

Mayfield Dinner Theatre
The Wedding Singer
November 13 to February 5

Dinner Buffet
Cold Tables

Build Your Own Items

Baby greens, Cesar Salad, croutons, parmesan cheese, red and green peppers, sliced mushrooms, sliced red onions, sliced cucumbers, sliced tomatoes, chopped bacon, pickled vegetables, dill pickles, cauliflower, broccoli, carrots, celery, marinated artichokes

Dressings: Balsamic Vinaigrette, Ranch, Mandarin kiwi, Garden herb, Roasted red pepper and goat cheese

Composed Salads

Curried Lentils
Pad Thai Couscous
Broccoli Coleslaw
Cucumber and Baby Carrot
Asian Noodles
Teriyaki Marinated Mushrooms
Sweet Chili Roasted Vegetables
Marinated olives
Selection of Deli Meats

Seafood Selections

California rolls-seafood and vegetarian
Wasabi, soy sauce, pickled ginger
Marinated jumbo shrimp
Crown Royale salmon gravlax
Marinated crab and shrimp
Pineapple curry bay scallops

Hot Tables

Hawaiian style marinated Turkey
Traditional Stuffing
Basil Thyme Quinoa pilaf
Jack Daniels BBQ Pork Loin

Szechwan Marinated Salmon with Orange Miso
Glaze
Roasted red, white and sweet potatoes
Nutmeg Parsley Whipped potatoes
Harvest vegetables

Action Station

Black truffle Sachetti with Rosemary Basil Oil
Prime Rib of beef with Au Jus and Yorkshire pudding

Callebaut Chocolate Fountain

Fresh fruit, white and chocolate cake

Individual dessert creations

A selection of individual sweets including the following;
Raspberry lemon mousse cake, Dulche de l  ch   mousse cake
Tortes – Dark chocolate, Fieldberry
Chocolate croissant, flavored mousse, rice pudding,
Fresh yogurt parfait

Apple pecan bread pudding, Bourbon caramel custard