

Dine & Glow Menu

ADULT \$22

Includes fountain drink, artisan roll, and choice of:

One protein | One starch | One vegetable | One sauce

Protein

- Herb-roasted chicken 
- Maple-glazed pork loin 
- Braised beef short rib 
- Citrus-herb salmon 
- Plant-Based Meatballs  
- Classic Meatloaf

Starch

- Roasted garlic mashed potatoes 
- Wild rice pilaf with cranberries & pecans 
- Sweet potato mash with cinnamon butter 
- Tri-color quinoa with citrus zest  
- Savory herb stuffing

Vegetable

- Maple-roasted brussels sprouts 
- Honey-glazed rainbow carrots 
- Sauteed winter greens 
- Roasted root vegetable medley  
- Steamed broccoli with lemon oil  

Sauce

- Mushroom & thyme gravy  
- Roasted red pepper coulis  
- Classic brown gravy 
- Creamy horseradish sauce 
- Honey-dijon glaze 

Chef’s Favorite Combos

Winter Comfort

Braised beef short rib, roasted garlic mashed potatoes, maple-roasted brussels sprouts, classic brown gravy

Garden Plate

Plant-Based Meatballs, tri-color quinoa with citrus, roasted root vegetables, roasted red pepper coulis

Holiday Omnivore

Herb-roasted chicken, wild rice pilaf, honey-glazed carrots, mushroom thyme gravy

Salmon & Spice

Citrus-herb salmon, sweet potato mash, winter greens, honey-dijon glaze

CHILD \$11

Includes a fountain drink, chips, fruit, and a holiday treat.

Mac & Cheese

Creamy cheddar pasta

Chicken Tenders (3)

Served with ranch or ketchup

Pizza

Cheese or pepperoni

Turkey & Cheddar Sandwich

On wheatberry bread, served hot or cold

SunButter & Banana Sandwich

On wheatberry bread

Yogurt & Granola Bowl

With winter berries



vegetarian



vegan



gluten free

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