

# THE GRAND THANKSGIVING DAY BUFFET



**Thursday  
November 23, 2023**

**Locations:**

Regency Room  
Restaurant  
&  
Roanoke  
Ballroom

**Reservations:**

(540) 853-8280  
(540) 985-5900

**Plate Charge:**

\$53.00 adults  
\$26.00 Children U12  
Under 3 –No Charge

10.3% Tax and  
20% Service Charge  
Added

**Reservation Seatings**

**Regency Room**

11:00am - 5:00pm  
Seatings on the Hour

**Roanoke Ballroom**

11:30am - 2:00pm  
Seatings on the  
Half-Hour

- Space limited -  
Book Now!

**Executive Chef**

*Michael Whittaker*

**Banquet Chef**

*Spencer Bachman*

**Senior Pastry Chef**

*Lauren Beres*

**Chef de Cuisine**

*Matthew Deacon*

**SOUP**

Hotel Roanoke Peanut Soup (GF, NV)      Heirloom Recipes  
She Crab (GF)

**RAW BAR**

Oysters on the Half Shell (GF,DF)      Lemon, Cocktail Sauce  
Smoked Salmon (GF,DF)      Caper, Onion, Chopped Egg  
Petite Shrimp Cocktail      Lemon, Cocktail Sauce  
Juniper Cured Gravlax Canape'      Crème Fraiche, Salmon Roe, Fresh Dill (GF)  
Tuna Wakame Salad      Rare Seared Tuna, Red Cabbage, Tomato, Wakame, Sesame, Tomato. (GF,DF)

**COLD DISPLAY**

Seasonal Greens      Chopped Romaine/ Baby Kale, Frise, Spinach Mix, Spring Mix , Seasonal Toppings  
Ranch, Balsamic, Caesar, Hotel Signature  
Fennel Citrus Panzanella      Grapefruit, Kumquats, Red Onion, Arugula, Pine Nuts, Manchego, Toasted Herb  
Focaccia, Honied White-Balsamic Dressing. (V) Contains Nuts  
Fall Harvest Salad      Roast Delicata Squash, Sweet Onion, Heirloom Tomato, Pomegranate, Quinoa,  
Frise, Baby Kale, Mustard. Olive Oil, Sea Salt, Lemon. (VN,GF)  
Smoked Duck Salad      Roasted New Potato, Haricot Vert, Endive, Toasted Walnut,  
Shallot-Dijon Dressing  
Charcuterie Meats & Artisan Domestic Cheese Display  
House Pickled Vegetable Display: (GF,VN)  
Fresh Fruit & Berries  
Crafted Multi-Grain Breads and Crusts

**CARVERY**

Herb Crusted Beef Striploin      Horseradish Cream/ Truffled Mushroom Bordelaise (GF)  
Slow Roasted Turkey      Pan Gravy, Cranberry Sauce (GF)

**ENTREES**

Pan-Seared Snapper      Chesapeake Cream Sauce. (GF)  
Apple Butter Braised Pork Boston Butt      Roast Pearl Onions, Apple Butter Pan Jus. (DF,GF)  
The Scrambled Station      *Served 11am - 2pm [est.]*      scrambled egg, spinach, mushroom,  
tomato, red onion, peppers, bacon  
Shrimp and Scallop Etouffee      *Served 2pm-close [est.]*      Brown Rice, Trinity, Roast Garlic,  
Andouille, Tomato, Rich Lobster Pan Sauce (GF,DF)

**COMPANY**

Cornbread Stuffing      Fresh Herbs, Celery, Onion, Garlic (V)  
Sweet Potato Casserole      Maple, Smoked Poblano, Cream, Pecan Praline Topping. (GF,V)  
Southern Green Beans      Bacon, Brown Sugar, Apple Cider Vinegar. (GF,DF)  
Roast Fall Vegetable      Delicata, Broccoli, Beets, Parsnip, Carrot, Brussels Sprouts. (VN,GF)  
Hotel Roanoke Spoonbread      Heirloom Recipe

**PIES & DESSERT SHOPPE**

Hotel Roanoke Bread Pudding - Bourbon Sauce      Triple Chocolate Layer Cake  
Warm Apple Cobbler - Whipped Cream (GF)      Cranberry Meringue Tart  
Pumpkin Pie      Salted Caramel Chocolate Tart  
Pecan Pie      Chocolate Mousse (GF)  
Vanilla Cheesecake      Pomegranate-Raspberry Mousse (GF)