



MOTHER'S DAY GRAND CELEBRATION

THE
Regency
Room

SOUP

TRADITIONAL HOTEL ROANOKE PEANUT SOUP (GF) (VN)
SHE CRAB SOUP (GF)

SEAFOOD

PETITE SHRIMP COCKTAIL (GF)(DF)
OYSTERS HALF SHELL, LEMONS, COCKTAIL SAUCE (GF)(DF)
DUO OF HOUSE SMOKED SALMON & HONEY CHIPOLTE
GLAZED SMOKED SALMON (GF)
red onion, capers, egg, toast point
INDIVIDUAL SHRIMP GAZPACHO SALAD MARTINI (GF) (DF)
arugula, tomato, cucumber, pepper, scallion, red wine vinaigrette

SALAD

MIXED SPRING GREENS (VN)(GF)
BABY ARUGULA, SPINACH AND FRISEE BLEND (VN)(GF)
ROMAINE LETTUCE (VN,GF)

ARTISAN BREAD, CHEESE, CHARCUTERIE MEAT &
PICKLED VEGETABLE

COMPOSED SALAD

ROASTED VEGETABLE COUS COUS SALAD (V)
zucchini, yellow squash, asparagus, tri-color peppers, goat cheese, arugula, pearl cous cous
sherry honey vinaigrette
WHITE BEAN ANITPASTO SALAD (GF) (DF)
chopped romaine, pepporoni, prosciutto, red onion, tomato, parsley, herb vinaigrette
INDIVIDUAL CHOPPED CHICKEN, GRAPE & WALNUT SALAD (GF)
frisee, raisins, celery, red onion, mayonaisse

CARVERY

APPLEWOOD SMOKED VIRGINIA HAM (GF) (DF)
whole grain mustard, mango, pineapple salsa

SLOW ROASTED PRIME RIB (GF)
horseradish sauce, mushrom demi

ENTREES

HERB ROASTED CHICKEN BREAST (GF) (DF)
oyster mushroom, artichoke, asparagus, pan gravy

SALMON VERACRUZ (GF) (DF)
tomato, olives, capers, oregano

ROASTED PORK LOIN (GF) (DF)
fig demi

THE SCRAMBLED STATION (GF) (11am -2pm Regency / Downstairs all day)
egg prepared plain & with cheddar, various toppings

PARMESAN & HERB RISOTTO BAR (GF) (The Regency Room Only | 2pm to close)
beef short rib, grilled chicken, forest mushrooms, asparagus, blistered tomato, parmesan cheese

ACCOMPANIMENTS

CREAMY ROASTED GARLIC MASHED POTATO (GF)
PENNE MACARONI & CHEESE (V) parmesan bread crumbs
BACON & ASPARAGUS SUCCOTASH (GF) sweet corn, tomato, basil, fried okra, scallions
BROCCOLINI (V) (GF) pearl onions, pimentos, herb butter

MOTHER'S DAY PASTRY DISPLAY

HOTEL ROANOKE BREAD PUDDING bourbon sauce (GF)
LEMON BLUEBERRY COBBLER whipped cream (GF)
VANILLA CHEESECAKE, DOUBLE CHOCOLATE CAKE,
FRESH FRUIT TARTLET, TIRAMISU (GF), STRAWBERRY SHORTCAKE.
COCONUT PECAN PIE, CHOCOLATE MOUSSE (GF), MANGO MOUSSE (GF)

SUNDAY, MAY 14, 2023

*Complimentary Champagne
Mimosa for All Moms!*

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

RESERVATION SEATINGS

The Regency Room
11a — 5p

The Roanoke Ballroom
11:30a - 1:30p

PLATE CHARGE:
\$52.00 adults
\$24.00 Children under 12
Under 3 – No Charge

20% Service charge and
10.8% State/Local Tax

EXECUTIVE CHEF

Stephen DeMarco

SENIOR SOUS CHEF

Michael Whittaker

PASTRY CHEF

Lauren Beres