

THE CURIOUS INCIDENT OF THE DOG IN THE NIGHT-TIME

June 10th ~ July 17

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1ST COURSE

Garden Salad

A traditional, garden-variety salad with mixed greens, red onion, tomatoes and cucumber. Served with Ranch or Italian dressing.

Breadsticks

*Chef prepared homemade bread rolls buttered and sprinkled with garlic salt.
Suitable for vegan guests.

2ND COURSE

Swindon Peas

Fresh peas mixed with sauteed garlic and butter substitute. Drizzled with fresh lemon and zest.

Countryside Pasta Salad

Rotini pasta, olives, salami, onion, tomatoes and pepperoncini, mixed together with homemade Italian dressing and topped with mozzarella cheese pearls.

Signature Fried Chicken

Succulent boneless chicken thighs hand breaded and fried golden brown.

3RD COURSE




Cherry Cheesecake

Graham cracker crumbs topped with cream cheese and cool whip. Served over cherry pie filling.

BEVERAGES

All meals are served with your choice of non-alcoholic beverage.

COKE	DIET COKE
CHERRY COKE	LEMONADE
ICED TEA	SPRITE
ARNOLD PALMER	ASSORTED HOT TEAS
REGULAR COFFEE	DECAF COFFEE

-  *Dinner is served as a prefix meal. Salad and Breadsticks will be served prior to the main course. Dessert will be served during intermission.*
-  *Gluten free protein available upon request by calling the box office no later than 48 hours before scheduled performance.*
-  *Vegetarian Guests will have the option to substitute our golden fried chicken meal for a vegetable stir-fry served with rice. Requests must be made through the box office no later than 48 hours before scheduled performance.*

*Ticket price includes all the items listed above.