



~ MAYFIELD DINNER THEATRE PRESENTS ~

MUSICIANS **GONE WILD** ROCK THE CANYON

Buffet Brunch Menu

Fresh Choices

Caesar, Baby Greens, Croutons, Bacon,
Parmesan Cheese, Pickled Peppers, Red Onions,
Cucumbers, Tomatoes, Assorted Pickled
Vegetables, Dill Pickles,

Roasted Vegetable Dip with Tortilla Triangles,
and Hand Cut Crudité

Dressings

Ranch, Raspberry Vinaigrette, 1000 Island,
Aged Balsamic, Blue Cheese

Cold Selections

Seafood and Vegetarian Sushi
with Ginger, Soy Sauce and Wasabi

House Cured Salmon Gravlox

Poached Shrimp

Gluten Free Cocktail Sauce

Seared Ahi Tuna Taco Station

Hot Table

Belgian Waffles, French Toast

Smoked Bacon and Pork Sausage

Classic Eggs Benedict

Scrambled Eggs with Cheese

Roasted Herb Potato

**Oven Roasted Chicken Breast,
Arrabbiata Sauce, Basil Pesto**

Herb Roasted Root Vegetables

**Vegan Sweet Potato Curry
with Coconut Basmati Rice**

DYI - Seafood Linguini

Cheese Table

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

Compound Salads

White Balsamic and Lemon Coleslaw

Chipotle Potato Salad

Greek Zucchini Salad

Mediterranean Orzo Pasta Salad

Broccoli and Cranberry Maple Salad

Roasted Barley, Pumpkin, Butternut Squash

Pickled Mushroom Salad

Cranberry, Kale, and Sunflower Quinoa

Action Station

Roasted Beef Striploin

House Smoked Beef Brisket

Yorkshire Pudding

Rosemary Au Jus

Desserts

Assorted Fresh Cut Fruit Platters

Gluten Free Strawberry and Cream Cake

Lemon Mousse

Cranberry and Orange Panna Cotta

Silk Chocolate Truffle Cake

Sacher Cake

Mini Pumpkin Pie

Vanilla Bean Cheesecake

Freshly Baked Oatmeal Raisin and
Classic Chocolate Chip Cookies

Double Chocolate Bread Pudding
with Vanilla Crème Anglaise

All items in the Buffet are clearly marked with
dietary and allergy information and many of our
items are prepared Gluten Free. Additional food
safe measures are available through the Box Office.