



CHRISTMAS

GRAND BUFFET CELEBRATION

THE
Regency
Room

SOUP

Peanut Soup (VN, GF)

Shecrab Soup (GF)

RAW BAR

Oysters on the Half Shell (GF, DF)

Shrimp Cocktail (GF, DF) cocktail sauce, pomegranate mignonette, gremolata

Smoked Salmon capers, onions, chopped egg, dill crème fraîche

Balsamic-Cranberry Cured Lox (GF, DF) with lemon

Wakame Tuna Salad (GF) marinated tomato, frisee, wasabi crema, toasted sesame

SALAD BAR

Build Your Own mesclun greens, tossed spinach, baby kale, frisse, romaine & an array of toppings and dressings

Holiday Pasta Salad (V) tri color rotini pasta, broccoli, grape tomato, yellow squash, carrot, sweet pea, dill havarti, shaved parmesan, peppercorn dressing

Loaded Potato Salad (GF) bacon, scallion, tomato, shredded cheddar, roasted garlic, sour cream-aioli

Curried Chicken Salad (GF, DF) shredded carrot, raisin, gala apple, toasted almonds, ginger, green onion, curry aioli

GRAND ANTIPASTO, ARTISAN CHEESE DISPLAY & HOUSE PICKLED VEGETABLES

Selection of Local Artisan Cheeses, Fresh Fruit and Berries, Charcuterie, Accoutrements, Oils and Vinegars with an Artisan Bread & Roll Display, House Pickled Vegetables (GF, VN)

CHEF CARVING STATION

PRIME RIB (GF, DF)

horseradish cream, red wine demi-glace

SLOW BAKED HAM STEAMSHIP (DF, GF)

pear-apple chutney

ENTREES & SIDES

SLOW SIMMERED CHICKEN (GF, DF) spiced butternut pan sauce

BROILED SNAPPER (GF) corn and leek chowder

Baked Fingerling Potato (GF, VN) herb and garlic

Saffron Risotto (GF, V) all-day tomato, blistered pearl onion

Roasted Asparagus (GF, VN) garlic confit, balsamic glaze, pimento, toasted pine nut

Honey-Ginger Heirloom Carrots and Parsnip (GF, VN)

Hotel Roanoke Spoonbread (V)

SPECIALTY STATION

SEAFOOD PASTA

shrimp, clams, mussels, mahi, tomato, roasted pepper, garlic butter sauce, shaved parmesan, fresh herbs

PIE AND DESSERT SHOPPE

Apple-Raspberry Cobbler, Whipped Cream, Pecan Pie, Vanilla Cheesecake, Red Velvet Layer Cake,

Lemon Gingerbread Layer Cake, German Chocolate Sheet Cake, Chocolate Mousse (GF)

Pumpkin Pie Mousse (GF) pie crunch, Caramel Orange Chocolate Tart, Peppermint Cheesecake (GF)

HOTEL ROANOKE BREAD PUDDING

bourbon sauce

MERRY CHRISTMAS!

RESERVATIONS:

540.853.8280

540.985.5900

PLATE CHARGE:

\$56 adults

\$28 children under 12

Complimentary children under 3

10.8% Tax and 20% Service Charge Added

RESERVATION SEATINGS

CHRISTMAS EVE

5 p.m. - 8 p.m.

CHRISTMAS DAY

11 a.m., 12 p.m., 1 p.m., 2 p.m.,

3 p.m., 4 p.m., 5 p.m.

THE ROANOKE BALLROOM

11:30 a.m. - 2:30 p.m.

EXECUTIVE CHEF

Michael Whittaker

EXECUTIVE SOUS CHEF

Lauren Beres

BANQUET CHEF

Spencer Bachman

CHEF de CUISINE

Wells Selbe