

# Friday Night **SEAFOOD BUFFET**



## Blue Ridge

5pm-9pm • \$66 Adults • \$25 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

### Seafood On Ice

**CITRUS-POACHED SHRIMP** *gf*

**CHILLED MUSSELS** *gf*

**SEAFOOD SALAD** *gf*  
lemon vinaigrette

### Build-Your-Own Salad Bar

**MIXED BABY GREENS** *vg*

**SPINACH** *vg*

**CUCUMBERS** *vg*

**TOMATOES** *vg*

**CHICKPEAS** *vg*

**DRIED CRANBERRIES** *vg*

**CHEDDAR CHEESE**

**SELECTION OF DRESSING**

### Kids' Station

**MINI CORN DOGS**

**FRENCH FRIES**

### Soup

**CHEF'S SEASONAL SELECTION**

### Composed Salads & Culinary Displays

**SPINACH & GOLDEN BEET SALAD** *gf*  
fennel / apples / gorgonzola / sherry vinaigrette

**ROASTED VEGETABLE & QUINOA SALAD** *vg gf*  
corn / zucchini / squash / peppers  
cilantro & coriander lime vinaigrette

**BABY KALE & BERRY SALAD** *vg gf*  
fresh berries / baby kale / berry vinaigrette

**ROASTED ASPARAGUS SALAD**  
eggs / parmesan / rye croutons  
tomato & caper vinaigrette

**CLASSIC WEDGE SALAD** *gf*  
iceberg / applewood-smoked bacon / blue cheese / tomato

**SOUTHERN CAESAR SALAD**  
cornbread croutons / white cheddar  
applewood-smoked bacon / chipotle caesar

**SESAME RICE NOODLE SALAD**  
napa cabbage / carrots / peppers / scallions  
thai peanut dressing

**GROVE MARKET SALAD** *gf*  
cherry tomatoes / cucumber / peppers  
feta cheese / champagne vinaigrette

**STATE FAIR POTATO SALAD** *gf*  
egg / applewood-smoked bacon / scallions

**ASSORTED MEATS & CHEESES**

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## Entrées

**BUTTERMILK FRIED SHRIMP**

**LEMON & THYME GROUPER**

gaujillo tomato broth

**CHIMICHURRI SHRIMP** *gf*

**PECAN-CRUSTED TROUT** *n*

brown butter & caper sauce

**GRILLED CHICKEN MARSALA**

wild mushrooms / marsala wine / cream

**STEAMED CRAB LEGS** *gf*

**MUSSELS** *gf*

spicy green curry

**FRESH SHUCKED OYSTERS\***

**BEER-BATTERED COD**

**CRAB CAKES**

**SEAFOOD MAC & CHEESE**

## Paella Station

**CLASSIC PAELLA**

**VEGETARIAN PAELLA**

## Sides

**CHEF'S SEASONAL VEGETABLES**

**HUSHPUPPIES**

**CAMPFIRE SWEET POTATOES** *n*

whipped sweet potatoes / toasted marshmallows  
candied pecans

**SPINACH & ARTICHOKE DIP** *gf*

**GARLIC BREAD**

**ROASTED GARLIC & ROSEMARY POTATOES** *gf*

## Desserts

**BREAD PUDDING**

vanilla anglaise

**BANANAS FOSTER STATION**

**ICE CREAM SUNDAE STATION** *n*

**CANDY STATION**

**ASSORTMENT OF PIES** *n*

**CHEF'S SELECTION OF CAKES**

**PASTRIES**

assorted tarts / assorted cookies / pound cake  
cheesecake / brownies / blondies

**GLUTEN-FRIENDLY** *gf n*

monster cookie / verrine of the day / coconut moelleux  
chocolate almond cake / chocolate mousse  
key lime meringue tart

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 for all parties of 8 or more.

\*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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