

Boeing Boeing

Dinner Theatre Menu

These Performances Only:

March 30, April 6 & 13, 2019

Historic Atlas Theatre

**Dinner Sales will end on the following dates at
5pm:**

Saturday Mar. 30 orders are due Wed. Mar. 27th

Saturday, Apr. 6 orders are due Wed. Apr. 3rd

**Saturday Apr. 13th orders are due Wed. Apr.
10th**

**No walk-up dinner sales will be available the night
of each performance.**

**Dinner Orders must be placed at time of booking
over the phone. If ordering online, you will
receive a survey to fill out for each attendee's
dinner order.**

Questions? Please call 638-6543!

Prices for Dinner & Show

(Floor Level Only)

Adults \$46

Seniors (65 & up) \$42

Students (13 & up) \$40

Children (12 & under) \$24

Please arrive between 6:00pm-6:15pm.

Dinner Seating Begins at 6pm

Dinner is Served at 6:30pm

Show Begins at 7:30pm

Dessert will be served at Intermission

Catering Provided by

Uncle Fred's Catering

Each meal will include:

Cranberry Apple Salad with Sweet Onion dressing on the side

(Child Meals will not include salad unless requested)

Knotted Rolls & Butter

Beverages: Soda, Tea, Coffee & Water. Alcohol will cost extra.

Entrée Choices:

Roast Beef & Mashed Potatoes with gravy and bacon green beans

Chicken Cordon Bleu with Rice Pilaf & bacon green beans

Portabella Pasta with California Vegetable Medley (Vegetarian)

Vegan or Gluten Free Option Available Upon Request (please contact box office to request this.)

Kid's Choices (Child Ticket Purchase for Ages 12 & under):

Chicken Tenders with Mashed Potatoes & Gravy and Bacon Green Beans

Roast Beef & Mashed Potatoes with gravy and bacon green beans (Smaller Portion)

(Child Meals will not include salad unless requested)

If your child would rather have one of the Adult meals, accommodations can be made, please be prepared to pay the difference.

Desserts:

Raspberry Drizzled Brownie

Chou a la creme (Creme Puff)

You have the option to pre-order a bottle of wine for your table.

Payment will be made during the night of the performance.

Wine Options:

Luccio Moscato D'Asti \$20

Coppola Diamond Sauvignon Blanc \$20

Ruffino Lumina Pinot Grigio \$20

Hahn GSM Red Blend \$20

Rodney Strong Cabernet Sauvignon \$35