

LITTLE WOMEN

November 18th ~ December 23rd

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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 Raspberry Vinaigrette Dressing.

Breadsticks

Chef prepared homemade bread rolls buttered and sprinkled with garlic salt.

2ND COURSE

Green Bean Casserole

Fresh green beans and mushrooms sauteed and baked in a bechamel sauce and topped with crispy fried onions.

Traditional Stuffing

A season mixture of bread, vegetables and spices baked in vegetable stock and topped with butter substitute.

Turkey Breast with Gravy

Chef sliced seasoned roasted turkey breast served with a side of turkey gravy.

3RD COURSE

Apple and Cranberry Crumble




A delicious combination of apples and cranberries baked together with a vanilla wafer crumble and cinnamon. Served fresh.

BEVERAGES

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

COKE
CHERRY COKE
ICED TEA
ARNOLD PALMER
REGULAR COFFEE

DIET COKE
LEMONADE
SPRITE
ASSORTED HOT TEAS
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.