

Celebrate NEW YEARS DAY.



Wednesday, January 1 • Blue Ridge

12pm-2:30pm • \$55 Adults • \$21 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Cold Displays

Seafood On Ice*

seasoned poached shrimp / smoked salmon
white wine mussels / spicy cocktail sauce

Herb Roasted Vegetables

balsamic glaze

Ham & Black-Eyed Pea Soup

Composed Salads

Roasted Pear Salad

baby lettuce / spiced pecans / cranberry
white balsamic dressing

Belgian Endive Salad

red leaf lettuce / pickled fennel / grape tomato
blue cheese & blood orange vinaigrette

Spinach & Arugula Salad

dried cherries / feta / carrots / sherry dressing

Spicy Egg Salad

pickled pepper / cilantro

Waldorf Salad

apples / grapes / walnuts / celery / lemon yogurt dressing

Entrées

Barbecue Shrimp & Stone-Ground Grits

Dill-Crusted Atlantic Salmon*

asparagus & chive crème fraîche

Southern Fried Chicken

country ham gravy

Braised Collard Greens

applewood-smoked bacon

Yukon Potato Hash

caramelized onions

Breakfast

Banana Bread French Toast

Vegetable Frittata

Spicy Tofu Scramble

vegan cheddar

Applewood-Smoked Bacon

Country Sausage Links

Cheese Blintzes

mixed berry coulis

Cinnamon Sugar Doughnut Holes

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Action Stations

Made-To-Order Omelets

choice of meats, vegetables & cheese

Carving Station

Honey & Maple-Glazed Ham

pineapple chutney / grain mustard

Roasted Steamship of Beef*

creamy horseradish / beef au jus

Dessert Stations

Chocolate & Raspberry Bread Pudding

vanilla anglaise

Bananas Foster

bananas / rum / brown sugar / butter

Ice Cream Sundae Bar

assorted candies & toppings

Candy Station

Whole Desserts

Pies

apple / pecan / cherry

Cake

lemon rum bundt / carrot

Individual Desserts

Raspberry Brûlée Tart

Bourbon Pecan Tart

Brûlée Tart

Blueberry Frangipane Bar

Lemon Meringue

Vanilla Cheesecake with Berries

Brownie with Ganache

Assorted Cupcakes

Cookies

monster cookie / oatmeal raisin / coconut macaroon

Sugar-Free Desserts

Red Velvet Log

Gluten-Friendly Desserts

Chocolate Mousse

Coconut Moelleux

Panna Cotta

champagne gelée

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.