



# ST. PATRICK'S GRAND BUFFET BRUNCH

## BREAKFAST SELECTIONS

Biscuit & Gravy, Breakfast Potato, Crisp Bacon Strips, Sausage Links, Waffle with Maple Syrup

## McGETTIGAN'S CORNED BEEF BENEDICT

Scramble Egg, Chopped Corned Beef, Hollandaise Sauce

## FRESH FRUIT, YOGURT, BREAKFAST PASTRIES & GRANOLA STATION

## LUNCE FARE

### HOTEL ROANOKE MIXED SALAD

Tomato, Cucumber, Carrot, Red Onion, Black Olive, Roasted Pepper, Parmesan Cheese, Shredded Cheddar, Assortment of Dressings

### RED BEET CAPRESE (GF, V)

Baby Greens, Tomato, Fresh Mozzarella, Balsamic, Lemon Basil Dressing

### CABBAGE, FENNEL & APPLE SLAW (GF, V)

Carrot, Parsley, Whole Grain Mustard Vinaigrette

### PETITE SHRIMP COCKTAIL & OYSTERS HALF SHELL

Cocktail Sauce & Lemon

### SMOKED SALMON & GRAVLOX

Onion, Caper, Egg

### SHRIMP & PEARL COUS COUS SALAD (DF, GF) (CONTAINS SHELLFISH)

Tomato, Caper, Fennel, Red Onion, Tarragon Lemon Vinaigrette

## SOUPS

### POTATO LEEK SOUP (V, GF)

Leeks, Garlic Cream

### SHECRAB SOUP (GF)

Sherry Wine, Cream, Crabmeat

## CARVERY

### LEG OF LAMB (DF, GF)

Stout Infused Jus

### CORNED BEEF BRISKET (DF, GF)

Guinness Onion, Whole Grain Mustard

## HOT ENTREES

### DUBLIN CODDLE (DF, GF)

Potato, Pork Sausage, Onion, Parsley, Broth

### DILL ROASTED SALMON (GF)

Spinach, Lemon Horseradish Cream

### ROASTED HERB MARINATED CHICKEN (GF)

Creamy Bacon Cabbage Sauce

## ACCOMPANIMENTS

Cheesy Ham & Scalloped Potato (GF)

Roasted Carrot & Parsnip (V, GF)

Roasted Garlic Chive Mashed Potato (V, GF)

Dinner Rolls & Butter

## FAMILY DESSERT TABLE

### DESSERTS MARCH 12, 2023

Bailey's & Irish Coffee Mousse (GF), Chocolate Stout Cake, Cheesecake with Irish Whiskey Caramel, Lemon Raspberry Shortbread Squares, Hotel Roanoke Bread Pudding, Bourbon Sauce, Whipped Cream

### DESSERTS MARCH 19, 2023

Oatmeal Cake with Toffe Pecan Frosting, Guinness Tiramisu (GF), Chocolate Pot de Creme (GF), Grasshopper Pie, Hotel Roanoke Bread Pudding, Bourbon Sauce, Whipped Cream

THE  
*Regency*  
Room

SUNDAY, MARCH 12, 2023

SUNDAY, MARCH 19, 2023

Beannachtaí na Féile Pádraig Oraibh  
Céad Mile Fáilte

11:30 a.m. - 2:00 p.m.

RESERVATIONS

540.853.8280

PLATE CHARGE

\$36.00 adults

\$15 Children under 12

Complimentary - Under 3

PLUS TAX & GRATUITY

EXECUTIVE CHEF

*Stephen DeMarco*

CHEF DE CUISINE

*Matthew Deacon*

PASTRY CHEF

*Lauren Beres*

## BRUNCH BEVERAGE FAVORITES

Pint o' the Black Stuff (Guinness) 8

Mimosa 6

Signature Bloody Mary 8

Irish Coffee 10