



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

COMPOSED SALAD

- ROASTED EGGPLANT & BUCKWHEAT FATTOUSH SALAD (GF) (VN) 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 peper 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

- SPRING VEGETABLE GNOCCHI (V)
- kale, roasted tomato, mushrooms, broccoli, peas, garlic confit, parmesan cream

- SPINACH & 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