

“Baskerville” Prime Buffet Menu

Salads & Starters

Soup du Jour

Served with fresh, house baked bread

Playbills’ Panzanella Salad (Vegetarian)

Fresh herbed croutons made from house-made bread, sundried tomatoes, red onion, fresh basil, cherry tomatoes, bocconcini, fried capers, parsley. Dressed with a Red Wine & Basil vinaigrette.

Roasted V.I. Potato & Yam Salad (GF)

V.I. roasted nugget potato & yams, celery, crispy prosciutto, scallions & parsley.
Finished with a Blue Cheese Ranch dressing.

Green Goddess Salad (GF,Vegetarian)

Shredd cabbage, Brussel sprouts, broccoli, cucumber, sunflower sprouts & crushed pistachios.
Dressed with a herb packed Green Goddess dressing.

Greek Caesar Salad (GF,Vegetarian)

Cucumber, red onion, Roma tomato, mixed peppers, shredded romaine lettuce, cow’s feta cheese.
Dressed with house Caesar dressing.

House Garden Greens

Fresh local greens tossed with grated carrots, tomato, sliced onion.
House-made Honey Dijon Vinaigrette **(GF,DF,Vegetarian,Vegan)** or Blue Cheese Ranch **(GF,Vegetarian)**.

Salad Bar Feature (*GF,Vegetarian)

Artichoke & Spinach Dip: House-made with cream cheese, crème fraiche, Parmigiano Reggiano, roasted garlic, fresh spinach, artichoke hearts & water chestnuts. Served with an assortment of crackers.
(GF without crackers)

Entrees

Creamy Roasted Garlic Ceasar Chicken (GF)

Roasted chicken breast seasoned with our house-made creamy Parmigiano Reggiano Caesar, roasted garlic and herb dressing. Garnished with crispy Parmigiano tuiles.

Mongolian-Style Slow Roasted Pork Back Ribs (GF,DF)

Pork back ribs braised slowly then tossed & glazed in our house Mongolian inspired sauce.

Playbills’ Spinach Pie (Vegetarian)

Fresh local spinach mixed with caramelized onions & garlic, cow’s milk feta cheese, and fresh oregano & herbs.
Finished with layers of creamery butter & crispy, flaky phyllo pastry.

B.C. Sockeye Salmon with Fresh Pineapple Mango Salsa (DF)

Sockeye Salmon fillets topped with house-made, fresh mango, pineapple, Roma tomato, and poblano salsa dressed in a toasted cumin, lime & cilantro vinaigrette.

Balsamic & Herb Roasted Potatoes (GF,DF,Vegetarian,Vegan)

Local V.I. roasted potatoes tossed with reduced balsamic glaze and a mixture of fresh herbs.

Steamed Mixed Vegetables (GF,Vegetarian)

Steamed fresh cut broccoli, cauliflower & carrot tossed in creamery butter & kosher salt.

Vindaloo-Style V.I. Yam, Chickpea, Cauliflower & Mushroom Curry (GF,DF,Vegetarian,Vegan)

Served with steamed cilantro & lime basmati rice.

Playbills’ Feature Carve (GF,DF)

Dijon, Herb & House Rub Roasted B.C. Beef Striploin. House-made Au-Jus and Horseradish.

Desserts

Chocolate Éclair Cake

White cake, Chantilly cream and vanilla custard. Topped with a layer of rich Belgian Barry Callebaut chocolate ganache.

Lemon & Blueberry Kuchen

Soft, house-made German cake base, mixed with macerated blueberries.
Finished with a light drizzle of lemon packed icing. Served warm.

Assortment of Locally Scratch-Made by The Island Pastry Haus

Including Lime Meringue, Lemon Bar, and Nanaimo Brownie Bar.

Plus, the **Playbills’ Exclusive Bar** made with a hazelnut & almond shortbread base, house blackberry filling, and topped with a hazelnut & almond frangipane.

Lemon Meringue Pie, English Trifle, House-made Pecan Pie, Profiteroles,
and our Daily Selection of Homemade Cheesecakes.

Barry Callebaut Belgian Chocolate Fountain

Served with fresh strawberries, pineapple, lady-finger cookies, and marshmallows.
Lemon Meringue Pie, English Trifle, House-made Pecan Pie, Profiteroles,
and our Daily Selection of Homemade Cheesecakes.

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 & AVAILABILITY**