LUNCH BUFFET

SALADS

Buddy's Ambrosia Salad (GF)

Mandarin oranges, miniature fruit marshmallows, pineapple, toasted coconut, and maraschino cherries. Dressed with a Greek yogurt & Chantilly cream dressing.

Bahn Mi Salad (DF)

·Romaine, pickled daikon, carrot & jalapeno, lemongrass chicken, baguette croutons, cilantro & scallion. Dressed with Gochujang & Hoisin dressing.

Antipasto Salad (GF)

Chopped lettuce, mixed greens, Roma tomatoes, olives, marinated artichoke hearts, pepperoncini's, mozzarella, salami & pepperoni. Tossed with an Italian Dressing.

Winter Quinoa Salad (GF,DF,Vegetarian,Vegan)

Quinoa, shredded kale, roasted yams & beets, spiced & roasted sunflower seeds and fresh basil. Dressed with a Hollyhock dressing.

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 Italian Oregano & Basil Vinaigrette (GF,DF,Vegetarian,Vegan), and Playbills' Own Buttermilk Ranch (GF,Vegatarian).

Salad Bar Feature (GF*)

Cranberry & Jalapeno Dip: Cream cheese, scallion, jalapeno, cilantro, fresh lime, fresh & dried cranberries. Served with an assortment of *crackers & house olive oil toasted *baguette crostini's. *
(Can be gluten-free without the inclusion of crackers or baguette crostini's)*

Soup du Jour

Please ask your server about our daily soup creation. Served with our fresh, house baked bread.

ENTREES

Traditional Roasted Turkey with House-made Rosemary & Sage Gravy - (GF,DF)

Herbed Apple & Cranberry Stuffing

Garlic Confit & Buttermilk Mashed Potatoes - (GF,Vegetarian)

Herb Roasted Potato Wedges - (GF,DF,Vegetarian,Vegan)

Playbills Famous Brussel Sprout Casserole

Crispy bacon lardons, bechamel sauce, mozzarella & parmesan cheese and topped with parmesan breadcrumbs.

Seasonal Vegetable Medley with Creamery Butter - (GF,Vegetarian)

Vegan Wellington Mushroom & Walnut Pie - (DF,Vegetarian,Vegan)

Pacific Sole with an Orange & Cranberry Compound Butter - (GF)

Pappardelle with House-Made Alfredo & Peas (Vegetarian)

Playbills' Feature Carve (GF,DF)

Roast Pork Loin seasoned with our house rub. Served with Dijon mustard & house-made apple sauce.

DESSERT

Playbills' Famous Sticky Toffee Pudding

Served warm and with fresh Chantilly Cream

Black Forest Cake

House chocolate cake base, kirsch ganache, macerated cherry filling, Chantilly cream, Barry Callebaut Belgian chocolate shavings.

Assortment of squares, 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