

Lunch 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)

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)

DESSERT BAR

Playbills' Sticky Toffee Pudding
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