

Cefebrate NEW YEARS DAY.



Thursday, January 1, 2026 · Blue Ridge

12pm-2:30pm • \$55 Adults • \$21 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

COLD DISPLAYS

SEAFOOD ON ICE*

seasoned poached shrimp, smoked salmon, white wine mussels, spicy cocktail sauce

HERB-ROASTED VEGETABLES gf vg

balsamic glaze

HAM & BLACK-EYED PEA SOUP af

COMPOSED SALADS

ROASTED PEAR SALAD af n

baby lettuce, spiced pecans, white balsamic dressing

BELGIAN ENDIVE SALAD qf

arugula, pickled fennel, grape tomato, blue cheese, blood orange vinaigrette

SPINACH SALAD gf

dried cherries, feta, carrots, sherry dressing

ROASTED HEIRLOOM CARROT SALAD af va

radicchio, red onion, hearts of palm, green apple, thyme vinaigrette

WALDORF SALAD gf n

apples, grapes, walnuts, celery, lemon yogurt dressing

ENTRÉES

BARBECUE SHRIMP & STONE-GROUND GRITS

LEMON FENNEL-DUSTED SALMON* af

asparagus, dill butter sauce

SOUTHERN FRIED CHICKEN

country ham gravy

BRAISED COLLARD GREENS gf

applewood-smoked bacon

YUKON POTATO HASH gf vg

caramelized onions

BREAKFAST

BANANA BREAD FRENCH TOAST n

VEGETABLE FRITTATA af

SPICY TOFU SCRAMBLE va

vegan cheddar

APPLEWOOD-SMOKED BACON gf

COUNTRY SAUSAGE LINKS af

CHEESE BLINTZES

mixed berry coulis

CINNAMON SUGAR DOUGHNUT HOLES



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ACTION STATIONS

MADE-TO-ORDER OMELETS gf

choice of meats, vegetables & cheese

CARVING STATION

HONEY & MAPLE-GLAZED HAM af

pineapple chutney, grain mustard

ROASTED STEAMSHIP OF BEEF*

creamy horseradish, beef au jus

DESSERT STATIONS

CARAMEL TOFFEE BREAD PUDDING n

vanilla anglaise

BANANAS FOSTER af

bananas, rum, brown sugar, butter

ICE CREAM SUNDAE BAR n

assorted candies & toppings

CANDY STATION n

WHOLE DESSERTS

PIES n

apple, pecan, cherry

CAKE n

chocolate fudge cake, carrot

INDIVIDUAL DESSERTS

RUM BABA

BOURBON PECAN TART n

CHOCOLATE BRÛLÉE TART

CRANBERRY FRANGIPANE BAR n

NEW YORK-STYLE CHEESECAKE

WHITE CHOCOLATE BLONDIES

ASSORTED MINI CUPCAKES

RICE KRISPIES TREATS

COOKIES n

monster cookie, oatmeal raisin, chocolate chip cookies

SUGAR-FREE DESSERTS

BROWNIE

GLUTEN-FRIENDLY DESSERTS

CHOCOLATE MOUSSE af

COCONUT MOELLEUX gf n

KEY LIME MERINGUE TART gf

ASSORTED MACARONS gf n

PANNA COTTA gf

champagne gelée

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.

