



# 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.