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MENU

July 3 - August 11, 2024

MATINEE PERFORMANCES:

- Salad Bar:** Fresh Lettuce Blend & Spinach /Toppings (G/F, VE)
Broccoli Salad (G/F)
Cole Slaw (G/F, VE)
Tropical Fruit (G/F, VE)
Cottage Cheese (G/F, VE)
- Entrees:** Derby Fried Fish
Derby Fried Chicken
Carved Ham (G/F)
Baked Penne Marinara (VE)
- Side Items:** Mashed Potatoes (G/F, VE)
Stewed Tomatoes (VE)
Southern Green Beans (G/F)
Brown Sugar Glazed Carrots (G/F, VE)
Rolls (VE)

EVENING PERFORMANCES:

- Salad Bar:** Fresh Lettuce Blend & Spinach/Toppings (G/F, VE)
Broccoli Salad (G/F)
Cole Slaw (G/F, VE)
Cottage Cheese (G/F, VE)
- Entrees:** Derby Fried Fish
Derby Fried Chicken
Carved Ham (G/F)
Carved Prime Rib (G/F) - **FRI & SAT EVENINGS ONLY**
- Side Items:** Baked Penne Marinara (VE)
Mashed Potatoes (G/F, VE)
Southern Green Beans (G/F)
Brown Sugar Glazed Carrots (G/F, VE)
Broccoli with Cheese Sauce (VE)
Rolls (VE)

G/F = Gluten Free VE = Vegetarian

*****MENU IS SUBJECT TO CHANGE*****

Coffee, Tea, Soft Drinks & Water included with buffet. Desserts & Alcoholic Beverages are not included.