

CHRISTMAS CAROL'D

November 17th ~ December 23rd

THE
HOLIDAYS
&
THE
HOLIDAYS

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 sauteed in cream of mushroom with soy sauce, fresh mushrooms and seasonings.

Homemade Stuffing

Made from scratch stuffing with celery, onion and sage. Served with house made chicken gravy.

Signature Fried Chicken

Succulent boneless chicken thighs hand breaded and fried golden brown.

3RD COURSE

Apple Spice Cake

Dutch apples simmered in cinnamon and sugar mixed with spice cake and served hot out of the oven, Topped with whipped topping.

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

BEVERAGES

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.

*Tip is NOT included in the price.