DISNEY’S BEAUTY AND THE BEAST
Pre-Show Dinner
$25 (includes tax & gratuity)

Tuesday, November 3, 2015
Dinner and Bar Service (5:30 p.m. – 7:30 p.m.)
RiverCenter North Building, Second Floor (IL/OH Rooms)

Complimentary Iced Tea, Coffee & Hot Tea Selections

Fruits & Salad Bar
Farm Fresh Garden Greens
Organic Blended Greens
Display of Fresh Toppings & Dressings
Fresh Fruits & Berries

Entrées and Accompaniments
Mac & Cheese Bar with Chef’s Gourmet Array of Ingredients

Chef Carved Angus Round of Beef
With Aujus and Spicy Root Horseradish Sauce

Macadamia Nut Crusted Chicken Breast
With Sweet Mango Chile Glaze

Sides include:
Warm Dinner Rolls, Roasted Yukon Gold Potatoes with Vidalia Onions,
Garlic Mashed Potatoes with Gravy, Honey Dill Carrots &
Steamed Brussels Sprouts

Desserts and Sweets Table
An Assortment of Homemade Cheesecakes
Mini Sweets & Chocolate Covered Strawberries
Whitey’s Ice Cream Bar
SINATRA SINGS SINATRA
Pre-Show Dinner
$25 (includes tax & gratuity)

Thursday, December 17, 2015
Dinner and Bar Service (5:30 p.m. – 7:30 p.m.)
RiverCenter North Building, Second Floor (IL/OH Rooms)

Full Service Martini Cash Bar
Complimentary Iced Tea Coffee & Hot Tea Selections

Displayed Hors D’Oeuvres
Assorted Breads, Cheeses and Tapenade
Shrimp Cocktail, Shellfish and Raw Bar Tower
Chef Created Canapés

Signature Bread Bowl Soup’s and Gourmet Salad Bar
Louisiana Seafood Gumbo
Three Potato & Bacon Chowder
Tossed Organic Garden Greens
Array of Gourmet Toppings & Homemade Dressings

Entrées and Accompaniments
Chef Carved Certified Black Angus Round of Beef
With natural jus and Spicy Horseradish Root Sauce

Chef Carved Honey Glazed Ham
With Stone Ground Mustard

Smoked Peach Grilled Free Ranch Chicken Quarters
Tender Smoked & Grilled Chicken Quarters glazed with Caramelized Peaches topped with Sautéed Bell Peppers & Vidalia Onions

Sides include:
Warm Dinner Rolls, Wild Blended Rice with Caramelized Shallots, Roasted Sea Salted Fingerling Potatoes, Fresh Broccoli with Iowa Bacon Crumble and Medley of Sautéed Vegetables

Desserts and Sweets Table
Homemade Pies, Cakes and Cheesecakes, Chocolate Covered Strawberries, Mini Sweets
RAGTIME THE MUSICAL
Pre-Show Dinner
$25 (includes tax & gratuity)

Wednesday, February 17, 2016
Dinner and Bar Service (5:30 p.m. – 7:30 p.m.)
RiverCenter North Building, Second Floor (IL/OH Rooms)

Full Service and Martini Cash Bar
Complimentary Coffee and Hot Tea Selections

Displayed Hors D’Oeuvres & Gourmet Salad Bar
Assorted Breads & Chef’s Tapanades
Fresh Seasonal Fruits and Vegetable Crudités
Selection of Garden Fresh Greens
Chefs Fresh Toppings & Dressings Display

Entrées and Accompaniments
Chef Carved Certified Black Angus Round of Beef
With Aujus and Spicy Root Horseradish Sauce

Chef Carved Peppercorn Crusted Iowa Rack of Pork
With Vermont Maple Glaze

Lemon and White Wine Baked Sitka Salmon
With Fresh Herb Beurre Blanc

Sides include:
Warm Dinner Rolls, Trio of Roasted Potatoes, Garlic Duchesse Potatoes, Baby Green Beans,
Steamed Broccoli & Cauliflower Florets in Browned Herb Butter

Desserts and Sweets Table
Homemade Pies, Cakes and Cheesecakes
Chocolate Covered Strawberries
Mini Sweets
Pre-Show Dinner
$25 (includes tax & gratuity)

Monday, April 4, 2016
Dinner and Bar Service (5:30 p.m. – 7:30 p.m.)
RiverCenter North Building, Second Floor (IL/OH Rooms)

Full Service and Martini Cash Bar
Complimentary Iced Tea, Coffee & Hot Tea Selections

Displayed Hors D Oeuvres
Assorted Breads, Cheeses and Tapanades
Shrimp Cocktail, Shellfish and Raw Oyster Bar
Fresh Cuts Fruits and Local Vegetables Display

Signature Bread Bowl Soup’s and Gourmet Salad Bar
Spicy Shrimp Bisque
Southwestern Chicken Tortilla Soup with Toppings Bar
Tossed Organic Garden Greens
Classic Caesar Salad
Gourmet Toppings & Dressings Display

Entrées and Accompaniments
Chef Carved Certified Black Angus Round of Beef
With Aujus and Spicy Root Horseradish Sauce

Chef Carved Virginia Smoked Ham
With Stone Ground Mustard

Herb and Scallop Stuffed Shrimp
Crusted in Breadcrumbs with White Wine and Citrus Butter

Sides include:
Warm Dinner Rolls, Traditional Rice Pilaf, Roasted Baby Potatoes,
Fresh Steamed Vegetables & Potato Gratin

Desserts and Sweets Table
Homemade Pies, Cakes and Cheesecakes, Chocolate Covered Strawberries, Mini Sweets
CELTIC WOMAN
Pre-Show Dinner
Saturday, October 17, 2015
Dinner and Bar Service  5:30 p.m. – 7:00 p.m.
$25 (includes tax & gratuity)
RiverCenter South Building, Second Floor (Arkansas & Platte Rooms)

Dinner is served with Gourmet Coffee, Fresh Brewed Ice Tea & Warm Rolls

Classic Soup & Gourmet Salad Bar
Three Potato Chowder
Louisiana Style Seafood Gumbo

Tossed Garden Greens with an array of Fresh Toppings
Assortment of Salad Dressings

Entrées
Pecan Crusted Chicken Breast
With Chipotle Apricot Glaze

Chef Carved Round of Beef
With Au jus & Spicy Root Horseradish Sauce

Accompaniments
Garden Blend of Wild Rice
Roasted Fingerling Potatoes
Fresh Broccoli with Bacon Crumble
Honey Glazed Carrots

Dessert
Assortment of Homemade Pies, Cakes & Cheesecakes
GIRLS NIGHT THE MUSICAL

Pre-Show Dinner
Saturday, November 14, 2015
Dinner and Bar Service 5:30 p.m. – 7:30 p.m.
$25 (includes tax & gratuity)
RiverCenter North Building, Second Floor (IL/OH Room)

Full Service and Martini Cash Bar
Complimentary Coffee and Hot Tea Selections

Displayed Hors D Oeuvres & Gourmet Salad Bar
Assorted Breads & Chef’s Tapanades
Fresh Seasonal Fruits and Vegetable Crudités
Selection of Garden Fresh Greens
Chefs Fresh Toppings & Dressings Display

Entrées and Accompaniments
Chef Carved Peppercorn Crusted Iowa Rack of Pork
With Vermont Maple Glaze

Lemon and White Wine Baked Sitka Salmon
With Fresh Herb Beurre Blanc

Sides include:
Warm Dinner Rolls, Trio of Roasted Potatoes, Garlic Duchesse Potatoes,
Baby Green Beans, Steamed Broccoli &
Cauliflower Florets in Browned Herb Butter

Desserts and Sweets Table
Homemade Pies, Cakes and Cheesecakes
Chocolate Covered Strawberries, Mini Sweets