



Brunch Buffet

SALAD BAR

Swiss Chard & Citrus Salad (GF, DF, Vegan)

Fall Harvest Salad with Creamy Maple Dressing (GF, DF, Vegetarian)

Lemon Feta Orzo Salad (Vegetarian), Iceberg Lettuce, Crispy Beef, Cheddar & Crouton Salad with 1000 Island Dressing, Artisan Mixed Greens (GF, DF, Vegan)

ENTREES

Chicken Cordon Bleu (GF with No Breading)

Dijon & Apricot Glazed Rockfish (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)

Cider Braised Red Cabbage (DF, Vegan)

CARVE

Caraway 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)

June 12 - August 23, 2026

ALL MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT
PRIOR NOTICE ACCORDING TO SEASONALITY & AVAILABILITY