



Thirteen
Moons
Restaurant at the Village

LB 1

Nantahala Light Lunch Buffet

Minestrone Soup

Bucatini Pasta and Fresh Shaved Parmesan

Selection of Baby Greens

Roma Tomatoes, Cucumbers and Carrots

Italian and Bleu Cheese Dressings

Grilled Mediterranean Vegetable Salad

White Albacore Tuna Salad

Fresh Dill Scented Chicken Salad

Sun Dried Tomato Penne Pasta

Fresh Basil Pesto, Asparagus and Cracked Black Pepper

Variety of Assorted Breads

Sweet Creamery Butter

Desserts

Chocolate Raspberry Mousse Cake

Chambord Syrup

Georgia Pecan Pie

Fresh Cracked Pecans and Caramel Custard

Lemon Meringue Pie

Original Recipe Homemade Cookies

Freshly Crewed Columbian Coffee

Regular and Decaffeinated

Selected Teas

\$16.95++

The logo for Thirteen Moons Restaurant at the Village features a stylized crescent moon on the left, with a silhouette of a mountain range and evergreen trees below it. To the right of the moon, the word "Thirteen" is written in a simple serif font, "Moons" is in a large, elegant cursive script, and "Restaurant at the Village" is in a smaller serif font below it.

Thirteen
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LB 2

The Gorge Deli Buffet

White Bean and Ham Soup

A Field of Green

Bleu Cheese, Ranch and Balsamic Dressings

Creamy Potato Egg Salad

Vegetable Pasta Salad

with Fresh Basil and Olive Oil

Georgia Style Coleslaw

Platters of Selected Cold Meats and Cheeses

*Medium Rare Roast Beef, Smokehouse Turkey, Honey Ham, Hard Salami,
Albacore Tuna Salad, Pecan Chicken Salad, Swill and Cheddar Cheeses*

Wheat and Rye Bread, Hearty Sourdough and Kaiser Rolls

Mayonnaise, Horseradish and Imported Mustards

Sliced Fresh Fruits

Decorated with Seasonal Berries

Dessert

Chocolate Marbled Brownies and Blondies

Original Recipe Homemade Cookies

Freshly Brewed Columbian Coffee

Regular and Decaffeinated

Selected Teas

\$17.95++



LB 3

Thirteen Moons Deli Wrap Buffet

Roasted Chicken and Sweet Corn Chowder

Potato Salad
with Bacon and Egg

Fresh Plum Tomatoes and Mozzarella Cheese
with Basil Oil and Aged Balsamic Vinegar

Fresh Fruit Salad

Selected Wraps

Grilled Marinated Vegetables, Roast Beef and Dill Havarti, Forest Ham and Swiss
Sliced Turkey and Aged Cheddar Cheese
Mayonnaise, Horseradish and Imported Mustards

Warm Pressed Cuban Sandwich

Roasted Pork, Turkey, Pickles, Cheese and Grilled Onions
Buffet Attendant Required

Pickles and Sours

Jumbo Pickle Spears, Assorted Olives and Cherry Peppers

Dessert

Georgia Pecan Pie

Fresh Cracked Pecans, Caramel Custard and Chocolate Drizzle

Cinnamon Raisin Cream Rice Pudding

Homemade Fruit Pies

Freshly Brewed Columbian Coffee

Regular and Decaffeinated

Selected Teas

\$17.95++



**Thirteen
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LB 4

The Italian Buffet

*Tuscan Sausage and Potato Soup
with Sage and Reggiano*

Caesar Salad

*Marinated Italian Olives
with Aged Parmesan*

*Fresh Plum Tomatoes and Mozzarella Cheese
with Basil Oil and Aged Balsamic Vinegar*

*Pan Fried Chicken Milanese
Wilted Arugula and Tomato Salad
Lemon Citronette*

Pesto Grilled Shrimp and Broccoli Alfredo

*Vegetable Lasagna
with Quarto Fromaggio
San Marzano Tomato Sauce*

*Italian Style Steak Pizziola
Slow Roasted Peppers, Tomatoes and Onions
with Garlic and Basil*

*Sourdough and Focaccia Bread Basket
Roasted Garlic Oil*

Dessert

*Homemade Tiramisu
Lady Fingers and Espresso Syrup*

*Fresh Fruit Tart
Almond Hazelnut Tart
Vanilla Custard*

*Italian Ricotta Cheesecake
Chocolate Chips and Fresh Orange Zest*

Original Recipe Homemade Cookies

*Freshly Brewed Columbian Coffee
Regular and Decaffeinated*

Selected Teas

\$21.95++



LB 5

The Mountain BBQ Buffet

Organic Baby Greens

Home Style Ranch and Balsamic Dressings

Country Style Cider Slaw

New Potato Salad

Beer Basted Bratwurst

On a Soft Hoagie Roll with Peppers, Onions and Imported Mustard

Flame Broiled Sirloin Burgers

Assorted Breads and Condiments

Honey Barbeque Chicken Breast

Crispy Tobacco Onions

Southern Style Black Eyed Peas

Cooked in Ham Hocks

Buttery Corn on the Cob

Barbeque Baked Beans

Basket of Hearth Baked Breads and Rolls

Sweet Creamery Butter

Dessert

Cinnamon Raisin Cream Rice Pudding

Chocolate Cake

Dark Chocolate Mousse

Carrot Walnut Cake

Orange Cream Cheese Icing

Original Recipe Homemade Cookies

Freshly Brewed Columbian Coffee

Regular and Decaffeinated

Selected Teas

\$17.95



LB 6

The Luncheon Carvery

Classic Caesar Salad Station

Our buffet attendant will toss together for you

Chilled Asparagus with Roasted Peppers

Extra Virgin Olive Oil

Southern Cobb Pasta Salad

Crisp Bacon, Tomatoes, Roasted Corn, Cooked Egg and Crumbled Bleu Cheese

Wood Fired Chicken and Penne Pasta

Artichokes and Whole Grain Mustard Cream Sauce

Hand Carved Turkey, Roast Beef and Corned Beef

*Braised Cabbage, Stone Ground Mustard, Basil Mayonnaise and Cranberry Relish
Lettuce, Tomato, Red Onion and Pickled Platter*

Blackened Atlantic Salmon

Orange and Pencil Bean Salad, Basil Butter Sauce

Hearth Baked Bread Basket

Sweet Creamery Butter

Dessert

Chocolate and Orange Truffle Cake

Dark Chocolate Mousse

Fresh Fruit Tart

Almond Hazelnut Tart

Vanilla Custard

White Chocolate Blondies

Freshly Brewed Columbian Coffee

Regular and Decaffeinated

Selected Teas

\$23.95++