Party platters serve 6-8 people and are available for carry-out only. 24-hour notice is appreciated.



TAILGATE PLATTERS

SPINACH-ARTICHOKE DIP | 35

Served with fresh tortilla chips and house-made salsa

BUTTERMILK CHICKEN TENDERS | 35

24 chicken tenders served with ranch, BBQ sauce and honey mustard

VEGGIES AND DIP | 50

Broccoli, Carrots, Celery, Cauliflower, Cucumbers and Red Peppers with Ranch Dressing

FRUIT PLATTER | 50

Assortment of seasonal fresh fruit and berries

SAMPLER PLATTER | 55

Boneless Wings, Potato Skins, Mozzarella Bricks and Pretzel Bites served with blue cheese dressing, ranch dressing, seasoned sour cream, marinara sauce and queso dip

SALAD & SANDWICH PLATTERS

CAESAR SALAD | 25

Add Grilled Chicken 10
Romaine lettuce, parmesan cheese and croutons, tossed in Caesar dressing

CHICKEN COBB SALAD | 50

Grilled chicken, mixed greens, applewood bacon, avocado, grape tomatoes, cheddar cheese, bleu cheese crumbles, hard-boiled egg and balsamic vinaigrette

CLASSIC CLUB SANDWICH PLATTER | 75

(24 pieces per platter): Sliced turkey, ham and applewood bacon topped with provolone and cheddar cheese, lettuce, tomato and garlic aioli on toasted sourdough

SANDWICH WRAPS | 75

A duo of our Turkey Avocado Wraps and Southwestern Wraps (18 pieces per platter):

Turkey Avocado Wraps: Roasted turkey, avocado, bacon, provolone, lettuce, tomatoes, cucumbers and ranch dressing

Southwestern Wraps: Grilled chicken, spring mix, mixed cheeses, black bean and corn salsa, avocado and spicy aioli



CHIPS AND SALSA | 10 MAC & CHEESE | 10 CREAMY COLESLAW | 10

ENTRÉE PLATTERS

BLACKENED CHICKEN ALFREDO | 55

Sautéed mushrooms and spinach tossed in an Asiago alfredo sauce with fettuccine pasta and parmesan cheese. Served with garlic crostinis

DESSERT PLATTERS

WHOLE NY CHEESECAKE | 50

A whole classic New York style cheesecake served with sweet cream glaze and strawberry purée on the side

DOZEN COOKIES | 20

^{*}Limited menus and vegetarian options are available upon request.

^{*}Purchases from the To-Go Platter Menu do not qualify for the receipt of MVP Loyalty Club points. MVP Loyalty Club Reward Dollars may be used toward purchases from the To-Go Platter, but purchases will not earn points in MVP program. Minimum 24-hour advance notice. Tax and gratuity not included.

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Unless you specifically request otherwise, we will cook all food to the generally accepted minimum temperatures as specified by the U.S. Food and Drug Administration.



Gmall BITES

Pick your starters, includes fresh veggie tray with ranch dip, unlimited soda and Iced Tea.



CHOOSE ANY FOUR STARTERS \$24 per person

CHOOSE ANY **FIVE STARTERS**



- POTATO SKINS
- MOZZARELLA BRICKS
- SPINACH-ARTICHOKE DIP
- BONELESS WINGS
- SOUTHWEST CHICKEN OUESADILLA
- BUTTERMILK CHICKEN TENDERS

BEVERAGE SERVICE

Champps offers complete bar service for any on premise events, with a full selection of spirits, premium cocktails, bottle and draft beers, wines and champagne. Choose from five service options to suit your event:



OPEN BAR

Host purchases all drinks for the entire event



CASH BAR

pre-set amount

Your quests purchase their own drinks for the entire event



Host purchases drinks up to specific

Please contact your local



DRINK TICKETS

Host purchases preset number of drinks to a specific amount



NON-ALCOHOLIC BEVERAGES

Soda or Iced Tea for 3.25 per person

store for reservations!

SOUTHAVEN (662) 536-2200

TUCSON (520) 575-1980

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