

GREASE®

Buffet Brunch Menu

Fresh Choices

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

Frenchy's Onion Dip with Tortilla Triangles and Nacho Chips, and Hand Cut Crudité

Dressings

Ranch, Lemon Za'atar, 1000 Island, Aged Balsamic, Blue Cheese

Compound Salads

1950's Classic Ambrosia Salad
Avocado Potato Salad
"We Go Together" 5 Bean Salad
Peachy Apple Quinoa Salad
Cranberry Broccoli Salad
Dill Pickle and Cucumber Salad
Summer Nights Coleslaw Salad
Pesto Mushroom Salad

Cold Selections

Seafood and Vegetarian Sushi
With Ginger, Soya Sauce and Wasabi
House Cured Salmon Gravlax
Poached Shrimp
Gluten Free Cocktail Sauce
Rock and Roll Crab and Shrimp Penne Pasta Salad

Action Station

Roasted Beef Striploin
House Smoked Beef Brisket
Yorkshire Pudding
Rosemary Au Jus

Hot Table

Belgian Waffles, French Toast
Smoked Bacon and Pork Sausage
Classic Eggs Benedict
Scrambled Eggs with Cheese
Fried Herb Potato
Summer Lovin' Balsamic Marinated Chicken with Bruschetta and Avocado Drizzle
Vegan Eggplant Layered Lasagna
Honey Ginger Roasted Carrots
Beach Party Baked Mahi-Mahi in Lemon Butter Sauce

Desserts

Assorted Fresh Cut Fruit Platters
Gluten Free Dark Chocolate Cake
Pink Lady Panna Cotta
Salted Caramel Pretzel Brownie
Root Beer Float Mousse
White Chocolate and Raspberry Layer Cake
Lemon Cheesecake
Traditional Rice Pudding with Raisins
Freshly Baked Oatmeal Raisin and Classic Chocolate Chip Cookies
Doughnut Bread Pudding

Cheese Table

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

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.