



# 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