

~ MAYFIELD DINNER THEATRE PRESENTS ~



# 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 Gravlax**

**Poached Shrimp**  
Gluten Free Cocktail Sauce

**Sesame Seared Ahi Tuna**

## Hot Table

**Belgian Waffles, French Toast**

**Smoked Bacon and Pork Sausage**

**Classic Eggs Benedict**

**Scrambled Eggs with Cheese**

**Fried Herb Potato**

**Roasted Chicken Breast with Local Alberta Mushroom Gravy**

**Cinnamon and Sugar Carrots**

**Vegan Unstuffed Cabbage Rolls with Wild Rice Pilaf**

**Baked Blue Cod with Shrimp Bisque Cream**

## Cheese Table

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

## Compound Salads

Mandarin Orange and Lemon Coleslaw

Dill Pickle Potato Salad

Classic Greek Salad

Pesto Penne Pasta Salad

Cranberry Wild Rice Salad

Beet, Carrot, and Kale

Maple Dijon Mushroom Salad

Pomegranate, Apple, Fig, Quinoa

## Action Station

**Roasted Beef Striploin**

**House Smoked Beef Brisket**

Yorkshire Pudding

Rosemary Au Jus

## Desserts

Assorted Fresh Cut Fruit Platters

Gluten-Free Chocolate Cake

Hot Chocolate and Marshmallow Mousse

Strawberry Mint Panna Cotta

Maple Chocolate Cake

Sticky Toffee Cake

Mini Butter Tarts

Crème Brûlée Cheesecake

Traditional Rice Pudding with Raisins

Freshly Baked Oatmeal Raisin and Classic Chocolate Chip Cookies

Eggnog Bread Pudding with

Rum 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.