

Take a trip around the world with your palate: The Buffet features Global Cuisine options each month



Sail to the Mediterranean in May and experience the flavors of the region

BILOXI, Miss. (March 30, 2026) -- The Buffet at Beau Rivage is celebrating tastes from around the world all year with featured dishes that highlight a different country each month.

Called Global Cuisine, [The Buffet](#) culinary team is creating dishes that will transport diners to the featured country. Each month, nine dishes -- including a dessert -- will be added to the more than 200 items normally found on The Buffet. The Global Cuisine items will be served at lunch and dinner daily.

The Buffet is open 8 a.m. to 4 p.m. Monday through Sunday and from 5 p.m. to 9 p.m. Friday through Tuesday. The Buffet is closed for dinner Wednesday and Thursday.

In April, Chef Abby Chase will transport diners to France, where the rich, savory dishes of country come alive. The Buffet will offer Coq au Vin, a classic chicken stew with red wine, bacon and vegetables; beef bourguignon, a slow-cooked beef stew, braised in red wine with bacon, vegetables and aromatic herbs; cassoulet, a rich French bean stew; gratin dauphinoise, a rich, creamy potato casserole; ratatouille, a vegetable stew; haricot verts almandine, a green bean dish with almonds; and salmon en croute, salmon in puff pastry.

"We love being able to showcase the different culinary flavors found all over the world," said Chase. "Offering a taste of different countries introduces our diners to diverse cultures while expanding their tastes. We hope everyone enjoys the Global Cuisine menu and returns for new items each month."

In May, diners can cruise to the Mediterranean with Greek favorites such as eggplant moussaka with lamb; lamb kebabs with yogurt tahini sauce; Israeli couscous salad with Greek dressing; cod with Sambuca, fennel, tomato and citrus; spanakopita pie; chicken thighs with caper lemon butter; stuffed shells with Tuscan kale and artichokes; roasted pork loin with gremolata; and lemon and candied orange olive oil cake.

June features flavors of the Caribbean, with favorites like Jamaican jerk chicken; Puerto Rican roast pork; rum and guava glazed spareribs; Caribbean chicken salad with mango dressing; Cuban ropa vieja; rice and peas or Cuban beans; fried plantains and roasted banana pineapple upside down cake with coconut cream.

Global cuisine wouldn't be complete without a stop in the U.S. for July, with American favorites such as loaded potato salad; pulled pork; bourbon glazed grilled pork chops; grilled chicken wings; beer brats and onions and chocolate peanut butter pie to help celebrate the country's 250th birthday.

August goes South American with empanadas; Brazilian fish stew; Peruvian chopped salad; lomo saltado; choripan, an Argentine sandwich; fritada; cheese and bean pupusas; salchipapas and cinnamon flan.

September offers a taste of Italy with gnocchi al forno; eggplant rollatini; chicken piccata; Italian ceci salad; pork scarpariello; orecchiette with sausage and rapini; house made meatballs; cannoli and tiramisu shots.

What better way to celebrate October than with German cuisine found at Oktoberfest? The Buffet will feature German pasta salad; sauerbraten; schnitzel; beer braised cabbage; sausage and sauerkraut; pork chops with apples; sweet and sour red cabbage; potato kugel and black forest cake.

November has diners traveling to India for such tasty dishes as butter chicken; chana masala; tandoori chicken; kachumber salad; aloo gobi; palak paneer; dal makhani; basmati rice and mango yogurt pudding.

The Global Cuisine finishes in December with holiday favorites like artichoke and tomato bocconcini salad; green bean casserole; turkey and gravy; carved ham; cornbread dressing; sweet potato souffle; roasted potatoes; squash gratin and a holiday spiced fruit cake bread pudding with eggnog sauce.

Enjoy the tastes of the world with a visit each month to The Buffet at Beau Rivage Resort & Casino.

In addition to getting a taste of a different country each month, diners can get a taste of Coastal cuisine every Friday and Saturday with the best seafood buffet selections in the region. The Beau Rivage Seafood Buffet is available on weekends from 5 p.m. to 9 p.m. and features items such as stuffed flounder, fried shrimp and oysters, frog legs, barbecued royal red shrimp, seafood gumbo, crawfish etouffee, fried catfish, clams, mahi mahi, Cajun pasta, stuffed crab and stuffed scallops, lobster ravioli, mussels, crab cakes and boiled crawfish for \$34.99.

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ABOUT BEAU RIVAGE

Already known as the crown jewel of the Gulf Coast, Beau Rivage Resort & Casino continues to raise the bar. MGM Resorts International's destination resort on the beach in Biloxi is home to 13 restaurants, four bars and lounges, and an 85,000-square-foot gaming area that includes the Buffalo Zone and BetMGM Book Bar and Grill, Mississippi's full-service sports betting and entertainment destination. The resort also offers live entertainment in its 1,550-seat theatre, an upscale shopping promenade with LUX Lounge and MGM Golf, a world-class spa & salon, and Fallen Oak, a Tom Fazio-designed championship golf course. For more information and reservations, call (888) 567-6667 or visit [beaurivage.com](#)

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