



# White Christmas



## Menu

### Matinees

Signature Salad  
with Papaya Chutney Dressing

### Chef Carved Meats

Glazed Ham

### Buffet

Chicken Tempura  
Served with Apricot Sauce

Turkey & Cornbread Stuffing  
Served with Cranberry Sauce

“Signature” Deep Fried  
Norwegian Cod

“Holiday” Pineapple Soufflé

Pasta Alfredo

Turkey Gravy  
Mashed Potatoes

Buttered Corn  
Country Green Beans

“Signature” Sweet Potato Soufflé

### Evenings

Signature Salad  
with Papaya Chutney Dressing

### Chef Carved Meats

Glazed Ham  
Roast Beef

### Buffet

Chicken Tempura  
Served with Apricot Sauce

Turkey & Cornbread Stuffing  
Served with Cranberry Sauce

“Signature” Deep Fried  
Norwegian Cod

“Holiday” Pineapple Soufflé

Pasta Alfredo

Turkey Gravy  
Mashed Potatoes

Buttered Corn  
Country Green Beans

“Signature” Sweet Potato Soufflé

### Saturday Evenings

Signature Salad  
with Papaya Chutney Dressing

### Chef Carved Meats

Glazed Ham  
Beef Tenderloin

### Buffet

Chicken Tempura  
Served with Apricot Sauce

Turkey & Cornbread Stuffing  
Served with Cranberry Sauce

“Signature” Deep Fried  
Norwegian Cod

“Holiday” Pineapple Soufflé

Pasta Alfredo

Turkey Gravy  
Mashed Potatoes

Buttered Corn  
Country Green Beans

“Signature” Sweet Potato Soufflé

### Sunday Brunch

Fresh Fruit Cup  
with Princess Dressing

### Chef Carved Meats

Glazed Ham

### Buffet

Chicken Tempura  
Served with Apricot Sauce

Turkey & Cornbread Stuffing  
Served with Cranberry Sauce

“Signature” Deep Fried  
Norwegian Cod

“Holiday” Pineapple Soufflé

“Festive” Egg Soufflé

Sausage Gravy  
Homemade Biscuits

Buttered Corn  
Country Green Beans

“Signature” Sweet Potato Soufflé

Available at every performance:

Homemade “Signature” Breads: Cheese Bread, Dinner Rolls, Christmas Muffins

Dessert: New York-Style Cheesecake