

~ MAYFIELD DINNER THEATRE PRESENTS ~

MUSICIANS GONE WILD IN

NASHVILLE

MUSIC CITY

BUFFET BRUNCH MENU

FRESH SELECTIONS

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

Country Caviar Dip with Tortilla Triangles, and Hand Cut Crudité

Dressings

Ranch, Aged Balsamic, French, Honey Mustard, and Zesty Orange

COLD SELECTIONS

Seafood and Vegetarian Sushi
with Ginger, Soy Sauce and Wasabi

House Cured Salmon Gravlax

Poached Shrimp
Gluten Free Cocktail Sauce

Cowboy Ciao Salad

HOT TABLE

Belgian Waffles, French Toast

Smoked Bacon and Pork Sausage

Classic Eggs Benedict

Scrambled Eggs with Cheese

Fried Herb Potato

Country Inspired Whole Chicken

Parmesan Crusted Haddock with Roasted Red Pepper Drizzle

Smoked Cowboy Beans

Vegan Southern Dirty Rice

Roasted Okra and Carrots

CHEESE TABLE

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

COMPOUND SALADS

Southwest Chickpea Salad
Marinated Mushroom Salad
Southern Potato Salad
Cottage Cheese
Roasted Sweet Potato and Apple Salad
Sundried Tomato Pasta Salad
Beet, Artichoke, Roasted Red Pepper Olive Salad
Smoked Peach Coleslaw

ACTION STATION

Roasted Beef Striploin

House Smoked Beef Brisket

Yorkshire Pudding

Rosemary Au Jus

DESSERTS

Assorted Fresh Cut Fruit Platters
Gluten Free Rich Chocolate Cream Cake
Coconut Peach Panna Cotta
Strawberry Milkshake Mousse
Pecan Streusel Cake
Bourbon Chocolate Ganache Cheesecake
Apple Crumble Bar
Traditional Rice Pudding with Raisins
Freshly Baked Oatmeal Raisin and Classic Chocolate Chip Cookies
Cookie Dough 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.