



MOTHER'S DAY GRAND CELEBRATION

THE
Regency
Room

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)

PASTRAMI CURED LOX ON RYE dill cream cheese

MANGO SHRIMP 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

PLUM, BURRATA AND QUINOA (GF, VN)

spiced almonds, arugula, shallot, basil-honey vinaigrette

LEMON-DILL CHICKEN SALAD (GF)

red potato, celery, shallot, creamy dressing

THE CARVERY

HERB CRUSTED 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)

herbs de provence, white wine pan sauce

BROILED SALMON (GF)

roasted tomato, garlic confit, basil-tarragon cream

SPECIALTY STATION

MOTHER'S DAY PASTA STATION (V) (AM STATION)

farfalle, gnocchi, basil marinara sauce, truffled alfredo, sauteed cremini mushroom, garlic butter shrimp, fresh sauteed mussel, grilled chicken, spinach, all-day tomato, artichoke, caramelized onion, sauteed pepper, garlic confit, parmesan

ACCOMPANIMENTS

BAKED FINGERLING POTATOES (GF, VN) fresh herb, garlic

PORCINI-ASIAGO RISOTTO (GF, V) fresh herb, white wine

HONIED HEIRLOOM CARROT (GF, V) dill, lemon, parsley, toasted pine nut

ROASTED ASPARAGUS (GF, VN) shaved parmesan, slow roasted tomato, roasted pepper

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 10, 2026

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

BANQUET CHEF

Spencer Bachman