

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 CONDIMENT 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

BERRY COBBLER

SWEET ENDINGS

STRAWBERRY SHORTCAKE
CITRUS CREAMSICLE VERRINE
MINI HAZELNUT TARTS
MANGO CHEESECAKE
DECORATED SUGAR COOKIES

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

*Tax and service charge additional

