



# MOTHER'S DAY 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

SMOKED SALMON PLATTER (GF) (DF) red onion, caper, egg

GRAVLAX MINI BAGELS sliced cured salmon, whipped dill cream cheese, mini bagel

SOUTHERN SHRIMP SALAD (GF) (DF) shrimp, corn, peppers, cilantro, red onion, lime, avocado, garlic aioli

## SALAD

MIXED SPRING GREENS (VN) (GF)

BABY ARUGULA, SPINACH AND FRISEE BLEND (VN) (GF)

ROMAINE LETTUCE (VN) (GF)

## THE CHARCUTERIE

PICKLED VEGETABLE, FRESH FRUIT, ARTISAN MEAT & CHEESE, BAKERY, OILS & VINEGARS

## COMPOSED SALAD

ROASTED EGGPLANT & BUCKWHEAT FATTOUSH SALAD (GF) (V) tomato, cucumber, bell pepper, red onion, dill dressing

CHICKEN-TARRAGON SALAD (GF) (DF)

roasted chicken breast, tarragon, apple, shallot, toasted pecan, lemon aioli

ASPARAGUS & CRISPY PROSCIUTTO PASTA SALAD (DF)

shell pasta, caper, toasted pine nut, basil, roasted garlic red pepper aioli

## THE CARVERY

ROAST LEG OF LAMB

brandied cherry demi-glace

SLOW ROASTED PRIME RIB

red wine bordelaise

## ENTREES

BRAISED CHICKEN (GF) (DF)

pearl onion, sage pan jus

SEARED MAHI (GF)

lemon caper buerre blanc

ROASTED PORK LOIN (GF) (DF)

shallot cider mustard sauce

SPINCH & ARTICHOKE QUICHE (V) (11am -2pm Regency / Downstairs all day)

goat cheese, flakey pastry crust

SPRING PEA & MINT RISOTTO (GF) (V) (The Regency Room Only | 2pm to close)

parmesan, fresh herbs, lemon, white wine

## ACCOMPANIMENTS

BOURSIN WHIPPED MASHED POTATO (GF) (V) roasted garlic, cream cheese, fresh herbs

TRUFFLED MACARONI & CHEESE (V) four cheese blend, herbed breadcrumb

VEGETABLE MEDLEY (GF) (VN) zucchini, squash, pepper, red onion, broccoli, white wine, herbs

ROASTED ASPARAGUS & MUSHROOM (V) (GF) parmesan cheese, roasted tomato, balsamic

HOTEL ROANOKE SPOONBREAD (V)

## MOTHER'S DAY PASTRY DISPLAY

HOTEL ROANOKE BREAD PUDDING (GF) bourbon sauce

LEMON BLUEBERRY COBBLER (GF) whipped cream

VANILLA CHEESECAKE, DOUBLE CHOCOLATE CAKE, FRESH FRUIT TARTLET,

TIRAMISU (GF), STRAWBERRY SHORTCAKE STATION, COCONUT PECAN PIE,

CHOCOLATE MOUSSE (GF), MANGO MOUSSE (GF)

SUNDAY, MAY 12, 2024

*Complimentary Champagne  
Mimosa for All Moms!*

### RESERVATIONS:

540.853.8280

### PLATE CHARGE:

\$53 adults

\$26 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*

### BANQUET CHEF

*Spencer Bachman*

### PASTRY CHEF

*Lauren Beres*