



Menu

Matinees

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats
Six-Herb Turkey Breast

Buffet

Roast Pork & Sauerkraut

Southern Fried Chicken

“Signature” Beer-Battered Fried
Norwegian Cod

Homemade Cornbread
White Beans served with
Peppers and Onions

Beef & Noodles

Garlic Potatoes & Onions

Vegetable Blend
Fried Green Tomatoes

“Signature” Sweet Potato Soufflé

Evenings

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats
Six-Herb Turkey Breast
Roast Beef

Buffet

Roast Pork & Sauerkraut

Southern Fried Chicken

“Signature” Beer-Battered Fried
Norwegian Cod

Homemade Cornbread
White Beans served with
Peppers and Onions

Beef & Noodles

Garlic Potatoes & Onions

Vegetable Blend
Fried Green Tomatoes

“Signature” Sweet Potato Soufflé

Saturday Evenings

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats
Six-Herb Turkey Breast
Beef Tenderloin

Buffet

Roast Pork & Sauerkraut

Southern Fried Chicken

“Signature” Beer-Battered Fried
Norwegian Cod

Homemade Cornbread
White Beans served with
Peppers and Onions

Beef & Noodles

Garlic Potatoes & Onions

Vegetable Blend
Fried Green Tomatoes

“Signature” Sweet Potato Soufflé

Sunday Brunch

Fresh Fruit Cup
with Princess Dressing

Chef Carved Meats
Glazed Ham

Buffet

Sausage Links
French Toast Sticks
with Maple Syrup

Southern Fried Chicken

“Signature” Beer-Battered Fried
Norwegian Cod

Sausage Gravy
Homemade Biscuits

Egg Soufflé with Cheese

Garlic Potatoes & Onions

Vegetable Blend
Fried Green Tomatoes

“Signature” Sweet Potato Soufflé

Available at every performance:

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

Dessert: Apple Pie à la Mode