



Mother's Day CELEBRATION



Sunday, May 10 • Blue Ridge

Noon-5:00pm • \$75 Adults • \$30 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Cold Display

Seafood Station *gf*

poached shrimp, freshly shucked oysters*, chilled snow crab legs

Cheese, Charcuterie & Smoked Fish

assorted cheese, smoked salmon*, poached mussels, assorted charcuterie, cornichons, mustard, pickles

Herb Roasted Vegetables

Soup

Chilled Asparagus & Potato

chive crème fraîche

Composed Salads

Pasta Salad

corn, cilantro, tomatoes, cotija, crispy jalapeño

Roasted Asparagus Salad

egg, parmesan, rye crumbs, caper vinaigrette

Roasted Tricolor Carrot Salad *gf*

arugula, pumpkin seeds, balsamic vinaigrette

Roasted Vegetable & Quinoa Salad *gf*

summer squash, peas, roasted corn, cilantro, lime vinaigrette

Baked Potato Salad *gf*

applewood-smoked bacon, scallions, cheddar cheese

Mixed Berry Salad *gf n*

kale, berries, candied almonds, vinaigrette

Beet Salad *gf*

red & gold beets, arugula, chèvre, ginger & lime dressing

Action Stations

Seasonal Crêpe Station

assorted sweet & savory toppings

Omelet Station

Eggs Benedict*

canadian ham, spinach, southern biscuit

Carving Stations

Prime Rib of Beef* *gf*

horseradish, au jus

Crispy Korean Barbecue Pork Belly *gf*

bok choy, scallions

Entrées

Local Rainbow Trout *gf*

lemon & caper sauce, charred tomatoes, tarragon

Chicken Provençal *gf*

tomato, white wine, shallots, lemon, garlic, capers

Shrimp & Grits *gf*

andouille sausage gravy, corn, tomato, pickled peppers

Mustard & Herb Leg of Lamb *gf*

mint jelly, rosemary apple jus

Gluten-friendly bread available upon request.

gf Gluten-Friendly | *vg* Vegan | *n* Contains Nuts/Peanuts

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.



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Sides

Applewood-Smoked Bacon *gf*

Sausage Links *gf*

Scrambled Eggs *gf*

Herb Roasted Potatoes *vg*

Raspberry-Glazed Cheese Blintzes *gf*

Banana Bread French Toast

Frittata

caramelized onion, spinach, swiss cheese

Roasted Carrots

chili crisp, yogurt

Dessert Stations

Nutella Swirl Bread Pudding *n*

vanilla anglaise

Bananas Foster *gf*

bananas, rum, brown sugar, butter

Ice Cream Sundae Bar

assorted toppings

Candy Station

Whole Cakes

Chocolate Fudge Cake

Citrus Olive Oil Cake

mascarpone

Sugar-Free Desserts

Brownies

Vegan Desserts

Guava Panna Cotta *vg*

Individual Desserts

Vanilla Cheesecake Bites

Strawberry Shortcake Cups

Salted Caramel Chocolate Tart

Angel Food Slice, Fruit Compote *n*

Apricot Frangipane Tart *n*

Bourbon Pecan Tart *n*

Pistachio Crunch Bar *n*

Rice Krispies Treat

Red Velvet Cupcakes

Gluten-Friendly Desserts

Key Lime Meringue Tart *gf*

Lavender Honey Panna Cotta *gf*

Coconut Moelleux *gf*

Chocolate Moelleux *gf*

Dark Chocolate Mousse Verrine *gf*

Cookies

Double Chocolate Chip

Oatmeal Raisin

Apricot Butter

Pie

Cherry

Toll House

Pecan *n*