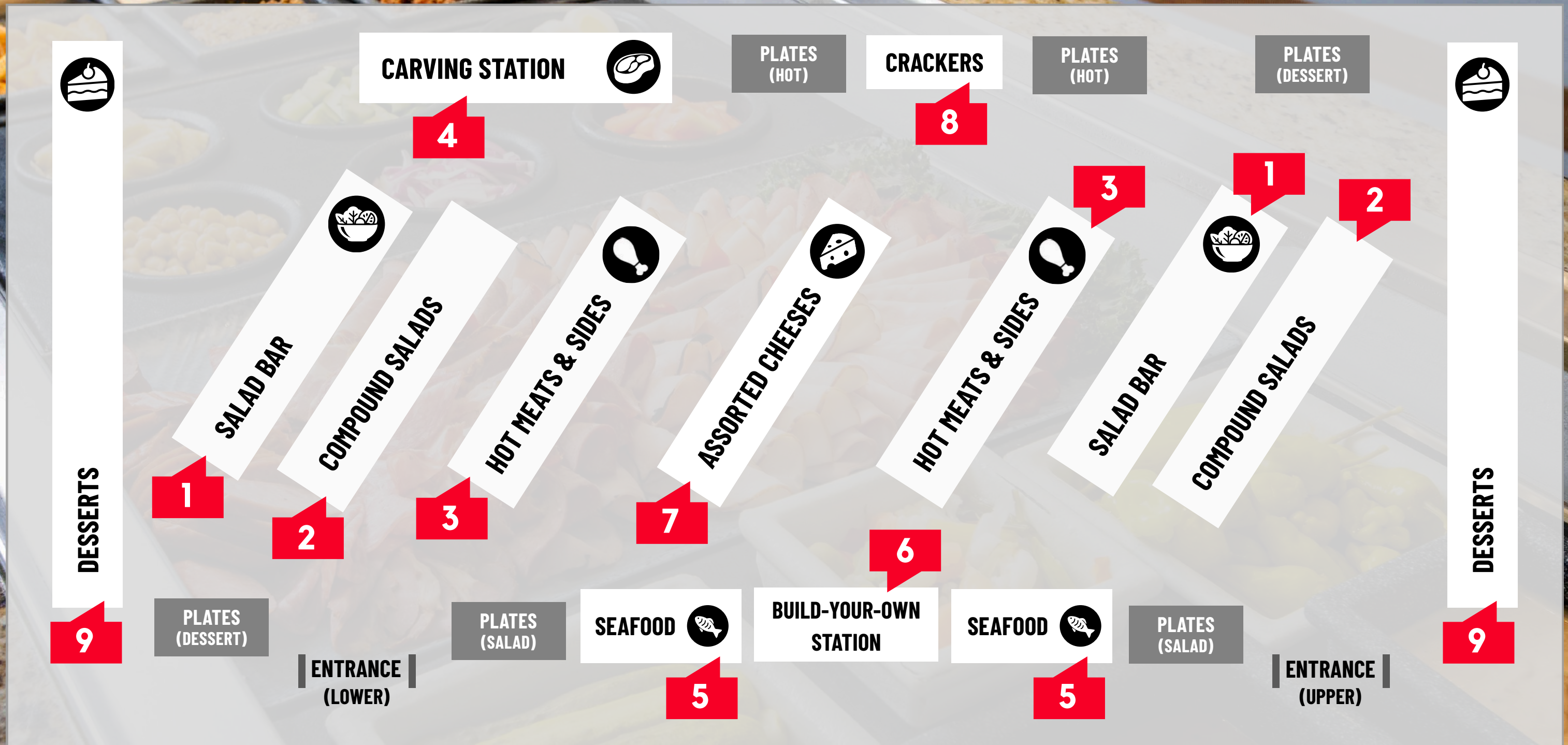


BUFFET MAP

DINNER



1 SALAD BAR BUILD-YOUR-OWN SALAD, COLD CUTS, PICKLES

2 COMPOUND SALADS POTATO, QUINOA, COLESLAW

3 HOT MEATS & SIDES MAIN COURSES, POTATOES, PASTA

4 CARVING STATION ROASTED STRIPLOIN, SMOKED BRISKET, YORKSHIRE PUDDING

5 SEAFOOD SMOKED SALMON, POACHED SHRIMP, SUSHI

6 BUILD-YOUR-OWN STATION CHANGES PER SHOW

7 ASSORTED CHEESES

8 CRACKERS

9 DESSERTS CAKES, TARTS, COOKIES, FRESH FRUIT

*Buffet layout subject to change depending on menu needs



BUFFET TIPS FOR THE BEST DINING EXPERIENCE

START COLD, THEN GO HOT

Begin with salads, breads, and cold items first, then returning for your hot entrées and sides. This helps guests take in all the buffet selections and avoid missing any items.



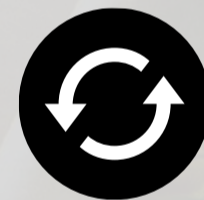
TAKE SMALLER HOT PORTIONS



Our buffet is designed for guests to enjoy multiple visits. Starting with smaller portions helps your food stay at the ideal temperature – and leaves room to sample more of your favourites!

YOU'RE WELCOME TO GO BACK AGAIN.. AND AGAIN!

Please feel free to return to the buffet as often as you like while service is open. Loading up smaller plates and visiting the buffet more frequently allows for your selections to stay fresh while you make your way to your table.



ASK QUESTIONS, WE ARE HERE TO HELP



Our team is happy to answer any questions related to dietary concerns or ingredients. Please do not hesitate to ask one of our kitchen team members in the buffet area, should you have any questions during your visit.

RELAX AND ENJOY

The Mayfield Dinner Theatre is all about great food, great company, and great entertainment – take your time and enjoy the experience!