



GEVA KITCHEN

We take pride in serving you and we prepare each meal to order. We thank you for choosing the Geva Kitchen.

HOURS OF OPERATION

Kitchen opens 2 hours before Wilson Stage performance. Entrees available until 30 minutes prior to performance. Small plates and desserts available during intermission.

GROUP OPTIONS

For groups of 15 or larger, please contact Scott Falkowski at 585-420-2060 or sfalkowski@gevatheatre.org to discuss our catering and rental space options.

NEW ITEMS!

RICE BOWLS

STEAK FAJITA BOWL **GF** \$13.00

Marinated slices of beef, chipotle lime corn, tomatoes, onion, basil, roasted red peppers, served with a lime wedge and cilantro lime sour cream.

BUFFALO CHICKEN BOWL **GF** \$12.50

Buffalo marinated chicken, diced celery, bleu cheese crumbles, cheddar cheese with ranch dressing.

ASIAN BBQ TOFU BOWL **V GF VG** \$11.50

Asian marinated baked tofu, shredded carrot, iceberg and roasted sweet potato.

GREEK RICE BOWL **V GF** \$11.50

House-made hummus, Kalamata olives, roasted red peppers, sun-dried tomatoes, feta cheese, and garnished with tzatziki sauce.

SWEET POTATO & CHICKPEA **V GF VG** \$10.50

Cooked spinach, roasted sweet potatoes, and roasted chickpeas served with a maple tahini dressing.

Add Roast Beef, Deli Turkey, Asian BBQ Tofu, or Portobello Mushroom to Rice Bowls for \$3.50

SOUPS

CUP \$5.00 BOWL \$7.00

OVEN ROASTED TOMATO BISQUE **V GF**

A creamy blend of roasted red tomatoes, vegetables, and our own blend of Stuart's Spices.

SOUP DU JOUR

Ask your server for our daily offerings.

Soups are served with pita wedges.

SMALL PLATES

SEASONAL CHEESE PLATE **V GF** available \$12.00

A seasonal selection of fine cheeses, accompanied by dolmades, seedless grapes, pepperoni and apple slices, and your choice of pita wedges or gluten-free crackers.

SPINACH ARTICHOKE DIP **V GF** available \$10.50

A savory dip made with garlic, spinach, artichokes, parmesan and cream and topped with a red wine reduction. Served with pita wedges or vegetable sticks.

HUMMUS SAMPLER **V GF** available \$10.00

Hummus, Kalamata olives, feta cheese, roasted red pepper, and choice of pita wedges or veggie sticks. Choose traditional or roasted red pepper hummus.

BRUSCHETTA **V GF** available \$10.50

Crostini topped with fresh mozzarella, our house-made bruschetta, and fresh basil chiffon.

Larger size available to serve 4-6 (Ask server for pricing).

V Vegetarian **GF** Gluten-Free **VG** Vegan

SALAD

GARDEN SALAD **V** **GF** **VG** \$10.00

Shaved carrot, tomatoes, crimini mushrooms, and zucchini over a bed of baby spinach. Served with our roasted red pepper dressing.

GEVA HOUSE **V** **GF** \$11.00

Cheddar, raisins, green apple, and walnuts served with our apple cider vinaigrette over a bed of field greens.

MEDITERRANEAN **V** **GF** \$11.00

Diced artichokes, Kalamata olives, diced sun dried tomatoes, feta cheese with a house made Greek dressing over spinach.

ICEBERG WEDGE **GF** \$9.50

Bacon, tomato, creamy and chunky bleu cheese and balsamic vinaigrette.

SIDE SALAD **V** **GF** \$5.50

A smaller portion of your choice of the House, Garden, or Mediterranean Salad.

Add Roast Beef, Deli Turkey, Chicken Salad, Asian BBQ Tofu, or Portobello Mushroom to Large salad for \$3.50

STEEL CRISPED PIZZA

SPINACH MUSHROOM **V** \$12.50

Crimini and portobello mushrooms, goat cheese, baby spinach, and garlic.

MEDITERRANEAN **V** \$12.50

Sun-dried tomato, Kalamata olives, artichokes, feta and shredded mozzarella over a creamy garlic feta sauce.

PITAS & SLIDERS

CHICKEN SALAD PITA POCKET \$11.00

Craisins, sunflower seeds, wheat noodles, celery and greens. Served in a split pita bread.

ROAST BEEF SLIDER \$12.00

Two Sliders served with caramelized onions, au jus, and Geva's ale mustard.

GREEK TURKEY SLIDER **GF** available \$11.00

Spinach, feta cheese, onion, in ground turkey burgers. Served with Geva's ale mustard & lemon pepper tzatziki.

HOT DELI TURKEY SLIDER **GF** available \$11.00

Fresh sliced deli turkey, served with turkey gravy and cranberry sauce.

PORTOBELLO SLIDER **V** **GF** available \$10.50

Marinated portobello cap, grilled and topped with goat cheese, lettuce, and tomato. Served with garlic feta sauce and Geva's ale mustard.

All sliders come with fresh diced veggie salad.

BUFFALO CHICKEN \$12.50

Roasted chicken, Red Hot, mozzarella, celery, cheddar and chunky bleu cheese. Served over creamy bleu cheese or ranch dressing.

VEGGIE LOVERS **V** **VG** \$12.00

Roasted red peppers, tomatoes, caramelized onions, mushrooms, and spinach over a base of our original hummus. Add cheese for \$1.00.

PEPPERONI \$11.50

Diced pepperoni, fresh red tomato, and mozzarella.

CHILLED DESSERTS

CHEESY EDDIE'S CARROT CAKE \$8.50

GLUTEN-FREE CHEESECAKE **GF** \$8.50

Ask your server for topping options

SPECIAL TOUCH APPLE CRUMBLE PIE \$7.50

SPECIAL TOUCH SEASONAL PIE \$7.50

AARON'S CHOCOLATE MOUSSE **GF** \$6.00

FRESH-FILLED CANNOLI \$6.00

Ricotta or chocolate mousse

CHEESY EDDIE'S COOKIES \$3.50

HEDONIST CHOCOLATE BARS **GF** \$3.50

We will do our best to accommodate most dietary restrictions. Please speak with your server for any allergy or other concerns you may have.

V Vegetarian

GF Gluten-Free

VG Vegan

LOCAL PARTNERS

Stuart's Spices • Cheesy Eddie's
Hedonist Chocolate • Niblack Foods
B. Giambone Co. • Flower City Produce
Special Touch Bakery