

Menu

Matinees

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats

Glazed Ham
Roast Beef

Buffet

Lemon Pepper Baked Chicken
Smoked Sausage & Apples
“Signature” Beer-Battered
Fried Cod
Baked Ziti
Red Skin Potatoes
Stewed Tomatoes
Broccoli with Cheese Sauce
Glazed Carrots
Peas with Pearl Onions
“Signature” Sweet Potato Soufflé

Evenings

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats

Glazed Ham
Roast Beef

Buffet

Lemon Pepper Baked Chicken
Smoked Sausage & Apples
“Signature” Beer-Battered
Fried Cod
Baked Ziti
Red Skin Potatoes
Stewed Tomatoes
Broccoli with Cheese Sauce
Glazed Carrots
Peas with Pearl Onions
“Signature” Sweet Potato Soufflé

Saturday Evenings

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats

Glazed Ham
Beef Tenderloin

Buffet

Lemon Pepper Baked Chicken
Smoked Sausage & Apples
“Signature” Beer-Battered
Fried Cod
Baked Ziti
Red Skin Potatoes
Stewed Tomatoes
Broccoli with Cheese Sauce
Glazed Carrots
Peas with Pearl Onions
“Signature” Sweet Potato Soufflé

Sunday Brunch

Fresh Fruit Cup
with Princess Dressing

Chef Carved Meats

Glazed Ham

Buffet

Lemon Pepper Baked Chicken
Smoked Sausage & Apples
“Signature” Beer-Battered
Fried Cod
Sausage Gravy
Homemade Biscuits
Western Scrambled Eggs
Redskin Potatoes
Stewed Tomatoes
Broccoli with Cheese Sauce
Glazed Carrots
Peas with Pearl Onions
“Signature” Sweet Potato Soufflé

Available at every performance:

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

Dessert: Blackberry Cobbler with Vanilla Ice Cream