

Menu

Matinees

Signature Salad  
with Papaya Chutney Dressing

Chef Carved Meats

Glazed Ham

Buffet

Greek Lemon Garlic Chicken

Roast Pork Loin  
Served with Spiced Apples

Beef Stew

Fried Norwegian Cod

Swedish Meatballs

Butter Egg Noodles

Roasted Redskin Potatoes

Glazed Carrots

Brussels Sprouts with Rosemary

Sweet Potato Soufflé

Evenings

Signature Salad  
with Papaya Chutney Dressing

Chef Carved Meats

Roast Beef  
Glazed Ham

Buffet

Greek Lemon Garlic Chicken

Roast Pork Loin  
Served with Spiced Apples

Beef Stew

Fried Norwegian Cod

Swedish Meatballs

Butter Egg Noodles

Roasted Redskin Potatoes

Glazed Carrots

Brussels Sprouts with Rosemary

Sweet Potato Soufflé

Saturday Evenings

Signature Salad  
with Papaya Chutney Dressing

Chef Carved Meats

Beef Tenderloin  
Glazed Ham

Buffet

Greek Lemon Garlic Chicken

Roast Pork Loin  
Served with Spiced Apples

Beef Stew

Fried Norwegian Cod

Swedish Meatballs

Butter Egg Noodles

Roasted Redskin Potatoes

Glazed Carrots

Brussels Sprouts with Rosemary

Sweet Potato Soufflé

Sunday Brunch

Fresh Fruit Cup  
with Princess Dressing

Chef Carved Meats

Glazed Ham

Buffet

Greek Lemon Garlic Chicken

Roast Pork Loin  
Served with Spiced Apples

Sausage Gravy  
Homemade Biscuits

Fried Norwegian Cod

Sausage Links  
Scrambled Eggs

Roasted Redskin Potatoes

Glazed Carrots

Brussels Sprouts with Rosemary

Sweet Potato Soufflé

Available at every performance:

Homemade Breads: Cheese Bread, Assorted Muffins, Dinner Rolls

Dessert: Rainbow Sherbet Topped with Raspberry Sauce