



happy NEW YEAR'S EVE



December 31, 2026 • Blue Ridge

5pm-10pm • \$80 Adults • \$30 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

COLD DISPLAYS

SEAFOOD ON ICE*

oysters on the half shell, poached shrimp,
white wine mussels, cocktail sauce, horseradish,
lemon, mignonette, olive & cucumber relish

IMPORTED & DOMESTIC CHEESE

CHARCUTERIE

cured meats, sausage, flatbread

MIXED OLIVES & PICKLED VEGETABLES *gf vg*

HERB-ROASTED VEGETABLES *gf vg*

balsamic glaze

LOBSTER BISQUE *gf*

tarragon crème fraîche

COMPOSED SALADS

ROASTED PEAR SALAD *gf n*

baby lettuce, roasted pear, goat cheese,
spiced pecans, white balsamic vinaigrette

BELGIAN ENDIVE SALAD *gf n*

arugula, pickled fennel, blue cheese, candied pecans,
blood orange vinaigrette

SPINACH SALAD *gf*

arugula, dried cherries, feta cheese, carrots, sherry vinaigrette

ROASTED HEIRLOOM CARROT SALAD *gf vg*

radicchio, red onion, hearts of palm,
green apple & thyme vinaigrette

WALDORF SALAD *gf n*

apples, grapes, walnuts, celery, citrus yogurt dressing

TRICOLOR QUINOA SALAD *gf vg*

apricots, pumpkin seeds, roasted butternut squash,
fresh mint, charred lemon dressing

ENTRÉES

GRILLED SWORDFISH *gf*

roasted grape tomatoes, capers, olive & saffron beurre blanc

JUNIPER & CORIANDER-CRUSTED PORK LOIN *gf*

apple cider reduction

CHICKEN MARSALA

oyster & beech mushrooms, farro risotto, rosemary chicken jus

MIDDLENECK CLAMS* *gf*

sweet peppers, chorizo, stewed tomatoes

CABERNET-BRAISED SHORT RIBS *gf*

sun-dried tomatoes, cannellini beans

VEGAN CHICKPEA CURRY *vg*

stewed tomatoes, garam masala, basmati rice

SIDES

SWEET POTATO CASSEROLE *gf vg*

brown sugar, cinnamon, marshmallows

BRUSSELS SPROUTS

caramelized onion, balsamic, goat cheese

CAULIFLOWER & PARMESAN GRATIN

TRUFFLE WHIPPED POTATOES *gf*

chives

HOPPIN' JOHN *gf*

black-eyed peas, country ham, scallions

CREAMED SPINACH & GRUYÈRE CHEESE



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ACTION STATIONS

TORCHED TUNA TATAKI*

black pepper or sesame seed crust, ponzu,
wasabi crema or kabayaki sauce

HONEY HAM *gf*

pineapple chutney

CHARRED BEEF TENDERLOIN* *gf*

brown sugar & chili rub, rosemary jus

HOT CULINARY DISPLAYS

CRAB CLAW CLUSTERS *gf*

drawn butter

BAKED BRIE

raspberry preserves

RUSTIC BREADS & ROLLS

whipped butter

DESSERT STATIONS

BANANAS FOSTER *gf*

bananas, rum, brown sugar, butter

ICE CREAM SUNDAE BAR *n*

assorted candies & toppings

CANDY STATION *n*

CHOCOLATE CHIP BREAD PUDDING

vanilla crème anglaise

COOKIES

double-chocolate chunk, chocolate chip, macaron,
froot loop rice krispies

GLUTEN-FRIENDLY DESSERTS

COCONUT MOELLEUX *gf*

CHOCOLATE MOELLEUX *gf*

RASPBERRY MOUSSE *gf*

champagne gelée

WHOLE DESSERTS

PIES *n*

apple, pecan, coconut cream

CAKES

coconut bundt, vanilla bundt, cheesecake

INDIVIDUAL DESSERTS

CHOCOLATE MOUSSE TRIO VERRINE *gf*

OPÉRA CAKE

CHOCOLATE CUPCAKES

KEY LIME PIE BAR

PEACH CLAFOUTIS TART

BANANAS FOSTER TART *gf n*

PECAN TART *n*

PUMPKIN TART

PECAN BLONDIES *n*

BROOKIES

Gluten-friendly bread available upon request.

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

Menu items are subject to change. A 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.

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