

Prime 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) | Charcuterie Board

CHEF'S STATION

Brandy Flambeed Maple Glazed Bacon Wrapped Scallops (GF)

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 Sockeye Salmon (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 Prime Rib (GF,DF) | Red Wine Demi Glace (GF)

Miniature Yorkshire Puddings

DESSERT BAR

Playbills' Sticky Toffee Pudding

Guinness Stout & Chocolate Cake

Assortment of House-Made Desserts. Including: Eclairs, Assorted Bars,

Truffles, Cheesecake, Pecan Pie, Chantilly Cream and more.

Barry Callebaut Belgian Chocolate Fountain (DF, GF)

Served with fresh strawberries, pineapple & marshmallows.

(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