

Timeless Memories
of **Christmas**
Menu

Matinees

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats

Glazed Ham

Buffet

Barbecued Pork Ribs
Turkey & Cornbread Stuffing
Served with Cranberry Sauce
Chicken Tempura
Served with Apricot Sauce
Deep Fried Norwegian Cod
Pasta Alfredo
Turkey Gravy
Mashed Potatoes
Buttered Corn
Country Green Beans
Sweet Potato Soufflé

Evenings

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats

Roast Beef
Glazed Ham

Buffet

Barbecued Pork Ribs
Turkey & Cornbread Stuffing
Served with Cranberry Sauce
Chicken Tempura
Served with Apricot Sauce
Deep Fried Norwegian Cod
Pasta Alfredo
Turkey Gravy
Mashed Potatoes
Buttered Corn
Country Green Beans
Sweet Potato Soufflé

Saturday Evenings

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats

Beef Tenderloin
Glazed Ham

Buffet

Barbecued Pork Ribs
Turkey & Cornbread Stuffing
Served with Cranberry Sauce
Chicken Tempura
Served with Apricot Sauce
Deep Fried Norwegian Cod
Pasta Alfredo
Turkey Gravy
Mashed Potatoes
Buttered Corn
Country Green Beans
Sweet Potato Soufflé

Sunday Brunch

Fresh Fruit Cup
with Princess Dressing

Chef Carved Meats

Glazed Ham

Buffet

Pineapple Fritters with Maple Syrup
Sausage Links
Turkey & Cornbread Stuffing
Served with Cranberry Sauce
Chicken Tempura
Served with Apricot Sauce
Deep Fried Norwegian Cod
Festive Egg Soufflé
Sausage Gravy
Homemade Biscuits
Buttered Corn
Country Green Beans
Sweet Potato Soufflé

Available at every performance:

Homemade Breads: Cheese Bread, Holiday Muffins, Dinner Rolls

Dessert: New York Cheesecake topped with Chocolate Syrup