

# Saturday Night PRIME RIB BUFFET



## Blue Ridge

5pm-9pm • \$66 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

# Saturday Night PRIME RIB BUFFET



## 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.

49875