

CATERING OPTIONS

If you're coming to the theatre with a group, we offer 2 easy options for catering your pre-show or post-show gathering.



1. WINE & CHEESE

Starts at \$7 per person*

- Wine (red or white)
- Cheese

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Candy / Sweets

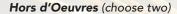
Coffee

Crackers

2. HORS D'OEUVRES & DESSERTS

Starts at \$15 per person*

Wine (red or white) plus the following:



- Cheese tortellini & olive skewer with lemon vodka marinade
- Caprese skewers with balsamic glaze
- Mushroom crostini
- Smoked chicken salad in endive leaf
- Antipasti skewers with Italian dressing
- Apricot pistachio torte with crackers
- Cranberry pinot noir chutney torte with crackers

Dessert (choose one)

- Brownies (with or w/o walnuts)
- Graham cracker chewies (with or w/o pecans)
- Lemon bars
- Chocolate chip cookies
- Oatmeal raisin cookies
- Lemon raspberry mini tartlets
- Pumpkin bars with cinnamon cream cheese frosting
- White chocolate cranberry bars with frosting



Available Spaces | Max Occupancy
Main Stage Theatre | 324
Lobby with Outdoor Terrace | 100
Rehearsal Room | 80
Conference Room with Mountain Views | 25
Founders Balcony | 25

CONTACT US FOR MORE INFO ABOUT CATERING!



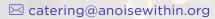


Photo on reverse by Craig Schwartz. Ensemble. *Argonautika*. Catering photos by Brian Feinzimer.

*Pricing and options subject to change