



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, shallot-tarragon 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)

ARUGULA, FRISEE, SPINACH MIX (VN) (GF)

THE CHARCUTERIE

PICKLED VEGETABLE, ARTISAN MEAT, BREAD AND CHEESE

COMPOSED SALAD

QUINOA APPLE SALAD (GF) (VN)

cucumber, celery, cranberry, pecan, green onion, frisee, cider dressing

ROASTED VEGETABLE PASTA SALAD (V)

farfalle, zucchini, squash, eggplant, tomato, garlic confit, asparagus, feta, greek dressing

LEMON-TARRAGON CHICKEN SALAD (GF) (DF)

red onion, celery, grain mustard, garlic aioli

THE CARVERY

HERB ROASTED PRIME RIB (GF)

au jus, horseradish cream

ROASTED LEG OF HAM (GF) (DF)

pineapple rum sauce, spiced raisin-tamarind chutney

ENTREES

PAN ROASTED CHICKEN (GF) (DF)

olives, roasted tomato, fresh herbs

BROILED SALMON

grain mustard pan sauce

MINT CRUSTED LEG OF LAMB (GF) (DF)

red-current demi-glace

SPECIALTY STATION

SHRIMP AND SCALLOP CHESAPEAKE PASTA

penne, country ham, fresh herbs, garlic, sherry cream sauce

ACCOMPANIMENTS

GARLIC WHIPPED MASHED POTATO (GF) (V) garlic confit, fresh herbs

SAFFRON RISOTTO (GF) (V) white wine, fresh herbs, parmesan

VEGETABLE SAUTÉ (GF) (VN) broccoli, squash, heirloom carrot, haricot vert, peppers, basil,
lemon, olive oil

BAKED ASPARAGUS (V) (GF) shaved parmesan, blistered pearl onions, roasted pepperst

HOTEL ROANOKE SPOONBREAD (V)

EASTER SUNDAY PASTRY DISPLAY

HOTEL ROANOKE BREAD PUDDING bourbon sauce

RASBERRY PEACH COBBLER whipped cream

KEYLIME PIE, CARROT CAKE (CONTAINS NUTS), VANILLA CHEESECAKE,

CHOCOLATE PEANUT BUTTER LAYER CAKE, LEMON BLUEBERRY LAYER CAKE (GF)

CHERRY CHOCOLATE CHEESECAKE (GF), CHOCOLATE MOUSSE (GF),

STRAWBERRY RICOTTA MOUSSE (GF)

SUNDAY, APRIL 5, 2026

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

Children station features Mac and Cheese, Chicken Tenders and Broccoli Saute.

RESERVATIONS:

540.853.8280

PLATE CHARGE:

\$60 adults

\$32 children under 12

Complimentary children under 3

11.8% 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