

“Footloose” Brunch Buffet Menu 2025

Salads

Dill Pickle Pasta Salad

Rotini pasta, kosher dill pickles, fresh parsley, dill, red onion, cherry tomatoes, and crispy bacon lardons.  
Dressed with a house-made Jalapeno Ranch Dressing.

Fresh Strawberry, Spinach & Watercress Salad (GF,DF,Vegetarian)

Fresh B.C. strawberries, spinach, watercress, cucumbers, crispy parm chips, spiced & roasted pumpkin seeds. Dressed with a house  
Lemon-Poppyseed Vinaigrette.

Thai Crunch Salad (GF,DF,Vegetarian,Vegan)

Rice noodles, red & green cabbage, red bell peppers, edamame beans, fresh scallions, cilantro, mushrooms & crunchy roasted peanuts.  
Dressed with a house Spicy Ginger Peanut Dressing.

Mediterranean-Style Mango Salad (GF,DF,Vegetaria,Vegan)

Fresh spinach & romaine lettuce, red bell peppers, fresh mango, shallots, fresh pomegranate arils, cilantro, and mint. Dressed with a  
house Fresh Lime & Herb Vinaigrette.

House Garden Greens

Fresh local greens tossed with grated carrots, tomato, sliced onion, and served with your choice of house-made dressings. Including  
house-made Lemon-Poppyseed Vinaigrette (GF,DF,Vegetarian,Vegan) & house Jalapeno Ranch (GF,Vegetarian).

Salad Bar Feature (\*GF,DF,Vegetarian,Vegan)

Bruschetta with Crostini: Fresh Roma tomato, chiffonade basil, garlic confit, shallots, balsamic glaze, and extra-virgin olive oil. Served  
with crispy olive oil baked \*crostini, and an assortment of \*crackers. \*(Gluten-free without the inclusion of either the crostini or  
crackers.)\*

Entrees

Honey Dijon Glazed Roasted Chicken Breast (GF,DF)

Hashbrowns (GF,DF,Vegetarian,Vegan)

Playbills’ Buttermilk Biscuit Eggs Benedict

Basa with Fresh House-Made Chimichurri (GF,DF)

Glenwood Farms Breakfast Sausage (DF) & Crispy Bacon (GF,DF)

Steamed Vegetables with Creamery Butter (GF,Vegetarian)

Sticky Glazed Brioche Cinnamon Buns (Vegetarian)

Belgian Waffles with House-Made Coulis (Vegetarian)

Playbills’ Feature Carve (GF,DF)

Maple Syrup Glazed & Smoked Local Hertel’s Ham. Served with your choice of Dijon mustard,  
and/or House-made apple sauce.

Desserts

Local Mixed Fresh Berry Shortcake

Fresh B.C. macerated blueberries, raspberries, strawberries & blackberries,  
layered in between vanilla white cake & house whipped Chantilly cream.

Belgian Chocolate, Peanut Butter & Pretzel Brownie

Fudgy Belgian chocolate & peanut butter brownie, swirled with caramel & crushed salted pretzels. 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, 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

