













Fresh Choices

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

Dressings Ranch, French, 1000 Island, Aged Balsamic, Blue Cheese

Cold Selections

Seafood and Vegetarian Sushi With Ginger, Soya 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 Oven Roasted Hot Honey Chicken with Waffles Vegan Gumbo with Red Beans and Rice Old Bay Spiced Roasted Carrots Cajun Baked Snapper with a Spicy Creole Sauce

Cheese Table

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

Compound Salads Double Trouble Cajun Chickpea and

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



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.