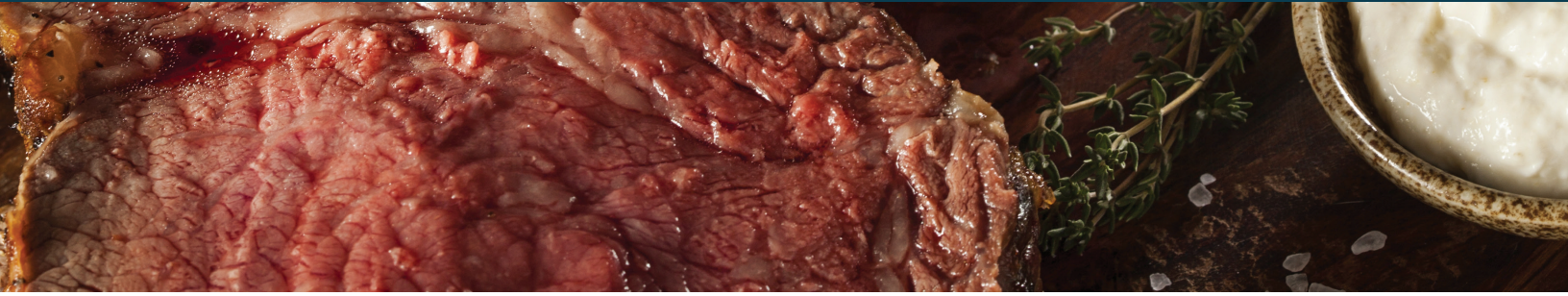


Saturday Night PRIME RIB BUFFET



Blue Ridge

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

Seafood On Ice

Citrus-Poached Shrimp 🍤

Chilled Crab Legs 🍤

Seafood Salad 🍤

lemon vinaigrette

Tuna Poke*

Chilled Mussels* 🍤

Build-Your-Own Salad Bar

Mixed Baby Greens 🍃

Spinach 🍃

Tomatoes 🍅

Artichokes 🍷

Cheddar Cheese

Selection of Dressing

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

Grove Market Salad 🍷🌱

cherry tomatoes / cucumber / peppers / feta cheese
balsamic vinaigrette

Caesar Salad

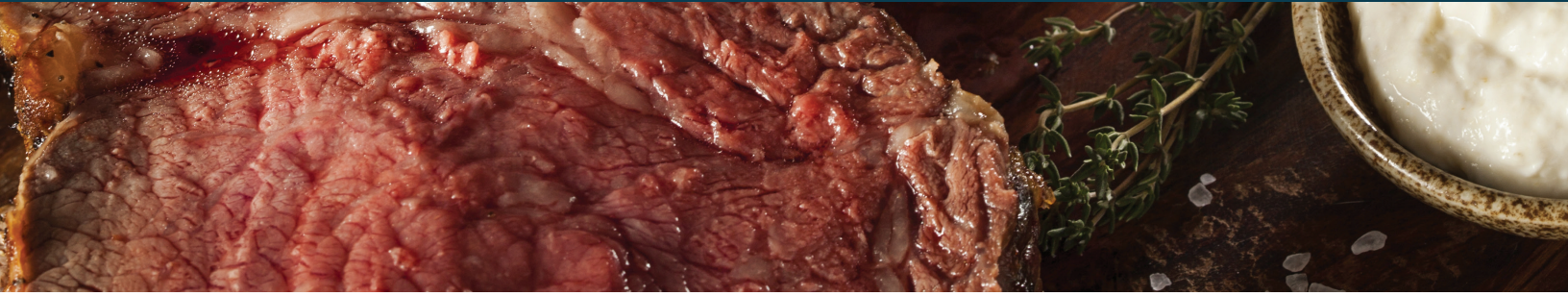
romaine / parmesan / croutons / dressing

State Fair Potato Salad 🍷

egg / bacon / scallions

Assorted Meats & Cheese

Saturday Night PRIME RIB BUFFET



Entrées

Smoked Brisket

carolina gold barbeque sauce

Blackened Grouper

crawfish étouffée

Braised Short Ribs

korean barbeque sauce

Clams With White Wine Sauce

Tuscan Chicken

sun-dried tomato cream sauce

Brisket Mac & Cheese

Roasted Pork Loin

cherry & whole grain mustard sauce

Sides

Baked Ricotta With Pesto

Fried Brussels Sprouts

balsamic glaze / goat cheese

Collard Greens

bacon & sherry braised

Baked Brie with Fruit Preserves

Sherry Braised Mushrooms

Tasso Dirty Rice

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.

Carving Station

Garlic-Crusted Prime Rib*

creamy horseradish / raw horseradish / beef au jus

Pulled Pork Tacos

Freshly Shucked Oysters*

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