



BLUE RIDGE

FRIDAY NIGHT SEAFOOD BUFFET

5PM - 9PM

ADULTS / 60 CHILDREN 6 - 12 / 25
CHILDREN 5 & YOUNGER / FREE

SEAFOOD ON ICE

CITRUS-POACHED SHRIMP*

PEPPERED MACKEREL*

CALAMARI SALAD*

STEAMED MUSSELS*

BUILD-YOUR-OWN SALAD BAR

MIXED ARTISANAL GREENS 

FRESH BABY SPINACH 

CUCUMBERS 

TOMATOES 

CHICKPEAS 

DRIED CRANBERRIES 

ARTICHOKES 

CHEDDAR CHEESE

SELECTION OF DRESSING

SOUP

NEW ENGLAND CLAM CHOWDER

Scallions / bacon / cheddar

COMPOSED SALADS & CULINARY DISPLAYS

ROASTED BEETS   

Fig balsamic glaze

WILD RICE & ARUGULA   

Dried fruits / feta / blood orange vinaigrette

SHAVED BRUSSELS SPROUTS

Butternut squash / pomegranate / toasted sunflower seeds
local cider dressing

TRADITIONAL POTATO SALAD  

WEDGE SALAD 

Bacon / blue cheese / tomatoes / scallions

KALE & ROASTED SWEET POTATO   

Shaved radish / toasted pecans / maple-pecan vinaigrette

BEAN TRIO  

Fire-roasted tomato / red pepper / capers / red onion
feta / cilantro lime vinaigrette

IMPORTED & DOMESTIC CHEESE  

CHARCUTERIE 

Cured meats, sausage, flatbread

HERB-MARINATED ROASTED VEGETABLES   

MIXED OLIVES   



ENTRÉES

SHRIMP SCAMPI 🌱 🥚

Lemon / garlic / parsley / chili flakes / white wine

CRISPY BUTTERMILK SHRIMP

BLACKENED MAHI 🌱 🥚

Pineapple salsa / red pepper coulis

ROASTED CHICKEN

Shaved ham / mornay sauce / swiss

STEAMED MUSSELS

Tomato fondue / fresh basil

CRAB OR BLACKENED SHRIMP MACARONI & CHEESE

SIDES

CHEF'S VEGETABLE SELECTION 🌱

Brussels sprouts or green beans / herb oil

CHORIZO DIRTY RICE

BRAISED MUSHROOMS 🌱

ACTION STATIONS

RISOTTO TWO WAYS 🌱 🥚

• Squash / peppers / onions / garlic / saffron

• Crawfish / bell peppers / onions / garlic / parsley

CRAB CAKES*

Citrus aioli

STEAMED CRAB LEGS*

OYSTER BAR*

DESSERTS

BREAD PUDDING

Vanilla anglaise

ICE CREAM SUNDAE STATION

BANANAS FOSTER STATION 🌱

ASSORTMENT OF PIES

CHEF'S SELECTION OF CAKES

PASTRIES

Assorted tarts / assorted cookies / pound cake
cheesecake / assorted cupcakes

GLUTEN-FRIENDLY

Coconut macaroons / chocolate almond cake
monster cookie / verrine of the day
coconut moelleux

Gluten-friendly bread available upon request

🌱 - Gluten-Friendly / 🥚 - Vegan / 🌱 - Vegetarian / 🥚 - Dairy-Free / 🥚 - Nut-Free

20% service charge will be added to all parties of eight or more. Menu items are subject to change.

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.