

# Brunch Buffet

## SALAD BAR

Crispy Prosciutto, Pear & Burrata Salad with Arugula & Poppyseed Lemon Vinaigrette (GF) | Kale, Fennel & Mandarin Salad with Craisins, Pumpkin Seeds & White Balsamic Vinaigrette (GF,DF,Vegan) | Broccoli, Grape & Bacon Salad with Red Onion, Toasted Almonds & Green Goddess Dressing (GF) | Chimichurri Chicken Salad (GF,DF) | Artisan Mixed Greens (GF, DF, Vegan) | Spinach & Artichoke Dip (GF,Vegetarian)

## ENTREES

Traditional Roasted Turkey with House-Made Rosemary & Sage Gravy (GF,DF)  
Orange & Pomegranate Molasses Blue Cod (GF,DF)  
Steamed Vegetable Medley with Creamery Butter (GF,Vegetarian)  
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 Port Alberni Hertels Ham (GF, DF)

## DESSERT BAR

Playbills' Sticky Toffee Pudding  
Guinness Stout & Chocolate 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)

**November 13 - December 23 2026**

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