

## Brunch Buffet

### SALAD BAR

Nicoise Salad (GF, DF),  
Ratatouille Roasted Vegetable Salad (GF, DF, Vegan),  
Spinach, Strawberry, Goat Cheese & Candied Pecan Salad (GF, Vegetarian), Artisan Mixed Greens (GF, DF, Vegan), Fresh Fruit Salad (GF, DF, Vegan), Dip and Fresh Vegetable Crudite & Assorted Crackers

### ENTREES

Coq Au Vin (GF, DF)  
Blue Cod Provencal (GF, DF)  
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)  
Green Bean Almondine (GF, Vegetarian)

### CARVE

Maple Glazed & Smoked Port Alberni Hertels Ham (GF, DF)  
House-Made Apple Sauce

### DESSERT BAR

Cherry Almond Clafoutis  
Chocolate Eclair Cake  
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