



happy NEW YEAR



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 *gf*

COMPOSED SALADS

ROASTED PEAR SALAD *gf n*

baby lettuce, spiced pecans, white balsamic dressing

BELGIAN ENDIVE SALAD *gf*

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

SPINACH SALAD *gf*

dried cherries, feta, carrots, sherry dressing

ROASTED HEIRLOOM CARROT SALAD *gf vg*

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* *gf*

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 *gf*

SPICY TOFU SCRAMBLE *vg*

vegan cheddar

APPLEWOOD-SMOKED BACON *gf*

COUNTRY SAUSAGE LINKS *gf*

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 *gf*

pineapple chutney, grain mustard

ROASTED STEAMSHIP OF BEEF*

creamy horseradish, beef au jus

DESSERT STATIONS

CARAMEL TOFFEE BREAD PUDDING *n*

vanilla anglaise

BANANAS FOSTER *gf*

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 *gf*

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.