



Menu

Matinees

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats

Cured Baked Ham

Buffet

Spicy Buttermilk Southern
Fried Chicken

Traditional Meatloaf
with Red-Eye Gravy

“Signature” Beer-Battered
Norwegian Fried Cod

Jambalaya with White Rice

Jalapeño Cornbread
Great Northern White Beans

Chicken Gravy
Creamy Whipped Mashed Potatoes

Classic Succotash

Collard Greens
Flavored with Vinegar

“Signature” Sweet Potato Soufflé

Evenings

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats

Roast Beef
Cured Baked Ham

Buffet

Spicy Buttermilk Southern
Fried Chicken

Traditional Meatloaf
with Red-Eye Gravy

“Signature” Beer-Battered
Norwegian Fried Cod

Jambalaya with White Rice

Jalapeño Cornbread
Great Northern White Beans

Chicken Gravy
Creamy Whipped Mashed Potatoes

Classic Succotash

Collard Greens
Flavored with Vinegar

“Signature” Sweet Potato Soufflé

Saturday Evenings

Signature Salad
with Papaya Chutney Dressing

Chef Carved Meats

Beef Tenderloin
Cured Baked Ham

Buffet

Spicy Buttermilk Southern
Fried Chicken

Traditional Meatloaf
with Red-Eye Gravy

“Signature” Beer-Battered
Norwegian Fried Cod

Jambalaya with White Rice

Jalapeño Cornbread
Great Northern White Beans

Chicken Gravy
Creamy Whipped Mashed Potatoes

Classic Succotash

Collard Greens
Flavored with Vinegar

“Signature” Sweet Potato Soufflé

Sunday Brunch

Fresh Fruit Cup
with Princess Dressing

Chef Carved Meats

Cured Baked Ham

Buffet

Spicy Buttermilk Southern
Fried Chicken

Country Sausage Gravy
Homemade Biscuits

“Signature” Beer-Battered
Norwegian Fried Cod

Jambalaya with White Rice

Sausage Links
Southern-Style Grits

La Comedia’s Egg Soufflé
Topped with Cheese

Classic Succotash

Collard Greens
Flavored with Vinegar

“Signature” Sweet Potato Soufflé

Available at every performance:

Homemade “Signature” Breads: Cheese Bread, Dinner Rolls, Fried Biscuits with Apple Butter

Dessert: Brown Betty Topped with Whipped Cream