

CELEBRATE INDEPENDENCE DAY

BLUE RIDGE BUFFET
SUNDAY, JULY 3 | 5 - 9PM

COLD DISPLAYS

COASTAL SELECTION*

Poached shrimp, steamed mussels, fresh shucked oysters, Canadian crab legs

CHARCUTERIE

Hard salami, sopressata, spicy capocollo, mortadella
Selection of local cheeses

HERB MARINATED & OVEN ROASTED GARDEN VEGETABLES

Seasonal

MARINATED SEAFOOD SALAD

Roasted corn relish

SALAD BAR

BUILD YOUR OWN SALAD

Local mixed greens and spinach

Tomatoes, cucumbers, chickpeas, artichokes, cheddar cheese, carrots, almonds, sunflower seeds, herb croutons, assorted dressings

COMPOSED SALADS

MARINATED WATERMELON SALAD

Arugula, balsamic glaze

EGG SALAD

Mustard, pickles, onions, dill

BLUE CHEESE WEDGE SALAD

House made blue cheese dressing, blue cheese crumbles, crisp bacon, grape tomatoes, green onions

CHARRED PEACH SALAD

Goat cheese, frisee, white balsamic dressing

GARDEN TABBOULEH SALAD

Tri-color quinoa, fresh herbs, olive oil, fresh lemon

MACARONI SALAD

SUMMER PANZANELLA SALAD

ENTRÉES

BARBECUE BRISKET

Barbecue sauce, Tabasco fried shallots

BARBECUE CHICKEN

Smoked chicken, Asian barbecue sauces

CRISPY CATFISH

House made tartar sauce

CORN & CRAB CHOWDER

Bacon, jalapeño, lump crab meat

FOCACCIA PIZZA

Vegetarian and meat

SIDES

CHORIZO FIESTA CASSEROLE

Chorizo, rice, beans, pepper jack cheese

BRATWURST SAUSAGE

Grilled bratwurst sausage, roasted peppers, onions

MACARONI & CHEESE

Roasted brisket

PIMENTO CHEESE DIP

House made garlic bread

BRAISED COLLARD GREENS

BAKED BEANS

BUTTERY CORN ON THE COB

SUMMER SUCCOTASH

GARLIC BUTTER GREEN BEANS



ACTION STATIONS

PIG PICKIN'

Half roasted pig, regional barbecue sauces, Hawaiian buns, slaw

WAGU BEEF SLIDER BAR

Lettuce, tomato, onions, cheeses, tabacco onions

BAKED POTATO BAR

Bacon, scallions, sour cream, cheddar, whipped butter, brisket chili, jalapeño, black beans, smoked salt, pepper, parsley

KIDS STATION

MINI ALL BEEF HOT DOGS

FRENCH FRIES

STEAMED BROCCOLI

DESSERT STATIONS

BANANAS FOSTER

ICE CREAM SUNDAE BAR

Assorted candies and toppings

BREAD PUDDING

Bourbon anglaise

WHOLE DESSERTS

PIES

Cherry, blueberry, pecan

CAKES

Chocolate, carrot, NY style cheesecake

INDIVIDUAL DESSERTS

KEY LIME TART

Torched meringue

FRANGIPANE TART

MINI RED VELVET WHOOPEE PIE

BLUEBERRY TART

WHITE CHOCOLATE MOUSSE VERRINE

Blueberries, raspberries

CHOCOLATE POT DE CRÈME

ASSORTED HOUSE MADE COOKIES

GLUTEN-FREE DESSERTS

MONSTER COOKIES

COCONUT MACAROONS

CHOCOLATE ALMOND CAKE

RICE CRISPY TREATS

TROPICAL CHUTNEY

Mango mousse

ADULTS \$45 / CHILDREN 6-12 \$22 / CHILDREN 5 & UNDER FREE
PRICE DOES NOT INCLUDE TAX

**Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness. Items are served raw or undercooked (or may contain) raw or undercooked ingredients. Please inform us of any food allergies.*



OMNI RESORTS
the grove park inn | asheville