

# Celebrate CHRISTMAS.



## Wednesday, December 25 • Blue Ridge

12pm-8pm • \$75 Adults • \$30 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

### Cold Displays

#### Coastal Selection\*

oysters / poached shrimp / seared ahi tuna  
cocktail sauce / mignonette / mustard / lemon

#### Imported & Domestic Cheese

seasonal berries

#### Seasonal Roasted Vegetables

balsamic glaze

#### Spicy Seafood Salad

#### Assorted Charcuterie

pickles / mustards

#### Soup

shrimp & butternut squash bisque

### Composed Salads

#### Roasted Butternut Squash

frisée / cranberry / crispy prosciutto / goat cheese  
pistachio vinaigrette

#### Golden Beet Salad

shaved romano / basil / white balsamic vinaigrette

#### Spinach Salad

smoked roasted mushrooms / pickled onions  
carrots / toasted pumpkin seeds / buttermilk dressing

#### Butter Leaf Salad

curried cashews / sour apples / maytag blue cheese  
lemon dijon dressing

#### Southern-Style Wedge Salad

### Entrées

#### Blackened Grouper

tarragon & caper beurre blanc

#### Juniper & Coriander-Crusted Pork Loin

apple cider reduction

#### Stuffed Chicken

prosciutto / caramelized onions / mornay sauce

#### Shrimp Scampi

herbed cavatappi / parmesan / red pepper

#### Cabernet-Braised Short Ribs\*

baby vegetables

#### Yukon Potato & Mushroom Lasagna

### Sides

#### Roasted Sweet Potatoes

bourbon maple glaze

#### Crispy Brussels Sprouts

balsamic / pistachio

#### Smoked Gouda Mac & Cheese

#### Garlic Black Pepper Mashed Potatoes

#### Rosemary Roasted Root Vegetables

#### Creamed Spinach

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## Action Stations

### Brown Sugar Baked Ham

orange cranberry relish / giblet gravy

### Roasted Steamship Round Of Angus Beef\*

au jus / horseradish

## Dessert Station

### Bananas Foster

bananas / rum / brown sugar / butter

### Maple & Vanilla Bread Pudding

vanilla pecan anglaise

### Ice Cream Sundae Bar

assorted candies / toppings

### Candy Station

## Whole Desserts

### Pies

apple / pecan / cherry

### Cakes

bananas foster bûche de Noël / mint chocolate bundt  
vanilla bundt / chocolate trio

## Individual Desserts

Eggnog Cheesecake

Chocolate Brûlée Tart With Fresh Raspberries

Black Forest Verrine

Mini Fruitcakes

Funfetti Cupcakes

Cranberry Frangipane Tart

Lemon Tart With Torched Meringue

Pecan Tart

### Cookies

gingersnaps / chocolate chip / sugar cookies

## Gluten-Friendly Desserts

Eggnog Panna Cotta 

Coconut Moelleux 

Chocolate Mousse Verrine 

## Sugar-Free

Lemon Pound Cake

Gluten-friendly bread available upon request.

 - Gluten-Friendly /  - Vegan /  - Vegetarian /  - Dairy-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.