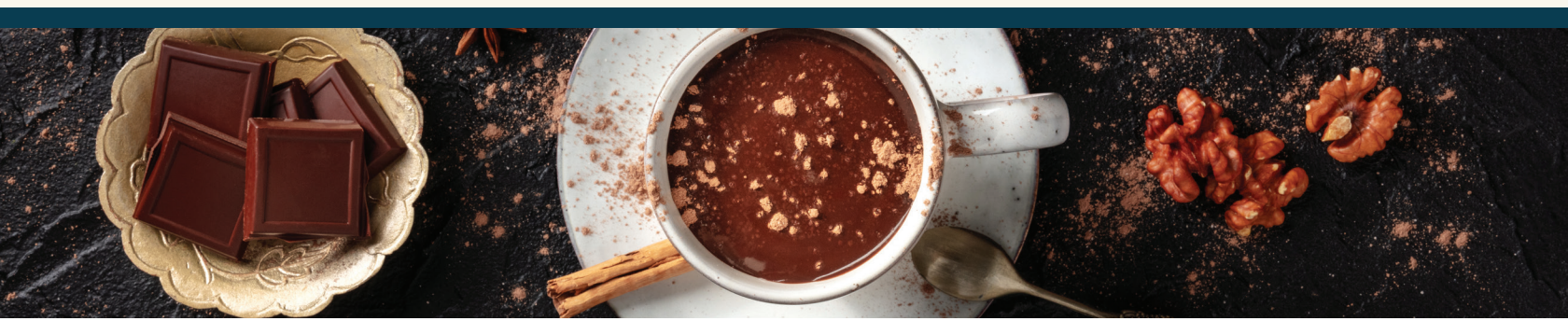


# *Celebrate* CHRISTMAS EVE



## Wednesday, December 24, 2025 • Blue Ridge

12pm-8pm • \$75 Adults • \$30 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

### SEAFOOD ON ICE

cocktail sauce, mignonette, lemon

**POACHED SHRIMP** *gf*

**OYSTERS\*** *gf*

**CRAB LEGS** *gf*

### CULINARY DISPLAYS

**IMPORTED & DOMESTIC CHEESES** *gf*

jellies & compotes

**SPICY SEAFOOD SALAD**

**ROASTED VEGETABLES** *gf vg*

balsamic reduction

**CHARCUTERIE** *gf*

capicola, mortadella, smoked sausage, salami

### CARVING STATIONS

**BROWN SUGAR HAM** *gf*

orange cranberry relish, giblet gravy

**ROASTED STEAMSHIP OF ANGUS BEEF\*** *gf*

horseradish, au jus

### SOUP

**BUTTERNUT SQUASH & APPLE BISQUE** *gf*

### COMPOSED SALADS

**BABY LETTUCE SALAD** *gf vg*

golden raisins, pumpkin seeds, sherry vinaigrette

**ROASTED WINTER SQUASH SALAD** *gf n*

candied walnuts, cranberries,  
shaved fennel, caramelized shallot vinaigrette

**TUNA POKE SALAD\***

seaweed, cucumber, carrot, sesame dressing

**GOLDEN BEET SALAD** *gf*

feta cheese, arugula, white balsamic vinaigrette

**SPINACH SALAD**

pickled strawberries, goat cheese, fried onion  
citrus thyme dressing

**BUTTERLEAF SALAD** *gf n*

curried cashews, sour apples, maytag blue cheese  
lemon dijon dressing

# Celebrate CHRISTMAS EVE



## ENTRÉES

**CABERNET-BRAISED SHORT RIBS\*** *gf*  
baby vegetables

**LOCAL RAINBOW TROUT** *gf n*  
pecan & cornmeal crust, caper brown butter

**JUNIPER CORIANDER-CRUSTED PORK LOIN** *gf*  
apple cider reduction

**ROASTED HERB CHICKEN** *gf*  
blistered tomatoes, wild mushroom sherry sauce

**STEAMED MUSSELS & CLAMS** *gf*  
chorizo, sweet peppers, kale, stewed tomato

**ROASTED CAULIFLOWER & GRUYÈRE CASSEROLE**  
garlic, shallots, thyme, ritz cracker crust

## SIDES

**SWEET POTATO CASSEROLE** *gf vg*  
brown sugar, marshmallows

**CRISPY BRUSSELS SPROUTS** *gf n*  
balsamic, pistachios

**SMOKED GOUDA MAC & CHEESE**

**HONEY-GLAZED HEIRLOOM CARROTS** *gf vg*

**BRAISED MUSHROOMS**  
fresh thyme, sherry cream

**AU GRATIN POTATOES** *gf*

## DESSERTS

**VANILLA & CHOCOLATE BREAD PUDDING**  
caramel anglaise

**BANANAS FOSTER STATION** *gf*

**ICE CREAM SUNDAE STATION**

**CANDY STATION**  
assorted candies

**CHEF'S SELECTION OF CAKES**  
chocolate bundt with ganache icing  
lemon rum bundt, vanilla cheesecake

**PIES** *n*  
apple, pecan, cherry

**INDIVIDUAL SWEETS** *n*  
bourbon pecan tart, tiramisu,  
white chocolate mousse with cranberry compote,  
chocolate coffee tart, funfetti cupcakes,  
coconut mousse with chocolate cream,  
brookies, caramel & chocolate chunk brownies

**GLUTEN-FRIENDLY** *gf*  
passion mousse crumble with whipped cream,  
panna cotta with tropical chutney,  
peppermint chocolate moelleux *n*

**COOKIES**  
gingersnaps, coconut macaroons, sugar cookies

**SUGAR-FREE** *n*  
brownies

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.

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