Celebrate CHRISTMAS.

December 25 · Blue Ridge

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

COLD DISPLAYS

COASTAL SELECTION* *gf*
oysters, chilled crab legs, poached shrimp, cocktail sauce, mignonette

IMPORTED & DOMESTIC CHEESE *gf*
jellies & compotes

ROASTED VEGETABLES *gf vg*
balsamic reduction

SPICY SEAFOOD SALAD *gf*

ASSORTED CHARCUTERIE *gf*
capicola, mortadella, smoked sausage, salami

BUTTERNUT SQUASH & APPLE BISQUE *gf*
pumpkin seed oil

COMPOSED SALADS

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

BUTTER LEAF SALAD *gf n*
curried cashews, sour apples, maytag blue cheese, lemon dijon dressing

SOUTHERN CAESAR *gf*
pepper jack cheese, applewood-smoked bacon, cornbread croutons, chipotle caesar dressing

ENTRÉES

FENNEL & LIME-CRUSTED GROUPER *gf*
braised swiss chard, romesco sauce

JUNIPER CORIANDER ROASTED PORK LOIN *gf*
apple cider reduction

GRILLED CHICKEN MARSALA *gf*
marsala wine, wild mushroom

SHRIMP SCAMPI *gf*
herbed cavatappi, parmesan, red pepper

CABERNET-BRAISED SHORT RIBS *gf*
cippolllini onions, sun-dried tomatoes

CAULIFLOWER & CHICKPEA MASALA *gf vg*
basmati pilaf, fresh cilantro

BROWN SUGAR-BAKED HAM *gf*
pineapple marsala jus

SIDES

SWEET POTATO CASSEROLE *gf vg*
marshmallows, brown sugar, butter

CRISPY BRUSSELS SPROUTS *vg*
balsamic, goat cheese

SMOKED GOUDA MAC & CHEESE

TRUFFLED WHIPPED POTATOES *gf*

HARISSA ROASTED BABY CARROTS *gf vg*
honey drizzle

CREAMED SPINACH

OMNI
GROVE PARK INN

Celebrate CHRISTMAS.

ACTION STATIONS

ROASTED STEAMSHIP ROUND OF ANGUS BEEF* *gf*
horseradish, au jus

CIDER-BRINED TURKEY BREAST
orange-cranberry relish, giblet gravy

DESSERT STATION

BANANAS FOSTER *gf*
bananas, rum, brown sugar, butter

CHOCOLATE-CARAMEL CHIP BREAD PUDDING
vanilla anglaise

ICE CREAM SUNDAE BAR *n*
assorted candies, toppings

CANDY STATION

WHOLE DESSERTS

PIES *n*
pecan, apple, cherry

CAKES
white chocolate cranberry - orange bûche de noël, chocolate trio, cherry bundt, chocolate mint bundt

INDIVIDUAL DESSERTS

EGGNOG CHEESECAKE

CHOCOLATE BRÛLÉE TART
fresh raspberries

BLACK FOREST VERRINE
contains alcohol

FUNFETTI CUPCAKES

CRANBERRY FRANGIPANE TART *n*

HAZELNUT CRUNCH CAKE *n*

BOURBON PECAN TART *n*

COOKIES
gingersnaps, chocolate chip, sugar cookies

GLUTEN-FRIENDLY DESSERTS

EGGNOG PANNA COTTA *gf*

COCONUT MOELLEUX *gf n*

CHOCOLATE MOUSSE VERRINE *gf*
strawberry salsa

KEY LIME WITH TORCHED MERINGUE *gf*

SUGAR-FREE

LEMON POUND CAKE

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.

OMNI
GROVE PARK INN