

SOUVENIR

February 2nd ~ February 25th

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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

Parmesan Vegetable Tian

Zucchini, Tomatoes and Squash sauteed and then baked with a parmesan crust. Golden and delicious!

Sweet Potato Souffle

Sweet potatoes mashed with sugar, eggs, milk and butter. Topped with a brown sugar crumble. Served hot out of the oven.

Signature Fried Chicken

Succulent boneless chicken thighs hand breaded and fried golden brown.

3RD COURSE

Oreo Chocolate Pudding




Delicious chocolate pudding topped with Oreo crumbs and finished off with a dollop of whipped topping.

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.