



Blue Ridge

DINING ROOM

SEAFOOD BUFFET

The Grove Park Inn Resort & Spa

~Cold Soup~

Chilled Garden Gazpacho

~Salad Bar and Accompaniments~

Spring Mix Green Salad
Cherry 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
Fresh Seasonal Fruit Display
Baked Brie with Ligonberries with French Toast Points
Grilled Marinated 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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~Hot Soup~

New England Clam Chowder

~Hot Items~

Grilled Mahi-Mahi enhanced with Tropical Fruit Salsa
Roasted Garlic & Tomato Mussels
Herb Marinated Grilled Chicken Breast with Roasted Red Pepper Cream
Buttered Broccoli, Cauliflower & Carrots
Butter Basted Alaskan Crab Legs
Pecan-Bourbon Glazed North Carolina Trout
Long Grain and Wild Rice Pilaf
Asian Sesame Tuna with Sweet Chile Sauce
Blackened Salmon with Sundried Tomato Beurre Blanc

~Carving Station~

Top Round of Beef
Carved Stuffed Breast of Turkey with Pan Gravy
Accompanied by:
Horseradish Cream Sauce
Raw Horseradish
Whole Grain Mustard

~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.