SUMMER SEND OFF

SUNDAY, SEPTEMBER 6 IN THE GRAND BALLROOM

COLD DISPLAY
CHEF MIXED CHOPPED SALAD
Gem lettuce, heirloom tomatoes, radishes, carrots, cucumbers, croutons, sunflower seeds, bacon, cheddar cheese, egg
OLD BAY FINGERLING POTATO SALAD
Deli mustard, scallions
CHARRED BROCCOLI SALAD
Crispy chickpeas, aged cheddar cheese, bacon, creamy herb dressing
CREAMY AND TANGY COLE SLAW
Creamy cider vinegar dressing
SLICED WATERMELON

SMOKY BARBECUE
BARBECUE PORK RIBS
16-HOUR BEEF BRISKET
Carolina mustard sauce, Texas barbecue sauce
GRILLED LOUISIANA HOT LINKS

BACKYARD GRILL
BEEF BURGERS AND VEGAN BURGERS
KOSHER ALL-BEEF HOT DOGS
TOPPINGS AND CONDIMENTS STATION
Lettuce, tomatoes, red onions, pickle chips, relish, warm sauerkraut, swiss cheese, cheddar cheese, American cheese, ketchup, yellow mustard, mayonnaise
HAMBURGER AND HOT DOG BUNS
SOUTHERN FRIED CHICKEN
Selection of hot sauces

COASTAL SELECTION
SHRIMP BOIL
Peel and eat shrimp, cocktail sauce, tartar sauce, lemon
FISH FRY
Cornmeal fried local trout, hushpuppies, cajun remoulade

SOUTHERN SIDE DISHES
VEGETARIAN BAKED BEANS
GRILLED WHOLE CORN
PIMENTO CHEESE MAC AND CHEESE
CAST IRON CORNBREAD
Homestead butter

SWEET ENDINGS
STRAWBERRY SHORTCAKE
CITRUS CREAMSICLE VERRINE
MINI HAZELNUT TARTS
MANGO CHEESECAKE
DECORATED SUGAR COOKIES
BERRY COBBLER

$65* ADULTS
$25* CHILDREN 6 - 12
COMPLIMENTARY FOR CHILDREN 5 & UNDER

*Tax and service charge additional