts, Mandarin Oranges and Crispy Wontons(vg)
  - Citrus Ginger Vinaigrette
- Crispy Orange Chicken
- Teriyaki Beef and Broccoli
- Jasmine Rice (vg)
- Vegetable Egg Rolls (v)
- Soy Sauce, Chili Garlic Sauce, Yum Yum Sauce
- Sesame Garlic Green Beans (vg)
- Yuzu Citrus Tarts with Fresh Berries (v)
- Fortune Cookies (v)
- Jumbo Choc Chip Cookies (v)
- Unsweetened Iced Tea and Lemonade

COOK OUT CLASSICS

- Garden Salad with Carrot Curls, Cucumber, Cherry Tomato (vg)
  - Balsamic (vg) & Ranch Dressings (v)
- Classic Macaroni Salad (v)
- Potato Chips with Caramelized Onion Dip (v)
- Grilled Burgers with Buns
  - Lettuce, Tomato, Onion, Sliced Cheddar and Swiss
  - Bacon Jam
- Grilled Chicken Breasts with Buns
  - Hoos' BBQ Sauce, Nashville Hot Sauce
- Corn Dog Nuggets
  - Ketchup
  - Honey Mustard
- Roasted Yellow Squash, Zucchini and Red Bell Pepper Medley (vg)
- Bananas Foster Pudding Parfaits (v)
- Jumbo Chocolate Chip Cookies (v)
- Unsweetened Iced Tea and Lemonade

MEZZE MOSAIC

- Garden Salad with Carrot Curls, Cucumber, Cherry Tomato (vg)
  - Balsamic (vg) & Ranch Dressings (v)
- Mediterranean Salad – Cucumber, Tomato, Kalamata Olives, Feta (on side) lightly tossed with Greek Vinaigrette
- Soft Pita (v)
- Roasted Red Pepper Hummus (vg) & Traditional Hummus (vg) with Pita Chips
- Gyro
- Chicken Shawarma
- Roasted Mushrooms (vg)
- Oregano Lemon Rice (vg)
- Tzatziki (v) and Harissa Yogurt (v)
- Baklava (v)
- Jumbo Choc Chip Cookies (v)
- Unsweetened Iced Tea and Lemonade

COURTSIDE BRUNCH

- Seasonal Fresh Fruit Platter (vg)
- Chocolate Croissants (v)
- Boursin Spinach Frittata (v)
- Warm Country Ham and Apple Butter Biscuits
- Breakfast Potato Hash (vg)
- Belgian Waffles with Maple Syrup (v)
  - Whipped Cream (v)
  - Butter (v)
  - Blueberries (vg)
- Cottage Cheese topped with Pineapple-Coconut Compote (v)
- Orange and Grapefruit Wedges (vg)
  - Raw Sugar (vg)
- Jumbo Chocolate Chip Cookies (v)
- Water and Iced Tea

TAVERN BREAKFAST

- Seasonal Fresh Fruit Platter (vg)
- Pecan Sticky Buns (v)
- Rosemary Fingerling Potatoes (vg)
- Crispy Bacon
- Scrambled Eggs with Cheddar Cheese (on side) (v)
- Buttermilk Biscuits (v)
  - Sausage Gravy
  - Pimento Cheese (v)
  - Apple Butter (vg)
- Greek Yogurt (v)
  - Granola (v)
  - Fresh Berries (vg)
- Jumbo Chocolate Chip Cookies (v)
- Water and Iced Tea

SABRE STEAKHOUSE

- Artisan Rolls and Butter (v)
- Chopped Iceberg Lettuce, Tomato Wedges, Cucumber, Red Onion (vg)
  - Bacon Bits
  - Blue Cheese Crumbles (v)
  - Ranch (v)
  - Balsamic Vinaigrette (vg)
- Lemon-Garlic Roasted Broccoli (vg)
- Potatoes au Gratin (v)
- Grilled Sliced Flank Steak with Fresh Herb Chimichurri
- Roasted Chicken Breast Medallions with Caramelized Onion Cream Sauce
- Chocolate Pecan Tarts
- Jumbo Chocolate Chip Cookies
- Iced Tea and Lemonade

ATLANTIC COAST CATCH

- Tidewater Garden Salad with Mixed Greens, Shredded Carrot, Cucumber, Cherry Tomatoes, Sweet Corn, Red Onion (vg)
  - Croutons (v)
  - Ranch (v)
  - Balsamic (vg)
- Coastal Slaw of Shredded Green and Red Cabbage, Carrots, Apples, Scallions tossed in Creamy Cider Dressing (v)
- Hush Puppies with Butter (v)
- Honey Glazed Carrots
- Fried Catfish
  - Tarter Sauce
- Chesapeake Roasted Chicken Medallions in Herb Butter Sauce
- Virginia Peach & Blueberry Crumble Tarts
- Jumbo Chocolate Chip Cookies
- Iced Tea and Lemonade

HOOPS AND HOPS

- Garden Salad with Carrot Curls, Cucumber, Cherry Tomato (vg)
  - Balsamic (vg) & Ranch Dressings (v)
- Traditional Potato Salad (v)
- Pretzel Sticks with Beer Cheese Dip (v)
- Garlicky Green Beans (vg)
- Ale Simmered Brats with Sauteed Onions and Pretzel Buns, Deli Mustard
- Fried Chicken Wings with Mustard Cream Sauce
- Black Forest Cupcakes
- Jumbo Chocolate Chip Cookies
- Iced Tea and Lemonade

FAMILY SUPPER

- Yeasted Rolls and Butter (v)
- Garden Salad with Carrot Curls, Cucumber, Cherry Tomato (vg)
  - Balsamic (vg) & Ranch Dressings (v)
- Creamy Broccoli Salad with Bacon, Cheddar, and Dried Cranberries (v)
- Garlic Mashed Potatoes (v)
- Green Beans Amandine (v)
- Roasted Pork Loin Medallions with Stewed Apples
- Chicken and Dumplings
- Sliced Pound Cake with Peach Compote and Whipped Cream (v)
- Jumbo Chocolate Chip Cookies
- Iced Tea and Lemonade