

Prime 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**

Entrees (cont'd)

**Tiger Prawn, Chorizo & Bay Scallop
Fettucine with a Fire-Roasted Tomato and
Garlic Confit Sauce** (DF)

Maple & Tamari Glazed Sockeye Salmon (GF,DF)

Seasonal Vegetable Medley (GF,V)

Playbills' Feature Carve (GF)

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

DESSERTS

Butter Pecan Praline Cake
Caramelized pecan filling drizzled with
a Whiskey Maple Cream Sauce

Blackberry, Apple & Almond Crumble
Served warm and with fresh Chantilly cream

Callebaut Belgian Chocolate Fountain
Served with fresh strawberries, pineapple,
profiteroles, and marshmallows.

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.