

Friday Night Seafood Buffet

COLD SEAFOOD

Smoked Trout, Peppered Mackerel, Poached Shrimp, Snow Crab Legs, Smoked Scallops, Smoked Salmon, Fresh Oysters

ITALIAN MEATS

Salami, Mortadella, Sopressata

ASSORTED CHEESES

Sage Derby, Port Wine Derby, Grilled Brie

GRILLED VEGETABLES

Zucchini, Summer Squash, Asparagus, Red Peppers, Red Onions, Eggplant

B.Y.O. SALAD

- Spinach, Artisanal Lettuce
- Optional Toppings Tomatoes, Cucumbers, Pickled Onions, Chick Peas, Artichokes, Cheddar Cheese, Mozzarella Cheese, Carrots, Baby Corn, Almonds, Pecans, Sunflower Seeds

COMPOSED SALADS

- GROVE MARKET SALAD Mixed Greens, Grape Tomatoes, Cucumbers, Radishes, Carrots, Red Peppers, Pumpkin Seeds, Sprouts, Feta Cheese. Dijon Red Wine Vinaigrette
- DRIED CHERRY AND ROMAINE SALAD Romaine, Dried Cherries, Parmesan Cheese, Candied Pecans, Smokey Vinaigrette
- CHOPPED WEDGE SALAD Iceberg, Tomato, Bacon, Blue Cheese, Olives
- WEEDS + BERRIES
 Baby Spinach + Arugula + Kale, Diced Strawberries, Toasted Almonds, Golden Raisins,
 Green Onions, Goat Cheese, Strawberry Poppy Vinaigrette
- NAPA CABBAGE SALAD
 Napa Cabbage, Red Cabbage, Shave Carrots, Green Onions, Crisp Noodles, Toasted
 Almond Slivers, Black Sesame Seeds, Sesame Soy Dressing



SIDE SALAD IDEAS

- STATE FAIR POTATO SALAD Crushed Potatoes, Bacon, Celery, Pickles, Chopped Egg, Dijonnaise
- WHITE BEAN FETA SALAD Cucumbers, Tomatoes, Onion, Basil, Dill, Red Wine Vinaigrette
- ORZO GARDEN SALAD Half Vegetables, Half Orzo, Fresh Herbs
- BULGUR SALAD Half Bulgur, Half Vegetables (tomato, cucumber, radish, red onion, dill, cilantro, parsley, olive oil, lemon juice)
- GARBANZO SALAD Half Garbanzo, Half Vegetables (tomato, fennel, carrots, basil, red wine vinaigrette)

FRIDAY NIGHT HOT FOOD

- Snow Crab Legs
- Crab Cakes
- Cherrystone Clams | Yukon Gold Potatoes | Spring Onions
- Collard Greens
- Citrus Herb Chicken
- Amberjack | Coconut Coriander Cream | Crispy Plantains
- Herb Roasted Red Potatoes
- Roasted Asparagus | Mushrooms | Tomatoes
- Grilled Tuna | Olive Relish
- Flank Steak | Pomegranate Vinaigrette | Swiss Chard
- Cornmeal Dusted NC Catfish | Green Tomato Chow Chow
- Coconut Rice | Shrimp
- Fried Shrimp
- Hushpuppies



ACTION STATIONS

Dijon Radish Side of Salmon | Dill Sour Cream

Noodle Station

- Rice Noodle, Lo Mein, Egg Pappardelle
- Choice of: Soy Sauce, Tamari, Oyster Sauce, Chicken Stock, Crab, Shrimp, Chicken, Water Chestnut, Baby Bok Choy, Broccoli, Corn, Peas, Squash, Zucchini, Mushrooms, Red Peppers, Bean Sprouts

Pulled Pork Pita | Blue Cheese Slaw

SOUPS

New England Clam Chowder

Crab and Tomato

KID'S FOOD

Baked Macaroni and Cheese

Fish sticks

Broccoli

*Menu items are samples and are subject to change without notice