

Dinner Theater Featured Cuisine for
Groups on Wed., Thurs. & Sun. Evenings
Mainstage Theater & Zanies
February 6 – April 27, 2008

First Course – Salad

Roasted Wild Mushrooms & Mixed Greens

Garnished with Crispy Prosciutto Ham, Goat Cheese Crumbles and a Zesty Balsamic Drizzle
Served with your Choice of Dressing and our Freshly Baked Harvest Bread

Second Course – Entrées

*Groups of 20 or more must give exact numbers of each entrée to group sales
two weeks prior to the function date.*

Nut Crusted Whitefish

Pan Seared and Brushed with Honey Mustard and Crusted with a Pecan, Walnut and Almond Mixture
Set on a Bed of Sautéed Spinach and Complimented with a Citrus Mustard Crème
Served with Rice Pilaf and Fresh Vegetables

Crab Crusted Chicken

Pan Seared Chicken Topped with Maryland Crab Nestled in a Bed of Spinach
Accompanied with Merlot Demi Glace and Served with Garlic Mashed Potatoes and Glazed with Béarnaise
Sauce

Tournedos of Beef

Twin Petite Filets Set on Garlic Crostinis and Glazed with a Zinfandel Peppercorn Sauce
Topped with Sautéed Mushroom Caps and Béarnaise Sauce
Served with Garlic Mashed Potatoes and Fresh Vegetables

Penne Pasta and Roasted Vegetables

Portobello Mushrooms, Zucchini, Asparagus, Baby Bok Choy and Grilled Artichokes
Served with Penne Rigate and complimented with Sun Dried Tomato Asiago Broth Dotted with Goat Cheese

Third Course – Dessert

Groups of 20 or more, please choose one dessert for everyone in your party.

Pumpkin Cheesecake

Served with Caramel Anglaise

Chocolate Mousse Torte

Layers of Rich Chocolate Mousse and Flourless Chocolate Cake

Dinners are served with your choice of coffee, tea, ice tea, milk or soda.
Packages include tax and gratuity. Optional upgrades are available for additional costs,
please call group sales, 630-524-5071, for details.

Note: Groups are served in the Harvest Restaurant subject to space availability. Larger parties may be served in other rooms at PRR
discretion.

5/07