

Celebrate CHRISTMAS EVE.

December 24 • Blue Ridge

12pm-8pm • \$75 Adults • \$30 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

SEAFOOD ON ICE

cocktail sauce, mignonette, lemon

POACHED SHRIMP *gf*

OYSTERS* *gf*

CRAB LEGS *gf*

CULINARY DISPLAYS

IMPORTED & DOMESTIC CHEESES *gf*

jellies & compotes

SPICY SEAFOOD SALAD

ROASTED VEGETABLES *gf vg*

balsamic reduction

CHARCUTERIE *gf*

capicola, mortadella, smoked sausage, salami

CARVING STATIONS

BROWN SUGAR HAM *gf*

orange cranberry relish, giblet gravy

ROASTED STEAMSHIP OF ANGUS BEEF* *gf*

horseradish, au jus

SOUP

BUTTERNUT SQUASH & APPLE BISQUE *gf*

COMPOSED SALADS

SOUTHERN CAESAR SALAD *gf*

applewood-smoked bacon, corn bread croutons,
pepper jack cheese, chipotle caesar dressing

ROASTED BUTTERNUT SQUASH SALAD *gf n*

candied pecans, cranberries, shaved fennel,
caramelized shallot vinaigrette

GOLDEN BEET SALAD *gf*

feta cheese, arugula, white balsamic vinaigrette

SPINACH SALAD

pickled red onion, goat cheese,
toasted pumpkin seeds, citrus thyme dressing

BUTTERLEAF SALAD *gf n*

curried cashews, sour apples, maytag blue cheese
lemon dijon dressing

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ENTRÉES

CABERNET-BRAISED SHORT RIBS* *gf*

cippolini mushrooms, sun-dried tomatoes

TARRAGON-CRUSTED RAINBOW TROUT *gf*

blistered tomatoes, brown butter caper sauce

JUNIPER CORIANDER-CRUSTED PORK LOIN *gf*

apple cider reduction

CHICKEN MARSALA

marsala wine, wild mushroom

STEAMED MIDDLENECK CLAMS *gf*

chorizo, sweet peppers, kale, stewed tomato

ROASTED CAULIFLOWER & GRUYÈRE CASSEROLE

garlic, shallots, thyme, ritz cracker crust

SIDES

SWEET POTATO CASSEROLE *gf vg*

brown sugar, marshmallows

CRISPY BRUSSELS SPROUTS *gf n*

balsamic, pistachios

SMOKED GOUDA MAC & CHEESE

HONEY-GLAZED HEIRLOOM CARROTS *gf vg*

BRAISED MUSHROOMS

fresh thyme, sherry cream

AU GRATIN POTATOES *gf*

DESSERTS

VANILLA & CHOCOLATE BREAD PUDDING

caramel anglaise

BANANAS FOSTER STATION *gf*

ICE CREAM SUNDAE STATION

CANDY STATION

assorted candies

CHEF'S SELECTION OF CAKES

chocolate bundt with ganache icing

lemon rum bundt, vanilla cheesecake

PIES *n*

apple, pecan, cherry

INDIVIDUAL SWEETS *n*

bourbon pecan tart, tiramisu,

white chocolate mousse with cranberry compote,

chocolate coffee tart, funfetti cupcakes,

coconut mousse with chocolate cream,

brookies, caramel & chocolate chunk brownies

GLUTEN-FRIENDLY *gf*

passion mousse crumble with whipped cream,

panna cotta with tropical chutney,

peppermint chocolate moelleux *n*

COOKIES

gingersnaps, coconut macaroons, sugar cookies

SUGAR-FREE *n*

brownies

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.

54250

CLEVELAND MENU USE ONLY

JOB#: 406014**DATE:** 6/16/26**QTY:** PDF**DESIGNER:** KC/ OMNI**CUSTOMER:** Omni Grove Park Inn**PROJECT:** Blue Ridge Buffet Christmas Eve**ATTENTION:** Kimberly Lungren

PROOF NUMBER:

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