CHRISTMAS
GRAND BUFFET CELEBRATION

SOUP
Peanut Soup (vn, gf)
Seafood Bisque (contains shellfish) (gf)

SALAD BAR
Build Your Own mixed greens, romaine & an array of toppings and dressings
Roasted Butternut Squash & Farro Salad (v) arugula, cherries, pepitas, maple mustard dressing
Autumn Chicken Salad (gf) romaine, cranberries, pear, goat cheese, apple cider vinaigrette
Roasted Asparagus Tomato Cous Cous Salad (v) (contains nuts) kalamata olives, feta, pine nuts, lemon tarragon dressing

CHILLED SEAFOOD
Petite Cocktail Shrimp / Oysters Half Shell (gf, df) cocktail sauce, lemon wedges
House Spice Smoked Salmon (gf, df) red onions, capers, egg, marble rye, dill sour cream
Blackened Bay Scallop Salad (gf, df) bacon corn tomato salad, cilantro, chipotle avocado dressing

GRAND ANTIPASTO & ARTISAN CHEESE DISPLAY
Selection of Artisan Cheeses, Charcuterie, Accoutrements, Oils and Vinegars with an Artisan Bread & Roll Display

PICKLED VEGETABLE DISPLAY
Jalapeno & Fennel, Blueberries & Red Onions, Green Tomatoes, Dill & Red Pepper Flakes, Okra & Red Bell Pepper, Beets, Carrots & Basil, Green Beans & Garlic

CHEF CARVING STATION
GARLIC HERB ROASTED NEW YORK STRIP (gf)
horseradish cream, sauce bordelaise

SMOKED LEG OF LAMB (gf)
mint chutney, rosemary onion jus

ENTREES & SIDES
CHICKEN COQ AU VIN (gf)
boneless chicken thighs, cranberries, sage, crimini mushrooms, fennel

HERB ROASTED RED SNAPPER (gf)
lemon caper butter sauce

APPLEWOOD SMOKED HAM (gf, df)
whole grain mustard & honey

THE SCRAMBLED STATION
Chef Scrambled Eggs — 2 Ways
Served 11am - 2pm

Traditional Herb Stuffing (v) rosemary, sage, garlic, celery, onion
Green Bean Casserole (v, gf) mushrooms, onions, cream
Sweet Potato Mashed (v, gf) walnuts, maple syrup
Honey Thyme Carrots & Parsnips (v, gf)
Hotel Roanoke Spoon Bread

RED WINE BRAISED BEEF SHORT RIBS PASTA
Rigatoni, Basil, Parmesan Cheese, Pan Jus (contains nuts)
Served 2pm - close - The Regency Room Only

MERRY CHRISTMAS!

RESERVATIONS:
540.853.8280
540.985.5900

PLATE CHARGE:
$47 adults
$24 children under 12
Complimentary children under 3
10.8% Tax and 20% Service Charge Added

RESERVATION SEATINGS
Christmas Eve:
The Regency Room
5p - 8p

Christmas Day:
The Regency Room
11a - 5p

The Crystal Ballroom
11:30a - 2p

EXECUTIVE CHEF
Stephen DeMarco

SENIOR SOUS CHEF
Michael Whittaker

PASTRY CHEF
Lauren Beres

PIE AND DESSERT SHOPPE
Apple-Raspberry Cobbler, Whipped Cream, Pecan Pie, Caramel Almond Yule Log
Vanilla Cheesecake, German Chocolate Sheet Cake, Chocolate Mousse (gf), Peppermint Mousse (gf), Clementine Caramel Chocolate Tart, Sweet Potato Brown Butter Bars

HOTEL ROANOKE BREAD PUDDING
bourbon sauce