



# EASTER SUNDAY GRAND CELEBRATION



## SOUP

- TRADITIONAL HOTEL ROANOKE PEANUT SOUP (GF) (VN)
- SHE CRAB SOUP (GF)

## SEAFOOD

- PETITE SHRIMP COCKTAIL (GF) (DF)
- OYSTERS HALF SHELL (GF) (DF) lemon, cocktail sauce, orange-shallot mignonette
- HOUSE SMOKED SALMON red onion, caper, egg
- CURED LOX TOAST shaved pickled fennel relish, herbed cream cheese, chopped eggs  
diced red onion, capers
- SEARED TUNA SALAD (GF) (DF) heirloom tomato, chili toasted almonds, roasted  
corn, avocado, micro cilantro, peppers, chipotle lime dressing

## SALAD

- MIXED SPRING GREENS (VN) (GF)
- ROMAINE LETTUCE (VN) (GF)

## THE CHARCUTERIE

- PICKLED VEGETABLE, ARTISAN MEAT, BREAD AND CHEESE

## COMPOSED SALAD

- MASSAGED KALE AND QUINOA (GF) (VN)  
shaved heirloom carrot, zucchini, mint-infused cucumber, dried cherries, toasted pine nuts,  
blackberry mustard vinaigrette
- WATERCRESS AND RED POTATO SALAD (GF) (VN)  
shallot grain mustard dressing
- SPRING PROSCIUTTO SALAD (DF)  
chopped egg, sweet peas, asparagus, shaved parmesan, peppercorn dressing

## THE CARVERY

- HERB ROASTED PRIME RIB (GF)  
au jus, horseradish cream
- CRANBERRY-ORANGE GLAZED HAM (GF) (DF)  
spicy grain mustard, brown sugar rum pan sauce

## ENTREES

- PAN ROASTED CHICKEN (GF) (DF)  
rosemary-leek pan sauce
- BROILED SALMON (GF)  
tomato-mushroom butter sauce

## SPECIALTY STATION

- BROCCOLI & SUNDRIED TOMATO QUICHE (V) (AM STATION)
- ROASTED LAMB CHOPS (GF) (PM STATION)  
creamy polenta, brocolini, red wine reduction

## ACCOMPANIMENTS

- MASHED SWEET POTATO (GF) (V) savory cinnamon butter
- SAFFRON RISOTTO (GF) (V) white wine, fresh herbs, parmesan
- SPRING VEGETABLE SAUTÉ (GF) (VN) asparagus, squash, snap pea, heirloom carrot, peppers,  
basil, lemon, olive oil
- CHEESY CAULIFLOWER BAKE (V) (GF) gruyere bechamel, oregano, dill, carlic
- HOTEL ROANOKE SPOONBREAD (V)

## EASTER SUNDAY PASTRY DISPLAY

- HOTEL ROANOKE BREAD PUDDING (GF) bourbon sauce
- CHERRY PEACH COBBLER (GF) whipped cream
- KEYLIME PIE, CARROT CAKE (CONTAINS NUTS), VANILLA CHEESECAKE,  
CHOCOLATE PEANUT BUTTER LAYER CAKE, LEMON BLUEBERRY LAYER CAKE (GF)
- RASPBERRY CHOCOLATE CHEESECAKE (GF), COCONUT PANNA COTTA (GF, VN)
- CHOCOLATE MOUSSE (GF), STRAWBERRY MOUSSE (GF)

SUNDAY, APRIL 20, 2025

*Special Easter characters, a  
unique and enticing children’s  
menu, and a special welcome  
are all featured in this family  
friendly Easter celebration*

RESERVATIONS:  
540.853.8280

PLATE CHARGE:  
\$56 adults  
\$28 children under 12  
Complimentary children under 3  
10.8% Tax and 20% Service Charge Added

## RESERVATION SEATINGS

The Regency Room  
11am, 12pm, 1pm,  
2pm, 3pm, 4pm,  
5pm

The Roanoke Ballroom  
11:30 am - 2 p.m.

## EXECUTIVE CHEF

*Michael Whittaker*

## EXECUTIVE SOUS CHEF

*Lauren Beres*

## BANQUET CHEF

*Spencer Bachman*