

PRIME BUFFET MENU



SALADS

Seasonal Spinach & Wild Arugula Salad (GF,V): Fresh spinach & wild arugula, sweet & spicy toasted walnuts, diced dried dates, toasted goat cheese, red onion, gala apple. Dressed with a honey & Dijon mustard vinaigrette.

Playbills' Own Classic Greek Salad (GF,V): Roma tomatoes, long English cucumbers, medley of bell pepper, red onion, Greek kalamata olives, cow's milk feta. Tossed with a balsamic vinegar, olive oil & oregano vinaigrette.

Mexican Street Corn Slaw (GF,DF,V,VEGAN): Red & green shredded cabbage, carrots, roasted peaches & cream corn, fresh poblano pepper, roasted scallions & fresh cilantro. Smoky toasted cumin, chili powder & lime dressing.

"Popeye's" Sailor Pasta Salad (GF): Roasted broccoli, chicken breast, spinach, caramelized onion, marinated artichoke hearts, parsley. Dressed with roasted garlic, feta & Greek yogurt dressing.

Artisan Green Salad: Fresh local greens served with your choice of toppings & house-made dressings. Including house-made Umami Miso Dressing(GF,DF,V,VEGAN) & Balsamic & Oregano Vinaigrette (GF,DF,V,VEGAN).

Salad Bar Feature: Fried Dill Pickle Dip: A decadent mixture of cream cheese, sour cream, shredded cheddar cheese, crunchy dill pickles, fresh dill & fresh garlic. Topped with brown butter toasted panko breadcrumbs. Served with an assortment of crackers and fresh vegetable crudité.

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

HOT BUFFET

Roasted Southwest Style Chicken with Green Onion, Tomato, Roasted Corn & Cheddar Cheese (GF)

Almond & Parmesan Crusted Sockeye Salmon (GF)

Loaded Baked Potato Wedges (GF)

Mongolian Style Braised Pork Ribs (GF)

Chickpea & Cauliflower Vindaloo (GF,DF,V,VEGAN)

Roasted Vegetable Rice Pilaf (GF,DF,V,VEGAN)

Steamed Vegetable Medley (GF,V).

Playbills' Feature Carve: AAA Braised Top Sirloin Beef served in its own jus and fresh mini Yorkshire puddings. Served with horseradish & chive crème fraiche and Dijon mustard.

DESSERTS

Playbills' Famous Sticky Toffee Pudding: Caramelized date cake smothered in our decadent & rich toffee sauce.

Classic Tiramisu: Italian ladyfinger cookies soaked in a sweetened espresso & cocoa mixture layered with velvety mascarpone & Chantilly cream.

Assortment of squares, Lemon Meringue Pie, English Trifle, House-made Pecan Pie & our Daily Selection of Homemade Cheesecakes. (Please notify your server if you require a gluten-free or vegan dessert)

Barry Callebaut Belgian Chocolate Fountain (GF): Served with fresh strawberries and marshmallows.

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