

# Celebrate MOTHER'S DAY.



## Sunday, May 12 • Blue Ridge

12pm-6:00pm • \$62 Adults • \$30 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

### Cold Display

#### Cheese, Charcuterie & Smoked Fish\*

Imported cheese, herb-roasted vegetables, smoked salmon, poached mussels, assorted charcuterie with cornichons, mustard, pickles

#### Seafood Station\*

Brined shrimp, freshly shucked oysters, chilled snow crab legs

### Soup

#### Carrot & Ginger Bisque

Brioche croutons

### Composed Salads

#### Mediterranean Salad

Quinoa, marinated tomatoes, roasted squash, feta, mint

#### Avocado Pasta Salad

Corn, cilantro, tomatoes, cotija, crispy jalapeño

#### Tricolored Roasted Carrot Salad

Arugula, pumpkin seeds, brown butter balsamic vinaigrette

#### Baked Potato Salad

Applewood-smoked bacon, scallions, cheddar cheese

#### Ancient Grain Salad

Pomegranate, farro, dates, parsley, sliced almonds, red onion, sun-dried tomato vinaigrette

#### Mixed Berry Salad

Kale, berries, candied almonds, vinaigrette

#### Beet Salad

Red & gold beets, arugula, chèvre, ginger-lime dressing

#### Roasted Asparagus Salad

Egg, parmesan, rye crumbs, caper vinaigrette

### Action Stations

#### Seasonal Crêpe Station\*

Assorted sweet & savory toppings

#### Omelet Station\*

#### Eggs Benedict\*

Canadian ham, spinach, southern biscuit

#### Shrimp & Grits

Stone-ground grits, tasso gravy

### Carving Stations

#### Prime Rib of Beef\*

Horseradish, au jus

#### Salmon En Croûte

Dill crème fraîche

### Sides

#### Applewood-Smoked Bacon

#### Sausage Links

#### Scramble Eggs

#### Herb-Roasted Potatoes

#### Vegetable

Chef's choice

#### Raspberry-Glazed Cheese Blintzes

#### Banana Bread French Toast

#### Frittata

Caramelized onion, spinach, swiss cheese

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### Entrées

#### Grilled Swordfish

Tarragon caper beurre blanc

#### Mustard & Herb Lamb

Charred leeks, peruvian pepper, lamb jus

#### Chicken Provençal

Tomato, white wine, shallots, lemon, garlic, capers

### Dessert Stations

#### Chocolate & Caramel Bread Pudding

Caramel anglaise

#### Bananas Foster

Bananas, rum, brown sugar, butter

#### Ice Cream Sundae Bar

Assorted toppings

#### Candy Station

### Sugar-Free Desserts

#### Panna Cotta

Tropical chutney

#### Brownies

Sugar-free ganache

### Whole Cakes

#### Chocolate Cake

#### Carrot Cake

#### Rum Bundt

### Individual Desserts

#### Tiramisu

#### Coconut Rum Cake

#### Pistachio Cherry Cake

#### Lemon Cheesecake

Raspberry chantilly

#### Chocolate Brûlée Tart

#### Raspberry Frangipane Tart

#### Bourbon Pecan Tart

#### Black Forest Verrine

#### Brookies

#### Chocolate Chip Cookies

### Gluten-Friendly Desserts

#### Coconut Rum Almond Cake

#### Chocolate-Covered Strawberries

#### Cheesecake Mousse

#### Chocolate Moelleux

### Pie

#### Cherry

#### Apple

#### Pecan

Gluten-friendly bread available upon request.

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

Menu items are subject to change.

\*These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.