

Celebrate CHRISTMAS EVE.



Tuesday, December 24 • Blue Ridge

12pm-8pm • \$70 Adults • \$30 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Seafood On Ice

cocktail sauce, mignonette, mustard, lemon

Poached Shrimp 🍤 🍷 🍴

Oysters* 🍷 🍴 🍷

Crab Legs 🍷

Culinary Displays

Imported & Domestic Cheeses 🍷

seasonal berries

Spicy Seafood Salad

Seasonal Vegetables 🍷

balsamic glaze

Charcuterie

pickles / mustards

Carving Stations

Brown Sugar Ham 🍷 🍴

orange cranberry relish / giblet gravy

Roasted Steamship of Angus Beef* 🍷

horseradish / au jus

Soup

Roasted Chestnut & Gala Apple

Composed Salads

Baby Lettuce Salad 🍷 🍴

watermelon radish / oranges

caramelized pear vinaigrette

Roasted Winter Squash Salad 🍷

crispy prosciutto / cranberry / goat cheese

pistachio vinaigrette

Tuna Poke Salad*

seaweed / cucumber / carrot / sesame dressing

Golden Beet Salad 🍷 🍴

feta cheese / basil / white balsamic vinaigrette

Spinach Salad 🍷 🍴

smoked mushrooms / pickled onion / carrots

pumpkin seeds / sherry vinaigrette

Butter Leaf Salad 🍷 🍴

curried cashews / sour apples / maytag blue cheese

lemon dijon dressing

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Entrées

Cabernet-Braised Short Ribs* 
baby vegetables

Local Rainbow Trout 
pecan & cornmeal crust / caper brown butter

Juniper Coriander-Crusted Pork Loin 
apple cider reduction

Stuffed Chicken
prosciutto / caramelized onions / mornay sauce

Steamed Mussels & Clams 
chorizo / sweet peppers / kale / stewed tomato

Roasted Cauliflower & Quinoa Piccata 

Sides

Sweet Potato Casserole 
brown sugar / marshmallows

Crispy Brussels Sprouts 
balsamic / pistachios

Smoked Gouda Mac & Cheese 

Honey-Glazed Heirloom Carrots 

Braised Mushrooms 
fresh thyme / sherry cream

Au Gratin Potatoes 

Gluten-friendly bread available upon request.

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

Menu items are subject to change.

*This item is 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.

Desserts

Vanilla & Chocolate Bread Pudding
caramel anglaise

Bananas Foster Station 

Ice Cream Sundae Station

Candy Station
assorted candies

Chef's Selection Of Cakes
carrot bundt with cream cheese icing, lemon rum bundt, vanilla cheesecake

Pies
apple, pecan, cherry

Individual Sweets
bourbon pecan tart, tiramisu, white chocolate mousse with cranberry compote, buttermilk orange tart, funfetti cupcakes, sweet potato tart, brookies, chocolate chunk brownies

Gluten-Friendly 
cherry mousse crumble with whipped cream, panna cotta with tropical chutney, peppermint chocolate moelleux

Cookies
gingersnaps, coconut macaroons, sugar cookies

Sugar-Free
pecan blondies