

HAPPY EASTER

SUNDAY, APRIL 12 IN BLUE RIDGE

PLEASE CALL (800) 438-5800 FOR RESERVATIONS

CULINARY DISPLAYS

COASTAL SELECTIONS

Smoked trout, peppered mackerel, poached shrimp, snow crab legs, poached seafood salad, oysters

CHARCUTERIE

Italian meats, assorted cheeses, vegetable crudité wall

SALAD BAR

Artisanal lettuce

Toppings | tomatoes, cucumbers, pickled onions, chickpeas, artichokes, cheddar cheese, mozzarella cheese, carrots, baby corn, almonds, pecans, sunflower seeds

COMPOSED SALADS

GROVE MARKET SALAD

Local greens, grape tomatoes, cucumbers, radishes, carrots, red peppers, pumpkin seeds, sprouts, feta cheese, raspberry vinaigrette

SUGAR SNAP PEAS

Carolina ham, radishes, sherry vinaigrette

CHOPPED WEDGE SALAD

Iceberg lettuce, tomatoes, candied peppered bacon, green onions, blue cheese dressing

GREENS AND BERRIES

Spinach, dried cranberries, granola croutons, raspberries, blackberries, strawberries

ROASTED BEET SALAD

Roasted red and gold beets, arugula, fennel, toasted pine nuts, Parmesan cheese, orange glaze

SOUTHERN CAESAR SALAD

Local kale, local tomme cheese, sesame Caesar dressing

SOUPS

SHE CRAB SOUP

SPRING PEA AND MINT GASPACHO

SIDES AND SIDE SALADS

POTATO SALAD

WILD RICE, ASPARAGUS, TOMATO, PUMPKIN SEED SALAD

COUSCOUS TABBOULEH

AVOCADO, BACON AND CRAB DEVILED EGGS

TRADITIONAL DEVILED EGGS

HOT ITEMS

WILD MUSHROOM FRITTATA

Roasted local ramps

RED BLISS POTATO

Garlic dill butter

SOUTHERN CLAMS CASINO

Country ham, cornbread, sweet peppers

SCRAMBLED EGGS

SAUSAGE LINKS

APPLEWOOD SMOKED BACON

CHEESE BLINTZ

Raspberry-orange glaze

BLACKENED SHRIMP MAC AND CHEESE

HOMINY GRIT CAKES

SAUTÉED GREEN BEANS

Garlic butter

CURRIED EGGPLANT RAGOÛT

Polenta croquette

SOUTHERN FRIED CHICKEN

Pepper gravy

ORANGE BUTTER BABY CARROTS



ACTION STATIONS

ROASTED STEAMSHIP BEEF

Au jus

HOUSE SMOKED HAM

Bourbon plum raisin sauce

GARLIC AND HERB LEG OF LAMB ROULADE

Rosemary, lamb jus

EGGS BENEDICT

Canadian ham, smoked salmon, crab, spinach, shrimp

CHALLAH BREAD FRENCH TOAST

Vanilla sauce, pecans, compote, maple, whipped cream

CHEF OMELET STATION

BISCUIT AND GRAVY BAR

ASSORTED CALZONES

DESSERT STATIONS

CAKES

Chocolate robin's egg, red velvet

CUPCAKES

Carrot, chocolate, funfetti, s'mores

BREAD PUDDING

With crème anglaise

PIES

Blueberry, apple crumb, pecan

DESSERT ACTION STATIONS

BANANAS FOSTER ^{GF}

ICE CREAM SUNDAE

INDIVIDUAL SWEETS

CUPCAKES ^{GF}

Chocolate and Vanilla

COCONUT MOELLEUX ^{GF}

Tropical gelée

COCONUT MACAROONS ^{GF}

MONSTER COOKIES ^{GF}

BROWNIES ^{GF}

LEMON-VANILLA PANNA COTTA ^{GF}

Blueberry compote

CLAY POTS WITH CREAM CHEESE MOUSSE

CARROT CAKE

Whipped cream

PEAR CLAFOUTIS

Chantilly

HAZELNUT CRUNCH BAR

Milk chocolate ganache

VANILLA CHEESECAKE

Strawberries, whipped cream

PINEAPPLE UPSIDE DOWN CAKE

Coconut chantilly

WHITE CHOCOLATE RASPBERRY DOME

LEMON BARS

RASPBERRY FUDGE CAKE BARS

BANANA PUDDING VERRINE

COOKIES

CANDY STATION

ADULTS | \$58

CHILDREN 6 - 12 | \$30

COMPLIMENTARY FOR CHILDREN 5 & UNDER
FROM NOON TO 5:00 P.M.

PRICES DO NOT INCLUDE 20% SERVICE CHARGE
OR TAXES

MENU SUBJECT TO CHANGE WITHOUT NOTICE

