

Jenny's House of Joy

February 4th – February 27th

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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

Southwestern Corn

Sweet corn and peppers seasoned with lime juice, cumin, salt and pepper.

Mashed Potatoes with Gravy

Smashed Yukon Gold potatoes seasoned and topped with house made chicken gravy.

Signature Fried Chicken

Succulent boneless chicken thighs hand breaded and fried golden brown.

3RD COURSE




Peach Crumble

Nilla wafers crumbled. Topped with peach filling and garnished with non-dairy whipped topping.

BEVERAGES

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

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| 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.

*Tip is NOT included in the price.