

~ MAYFIELD DINNER THEATRE PRESENTS ~

one night with **THE KING!**



Buffet Dinner Menu

Fresh Selections

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

All Shook-Up Mexican Bean Dip with Tortilla Triangles, and Hand Cut Crudité

Dressings

Ranch, French, 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

Oven Roasted Hot Honey Chicken and Waffles

Bourbon BBQ Glazed Slow Roasted Pork Shoulder

Cajun Baked Snapper with a Spicy Creole Sauce

Twice Baked Mashed Potato

Cornbread Mac & Cheese

Tempura Broccoli

Old Bay Spiced Roasted Carrots

Vegan Gumbo with Red Beans and Rice

Cheese Table

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

Compound Salads

Double Trouble Cajun Chickpea and Roasted Corn Salad

Elvis Presley Potato Salad

The King Creole Salad

Charro Quinoa Salad

The Spin-Out Artichoke Salad

Tickle Me Macaroni Pickle Salad

Blue Hawaii Pineapple Coleslaw Salad

Flaming Star Mushroom Salad

Action Station

Roasted Beef Striploin

House Smoked Beef Brisket

Yorkshire Pudding

Rosemary Au Jus

Doughnut Bar with Whip Cream, Sprinkles and Caramel & Chocolate Sauce

Desserts

Assorted Fresh Cut Fruit Platters

Gluten Free Strawberry Short Cake

"Hunka Hunking Burnin'" Fudge Brownie with Bacon Crumble

Blue Suede Mousse Blueberry and Vanilla

Vegan Brown Sugar Coconut Panna Cotta with Strawberry Sauce

Wild Berry Cheesecake

Traditional Rice Pudding with Raisins

Freshly Baked Oatmeal Raisin and Classic Chocolate Chip Cookies

Banana Bourbon Bread Pudding

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.

