

# The Ladies FOURSOME

Playbill DINING ROOM  
*Cheminus* at  
Theatre Festival

## Brunch Buffet

### SALAD BAR

Country Club Cobb Salad (GF), Playbills' Greek Salad (GF, Vegetarian), Creamy Peanut & Chili Crisp Udon Noodle Salad (Vegan), Artisan Mixed Greens (GF, DF, Vegan), Chipotle Yam & Potato Salad (GF, Vegetarian), Curry Chicken Dip. Served with Vegetable Crudite & Assorted Crackers. (GF without crackers)

### ENTREES

Beer Battered Pollock with House-Made Dill Tartar Sauce  
Roast Chicken with Sauvignon Blanc & Tarragon Cream Sauce (GF)  
Steamed Vegetable Medley with Creamery Butter  
Hashbrowns (GF, DF, Vegan)  
Playbills' Buttermilk Biscuit Eggs Benedict  
Glenwood Farms Breakfast Sausage & Bacon (DF)  
Sticky Glazed Cinnamon Buns (Vegetarian)  
Belgian Waffles with House-Made Coulis (Vegetarian)

### CARVE

Maple Glazed & Smoked Port Alberni Hertels Ham  
House-Made Apple Sauce

### DESSERT BAR

Warm Guinness Chocolate Cake  
Lemon Mascarpone Tiramisu  
Assortment of Bars, Lemon Meringue Pie & Profiteroles  
House-Made Cheesecake, Pecan Pie, Chantilly Cream

(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