

# STARTERS

## SOUP

Chicken and Vegetable

## GREENS & DRESSINGS GF

Crisp Romaine, Heritage Blend Greens

Cucumbers, Tomatoes, Mushrooms, Black Olives, Shredded Carrots,  
Bacon, Parmesan Cheese, Cheddar Cheese, Croutons  
Ranch/Balsamic Vinaigrette/Caesar

## COMPOSED SALADS

Vegetable Couscous Salad

African Fruit Salad GF

Tomato, Cucumber and Mozzarella Salad GF

# STATIONS

## GRAZING STATION

Imported & Domestic Cheeses with Berries and Grapes GF

Cured Meat Charcuterie GF with Assorted Crackers

Grilled Vegetable Display GF

Fire Roasted Red Pepper Hummus GF with Grilled Pita Wedges

## CARVING STATION

Lemongrass Chimichurri Rubbed Beef Tenderloin GF

Horseradish Cream

# MAINS

## ENTRÉES

Panko and Herb Salmon

Curry Rubbed Chicken GF

## ACCOMPANIMENTS

Roasted Vegetables with Lemon Garlic Dressing GF

Stewed Okra and Peppers GF

Vegetable Jollof Rice GF

Roasted Fingerling Potatoes GF

## DESSERTS

Tantalizing Dessert Display of Cakes, Cookies, & Sweets

Bread Pudding and Fruit Cobbler

Lion King | June 4 - July 3, 2025

Diner, Matinee, & Sunday Brunch \$37 | Children Under 10 Years Old \$12.75