

Celebrate **LABOR DAY.**

Sunday, September 1st • Blue Ridge

12pm-5pm • \$55 Adults • \$24 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Cold Displays

Coastal Selection*

poached shrimp / steamed mussels / freshly shucked oysters

Charcuterie

hard salami / soppressata / spicy capicola
mortadella / assorted cheeses

Roasted Garden Vegetables

seasonal / balsamic reduction

Seafood Salad

roasted corn / bell pepper / red onions / cilantro / lime

Composed Salads

Marinated Watermelon Salad

blueberries / feta / arugula / lemon vinaigrette

Egg Salad

mustard / pickles / onions / dill

Wedge Salad

blue cheese crumbles / applewood-smoked bacon
grape tomatoes / green onions / blue cheese dressing

Strawberry Panzanella Salad

tomatoes / mint / parmesan / croutons / basil vinaigrette

Yukon Potato Salad

mustard / mayonnaise / applewood-smoked bacon / scallions

Summer Quinoa Salad

edamame / roasted corn / tomatoes / chili lime vinaigrette

Creamy Coleslaw

Salad Bar

Build-Your-Own Salad

local mixed greens / spinach / tomatoes / cucumbers
chickpeas / artichokes / cheddar cheese / carrots
almonds / sunflower seeds / herb croutons / assorted dressings

Entrées

Shrimp & Grits

barbecue-spiced shrimp / tasso gravy

Pork Ribs

barbecue sauce / fried onions

Crispy Buttermilk Fried Chicken

ranch / hot sauces

Chorizo & Pepper Jack Frittata

SIDES

Brown Sugar Baked Beans

Mexican Street Corn

chili & lime spice / cotija cheese

Potato Casserole

Macaroni & Cheese

five cheeses / parmesan crust

Summer Succotash

Crispy Fried Okra

Applewood-Smoked Bacon

Braised Collard Greens

Local Corn Chowder Soup

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Action Stations

Roasted Steamship of Beef* 
horseradish cream / natural au jus / fresh thyme

Omelet Station
meats / cheeses / vegetables

Dessert Stations

Bananas Foster
bananas / rum / brown sugar / butter

Ice Cream Sundae Bar
assorted candies / toppings

Maple Bread Pudding
vanilla anglaise

Candy Station
assorted candy

Whole Desserts

PIES
apple / pumpkin / pecan

CAKES
chocolate bundt / chocolate ganache
lemon rum bundt / cream cheese icing

Individual Desserts

Bourbon Pecan Tart

Pistachio Rose Tart

Cherry Frangipane Tart

Lemon & Hazelnut Flight

Black Forest Verrine


Chocolate Chunk Cookies

Gluten-Friendly Desserts

Monster Cookies 


Coconut Macaroons 

Chocolate Almond Cake 

Verrine 
vanilla buttermilk panna cotta / passion gelée
tropical chutney

Sugar-Free Desserts

Brownie
maltitol

Verrine
apple cobbler / gluten-friendly cinnamon crumble
maltitol 

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.