



Easter Celebration



Sunday, April 5, 2026 • Blue Ridge

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

Composed Salads

Grove Market Salad *gf*

mixed greens, grape tomatoes, cucumbers, radishes, carrots, red peppers, pumpkin seeds, feta cheese, champagne vinaigrette

Strawberry Panzanella

tomatoes, strawberries, shaved parmesan, toasted sourdough bread, basil & mint vinaigrette

Roasted Beet Salad *gf vg*

roasted red & gold beets, arugula, fennel, orange vinaigrette

Southern Caesar Salad

local kale, applewood-smoked bacon, white cheddar, cornbread croutons, chipotle caesar dressing

Traditional Potato Salad

applewood-smoked bacon, scallions, dijon

Waldorf Salad *gf*

apples, raisins, grapes, celery

Soup & Salad Bar

Seafood Bisque

Build-Your-Own Salad *gf*

artisanal lettuce, tomatoes, cucumbers, pickled onions, chickpeas, artichokes, cheddar cheese, carrots, assorted dressing

Sides

Roasted Marble Potatoes *gf*

garlic & dill butter

Herbed Wild Rice Pilaf *gf*

fine herbs, golden raisins

Crispy Brussels Sprouts *gf*

goat cheese, balsamic glaze

Orange Butter Carrots

Culinary Displays

Coastal Selection *gf*

poached shrimp, crab legs, chilled mussels, clams, seafood salad

Italian Meats *gf*

Assorted Cheeses *gf*

Grilled Vegetables *vg*

Deviled Eggs *gf*

Marinated Fruit *gf vg*

orange juice, fresh mint

Action Stations

Roasted Steamship of Beef* *gf*

au jus

Eggs Benedict*

canadian ham, crab, spinach

Garlic & Herb Leg of Lamb* *gf*

au jus

Chef Omelet Station

Biscuit & Gravy Station

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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Entrées

Beer-Battered Cod

Herbed Salmon Niçoise*

green beans, capers, olives, potato, lemon dijon sauce

Shrimp & Grits *gf*

andouille sausage gravy, fresh corn, green tomato, pickled peppers

Southern Fried Chicken

pepper gravy

Cream Cheese Blintz

Banana Bread French Toast

Scrambled Eggs

Tofu Scramble *gf vg*

chili, turmeric

Sausage Links

Applewood-Smoked Bacon

Hash Brown Casserole

Gluten-Friendly Desserts

Chocolate Moelleux *gf n*

Coconut Moelleux *gf n*

Key Lime Meringue Tart *gf*

Matcha Panna Cotta *gf*

strawberry gelée

Chocolate Trio Mousse Verrine *gf*

Whole Desserts

Pies *n*

cherry, toll house, pecan

Cakes

carrot bundt, caramel-glazed banana bundt

Individual Desserts

Chocolate Blackout Cupcakes

Oreo Cheesecake Bites

Cannoli

Rice Krispies Treat

Raspberry Frangipane Tart *n*

Salted Caramel Ganache Tart

Bourbon Pecan Tart *n*

Peanut Butter "Egg" Nest *n*

Brown Butter Financier

Dessert Stations

Bananas Foster *gf*

bananas, rum, brown sugar, butter

Ice Cream Sundae Bar

assorted toppings

Candy Station

Lemon & Blueberry Bread Pudding

vanilla anglaise

Sugar-Free Dessert

Brownies

Cookies

Chocolate Chip

Monster *n*

Sugar

Vegan Desserts

White Chocolate & Passion Fruit Verrine