



THANKSGIVING

GRAND BUFFET CELEBRATION

THE
Regency
Room

SOUP

Peanut Soup (VN, GF)

Shecrab Soup (GF)

RAW BAR

Oysters on the Half Shell (GF, DF)

Shrimp Cocktail (GF, DF) cocktail sauce, apple mignonette, house made hot sauce

Smoked Salmon Platter capers, onions, chopped egg, dill crème fraiche

Beetroot Cured Gravlax (GF, DF)

Shrimp Louis Salad (GF) asparagus, tomato, egg, mesclun greens, creamy dressing (Martini)

SALAD BAR

Build Your Own mesclun greens, tossed spinach, baby kale, frisse, romaine & an array of toppings and dressings

Roasted Squash and Quinoa (GF, VN) roasted butternut squash, red onion, cashews, dried cherries, spinach, sage, shallot-thyme vinaigrette

Deviled Egg Potato Salad (GF, V) hardboiled egg, celery, onion, paprika, sweet relish, mustard, scallion

Cranberry-Apple Chicken Salad (GF, DF) celery, tarragon, toasted pecan

GRAND ANTIPASTO, ARTISAN CHEESE DISPLAY & HOUSE PICKLED VEGETABLES

Selection of Local Artisan Cheeses, Fresh Fruit and Berries, Charcuterie, Accoutrements, Oils and Vinegars with an Artisan Bread & Roll Display, House Pickled Vegetables (GF, VN)

CHEF CARVING STATION

HERB CRUSTED PRIME RIB (GF, DF)

horseradish cream, truffled maderia demi-glace

SLOW ROASTED TURKEY (DF, GF)

cranberry sauce, classic gravy

ENTREES & SIDES

BRAISED CHICKEN (GF, DF) smokey bourbon pan jus

ROASTED SALMON (GF) blood orange butter sauce

ROASTED PORK LOIN & CARAMELIZED APPLES (GF, DF)

spiced rum pan jus

INTERACTIVE STATION

MAC AND CHEESE BAR

buffalo chicken, roasted tomato, blue cheese, asparagus tips, green onion, bacon

Traditional Herb Stuffing (DF) carrot, celery, onion, sage

Roasted Garlic Mashed Potato (VN, GF) fresh herbs

Baked Gnocchi (V) broccoli, tomato, garlic mornay, basil, mozzarella

Slow Cooked Beans (GF, VN) mushroom, garlic, herb, all-day tomato

Roasted Fall Vegetable (GF, VN) butternut squash, beet, parsnip, carrot, brussels sprout, cauliflower, brown butter

Southern-Style Collard Greens (GF) bacon, onion, chicken broth, cider vinegar

PIE AND DESSERT SHOPPE

Warm Apple Cobbler, Whipped Cream (GF), Pumpkin Pie, Pecan Pie, Vanilla Cheesecake,

Chocolate Layer Cake (GF), Sweet Potato Layer Cake, Lemon Chess Tart, Salted Caramel

Chocolate Tart, Chocolate Mousse (GF), Cranberry-Raspberry Mousse (GF)

HOTEL ROANOKE BREAD PUDDING

bourbon sauce

HAPPY THANKSGIVING

RESERVATIONS:

540.853.8280

540.985.5900

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

CHEF de CUISINE

Wells Selbe