

# PRIME BUFFET MENU



## SALADS

### Probiotic Power Salad (GF,V)

Arugula, spinach, sauerkraut, blueberries, roasted beets, toasted pumpkin seeds, goat cheese, and avocado. Dressed with a Maple Lemon Vinaigrette. *(Can be made Vegan/Dairy Free with prior notice)*

### Playbills' Own Caesar Salad\*

Freshly cut romaine lettuce, crispy prosciutto, Manchego & Parmigiano Reggiano, house-made focaccia croutons. Tossed with a Roasted Garlic Caesar Dressing. *\*(Contains: Anchovies)*

### V.I. Kale, Roasted Butternut & Yam Salad (GF,DF,V,VEGAN)

Local Vancouver Island Kale, maple roasted butternut squash, yam, and carrot. Finished with fresh pomegranate arils, toasted onion & walnuts, and dressed with a Walnut & Sherry Vinaigrette.

### Korean-Inspired Rice Noodle Salad (GF,DF,V,VEGAN)

Local Swiss Chard, Boy choy, rice noodles, red bell peppers, fresh cilantro & green onion. Tossed with a Gochujang & Hoisin dressing and house-made pickled vegetable medley containing julienned carrot, daikon & red onion.

### Artisan Green Salad

Fresh local greens served with your choice of house-made dressings. Including house-made Maple Lemon Vinaigrette (GF,DF,V,VEGAN), and house-made Playbills' Own Green Goddess Dressing (GF,V)

### Salad Bar Feature (\*GF)

Smoked Salmon: House-made whipped herb, garlic & lemon cream cheese, house pickled shallot, \*olive oil toasted baguette crostini\*, fresh parsley, lemon crowns & crispy capers. *\*(Can be Gluten-Free without Crostini\*)*

### Soup du Jour

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

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## ENTREES

Coconut Curry Chicken (GF,DF)

Turmeric and Saffron Steamed Basmati Rice (GF,DF,V,VEGAN)

Roasted Seasonal Fall Vegetable Medley including Yam, Butternut, Parsnip, Zucchini (GF,DF,V,VEGAN)

Boursin Herb & Garlic Cheese Scalloped Potatoes.(GF,V)

Wild Sockeye Salmon Fillet with a Tamari-Ginger Sauce (GF,DF)

Spinach Pie (V)

Playbills' Beef Lasagna.

### Playbills Feature Carve (GF, DF)

Rosemary, Garlic, Thyme & Dijon Crusted, Roast New Zealand Boneless Leg of Lamb.

Served with Whole-Grain Pommery Mustard, and Classic House-Made Mint Jelly.

## DESSERTS

### **Playbills' Warm Guinness Stout & Chocolate Cake**

Decadent Belgian chocolate paired with the rich malt & roasted barley notes of Guinness Irish Stout.  
Served warm alongside Chantilly Cream.

### **Strawberry Shortcake**

Delicate House-Made white cake layered with airy whipped Bavarian & Chantilly cream, and fresh macerated strawberries.

### **Barry Callebaut Belgian Chocolate Fountain**

Served with fresh strawberries, pineapple, profiteroles, and marshmallows.

Assortment of squares

Profiteroles

Lemon Meringue Pie

English Trifle

House-made Pecan Pie

Daily Selection of Homemade Cheesecakes

ALL MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE ACCORDING TO SEASONALITY & AVAILABILITY

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