

Mayfield Dinner Theatre Presents
Vegas Live


BUFFET BRUNCH MENU

Yellow is Gluten Free, Red Letters is Dairy Free

Green Letters may contain nuts,  is vegetarian,  is vegan


Fresh Choices

Caesar, Baby Greens, Croutons, Bacon, Parmesan Cheese,
Pickled Peppers, Red Onions, Cucumbers, Tomatoes,

Assorted Pickled Vegetables, Dill Pickles,  Roasted
Garlic and Spinach Dip with Tortilla Triangles, and Hand Cut
Crudit 

Dressings: Ranch, Zesty Orange, 1000 Island, Aged
Balsamic, Blue Cheese

Cold Selections


Seafood and Vegetarian Sushi 
With Ginger, Soya sauce and Wasabi

House Cured Salmon Gravlax,
Crab Thermador Pasta Salad

Poached Shrimp, Gluten Free Cocktail Sauce

Compound Salads

Turmeric Mint Quinoa Salad 


Sundried Tomato and Artichoke Pasta Salad 

Pickled Beet, Goat Cheese, White Balsamic 

Roasted Mushroom Salad 

Stone Ground Mustard Potato Salad 

Zesty Orange Cole Slaw 

Roasted Pear, Cranberry Blue Cheese Pasta 

Barley, Maple, Mandarin Orange 

Hot Table

Classic Oven Roasted Turkey with Pan Gravy and Apple Honey Stuffing

Baked Atlantic Salmon with Lemon Cranberry Cream

Smoked Bacon and Pork Sausage

Belgium Waffles and French Toast

Sugar and Spice Local Root Vegetables 

Classic Eggs Benedict

Scrambled Eggs with Cheese

Herb Breakfast Potato

Vegan Butternut Squash and Quinoa Casserole 

Action Station

Roasted Beef Striploin

Yorkshire Pudding

Rosemary Jus

Dessert Selections

Assorted Fresh Cut Fruit Platters 

Gluten Free Chocolate Cake

House Baked Cookies

Gingerbread Bar with Rum Butter Icing

Eggnog Cheesecake

Sticky Toffee Pudding

Strawberry Mint Pana Cotta

Nanaimo Bar

Peaches and Cream Prosecco Cake

Classic Rice Pudding with Raisins

Red Velvet Bread Pudding with Sour Cream Icing

Cheese Table

Assorted International Cheeses, Artisan Bread Rolls, Gluten Free Buns and Butter