



Christmas Eve Christmas Day Celebration

SOUPS

She Crab Soup (GF)
Hotel Roanoke Peanut Soup (VN, GF)

SALAD BAR

Fall Greens, Spinach & Frisee Blend (GF)
Build Your Own Caesar Salad Station
Array of Topping and House Made Dressings

COMPOSED SALADS

Pink Quinoa, Beet & Blood Orange Salad (VN, GF)
Maple-Cranberry Chicken Salad (GF)
Apple, Pomegranate & Wheat Berry Salad (V)

CHILLED SEAFOOD (GF)

SHRIMP THREE WAYS BAR
Classic Cocktail, Southern Pickled, Marie Rose

HOUSE SMOKED SALMON

Blueberry, Gin & Dill Cured Salmon

WILD RICE SEAFOOD SALAD

CHARCUTERIE MEATS, ARTISAN CHEESES, BREAD & ROLLS

CHEF CARVED

CITRUS-PEPPERCORN PRIME RIB (GF)

Au Jus, Horseradish Cream

STUFFED PORK LOIN (GF)

Spinach, Manchego & Bacon - Balsamic Onion Sauce

HOT ENTREES

LEMON ROASTED CHICKEN (GF)

Fennel-Parmesan Cream

BRAISED LAMB CHERMOULA (GF)

Pan Sauce, Candied Pumpkin Seed

ROSEMARY STEELHEAD TROUT (GF)

Pommery Mustard Sauce

ACCOMPANIMENTS

Creamy Garlic Mashed Potatoes (V, GF)
Traditional Herbed Stuffing
Hotel Roanoke Spoon Bread
Roasted Brussels Sprouts and Butternut Squash (VN, GF)
Honey Ginger Green Beans (V, GF)

CHRISTMAS DESSERT BUFFET

Individual Cakes, Tarts and Bite Size Goodies to Include:
Chocolate, Carrot and Coconut Cake, Apple, Cherry, Pecan and
Sweet Potato Tarts, Lemon Cream Tart and Cheese Cake

THE
Regency
Room

Merry Christmas!

CHRISTMAS EVE

5pm, 6pm, 7pm, 8pm

CHRISTMAS DAY:

11am, 12pm, 1pm, 2pm,
3pm, 4pm, 5pm, 6pm

SPECIAL SEATING CRYSTAL BALLROOM

11:30am, 12pm, 12:30pm,
1pm, 1:30pm, 2pm

PLATE CHARGE:

\$44.50 adults
\$21.50 Children under 12
Under 3 - Complimentary
10.8% Tax and 20% Service
Charge Added

SPACE IS LIMITED BOOK NOW

FOR RESERVATIONS PLEASE
CALL 540.853.8280

EXECUTIVE CHEF

Stephen DeMarco