

TEXAS STAR DINNER THEATER

FALL MENU
SEPTEMBER THROUGH MID-NOVEMBER

DINNER

BEEF: COUNTRY FRIED STEAK

- ◆ Topped with home-style gravy
- ◆ Cheddar Mashed Potatoes
- ◆ Tender Green Beans tossed in a rich, melted butter, seasoned with a touch of salt and pepper

SEAFOOD: GRILLED SRIMP

- ◆ Eight Garlic Butter Grilled Jumbo Shrimp
- ◆ Long Grain Wild Rice
- ◆ Tender Green Beans tossed in a rich, melted butter, seasoned with a touch of salt and pepper

CHICKEN WITH BASIL PESTO SAUCE *

- ◆ Grilled Chicken Breast lightly marinated in Italian dressing, topped with a creamy basil pesto sauce, and garnished with asparagus.
- ◆ Cheddar Mashed Potatoes
- ◆ Tender Green Beans tossed in a rich, melted butter, seasoned with a touch of salt and pepper

EGGPLANT PARMESAN (Vegetarian)

- ◆ Eggplant Parmesan topped with marinara sauce, mozzarella, and parmesan. Drizzled with a balsamic glaze.
- ◆ Marinara Penne Pasta
- ◆ Tender Green Beans tossed in a rich, melted butter, seasoned with salt and pepper

DESSERT

Carrot Cake ~ Marbled Chocolate Mousse Cake

Raspberry Cheesecake ~ Fresh Seasonal Fruit Cup

A Note on Drinks; Coffee , Tea, and Water are included in your meal. Sodas and other beverages (including alcohol) are **NOT Included**

Gratuuity is not included with purchase. Please take care of your waitstaff!

**Gluten Sensitive*

Please indicate any allergens or requests. Vegan option is available upon request.

(As we are a catered event, we cannot guarantee a lack of cross-contamination.)

