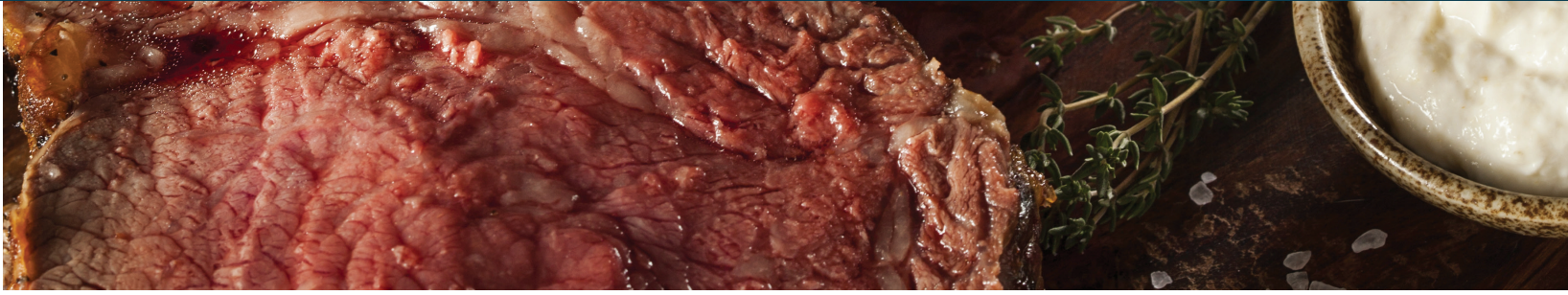


Saturday Night PRIME RIB BUFFET



Blue Ridge

5pm-9pm • \$63 Adults • \$25 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Seafood On Ice

Citrus-Poached Shrimp *gf*

Chilled Crab Legs *gf*

Seafood Salad *gf*
lemon vinaigrette

Tuna Poke*

Chilled Mussels *gf*

Build-Your-Own Salad Bar

Mixed Baby Greens *vg*

Spinach *vg*

Tomatoes *vg*

Artichokes *vg*

Cheddar Cheese

Selection of Dressing

Soup

Chef's Seasonal Selection

Composed Salads & Culinary Displays

Roasted Red & Yellow Beet Salad *vg*
arugula, onion, ginger-lime vinaigrette

Tricolor Quinoa Salad *gf*
spinach, roasted corn, edamame, tomatoes,
cilantro & honey-lime vinaigrette

Baby Kale & Berry Salad *gf*
fresh berries, baby kale, champagne vinaigrette

Grilled Asparagus Salad
capers, watermelon radish, tomato-herb vinaigrette

Classic Wedge Salad *gf*
iceberg, applewood-smoked bacon,
blue cheese, tomato

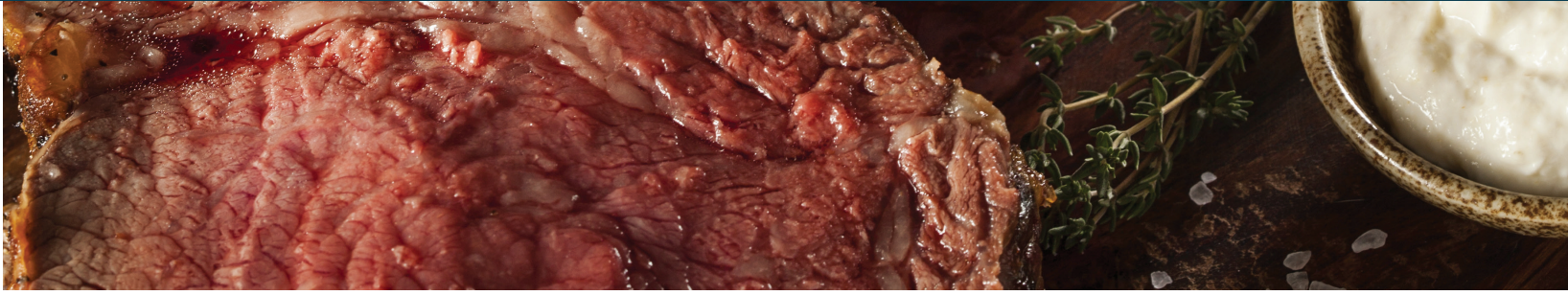
Grove Market Salad *gf*
cherry tomatoes, cucumber, peppers, feta cheese,
balsamic vinaigrette

Caesar Salad
romaine, parmesan, croutons, dressing

Yukon Gold Potato Salad *gf*
egg, applewood-smoked bacon, scallions

Assorted Meats & Cheese

Saturday Night PRIME RIB BUFFET



Entrées

Smoked Brisket

mustard rub, carolina barbecue sauce

Blackened Grouper

crawfish étouffée

Beef Short Rib Bourguignon*

wild mushrooms, cipollini onions

Steamed Littleneck Clams

garlic herb butter

Tuscan Chicken *gf*

sun-dried tomato cream sauce

Pulled Pork Mac & Cheese

Cider-Brined Pork Loin *gf*

cherry & whole grain mustard sauce

Sides

Baked Ricotta With Pesto *gf*

Fried Brussels Sprouts

balsamic glaze, goat cheese

Collard Greens

applewood-smoked bacon & sherry-braised

Baked Brie with Fruit Preserves *gf*

Sherry-Braised Mushrooms *gf*

Tasso Dirty Rice

Gluten-friendly bread available upon request

gf Gluten-Friendly | *vg* Vegan | *df* Dairy-Free | *n* Contains Nuts/Peanuts

Menu items are subject to change. 20% service charge will be added to all parties of 8 or more.

*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.

Carving Station

Garlic-Crusted Prime Rib* *gf*

creamy horseradish, raw horseradish, beef au jus

Pulled Pork Tacos

Freshly Shucked Oysters*

Desserts

Bread Pudding

vanilla anglaise

Bananas Foster Station *gf*

Ice Cream Sundae Station

Candy Station

Assortment of Pies *n*

Chef's Selection of Cakes

Pastries

assorted tarts, assorted cookies, pound cake, cheesecake, assorted cupcakes

Gluten-Friendly *gf*

coconut macaroons, chocolate almond cake *n*, monster cookie, verrine of the day, coconut moelleux