



Blue Ridge
DINING ROOM

SUNDAY BRUNCH BUFFET

The Grove Park Inn Resort & Spa

~Cold Soup~

Chilled Garden Gazpacho

~Salad Bar and Accompaniments~

Spring Mix Green Salad
Teardrop Red 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~

Classic Minestrone

~Hot Items~

Honey & Butter Glazed Carrots
Traditional Eggs Benedict
Chicken Breast Saltimbocca
Citrus Glazed Salmon
Southern Home Style Potato Casserole

~Carving Station~

Honey Glazed Ham
Accompanied with Homemade Whiskey-Apple Butter

~Made-to-Order Omelets~

~Breakfast Station~

Bacon and Sausage
Pancakes and Waffles
Fruit Compote
Cheese Blintzes
French Toast
Maple Syrup

~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.