

Show 1 – MONDAY, JANUARY 26TH

“THE 5TH DIMENSION”

LUNCH SERVED: 1:00 PM -2:00 PM

Lunch

All entrees include homemade rolls & butter, gourmet salad, one starch, one vegetable, & dessert.

Beverage service includes coffee, iced tea & iced water -served with china. For buffet choose additional salad & entrée

Salad:

Tossed Green Salad

Entree:

Chicken Piccatta

(V) Roasted Butternut Squash topped with Vegetables and a Balsamic Glaze

Sides:

Scalloped Potatoes and Vegetable Medley

Dessert:

Chocolate Bundt Cake -3 inch

Show 2 – FEBRUARY 24th TUESDAY, ABBA

LUNCH SERVED: 1:00 PM -2:00 PM

Lunch

All entrees include homemade rolls & butter, gourmet salad, one starch, one vegetable & dessert.

Beverage service includes coffee, iced tea & iced water -served with china.

Salad:

Tossed Green Salad

Entree:

Swedish Meatballs

(V Vegetarian)

Grilled Portobello Mushroom Cap filled with vegetables and topped with a tomato sauce

Sides: Mashed Potatoes & Seasonal Vegetables

Dessert:

Cinnamon Apple Tart

Show 3 – MARCH 16th... “ST. PATRICKS DAY” – w/ THE PLOUGHBOYS

LUNCH SERVED: 1:00 PM -2:00 PM

Lunch

All entrees include homemade rolls & butter, gourmet salad, one starch, one vegetable, & dessert.

Beverage service includes coffee, iced tea & iced water -served with china.

Salad:

Tossed Green Salad

Entree:

Corned Beef & Cabbage

(V Vegetarian)

Mushroom Ravioli

Sides:

Red Roasted Potatoes & Vegetable Medley

Dessert:

Warm Berry Purse with Ice Cream

Show 4 - MONDAY, APRIL 27th... THE PLATTERS EXPERIENCE

LUNCH SERVED: 1:00 PM -2:00 PM

Lunch

All entrees include homemade rolls & butter, gourmet salad, one starch, one vegetable, & dessert.

Beverage service includes coffee, iced tea & iced water -served with china.

Salad:

Spinach Citrus Salad

Entree:

Huli Huli Chicken

(V) Pineapple Fried Rice with Veggies (Vegan & Vegetarian Both)

Sides:

Traditional Hawaiian Mac Salad

White Rice

Dessert: Chef Choice Sorbet

Show 5 - MONDAY, MAY 18th

“LINDA RONDSTAT TRIBUTE

LUNCH SERVED: 1:00 PM -2:00 PM

Lunch

All entrees include homemade rolls & butter, gourmet salad, one starch, one vegetable, & dessert.

Beverage service includes coffee, iced tea & iced water -served with china.

Salad:

Tossed Green

Entree:

Beef Brisket Au Jus

(V) Butternut Squash topped with vegetables and a balsamic glaze

Sides:

Garlic Roasted Mashed Potatoes and Vegetable Medley

Dessert:

Apple Pie

Show 6 - MONDAY, JUNE 29th – MATT GREY & STONE SOUL

LUNCH SERVED: 1:00 PM -2:00 PM

Lunch

All entrees include homemade rolls & butter, gourmet salad, one starch, one vegetable, & dessert.

Beverage service includes coffee, iced tea & iced water -served with china.

Salad:

Baby Arugula Salad

Entree:

Honey Almond Chicken

(V) Pasta Primavera

Sides:

Scalloped Potatoes and Vegetable Medley

Dessert:

Lemon and Pecan Bars

Show 7 - MONDAY, JULY 27th... “JOHNNY & JUNE CARTER CASH TRIBUTE”

LUNCH SERVED: 1:00 PM -2:00 PM

Lunch

All entrees include homemade rolls & butter, gourmet salad, one starch, one vegetable, & dessert.

Beverage service includes coffee, iced tea & iced water-served with china.

Salad:

Tossed Green

Entree:

BBQ Beef Brisket

(V) Grilled Portobello Mushroom Cap filled with vegetables and topped with a tomato sauce

Sides:

Garlic Roasted Mashed Potatoes

Seasonal Vegetable Medley

Dessert:

Warm Berry Purse with Ice Cream

Show 8 - MONDAY, AUGUST 24th

“SMOOTH SOUL”

LUNCH SERVED: 1:00 PM -2:00 PM

Lunch

All entrees include homemade rolls & butter, gourmet salad, one starch, one vegetable, & dessert.

Beverage service includes coffee, iced tea & iced water -served with china.

Salad:

Classic Ceasar

Entree:

Grilled Chicken Fettuccini Alfredo

(V) Eggplant Parmesan

Sides:

Seasonal Vegetables

Dessert:

Chocolate Chip Cannoli

Show 9 - MONDAY, SEPTEMBER 28th

“THE TOKENS”

LUNCH SERVED: 1:00 PM -2:00 PM

Lunch

All entrees include homemade rolls & butter, gourmet salad, one starch, one vegetable, & dessert.

Beverage service includes coffee, iced tea & iced water -served with china.

Salad:

Tossed Green

Entree:

Spaghetti and Meatballs with Marinara

(V) Butternut Squash topped with vegetables and a balsamic glaze

Sides:

French Green Beans

Dessert:

Strawberry Cheesecake

Show 10 – OCTOBER 26TH

BETHANY OWEN IN “COUNTRY QUEENS”

LUNCH SERVED: 1:00 PM -2:00 PM

Lunch

All entrees include homemade rolls & butter, gourmet salad, one starch, one vegetable, & dessert.

Beverage service includes coffee, iced tea & iced water -served with china.

Salad:

Spinach Citrus

Entree:

Grilled Salmon with Butter Caper Sauce

(V) Mushroom Ravioli with Garlic Sauce

Sides:

Wild Rice Pilaf & Asparagus

Dessert:

Kahlua Cream Cheese Carrot Cake

Show 11 - MONDAY, NOVEMBER 30th

“TRIBUTE TO THE DRIFTERS”

LUNCH SERVED: 1:00 PM -2:00 PM

Lunch

All entrees include homemade rolls & butter, gourmet salad, one starch, one vegetable, & dessert.

Beverage service includes coffee, iced tea & iced water -served with china.

Salad:

Tossed Green

Entree:

Beef Brisket with Gravy

(V) Penne Pasta with Pesto Sauce, Grilled Vegetables with Parmesan Cheese

Sides:

Wild Rice Pilaf

Seasonal Vegetable Medley

Dessert:

Homemade Churros with Caramel in Cups

Show 12 - MONDAY, DECEMBER 14th...“A HOLIDAY CHRISTMAS VARIETY SHOW OF SOUL, R&B, POP & DOO-WOP.

LUNCH SERVED: 1:00 PM -2:00 PM

Lunch

All entrees include homemade rolls & butter, gourmet salad, one starch, one vegetable, & dessert.

Beverage service includes coffee, iced tea & iced water -served with china.

Salad:

Baby Arugula

Entree:

Boneless Chicken Florentine

(V) Mushroom Ravioli with Garlic Butter

Sides:

Scalloped Potatoes

Seasonal Vegetables

Dessert:

Chocolate Truffle Mouse Cake

**Show 13 - MONDAY, DECEMBER 31st...“A NEW
YEARS EVE DAY HOLIDAY AFTERNOON VARIETY
SHOW OF DOO-WOP, POP, R&B AND CLASSIC CAR
HOP ROCK & ROLL.**

LUNCH SERVED: 1:00 PM -2:00 PM

Lunch

All entrees include homemade rolls & butter, gourmet salad, one starch, one vegetable, & dessert.

Beverage service includes coffee, iced tea & iced water -served with china.

Salad:

Arugula with dried cranberries, gorgonzola cheese, candied walnuts and balsamic vinaigrette

Entree:

Asian Inspired Salmon (No mushrooms)

(V) Vegetable Lasagna

Sides:

Wild Rice Pilaf

Broccolini

Dessert:

Caramel Cheesecake