



FROM OMNI WITH LOVE



Saturday, February 14, 2026 · Blue Ridge

5pm-9pm • \$80 Adults • \$25 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Cold Culinary Display

Charcuterie

Local Jams & Pickles ⁿ

Cheeses

Hot Culinary Display

Brie en Croûte ^{gf}

red pepper jelly

Seafood Display

Poached Shrimp*

Chilled White Wine Mussels*

Steamed Canadian Crab Legs

Soup & Salad Bar

Potato & Leek Soup

Lobster Bisque

Salad Greens ^{gf vg}

mixed greens, baby spinach

Toppings ^{gf n}

tomatoes, cucumbers, pickled onions, chickpeas, artichokes, cheddar cheese, mozzarella cheese, carrots, baby corn, almonds, pecans, sunflower seeds

Composed Salads

Grove Market Salad ^{gf}

mixed greens, grape tomatoes, cucumber, radish, carrot, red pepper, pumpkin seeds, feta cheese, dijon red wine vinaigrette

Spinach Salad ^{gf}

baby spinach, strawberries, blue cheese, edible flowers, sweet vidalia onion dressing

Roasted Pear & Chèvre Salad ^{gf n}

bitter greens, roasted pear, pickled red onion, chèvre, candied walnuts, maple cider vinaigrette

Tricolor Quinoa Salad ^{gf vg}

roasted vegetables, charred onion, roasted sweet corn, tricolor quinoa, chipotle vinaigrette

Roasted Asparagus Salad

rye croutons, parmesan, egg, caper vinaigrette

Action Stations

Prime Rib*

red wine demi-glace, au poivre, horseradish

Oyster Station*

cocktail sauce, pickled celery, mignonette, horseradish, grilled lemon

Sushi Station*

vegetarian, raw, cooked sushi rolls

Sides

Truffle Whipped Potatoes ^{gf}

Braised Mushrooms ^{gf vg}

thyme, sherry

Orange & Honey-Glazed Heirloom Carrots ^{gf}

Harissa Roasted Cauliflower ^{gf}

garlic-lemon butter

Creamed Spinach ^{gf}

gruyère cheese



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Entrées

Grilled Chicken Mole *gf*
chiles, chocolate, sesame seeds

Miso-Marinated Salmon* *df*
baby bok choy, coconut rice, truffle soy jus

Beef Short Rib Bourguignon* *gf df*
roasted mushrooms, pearl onions

Blackened Grouper*
crawfish étouffée

Seafood Paella* *gf df*
saffron, shrimp, mussels, octopus, calamari

Vegan Chickpea & Cauliflower Masala *vg*
biryani pilaf

Korean BBQ Pork Belly
steamed bok choy

Gluten-Friendly Desserts

Key Lime Meringue Tart *gf*

Lychee & Vanilla Panna Cotta *gf*

Chocolate Almond Cake *gf n*

Chocolate Mousse Verrine *gf*

Monster Cookies *gf n*

Whole Desserts

Pies *n*
cherry, apple, pecan

Cakes
chocolate fudge cake, carrot cake

Dessert Stations

Chocolate Orange Bread Pudding
grand marnier anglaise

Bananas Foster *gf*
bananas, rum, brown sugar, butter

Ice Cream Sundae Bar
assorted toppings

Candy Station

Individual Desserts

German Chocolate Verrine *n*

Strawberry Cheesecake

Raspberry Frangipane Tart *n*

Red Velvet Heart Cake

Bourbon Pecan Tart *n*

Caramel & Dark Chocolate Ganache Tart

Lemon & Blueberry Cupcakes

Brookies

Froot Loop Rice Krispy

Chocolate Chip Cookies

Oatmeal Raisin Cookies

Sugar-Free Desserts

Brownie

Gluten-friendly bread available upon request.

gf - Gluten-Friendly **vg** - Vegan **n** - Contains Nuts/Peanuts **df** - Dairy-Free

Menu items are subject to change.

*This item is 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.