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OPENING NOTES

Strathmore's Signature Charcuterie

Rotating display of cured meats, local cheeses, house made dips, seasonal accoutrements, gourmet

Sides & Salads

Two curated seasonal salads presented with a harmonious ensemble of warm accompaniments

MAIN ACTS

Carving Station

Chef-attended, sliced to order featured act, with complementary sauces. Rotating selections may include Herb-Roasted Beef, Cedar Smoked Salmon, or Garlic & Rosemary Rack of Lamb

Featured Hot Entree

A rotating featured composed dish such as Cabernet Braised Short Ribs, Lemon-Herb Seasonal Catch, or Herb Marinated Chicken

Plant-Based Featured Entree

A substantial plant-forward composition, seasonally inspired, with a selection that may include Thai Red Curry Tofu Steaks, Stuffed Portobello Mushrooms, or Roasted Cauliflower with Chickpeas & Tahini

FINALE

Chef Curated Assorted Desserts

BEVERAGES

Soft Drinks, Fresh Brewed Coffee, Decaf Coffee, or Hot Tea (Wine, beer, and sparkling wine are also available for purchase at a private bar within the Prelude seating area)

\$50 per person (+tax)

(\$45 per person when purchased in advance)

This menu is available during select performances. Please refer to the event calendar for dates.

STRATHMORE