

Menu

Matinees

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats

Glazed Ham

Buffet

Breaded Chicken Tenders
Served with a Honey Sauce

Turkey Pot Pie

Norwegian Cod

Pineapple Soufflé

Macaroni & Cheese

Mashed Potatoes
Gravy

Buttered Corn
Green Beans

Sweet Potato Soufflé

Evenings

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats

Roast Beef
Glazed Ham

Buffet

Breaded Chicken Tenders
Served with a Honey Sauce

Turkey Pot Pie

Norwegian Cod

Pineapple Soufflé

Macaroni & Cheese

Mashed Potatoes
Gravy

Buttered Corn
Green Beans

Sweet Potato Soufflé

Saturday Evenings

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats

Beef Tenderloin
Glazed Ham

Buffet

Breaded Chicken Tenders
Served with a Honey Sauce

Turkey Pot Pie

Norwegian Cod

Pineapple Soufflé

Macaroni & Cheese

Mashed Potatoes
Gravy

Buttered Corn
Green Beans

Sweet Potato Soufflé

Sunday Brunch

Fresh Fruit Cup
with Princess Dressing

Chef Carved Meats

Glazed Ham

Buffet

Breaded Chicken Tenders
Served with a Honey Sauce
French Toast with Maple Syrup
Sausage Links
Norwegian Cod
Pineapple Soufflé
Egg Soufflé
Topped with Bacon & Cheese
Sausage Gravy
Homemade Biscuits
Buttered Corn
Green Beans
Sweet Potato Soufflé

Available at every performance:

Homemade Breads: Cheese Bread, Assorted Muffins, Dinner Rolls

Dessert: Chocolate Dream Pie