



MOTHER’S DAY GRAND CELEBRATION



SOUP

- SHE CRAB SOUP (GF)
- GINGERED CARROT-APPLE SOUP (VN, GF)

SEAFOOD

- PETITE SHRIMP COCKTAIL (GF) (DF) cocktail sauce,
- OYSTERS HALF SHELL (GF) (DF) lemon wedges
- HOUSE SMOKED SALMON PLATTER (GF, DF)
- CHIPOTLE-OREGANO CURED YELLOWTAIL (GF, DF)
- GINGER-CHILI DIPPING SAUCE (GF, VN)
- BAY SCALLOP SALAD (GF, DF) avocado, tomato, onion, jalapeno, cilantro, lime

SALAD

- MIXED SPRING GREENS (GF, VN)
- CHOPPED ROMAINE (GF, VN)
- ASSORTED SEASONAL TOPPINGS AND DRESSINGS

THE CHARCUTERIE

- PICKLED VEGETABLE, ARTISAN MEAT, BREAD AND CHEESE

COMPOSED SALAD

- SPRING GARDEN VEGETABLE SALAD (GF, VN)
snow pea, haricot vert, radish, cucumber, kohlrabi, quinoa, horseradish-lemon vinaigrette
- LEMON-DILL CHICKEN SALAD (GF)
red potato, celery, shallot, creamy dressing

THE CARVERY

- HERB ROASTED LEG OF LAMB (GF, DF)
port wine demiglace, chardonnay-mint jelly
- OVEN ROASTED PRIME RIB (GF) (DF)
mushroom bordelaise, horseradish sauce

ENTREES

- SLOW ROASTED CHICKEN (GF) (DF)
lemon-artichoke pan sauce, roasted pearl onions
- BROILED SNAPPER (GF)
creamy tarragon pan sauce, all-day tomato, garlic confit

SPECIALTY STATION

- MOTHER’S DAY PASTA STATION (V)
farfalle, gnocchi, basil marinara sauce, truffled alfredo, sautéed cremini mushrooms, garlic butter shrimp, fresh sautéed mussels, grilled chicken, spinach, all-day tomato, artichoke, caramelized onion, sautéed peppers, garlic confit, parmesan

ACCOMPANIMENTS

- SEA SALT & DILL FINGERLING POTATOES (GF, VN) caramelized shallots, cracked black pepper, olive oil
- RATATOUILLE RISOTTO (GF, V) squash, peppers, eggplant, garlic, basil, white wine, parmesan
- SOUTHERN TOMATO PIE (V) parmesan, basil, onion, roasted garlic
- CHAR-GRILLED BROCCOLINI & BLISTERED YELLOW PEPPERS (GF, VN)
gruyere bechamel, oregano, dill, garlic
- HOTEL ROANOKE SPOONBREAD (V)

MOTHER’S DAY PASTRY DISPLAY

- HOTEL ROANOKE BREAD PUDDING (GF) bourbon sauce
- STRAWBERRY SHORTCAKE STATION pound cake, macerated strawberries, whipped cream
- CHERRY RASPBERRY COBBLER, VANILLA CHEESECAKE, TRIPLE CHOCOLATE CAKE
- LEMON BERRY TARTLET, TIRAMISU (GF), COCONUT PECAN PIE, CHOCOLATE MOUSSE (GF), MANGO-PASSION FRUIT MOUSSE (GF), ALMOND PEACH PAVLOVA (VN, GF)

SUNDAY, MAY 11, 2025

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