

# STARTERS

## SOUP

Broccoli and Cheese

## 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

Emerald Green Potato Salad GF

Harvest Salad GF

Cornfield Salad with Sweet Potato Hay

# 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

Grilled Herb Mustard Beef Tenderloin GF

Horseradish Cream

# MAINS

## ENTRÉES

Herb Seared Pork Chop with Blueberry Merlot Reduction GF

"Aunt Em's" Panko Crusted Chicken

## ACCOMPANIMENTS

Roasted Brussels Sprouts on Cauliflower Puree GF

Roasted Carrots and Parsnips

Golden Polenta with Braised Kale & Wild Mushrooms GF

Shrimp with Bowtie Pasta

## DESSERTS

Tantalizing Dessert Display of Cakes, Cookies, & Sweets

Bread Pudding and Fruit Cobbler

The Wiz | September 9 - September 21, 2025

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