



HOPPY HOPPY EASTER

SUNDAY, APRIL 16 IN BLUE RIDGE

PLEASE CALL CONCIERGE FOR RESERVATIONS, 800-438-5800

COLD DISPLAY

COASTAL SELECTION

Smoked trout, peppered mackerel, poached shrimp, snow crab legs, smoked scallops, oysters

CULINARY DISPLAYS

Italian meats, assorted cheeses, grilled vegetable crudité

SALAD BAR

Artisanal lettuce with your choice of toppings: tomatoes, cucumbers, pickled onions, chickpeas, artichokes, cheddar cheese, mozzarella cheese, carrots, baby corn, almonds, pecans, sunflower seeds

PREPARED SALADS

GROVE MARKET SALAD

Mixed greens, grape tomatoes, cucumbers, radishes, carrots, red peppers, pumpkin seeds, sprouts, feta cheese, dijon red wine vinaigrette

SUGAR SNAP PEA SALAD

Radishes, yellow tomatoes, shaved carrots, honey dijon vinaigrette

CHOPPED WEDGE SALAD

Iceberg lettuce, tomato, bacon, blue cheese, green onion

GREENS AND BERRIES

Arugula, dried cranberries, granola croutons, roasted corn, onions, goat cheese, poppy vinaigrette

ROASTED BEET SALAD

Roasted red and gold beets, arugula, candied pistachios, goat cheese, red wine vinaigrette

PURPLE KALE AND BERRIES

Strawberries, hazelnut, green onions, feta cheese, champagne vinaigrette

SIDE SALADS

POTATO SALAD

FARO, ASPARAGUS, TOMATO, PUMPKIN SEED SALAD

MEDITERRANEAN GARDEN PASTA SALAD

RED AND WHITE QUINOA SALAD

AVOCADO, BACON, CRAB DEVILED EGGS

TRADITIONAL DEVILED EGGS

SOUPS

FAVA BEAN AND VEGETABLE SOUP

CREAMY ASPARAGUS SOUP

HOT ITEMS

ROASTED SPRING VEGETABLE FRITTATA

KIELBASA CASSEROLE

SAUSAGE APPLE CRANBERRY TORTE

BLUEBERRY MAPLE SAUSAGE LINKS

APPLEWOOD SMOKED BACON

CARAMEL GREEN APPLE PANCAKES

MACARONI AND CHEESE

FRIED GREEN TOMATOES

SAUTÉED GREEN BEANS

CARAMELIZED ONIONS AND MUSHROOMS

SMOKED HAM

BOURBON PLUM RAISIN SAUCE

SOUTHERN FRIED CHICKEN WITH PEPPERED GRAVY

ORANGE BUTTER CARROTS



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ACTION STATIONS

TOP ROUND ROAST BEEF

Served with au jus

GARLIC AND HERB LEG OF LAMB

Served with jalapeno mint sauce

EGGS BENEDICT

Topped with your choice of canadian ham, smoked salmon, crab, spinach, or shrimp

BREAKFAST BREAD BOWLS

CHEF OMELET STATION

BISCUIT BAR

Choose from sawmill gravy, preserves, and butter

STUFFED FRENCH TOAST

ASSORTED BREAKFAST CALZONES

MILK CHOCOLATE BANANA MANGO MOUSSE CAKE

BUTTERMILK PANNA COTTA

Served with strawberry compote

RED VELVET CUPCAKES

With cream cheese frosting

LEMON CHEESECAKE

with glazed blueberries

GLUTEN AND SUGAR FREE APPLE CRUMB PIE

SUGAR FREE CARROT CAKE

CITRUS MOUSSE MARTINI

ASSORTED HOUSE MADE COOKIES AND MARSHMALLOWS

SWEET ENDINGS

HOT CROSS BUNS

BANANAS FOSTER

ICE CREAM SUNDAY BAR

With assorted candies and toppings

ASSORTED CANDIES AND TOPPINGS

CHOCOLATE BREAD PUDDING

PINEAPPLE UPSIDE DOWN CAKE

GRANDMA'S CHOCOLATE CAKE

BANANA PUDDING

KEY LIME TARTS

Served with toasted honey meringue

SPICED APPLE CRUMB BARS

ANGEL FOOD CAKE

Served with fresh berries

EASTER BASKET CUPCAKES

FUDGE CHOCOLATE WHOOPIE PIE

SEATING AVAILABLE FROM NOON TO 4:00PM.

\$54 ADULTS, \$25 CHILDREN 6 - 12 (PLUS TAX)
COMPLIMENTARY FOR CHILDREN 5 & UNDER

PRICES DO NOT INCLUDE 20% SERVICE CHARGE