MAYFIELD DINNER THEATRE PRESENTS ~

O FRANCISCO O FRAN

FRESH SELECTIONS

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

Peppered Cranberry Cream Cheese Dip with Tortilla Triangles, and Hand Cut Crudité

Dressings

Ranch, Raspberry, Smoked Peach, 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

Shrimp Pasta Salad

HOT TABLE

Roasted Pork Shoulder with Spiced Apple Cider Pan Jus

Classic Oven Roasted Turkey with Pan Gravy and Savoury Wild Rice & Mushroom Stuffing Baked Atlantic Salmon in Artichoke, Leek Lemon Cream Sauce Mashed Potatoes with a Horseradish Crumb Unstuffed Cabbage Rolls Mulled Wined Glazed Carrots Tempura Cauliflower

CHEESE TABLE

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

COMPOUND SALADS

Dill Pickle Potato Salad

Roasted Red Pepper & Feta Mushroom Salad Roasted Cauliflower & Chickpea Salad Kale, Cranberry-Raspberry Quinoa Salad Zesty Spinach, Mandarin & Beet Salad Tomato & Tofu Barley Salad Festive Sundried Tomato & Broccoli Rigatoni Salad Creamy Citrus Coleslaw

ACTION STATION

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

DESSERTS

Assorted Fresh Cut Fruit Platters Gluten Free Strawberry Dream Cake Orange and Cranberry Mousse Candy Cane Panna Cotta Hot Chocolate Cake w/Toasted Marshmallows Pumpkin Spice Latte Cake Nanaimo Bars Eggnog Cheesecake Traditional Rice Pudding with Raisins Freshly Baked Oatmeal Raisin and Classic Chocolate Chip Cookies

Gingerbread Pudding with Spiced 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.