

Classic 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)

Playbills' Brussel Sprout & Bacon Casserole

Herbed Stuffing

Garlic Confit, Brown Butter & Herb Mashed Potatoes (GF, Vegetarian)

Orange & Pomegranate Molasses Blue Cod (GF, DF)

Steamed Vegetable Medley with Creamery Butter (GF, Vegetarian)

Vegan Lentil & Roasted Root Vegetable Shepherds Pie (GF, DF, Vegan)

Port Alberni Smoked & Maple Glazed Hertels Ham (GF, DF)

CARVE

Garlic & Rosemary Crusted AAA Top Sirloin Roast

Red Wine Demi Glace

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