

Celebrate MOTHER'S DAY.



Sunday, May 11 • Blue Ridge

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

Cold Display

Seafood Station* *gf*

poached shrimp, freshly shucked oysters, chilled snow crab legs

Cheese, Charcuterie & Smoked Fish*

assorted cheese, smoked salmon, poached mussels, assorted charcuterie with cornichons, mustard, pickles

Herb-Roasted Vegetables

Soup

Carrot & Ginger Bisque

brioche croutons

Composed Salads

Mediterranean Salad *gf*

quinoa, marinated tomatoes, roasted squash, feta, mint

Pasta Salad

corn, cilantro, tomatoes, cotija, crispy jalapeño

Tricolored Roasted Carrot Salad *gf*

arugula, pumpkin seeds, balsamic vinaigrette

Baked Potato Salad *gf*

applewood-smoked bacon, scallions, cheddar cheese

Ancient Grain Salad *vg n*

pomegranate, farro, dates, parsley, sliced almonds, red onion, sun-dried tomato vinaigrette

Mixed Berry Salad *gf n*

kale, berries, candied almonds, vinaigrette

Beet Salad *gf*

red & gold beets, arugula, chèvre, ginger-lime dressing

Roasted Asparagus Salad

egg, parmesan, rye crumbs, caper vinaigrette

Action Stations

Seasonal Crêpe Station*

assorted sweet & savory toppings

Omelet Station*

Eggs Benedict*

canadian ham, spinach, southern biscuit

Carving Stations

Prime Rib of Beef* *gf*

horseradish, au jus

Salmon En Croûte *gf*

dill crème fraîche

Entrées

Grilled Swordfish *gf*

tarragon caper beurre blanc

Mustard & Herb Lamb *gf*

charred leeks, peruvian pepper, jus

Chicken Provençal *gf*

tomato, white wine, shallots, lemon, garlic, capers

Shrimp & Grits *gf*

andouille sausage gravy, corn, tomato, pickled peppers

Gluten-friendly bread available upon request.

gf Gluten-Friendly | *vg* Vegan | *df* Dairy-Free | *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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Sides

Applewood-Smoked Bacon *gf*

Sausage Links *gf*

Scrambled Eggs *gf*

Herb-Roasted Potatoes *vg*

Roasted Carrots

chili crisp, yogurt

Raspberry-Glazed Cheese Blintzes *gf*

Banana Bread French Toast

Frittata

caramelized onion, spinach, swiss cheese

Dessert Stations

White Chocolate Bread Pudding

vanilla anglaise

Bananas Foster *gf*

bananas, rum, brown sugar, butter

Ice Cream Sundae Bar

assorted toppings

Candy Station

Whole Cakes

Red Velvet Cake

cream cheese icing

Orange Olive Oil Bundt

Sugar-Free Desserts

Guava Panna Cotta

Brownies

Individual Desserts

Tiramisu

Cream Puff

mocha crèmeux

Butterscotch Pudding

salted caramel ganache

Bourbon Pecan Tart *n*

Raspberry Frangipane Tart

German Chocolate Verrine *n*

Strawberry Roll Cake

Mini Cupcakes

Gluten-Friendly Desserts

Coconut Moelleux *gf*

Chocolate Moelleux *gf*

Lemon Meringue Tart *gf*

Cookies

Sugar

Chocolate Chip

Oatmeal Raisin

Pie

Cherry

Blueberry

Pecan *n*