

# PRIME BUFFET MENU

It's a  
Wonderful  
Life



## SALADS

### Buddha Bowl Quinoa Salad: Quinoa

V.I. kale, shredded cabbage & carrots, radish, cucumber. Tossed with a Tamari Tahini dressing & topped with fresh avocado.  
(GF,DF,VEGAN,V)

### Mediterranean Inspired Roasted Chickpea Salad

Cumin roasted chickpeas, fresh cucumber, bell pepper, cherry tomatoes, mixed fresh herbs. Dressed with a Mint Yogurt & Sumac dressing. (GF,V)

### Spinach, Arugula & Mandarin Salad

Spinach & wild arugula, mandarin segments, crumbled feta cheese, red onion, toasted almonds & pomegranate arils. Dressed with a Honey, Mustard & Sherry vinaigrette. (GF,V)

### Playbills' Panzanella Salad

Herb roasted croutons made with our house-made bread dressed with Red Wine & Balsamic and Herb dressing. Tossed with Roma tomatoes, fresh basil, oregano, parsley, bocconcini cheese, and crispy prosciutto.

### Artisan Green Salad

Fresh local greens served with your choice of toppings & house-made dressings. Including Maple & Balsamic Vinaigrette (GF,DF,Vegan,V) and Playbill's Own Caesar Dressing (GF).

### Salad Bar Feature - Million Dollar Dip

A decadent creamy base mixed with sharp aged cheddar cheese, slivered toasted almonds, crispy bacon lardons, and scallions. Served with fresh vegetable crudité & assorted crackers. (GF with crudité & without crackers).

### Charcuterie Board

A medley of soft and hard ripened cheese, cured meats, crackers, cherry tomatoes, mixed marinated olives & nuts.

### Soup du Jour

Please ask your server about our daily soup creation. Served with fresh, house baked bread.

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## ENTREES

Traditional Roasted Turkey with House-made Thyme & Sage Gravy, and Playbills Stuffing  
Garlic Confit & Buttermilk Mashed Potatoes (GF, VEG)

Playbills Famous Brussel Sprout Casserole – Crispy bacon lardons, bechamel sauce, mozzarella & parmesan cheese and topped with parmesan breadcrumbs.

Steamed Vegetable Medley (GF, VEG)

Spinach, Mushroom, Caramelized Onion & Goat Cheese Crustless Quiche (GF, VEG)

Sockeye Salmon with a Creamy Crab & Prawn Neptune Sauce – Sockeye salmon served with a French style white wine, shallot, herb, lemon, and cream sauce finished with crab meat & tiger prawns. (GF)

Beef & Pork Meatballs served with Blackberry Compote - Savory meatballs tossed with house-made blackberry compote & finished in the oven to caramelize. (DF)

Playbill Lounge Prime Feature Carve – Beef Wellington – Tender beef tenderloin, Dijon mustard, wild mushroom & thyme duxelles and prosciutto wrapped up in crispy puff pastry and baked until golden brown and crispy. Served with your choice of: House Beef Gravy, Horseradish, and/or Dijon Mustard.

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## DESSERTS

Playbills' Classic Sticky Toffee Pudding, "Millionaires" Shortbread Cake, Assortment of squares, Lemon Meringue Pie., English Trifle, House-made Pecan Pie, Daily Selection of Homemade Cheesecakes., Barry Callebaut Belgian Chocolate Fountain