

Oglebay

MOTHER’S DAY BUFFET

STARTERS

Artisan Cheese + Charcuterie Display (GFA)
Roasted Beet Hummus, Pea + Mint Hummus, Fig Jam, Gruyère, Cheddar, Gouda, Emmentaler, Brie, Goat, Boursin, Blue Cheese, Soppressata, Capicola, Prosciutto, Salami, Olives, Nuts, Assorted Baguettes, Breads + Rolls

Panzanella Salad (V)
Cucumber, Tomato, Peppers, Asparagus, Focaccia, Croutons, White Balsamic Dressing

Italian Pasta Salad (V)
Sun Dried Tomato Pesto, Olives, Chickpeas, Pea Shoots, Artichokes

Tossed Salad (G, V) 

Chilled Shrimp (G)
Classic Cocktail Sauce, Lemon

Smoked Salmon Tartare (GFA)
Toast Points

SOUP

Chicken Corn Chowder

CARVING STATION

Beef Prime Rib (G)
Green Peppercorn Sauce

Roasted Turkey (G)
Pan Gravy

MAIN BUFFET

Herb Crusted Salmon (G)
Saffron Sauce, Roasted Tomato

Crab Imperial Stuffed Flounder

Slow Roasted Short Ribs (G)

Chicken La Dolce Vita (G)
Roasted, Italian Seasoning, White Wine

Mushroom Risotto (G, V)

Buttered Hot House Vegetables (G, V)

Baked Ratatouille (G, V)
Mozzerella Cheese

Roasted Red Skin Potatoes (G, V)

DESSERT

Pastry Chef’s Dessert Table

CHILDREN

Wagon Wheel Pasta
Tomato Sauce

Pizza Bread
Pepperoni + Cheese

Burger Sliders

Chicken Tenders

PB+J Sandwiches

Carrots + Celery Sticks
Ranch Dressing

Pickle Slices

Cubed Watermelon

Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. All our seafood is sourced sustainably.

GFA-Gluten Free Available • G-Gluten Free • V-Vegetarian

 G R O W L A B

Fresh from our garden to your plate, this menu item contains homegrown items harvested from the Grow Lab- Oglebay Park Resort's on-site hydroponics farm.