



**BLUE OAK GRILLE**

**MAY 11TH  
12PM - 8PM**

# MOTHER'S DAY BUFFET

**\$59/PERSON • BOGO FOR 55+ LEGENDS CARD HOLDERS**

**PLEASE NOTIFY  
YOUR SERVER OF  
ANY ALLERGIES**

## CHARCUTERIE

Chef's Selection of Imported and Domestic Salami, Salumi, Prosciutto, Capicola, Mortadella, Ham, Spanish Chorizo, Award-Winning Cheeses, Dried Fruit, Hummus, Bistro Olives, Pickled Mushrooms and Shallots, Crackers, Lavash, Pita

## SUSHI

Assortment of Rolls with Pickled Ginger, Wasabi, Soy Sauce, and Seaweed Salad

## FRUIT

Sliced Pineapple, Watermelon, Honeydew, Cantaloupe, Mixed Berries Mexican Style Fruit Cups with Lime and Tajín

## SOUP & SALAD

Clam Chowder w/ Bacon, Blue Oak Grille Caesar, Loaded Potato Salad, Spring Greens with Bosc Pears, Cave Man Bleu Cheese, Glazed Walnuts, and Balsamic Vinaigrette Panzanella

## SHELLFISH ON ICE

Opilio Crab, Jumbo Shrimp, Cocktail Sauce, Drawn Butter, Lemon Wedges, Assortment of Hot Sauces, Mexican Shrimp Cocktail and Tortilla Chips, Smoked Salmon Mousse with Bagel Chips and Thin-Sliced Cucumber, Fresh Dill

## HOT BUFFET

Spring Vegetable with Barley, Farro and Fresh Herbs (Vegan), Braised Short Rib Cassoulet, Stir-Fry Tilapia and Wok Vegetables with Ponzu, Penne Alfredo with Andouille Sausage, Sweet Peppers, and Aged Parmesan, Rotisserie Chicken Brined with Fresh Herbs, Saffron Rice Pilaf, Garlic Whipped Potatoes and Brown Gravy, Roast Baby Carrots and Asparagus Gremolata

## CARVING

BBQ Rubbed Tomahawk Steak with Carolina BBQ Glaze, Honey Glazed Ham, Prime Rib of Beef au Jus with Creamy Horseradish

## KIDS MENU

Chicken Tenders, Cheese or Pepperoni Pizza, Little Oak Burger, Fries or Tots

## DESSERTS

Warm Mixed Berry Crisp, Tres Leches Cake, Lemon Pudding Cake, Chocolate Mousse Cake, Crème Caramel, Cheesecake, Pie, Jello, Panna Cotta, Lemon Meringue Tarts, Cannolis, Brownies, Blondies, Assorted Cookies and more!