

MIRACLE ON 34TH STREET

November 21st ~ December 23rd

THE
HOLIDAY
DINNER
&
ENTERTAINMENT

Apple and Cranberry Salad

Fresh mixed lettuce with chopped apples and dried cranberries. Served with Raspberry Vinaigrette Dressing.

House Dinner Rolls

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

Green Bean Casserole

Fresh green beans and mushrooms mixed with cream of mushroom soup. Seasoned and baked fresh.

Traditional Stuffing

House made mixture of bread, vegetables and spices, mixed in vegetable stock and butter. Cooked until golden brown.

Brown Sugar Glazed Ham

Holiday ham prepared daily glazed with our house made brown sugar glaze consisting of brown sugar, honey, Dijon mustard, butter and apple cider vinegar. The perfect balance of sweet and savory.

Cinnamon Roll Cake

The flavor of a cinnamon roll but baked as a cake and served with a drizzle of vanilla icing. Freshly baked and served right out of the oven!

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 prix fixe meal. Apple and Cranberry Salad will be served prior to the main course. Dessert will be served during intermission.

Gluten Free Guests can enjoy Brown Sugar Glazed Ham. This dinner is served with Wild Grain Rice and mixed vegetables. Bread will not be served with this meal.

REQUEST MUST BE MADE AT TIME OF TICKET PURCHASE.

Vegetarian Guests can enjoy our house made vegetable lasagna. This dinner is served with wild grain rice and mixed vegetables.

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Vegan Guests can enjoy our vegetable stir-fry made with zucchini, carrots, mushrooms, squash, eggplant and broccoli. Lightly coated with teriyaki glaze. Served with wild grain rice. Bread will not be served with this meal.

REQUEST MUST BE MADE AT TIME OF TICKET PURCHASE.

*Ticket price includes all the items listed above. **TIP IS NOT INCLUDED IN PRICE**

1ST COURSE

2ND COURSE

3RD COURSE

BEVERAGES

SPECIALS