

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

CHILLED MUSSELS *gf*

Build-Your-Own Salad Bar

MIXED GREENS *vg*

SPINACH *vg*

TOMATOES *vg*

CUCUMBERS *vg*

CHICKPEAS *vg*

ARTICHOKES *vg*

DRIED CRANBERRIES *gf*

CHEDDAR CHEESE

SELECTION OF DRESSING

Soup

CHEF'S SEASONAL SELECTION

Composed Salads & Culinary Displays

CAPRESE SALAD *gf*
fresh mozzarella, heirloom cherry tomato,
fresh basil, balsamic

MEDITERRANEAN PASTA SALAD
bow tie pasta, roasted tomatoes, kalamata olives,
red onion, roasted red pepper, extra virgin olive oil

ROASTED ASPARAGUS SALAD
chopped eggs, pumpernickel croutons,
tomato-caper vinaigrette

CLASSIC WEDGE SALAD *gf*
iceberg, applewood-smoked bacon,
blue cheese, tomato

SPICY CUCUMBER SALAD *gf*
red onion, chili crisp, lime juice, rice vinegar, mint,
cilantro, basil

GROVE MARKET SALAD *gf*
cherry tomatoes, cucumber, peppers, feta cheese,
balsamic vinaigrette

QUINOA TABOULEH *gf vg*
chickpeas, diced tomato, red onion, parsley,
mint, lemon, garlic, olive oil

YUKON GOLD POTATO SALAD *gf*
egg, applewood-smoked bacon, scallions

ASSORTED MEATS & CHEESE

Kids' Station

MINI HOT DOGS

FRENCH FRIES

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Entrées

SLOW-ROASTED BRISKET BARBACOA *gf*
chipotle crema, cilantro

MISO SALMON* *gf*
spicy soy glaze, bok choy, sesame

BEEF SHORT RIB BOURGUIGNON*
wild mushrooms, cipollini onions

CHICKEN MILANESE *n*
panko-breaded chicken, almond gremolata

STEAMED MIDDLENECK CLAMS
white wine, herbs, chorizo, tomato broth

PULLED PORK MAC & CHEESE

GOCHUJANG PORK WINGS *df*
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

Action Station

GARLIC-CRUSTED PRIME RIB* *gf*
creamy horseradish, beef au jus

PULLED PORK TACOS

FRESHLY SHUCKED OYSTERS*

Desserts

BREAD PUDDING
vanilla anglaise

BANANAS FOSTER STATION *gf*

ICE CREAM SUNDAE STATION *n*

CANDY STATION

ASSORTMENT OF PIES *n*

CHEF'S SELECTION OF CAKES

PASTRIES *n*
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

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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