

“Footloose” Prime 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)

Bacon Wrapped Scallops: Crispy bacon wrapped bay scallops broiled with a house tamari, maple & sesame glaze.

Entrees

Honey Dijon Glazed Roasted Chicken Breast (GF,DF)

Playbills’ Ginger Beef (DF)

Sockeye Salmon with Fresh House-Made Chimichurri (GF,DF)

Spinach Florentine & Roasted Vegetable Pasta (Vegetarian)

Parmigiano Reggiano Scalloped Potatoes (GF,Vegetarian)

Steamed Vegetables with Creamery Butter (GF,Vegetarian)

Kefir Lime Leaf Basmati Rice (GF,DF,Vegetarian,Vegan)

Thai-Style Green Curry (GF,DF,Vegetarian,Vegan)

Playbills’ Feature Carve (GF,DF)

Dijon, Herb & House Rub Roasted B.C. Beef Striploin. Served with house-made Au-Jus and horseradish.

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.

Barry Callebaut Belgian Chocolate Fountain

Served with fresh strawberries, pineapple, and marshmallows.

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