

# Classic Buffet Menu

## SALAD BAR

**Soup du Jour & house-baked bread.**

### **Chef's Feature**

Smoked Salmon Platter, whipped herb and garlic cream cheese and crispy capers GF

### **Local Kale & Fluffed Quinoa Salad**

GF,DF,V,VEGAN

### **Easter Spinach Salad** GF, V

### **Greek Orzo Salad** V

### **Edamame Peanut Crunch Salad**

GF,DF,V,VEGAN

### **Artisan Green Salad**

## ENTREES

**Roast Chicken with a Creamy Tarragon Sauce**  
(GF)

**Herb & Parmigiano Reggiano Roasted Potato Wedges** (GF,V)

**Caramelized Onion, Roasted Butternut, Zucchini, Wild Baby Arugula & Goat Cheese Crustless Quiche** (GF,V)

**Chickpea, Cashew, Broccoli & Snow Pea Stir-fry with Thai-Style Peanut Sauce**  
(GF,DF,V, VEGAN)

### *Entrees (cont'd)*

**Shrimp & Chorizo Fettucine with a Fire-Roasted Tomato & Garlic Confit Sauce** (DF)

**Breaded Cod served with a House-Made Tartar Sauce** (DF)

**Seasonal Vegetable Medley** (GF, V)

### **Playbills' Feature Carve** (GF)

Local Wild Mushrooms, Bacon, and Goat Cheese Stuffed Pork Loin, Seasoned with our House Rub. Served with Dijon Mustard and house-made Apple Sauce.

## DESSERTS

### **Butter Pecan Praline Tart**

Caramelized pecan filling drizzled with a Whiskey Maple Cream Sauce

### **Blackberry, Apple & Almond Crumble**

Served warm and with fresh Chantilly cream

### **Assorted Desserts**

Lemon Meringue Pie, English Trifle, Profiteroles, Pecan Pie, Cheesecakes and squares

Please notify your server if you require a gluten-free or vegan dessert.

*All menu items are subject to change without prior notice according to seasonality and availability.*