MAYFIELD DINNER THEATRE PRESENTS

LEGENDS of the 70s & 80s

BUFFET BRUNCH MENU

FRESH CHOICES

Caesar, Baby Greens, Croutons, Bacon, Parmesan Cheese, Mandarins, Baby Corn, Cucumbers, Tomatoes, Hand Cut Crudités, Assorted Pickled Peppers & Vegetables, & Dill Pickles

Dressings
Ranch, Aged Balsamic, Zesty Orange, Catalina and Thousand Island

COLD SELECTIONS

Vegetarian & Seafood California Rolls with Pickled Ginger, Soya Sauce & Wasabi

House Smoked Salmon

Poached Shrimp, Gluten Free Cocktail Sauce

Cajun Shrimp Pasta Salad

HOT TABLE

Oven Roasted Turkey with Pan Jus

Traditional Apple Sage Stuffing

Perogies with Caramelized Onions

Unstuffed Cabbage Rolls with Plant Based Crumble

Spiced Roasted Carrots

Smoked Bacon & Pork Sausage

Fried Herb Potatoes

Scrambled Eggs with Cheese

Classic Eggs Benedict

Waffles with Strawberries & Whipped Cream

French Toast & Table Syrup

BREAD & CHEESE

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

Assorted Pastries & Cinnamon Buns

COMPOUND SALADS

Sweet Three Bean Salad

Cottage Cheese

Fruit Salad

Roasted Red Pepper & Mushroom Balsamic Salad

Creamy Coleslaw

Dill Pickle Potato Salad

Pasta Primavera Salad

Broccoli Crunch Salad

Cobb Salad

ACTION STATION

Roasted Beef Striploin

Yorkshire Pudding & Rosemary Au Jus

House Smoked Beef Brisket

DESSERTS

Assorted Fresh Cut Fruit

Vegan Gluten Free Chocolate Brownie

Cranberry Orange Panna Cotta

Pumpkin Mousse with Cream Cheese Icing Drizzle

Strawberry Shortcake

Traditional Rice Pudding with Dried Fruit

Chocolate Cake

Eggnog Cream Tarts

Mocha & Mango Mousse Cake

White Chocolate Candy Cane Cheesecake

Freshly Baked Oatmeal Raisin & Classic Chocolate Chip Cookies

Gingerbread Pudding & 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.