

Roaring '20s

BRUNCH BUFFET

September 22, 2024 • Blue Ridge

12pm-2:30pm • \$52 Adults • \$25 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Cold Displays

Coastal Selection* 🍤

poached shrimp / steamed mussels

Charcuterie

hard salami / soppressata / spicy capocollo
mortadella / assorted cheeses

Roasted Garden Vegetables 🍆 🥕

seasonal / balsamic reduction

Marinated Seafood Salad 🍤

roasted corn / bell pepper / red onions / cilantro / lime

Southern Deviled Eggs 🍳

Assorted Tea Sandwiches

Composed Salads

Pickled Cucumber Salad 🍆 🥕

vidalia onion / carrot / rice wine vinaigrette

Wedge Salad 🍆

blue cheese crumbles / applewood-smoked bacon
grape tomatoes / green onions / blue cheese dressing

Waldorf Salad 🍏 🥑

grapes / walnuts / apples / celery / lemon yogurt dressing

Appalachian Macaroni Salad

pasta / eggs / mustard / peppers / scallions
applewood-smoked bacon

Salad Bar

Build-Your-Own Salad 🍏 🥑

local mixed greens / spinach / tomatoes / cucumbers
chickpeas / artichokes / cheddar cheese / carrots / almonds
sunflower seeds / herb croutons / assorted dressings

Hot Items

Oysters Rockefeller

Chicken Cordon Bleu

tomato cream

Chorizo & Pepper Jack Frittata

Macaroni & Cheese

Cheese Blintzes 🥞

caramelized orange marmalade

Blueberry Pancakes 🥞

Applewood-Smoked Bacon 🍳

Maple Sausage Links 🍳

Crispy Fried Okra 🥒

tabasco aioli

Summer Succotash 🍆 🥕

tomatoes / peppers / butter beans / corn

Lowcountry Rice Purloo

smoked sausage / shrimp / tomatoes

Mashed Potatoes 🥔

sour cream / green onion

Cream of Mushroom Soup 🍄 🥑

chives

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Action Stations

Garlic-Studded Steamship Round of Beef*

horseradish cream / natural au jus / fresh thyme

Salmon Wellington*

spinach mousseline

Omelets*

Eggs Benedict*

Gluten-Friendly Desserts

Monster Cookies

Coconut Macaroons

Coconut Tropical Almond Cake

Chocolate Almond Cake with Ganache

Peach Trifle

crumble and white chocolate mousse

Verrine


milk chocolate / caramel

Sugar-Free Desserts

Brownie

maltitol

Verrine

roasted peach, vanilla mousse,
gluten-friendly cinnamon crumble (maltitol) 

Chocolate Mousse with Berries

Gluten-friendly bread available upon request.

 - Gluten-Friendly /  - Vegan /  - Vegetarian

Menu items are subject to change.

*Item is raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

Whole Desserts

Pies

cherry / pecan / apple

Cakes

lemon rum bundt / chocolate bundt with ganache

Dessert Stations

Bananas Foster

bananas / rum / brown sugar / butter

Ice Cream Sundae Bar

assorted candies and toppings

Chocolate Caramel Bread Pudding

vanilla anglaise

Individual Desserts

Double-Chocolate Cheesecake Mini

pretzel graham crust

Raspberry Caramel Ganache Cake

framed

German Chocolate Cake Verrine

Bourbon Butterscotch Pie

graham crust

Black Forest Tart

Brandy Apple Tart

à la mode (bavarois dome)

Brookies

reese's mini cup / hazelnut gianduja brownie

Stout Chocolate Pudding

Chocolate Chip Cookies