

The Opera House At The Great Outdoors

Opera House Basic Buffet – \$28.50

1 Salad, 1 vegetable, 1 potato or casserole, 1 chicken entrée, 1 pasta entrée and assorted rolls

Sopranos Buffet – \$32.50

1 Salad, 1 vegetable, 1 potato or casserole, 1 beef entrée or seafood entrée, 1 pasta entrée and assorted rolls

Grand Opera Buffet - \$36.50

1 Salad, 1 vegetable, 1 potato or casserole, 1 beef entrée, 1 chicken entrée, 1 pasta entrée and assorted rolls

Three Tenors Opera House Dinner Event – \$38.50

2 Salads, 1 vegetable, 1 potato or casserole, 1 beef entrée, 1 chicken or seafood, 1 pasta entrée and assorted rolls

MENU SELECTIONS

Salad options

Traditional Caesar
Signature House

Nut and Berry ** only an option with Three Tenors and Grand Opera buffets*

Farmers Market ** only an option with Three Tenors and Grand Opera buffets*

Vegetable options

Brown sugar glazed baby carrots
Summer squash, zucchini and carrots
Green bean almondine
Broccoli au gratin
Snow peas

Potato & Casserole options

Roasted potatoes with rosemary garlic
Gouda mac and cheese
Whipped sweet potato casserole with praline topping
Homemade Delmonico mashed potatoes

Chicken options

Chicken Marsala – pan-sautéed with Portabello mushrooms, finished in a rich Marsala cream
Chicken Piccata – Francese-style chicken medallions in a lemon and caper butter sauce
Chicken Oscar – Francese-style chicken topped with jumbo lump crab meat, asparagus, finished in a Romano cream
Chicken Parmesan – lightly fried chicken breast topped with marinara and mozzarella cheese

Seafood options

Fresh North Atlantic Salmon with an orange butter glaze
Baked Stuffed Jumbo Shrimp with a Ritz and lobster stuffing and a lemon butter beurre blanc
Fresh Key West Mahi Mahi, finished with a peach chutney

Beef options

Slow-roasted, thin sliced Prime Rib
Grilled tenderloin of beef
Pork Tenderloin

Honey baked roasted ham

Pasta options

Pasta Primavera - Seasonal vegetables, penne pasta in a white wine butter sauce

Farfalle Venezia - Sun-dried tomatoes, Portobello mushrooms in a sherry cream sauce

Penne Arrabiata - Penne pasta in a spicy pomodoro sauce with chili and parsley

Fresh Spinach & Garlic Ravioli in a Romano cream ** only an option with Three Tenors and Grand Opera buffets*

Ricotta & Lobster Ravioli finished in a sherry lobster cream ** only an option with Three Tenors and Grand Opera buffets*

Dessert options \$4.00

Signature Chef's selection homemade bread pudding with banana Foster's sauce topped with whipped cream

Assorted mini cake

New York style cheese cake with assorted sauces (berry, caramel and chocolate)

Beverages – Sweet and Unsweet tea - Included