

2025-26 Season Menus

Prelude Dinners

Dine at the PAC before the show



The Italian Trattoria

Main Course

Caesar Salad with freshly Grated Parmesan Cheese & House-Made Croutons 🥗

Antipasti Display

Chicken Parmigiana with Penne Pasta & Tomato-Basil Marinara

Spinach Stuffed Portobello Mushrooms 🌿 🌾

Shredded Parmesan Cheese, Chopped Basil, & Red Pepper Flakes 🥗

Roasted Seasonal Vegetables 🌿 🌾

Garlic Bread & Assorted Focaccia

Beverages

Selection of Local Wine & Beer

Assortment of Sodas

Fruit Infused Water

Coffee, Decaf, & Hot Tea
with selection of Specialty Creamers & Sugars

Desserts

Assorted Cookies, Brownies, & Lemon Bars

🥗 Vegetarian 🌿 Vegan 🌾 Avoiding Gluten

Please Note: All Menus are Subject to Change

The Latin Cocina

Main Course

Mango, Avocado, & Arugula Salad with Champagne Citrus Vinaigrette 🌱 🌾

Elote Street Corn Salad 🌱

Citrus de Pollo 🌾

Carne Asada 🌾

Guacamole, Salsa Roja, Salsa Verde, Sour Cream,
Cheddar Cheese, & Warm Flour Tortillas 🌱

Smashed Black Bean 🌱 🌾

Chimichurri Rice 🌱 🌾

House-Made Corn Tortilla Chips 🌱 🌾

Beverages

Selection of Local Wine & Beer

Assortment of Sodas

Fruit Infused Water

Coffee, Decaf & Hot Tea
with selection of Specialty Creamers & Sugars

Desserts

Assorted Cookies, Brownies, & Lemon Bars

🌱 Vegetarian

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Pom & Honey

Main Course

Spring Mix Market Salad with Pomegranate Vinaigrette 🌿 🌾

Warm Pita Bread 🌿

Falafel 🌿 🌾

Turmeric Basmati Rice 🌿 🌾

Lemon Oregano Chicken 🌾

Harissa Hummus, Spicy Tzatziki, & Mediterranean Hot Sauce 🌿 🌾

Crumbled Feta 🌾

Banana Peppers, Chopped Kalamata Olives,
Pickled Red Onion, Diced Tomato, & Diced Cucumber 🌿 🌾

Beverages

Selection of Local Wine & Beer

Assortment of Sodas

Fruit Infused Water

Coffee, Decaf & Hot Tea
with selection of Specialty Creamers & Sugars

Desserts

Assorted Cookies, Brownies, & Lemon Bars

🌿 Vegetarian

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