



Blue Ridge

DINING ROOM

PRIME RIB BUFFET

The Grove Park Inn Resort & Spa

~Cold Soup~

Chilled Garden Gazpacho

~Salad Bar and Accompaniments~

Spring Mix Green Salad
Red Cherry Tomatoes
Sliced Bermuda Onions
Shredded Fresh Carrots
Sliced English Cucumbers
Hickory Smoked Bacon Bits
Fresh Grated Cheddar
Roasted Garlic Oiled Black and Green Olives
Seasoned Gourmet Croutons

~Combination Salads~

Red Bliss Potato Salad
Waldorf Chicken Salad
Chilled Seafood Salad
Greek Deli Salad
Pesto Farfalle Salad

~Platters and Mirrors~

Imported and Domestic Cheese Display
Poached Salmon with Condiments
Assorted Display of Smoked Fish
Seasonal Fruit Display
Baked Brie with Ligonberries with French Toast Points
Marinated Grilled Vegetable Display
Assorted Italian Deli Display

~Seafood Display on Ice~

Peel and Eat Shrimp
Garlic Mussels
Oysters on the Half Shell
Alaskan Snow Crab Legs
Accompanied by Cocktail Sauce, Tabasco & Lemons



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DINING ROOM

~Hot Soup~

Loaded Baked Potato

~Hot Items~

Roasted Garlic & Chive Smashed Potatoes

Italian Broiled Roma Tomatoes

Chicken Breast Supreme

Roasted Pork Loin with Mango-Papaya Chutney

Cornmeal Dusted Catfish with Spicy Remoulade

Chef's Choice Selection

Seasonal Fresh Vegetable Bouquets

Chef's Blended Spicy Seafood Cakes

Blackened Red Snapper with Lemon-Chive Beurre Blanc

~Carving Station~

Smoked and Oven Roasted Prime Rib

Accompanied by:

Au Jus

Apple Horseradish Sauce

Whole Grain Mustard

Raw Horseradish

~Bread Station~

Assortment of Rolls

French and Italian Bread

Cornbread and Spiced Muffins

Wheat Bread

Lavosh

Assorted Butters

~Desserts or Ice Cream Station~

Assorted French Pastries

Pecan Pie

European Style Tarts

Key Lime Pie

New York Style Cheesecake

Ice Cream and Hot Dessert Toppings

Chef's Selection of Classical Tortes, Cakes, Pies and Mousses

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Items and pricing are subject to change without notice.