

Friday Night

SEAFOOD BUFFET



Blue Ridge

5pm-9pm • \$60 Adults • \$25 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Seafood On Ice

Citrus-Poached Shrimp

Tuna Poke*

Chilled Mussels*

Seafood Salad

lemon vinaigrette

Build-Your-Own Salad Bar

Mixed Baby Greens 

Spinach 

Cucumbers 

Tomatoes 

Chickpeas 

Dried Cranberries 

Artichokes 

Cheddar Cheese

Selection of Dressing

Kids Station

Mini Corn Dogs

French Fries

Soup

Chef's Seasonal Selection

Composed Salads & Culinary Displays

Roasted Red & Yellow Beet Salad

arugula / onion / ginger-lime vinaigrette

Summer Vegetable & Quinoa Salad  

spinach / corn / green beans / edamame / tomatoes
cilantro / pumpkin seeds / honey-lime vinaigrette

Asian Noodle Salad 

chilled rice noodles / mushrooms / sesame
sweet peppers / scallion

Baby Kale & Berry Salad  

fresh berries / baby kale / champagne vinaigrette

Grilled Asparagus Salad

capers / watermelon radish / tomato-herb vinaigrette

Classic Wedge Salad 

iceberg / bacon / blue cheese / tomato

Caesar Salad

romaine / croutons / parmesan / dressing

Grove Market Salad  

cherry tomatoes / cucumber / peppers / feta cheese
balsamic vinaigrette

State Fair Potato Salad 

egg / bacon / scallions

Assorted Meats & Cheeses

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Entrées

Buttermilk Fried Shrimp

Chimichurri Shrimp 🌱

Pecan-Crusted Trout

brown butter caper sauce

Miso Chicken

miso orange soy glaze

Seafood Mac & Cheese

Herb-Crusted Salmon*

roasted corn and tomato chowder

Mussels 🌱

spicy coconut broth

Beer-Battered Cod

Steamed Crab Legs 🌱

Crab Cakes

Action Stations

Seafood or Wild Mushroom Risotto

Mahi-Mahi Tacos

Freshly Shucked Oysters*

Sides

Chef's Seasonal Vegetables 🌱

Hushpuppies

Campfire Sweet Potatoes

whipped sweet potatoes / toasted marshmallows
candied pecans

Spinach & Crab Dip 🌱

Garlic Bread

Wild Rice Pilaf 🌱

Desserts

Bread Pudding

vanilla anglaise

Bananas Foster Station 🌱

Ice Cream Sundae Station

Candy Station

Assortment of Pies

Chef's Selection of Cakes

Pastries

assorted tarts / assorted cookies / pound cake
cheesecake / assorted cupcakes

Gluten-Friendly 🌱

coconut macaroons / chocolate almond cake
monster cookie / verrine of the day / coconut moelleux

Gluten-friendly bread available upon request

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

20% service charge will be added to all parties of eight or more. Menu items are subject to change.

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.