

PRIME 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.

HOT BUFFET

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

Roasted Vegetable Strudel with spinach, local banana squash and a medley of other vegetables, topped with phyllo pastry. (V)

Mild Italian Sausage with braised onions & peppers (DF)

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

Steamed Vegetable Medley (GF,V)

Greek Lemon Roasted Potatoes (DF,GF,V,VEGAN)

Rice Pilaf with peas, thyme & dried cranberries. (DF,GF,V,VEGAN)

Playbills' Feature Carve: Rosemary, Dijon & Garlic Crusted Australian Boneless Leg of Lamb. Served with house-made Tzatziki & Fresh Mint Sauce.

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.

· Barry Callebaut Belgian Chocolate Fountain: Served with fresh fruit and marshmallows.

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