

# BRUNCH BUFFET MENU



## SALADS

Thai Cashew Quinoa Salad (GF,DF,V,VEGAN): Red cabbage, bell peppers, red onion, shredded carrot, roasted cashews, cilantro & scallions. Mixed with a Thai inspired peanut & lime dressing.

Southwest Kale Salad (GF,V): Roasted corn, grape tomatoes, banana peppers, olives, feta cheese & V.I. kale. Tossed with a Sriracha Ranch dressing.

Soba Noodle Salad (GF,DF,V,VEGAN): Roasted garlic & broccoli, cucumber, sesame seeds, edamame, red radish, fresh parsley & scallions. Dressed with a Hoisin Sesame dressing.

Tzatziki Greek Roast Potato Salad (GF): Bacon, celery, dill pickle, eggs, red onion, fresh dill & parsley. Dressed with a Tzatziki Greek Yogurt, Lemon & Dill dressing.

Artisan Green Salad: Fresh local greens served with your choice of toppings & house-made dressings. Including house-made Tzatziki Greek Yogurt, Lemon & Dill Dressing (GF,V) & Mixed Berry Vinaigrette (GF,DF,V,VEGAN).

**Salad Bar Feature:** Playbills' Crab Dip: A decadent creamy mix of cream cheese, sour cream, shredded cheddar cheese, Old Bay seasoning, crab meat, caramelized onions, fresh garlic & scallions. Served with an assortment of crackers & fresh vegetable crudité.

**Soup du Jour:** Please ask your server about our daily soup creation. Served with fresh, house baked bread.

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## HOT BUFFET

Roast Chicken with Artichoke & Mushrooms served with a Caramelized Leek Cream Sauce (GF)

Playbills' Eggs Benedict, Glenwood Farms Breakfast Sausage & \*Bacon (Both DF, \*Bacon is GF)

Baked Tilapia with a Thai Green Curry Coconut broth, with toasted coconut & crispy shallots (DF,GF),

Steamed Vegetable Medley (GF,V)

Hashbrowns (DF,GF,V,VEGAN)

Cinnamon Buns (V), Belgian Waffles with house-made coulis (V)

**Playbills' Feature Carve:** Local Hertel's Ham glazed with a Dijon mustard & brown sugar glaze. Served with your choice of Dijon mustard, and/or house-made apple sauce. (GF)

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## DESSERTS

Warm Cinnamon Roll Bread Pudding: House-made bread & cinnamon rolls, vanilla crème anglaise and glazed with our famous sticky toffee sauce.

Chocolate Oreo Cream Pie: Topped with Chantilly cream & crushed Oreos.

· Assortment of squares

Lemon Meringue Pie, English Trifle, House-made Pecan Pie & our Daily Selection of Homemade Cheesecakes.

(Gluten Free & Vegan desserts can be provided with prior notice or by notifying your server of your allergies and/or dietary restrictions)