Cefebrate EASTER SUNDAY.



Sunday, April 20, 2025 • Blue Ridge

Noon-5:30pm • \$64 Adults • \$30 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Composed Salads

Grove Market Salad gf

mixed greens, grape tomatoes, cucumbers, radishes, carrots, red peppers, pumpkin seeds, feta cheese, champagne vinaigrette

Strawberry Panzanella

tomatoes, strawberries, shaved parmesan, toasted sourdough bread, basil mint vinaigrette

Roasted Beet Salad gf vg

roasted red & gold beets, arugula, fennel, orange vinaigrette

Southern Caesar Salad

local kale, applewood-smoked bacon, white cheddar, caesar dressing, sourdough croutons

Traditional Potato Salad

applewood-smoked bacon, scallions, dijon

Waldorf Salad gf

apples, raisins, grapes, celery

Soup & Salad Bar

Loaded Potato Soup

cheddar, scallions, applewood-smoked bacon

Build-Your-Own Salad gf

artisanal lettuce, tomatoes, cucumbers, pickled onions, chickpeas, artichokes, cheddar cheese, carrots, assorted dressing

Sides

Roasted Potatoes gf

garlic & dill butter

Herbed Wild Rice Pilaf gf

fine herbs, golden raisins

Sautéed Green Beans gf

garlic butter

Orange Butter Carrots

Culinary Display

Coastal Selection* gf

smoked trout, poached shrimp, crab legs, chilled mussels, clams, seafood salad

Italian Meats gf

Assorted Cheeses gf

Grilled Vegetables vg

Deviled Eggs gf

Seasonal Sliced Fruit gf vg

Action Stations

Roasted Steamship of Beef* gf

au jus

Eggs Benedict*

canadian ham, crab, spinach

Garlic & Herb Leg of Lamb* gf

au jus

Chef Omelet Station*

Biscuit & Gravy Station

Gluten-friendly bread available upon request.

 \emph{gf} Gluten-Friendly | \emph{vg} Vegan | \emph{df} Dairy-Free | \emph{n} Contains Nuts/Peanuts

Menu items are subject to change.

*These items are 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.



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Entrées

Beer-Battered Cod

Grilled Salmon* gf

lemon & fennel preserves, dill crème fraîche

Shrimp & Grits gf

andouille sausage gravy, fresh corn, green tomato, pickled peppers

Southern Fried Chicken

pepper gravy

Cream Cheese Blintz

Banana Bread French Toast

Scrambled Eggs*

Tofu Scramble gf vg

chili turmeric

Sausage Links*

Applewood-Smoked Bacon*

Hash Brown Casserole

Gluten-Friendly Desserts

Chocolate Moelleux gf

Coconut Moelleux gf

Key Lime Tart gf

Whole Desserts

Pies

cherry, tollhouse, pecan n

Cakes

carrot cake, chocolate bundt

Individual Desserts

Mini Cupcakes

Cheesecake Bites

Chambord Bar

Apricot Frangipane Tart

Bourbon Pecan Tart *n*

Peanut Butter Mini Bombe n

Black Forrest Verrine

White Chocolate Brownies

Matcha Panna Cotta

strawberry gelée

Dessert Stations

Bananas Foster gf

bananas, rum, brown sugar, butter

Ice Cream Sundae Bar

assorted toppings

Candy Station

White Chocolate Bread Pudding

vanilla anglaise

Sugar-Free

Lemon Pound Cake

Brownies

Cookies

Strawberry Lavender Shortbread

Coconut Macaroon

Chocolate Chip



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