

Prelude Dining Experience

The worry-free convenience of arriving early without needing to rush before your show
Reception-style atmosphere & seating



Dear Evan Hansen

Tuesday, Wednesday, and Thursday: 6:00 p.m. - 7:15 p.m.

Friday & Saturday Eve: 6:30 p.m. - 7:45 p.m.

Sunday Eve: 5:00 p.m. – 6:15 p.m.

*not available for matinee performances

Price per Guest \$35.00 (Includes Tax/Gratuity)

Sample Menu

Seasonal Salad and Vegetable Display

Fresh Greens, Raw and Grilled Fresh Vegetables, Marinated Olives,
Shredded Cheeses

Upscale Cranberry Lime Vinaigrette and Tapenade Ranch Dressings, and Fresh Croutons

Sliced London Broil –Mushroom Sauce on the Side

Grilled Mahi-Mahi- House made Tartar Sauce

Bed of Wilted Spinach

Penne Pasta Primavera

Light Cream Sauce with Fresh Zucchini, Yellow Squash and Peppers
Sautéed Haricots Vert

Grilled Smashed Baby Red Potatoes w/ Dill & Sour Cream

Assorted Bistro Rolls and Baguettes, Creamy Butter and Artisan Crackers

Decadent Chef Dessert Display featuring Black Velvet Cake and Carrot Cake
and Chocolate Mousse with Fresh Berries

Cash Bar and Wine List Available

For Food and Beverage Questions: 336-333-6518