# THANKSGIVING
## GRAND BUFFET CELEBRATION

The Regency Room

THURSDAY, NOVEMBER 26, 2026

### SOUPS
**Butternut Squash Bisque** (GF, VN)
**She-Crab Soup** (GF; dairy, shellfish)

### RAW BAR
**Oysters on the Half Shell** (GF, DF; shellfish)
**Shrimp Cocktail** (GF, DF; shellfish)
Lemon-Tarragon Mignonette, Cocktail Sauce, House Tartare Sauce (egg)
**Smoked Salmon Platter** (fish)
chopped red onion, caper, egg, dill crème fraîche, rye toasts (egg, dairy, wheat)
**Pastrami Cured Gravlax** (fish)
**Tuna Crudo Martini** (GF, DF; fish)
cucumber, mango, avocado, red onion, arugula, frisée greens, cilantro lime olive oil

### SALAD STATION
**Greens:** Mesclun Greens, Romaine, Spinach/Baby Kale/Frisée Mix
**Toppings:** cucumber, tomato, red onion, shredded carrot, toasted almond (tree nut), crouton (wheat), shaved Parmesan, cheddar cheses, goat cheese (dairy)
**Dressings:** Balsamic, Ranch (dairy), Caesar (dairy, fish), Italian. All dressings contain soy.
**Roasted Pumpkin-Quinoa Salad** (GF, VN; sesame)
dried cherries, spinach, shallot, diced apple, toasted pepita, spiced tahini vinaigrette
**Vegetable Composed Salad**
**Cranberry-Apple Chicken Salad** (GF, DF; tree nuts)
celery, tarragon, toasted pecan

### FRUIT, ARTISAN CHEESES & CHARCUTERIE
**Fresh Fruit:** pineapple, honeydew, cantaloupe, grapes, strawberries, blueberries
**Artisan Cheeses:** Double Cream Gouda, Fontal, Dubliner (dairy)
**Charcuterie:** Prosciutto, Fennel Salami, Calabrese
**Garden Harvest Pickled Vegetables**

### BREAD DISPLAY
Artisan Bread, Harvest Rolls, Soft White Rolls (wheat)
Whipped Butter (dairy), Apple Butter, Tapenade

### CHEF CARVING STATION
**HERB CRUSTED PRIME RIB** (GF)
horseradish cream (dairy), truffled Madeira demi-glace
**SLOW ROASTED TURKEY** (GF, DF)
cranberry sauce, classic gravy

### ENTRÉES & SIDES
**BRAISED CHICKEN** (GF, DF) mirepoix, olive, white wine
**MUSTARD CRUSTED SALMON** (GF, DF) shallot-mushroom pan sauce
**Roasted Garlic Mashed Potato** (GF, V; dairy) fresh herbs
**Traditional Stuffing** (DF, VN; wheat, soy) carrot, celery, onion, sage
**Mac and Cheese** (V; dairy, wheat) four-cheese Mornay
**Roasted Fall Vegetables** (GF, VN) delicata squash, beet, parsnip, carrot, Brussels sprout, cauliflower, garlic confit, sage
**Southern-Style Green Beans** (GF, DF) onion, garlic, bacon, apple cider vinegar

### PIE AND DESSERT SHOPPE
**Hotel Roanoke Bread Pudding** (dairy, wheat), Bourbon Sauce (dairy)
**Warm Apple Cobbler** (dairy, wheat), Whipped Cream (GF; dairy)
**Pumpkin Pie** (wheat, dairy), **Pecan Pie** (wheat, dairy)
**Vanilla Cheesecake** (wheat, dairy), **Chocolate Layer Cake** (GF; dairy)
**Sweet Potato Layer Cake** (wheat, dairy), **Lemon Chess Tart** (wheat, dairy)
**Salted Caramel Chocolate Tart** (wheat, dairy)
**Chocolate Mousse** (GF; dairy), **Cranberry-Raspberry Mousse** (GF; dairy)

### HAPPY THANKSGIVING

### RESERVATIONS:
540.853.8280
540.985.5900

### PLATE CHARGE:
$60 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*

### BANQUET CHEF
*Spencer Bachman*

### CHEF de CUISINE
*Wells Selbe*