

# Celebrate CHRISTMAS



## Thursday, December 25 • Blue Ridge

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

### Cold Displays

#### COASTAL SELECTION\* *gf*

oysters, chilled crab legs, poached shrimp, cocktail sauce, mignonette

#### IMPORTED & DOMESTIC CHEESE *gf*

jellies & compotes

#### ROASTED VEGETABLES *gf vg*

balsamic reduction

#### SPICY SEAFOOD SALAD *gf*

#### ASSORTED CHARCUTERIE *gf*

capicola, mortadella, smoked sausage, salami

#### SEAFOOD BISQUE *gf*

clams, shrimp, crab

### Composed Salads

#### ROASTED WINTER SQUASH *gf n*

candied walnuts, cranberries, shaved fennel, caramelized shallot vinaigrette

#### GOLDEN BEET SALAD *gf*

romano cheese, arugula, white balsamic vinaigrette

#### SPINACH SALAD

pickled strawberries, goat cheese, toasted pumpkin seeds, citrus thyme dressing

#### BUTTER LEAF SALAD *gf n*

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

#### SOUTHERN CAESAR

white cheddar, applewood-smoked bacon, cornbread croutons, chipotle caesar dressing

### Entrées

#### FENNEL & LIME-CRUSTED GROUPER *gf*

braised swiss chard, romesco sauce

#### JUNIPER CORIANDER ROASTED PORK LOIN *gf*

apple cider reduction

#### ROASTED HERB CHICKEN *gf*

blistered tomatoes, wild mushroom sherry sauce

#### SHRIMP SCAMPI *gf*

herbed cavatappi, parmesan, red pepper

#### CABERNET-BRAISED SHORT RIBS *gf*

baby vegetables

#### CAULIFLOWER & CHICKPEA MASALA *gf vg*

basmati pilaf, fresh cilantro

#### BROWN SUGAR-BAKED HAM *gf*

cranberry orange relish, giblet gravy

### Sides

#### SWEET POTATO CASSEROLE *gf vg*

marshmallows, brown sugar, butter

#### CRISPY BRUSSELS SPROUTS *vg*

balsamic, goat cheese

#### SMOKED GOUDA MAC & CHEESE

#### TRUFFLED WHIPPED POTATOES *gf*

#### HARRISA ROASTED BABY CARROTS *gf vg*

honey drizzle

#### CREAMED SPINACH

# Celebrate CHRISTMAS



## Action Stations

**ROASTED STEAMSHIP  
ROUND OF ANGUS BEEF\*** *gf*  
horseradish, au jus

**CIDER-BRINED TURKEY BREAST**  
orange-cranberry relish, giblet gravy

## Dessert Station

**BANANAS FOSTER** *gf*  
bananas, rum, brown sugar, butter

**CHOCOLATE-CARAMEL CHIP BREAD PUDDING**  
vanilla anglaise

**ICE CREAM SUNDAE BAR** *n*  
assorted candies, toppings

**CANDY STATION**

## Whole Desserts

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

**CAKES**  
white chocolate cranberry - orange bûche de Noël,  
chocolate trio, cherry bundt, chocolate mint bundt

## Individual Desserts

**EGGNOG CHEESECAKE**

**CHOCOLATE BRÛLÉE TART**  
fresh raspberries

**BLACK FOREST VERRINE**  
contains alcohol

**FUNFETTI CUPCAKES**

**CRANBERRY FRANGIPANE TART** *n*

**HAZELNUT CRUNCH CAKE** *n*

**BOURBON PECAN TART** *n*

**COOKIES**  
gingersnaps, chocolate chip, sugar cookies

## Gluten-Friendly Desserts

**EGGNOG PANNA COTTA** *gf*

**COCONUT MOELLEUX** *gf n*

**CHOCOLATE MOUSSE VERRINE** *gf*  
strawberry salsa

**KEY LIME WITH TORCHED MERINGUE** *gf*

## Sugar-Free

**LEMON POUND CAKE**

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.