



Menu

Matinees

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats

Glazed Ham

Buffet

BBQ Wings
Breaded Chicken Tenders
Turkey & Cornbread Stuffing
“Signature” Beer-Battered
Fried Cod
Macaroni & Cheese
Turkey Gravy
Mashed Potatoes
Mixed Vegetables
Glazed Carrots
Buttered Corn
French Green Beans
“Signature” Sweet Potato Soufflé

Evenings

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats

Glazed Ham
Roast Beef

Buffet

BBQ Wings
Breaded Chicken Tenders
Turkey & Cornbread Stuffing
“Signature” Beer-Battered
Fried Cod
Macaroni & Cheese
Turkey Gravy
Mashed Potatoes
Mixed Vegetables
Glazed Carrots
Buttered Corn
French Green Beans
“Signature” Sweet Potato Soufflé

Saturday Evenings

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats

Glazed Ham
Beef Tenderloin

Buffet

BBQ Wings
Breaded Chicken Tenders
Turkey & Cornbread Stuffing
“Signature” Beer-Battered
Fried Cod
Macaroni & Cheese
Turkey Gravy
Mashed Potatoes
Mixed Vegetables
Glazed Carrots
Buttered Corn
French Green Beans
“Signature” Sweet Potato Soufflé

Sunday Brunch

Fresh Fruit Cup
with Princess Dressing

Chef Carved Meats

Glazed Ham

Buffet

Sausage Links
Breaded Chicken Tenders
Turkey & Cornbread Stuffing
“Signature” Beer-Battered
Fried Cod
Egg Soufflé with Cheese
Sausage Gravy
Homemade Biscuits
Mixed Vegetables
Glazed Carrots
Buttered Corn
French Green Beans
“Signature” Sweet Potato Soufflé

Available at every performance:

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

Dessert: Chocolate Pie drizzled with Chocolate Sauce