THANKSGIVING GRAND BUFFET CELEBRATION

SOUP
Peanut Soup (VN, GF)
Seafood Bisque (contains shellfish) (GF)

CHILLED SEAFOOD
Petite Cocktail Shrimp / Oysters Half Shell (GF, DF) cocktail sauce, lemons
House Smoked Salmon (GF, DF) red onions, capers, egg, marble rye, dill sour cream
House Cured Lox (GF, DF)
Scallop Asparagus Salad (GF, DF) tomato, white bean, lemon tarragon vinaigrette

SALAD BAR
Build Your Own mixed greens, romaine & an array of toppings and dressings
Roasted Butternut Buckwheat Salad (VN, GF) spinach, cranberries, red onion, pomegranate vinaigrette
Apple Pecan Salad (GF) (contains nuts) goat cheese, dried cherries, red romaine, creamy apple cider dressing
Smoked Duck Confit Salad (GF, DF) frisee, arugula, egg, shallot, fig balsamic drizzle

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, Tricolor Peppers, Beet, Carrots & Basil, Green Beans & Garlic

CHEF CARVING STATION
GARLIC HERB ROASTED NEW YORK STRIP (GF)
horseradish sauce, mushroom madeira demi

SLOW ROASTED TURKEY (GF)
cranberry sauce, herb gravy

ENTREES & SIDES
SEARED PARSLEY SALMON (GF)
olives, leeks, pine nuts, butter sauce

ROASTED PORK LOIN (GF, DF)
apple black pepper demi

THE SCRAMBLED STATION
Chef Scrambled Eggs
2 Ways, Plus Toppings
Served 11am - 2pm

BRAISED SHORT RIB
rigatoni, scratch ricotta, mushrooms, shallots, pan gravy
Served 2pm – close - The Regency Room Only

Traditional Herb Stuffing (V) rosemary, sage, garlic, celery, onion
Holiday Mashed Potato (VN, GF)
Cauliflower Au Gratin (V)
Fall Vegetable Sauté (V, GF) beets, carrots, parsnips, butternut squash, parsley sage butter
Hotel Roanoke Spoon Bread

PIE AND DESSERT SHOPPE
Warm Apple Cobbler, Pumpkin Pie, Pecan Pie, Vanilla Cheesecake,
Chocolate-Hazelnut Layer Cake, Autumn Fruit Tart,
Salted Caramel Chocolate Tart, Chocolate Mousse (GF),
Cranberry-Raspberry Mousse (GF)

HOTEL ROANOKE BREAD PUDDING
bourbon sauce

HAPPY THANKSGIVING

RESERVATIONS:
540.853.8280
540.985.5900

PLATE CHARGE:
$49.50 adults
$24 children under 12
Complimentary children under 3
10.8% Tax and 20% Service Charge Added

RESERVATION SEATINGS
The Regency Room
11am, 12pm, 1pm,
2pm, 3pm, 4pm,
5pm
The Roanoke Ballroom
11:30 am - 2 p.m.

EXECUTIVE CHEF
Stephen DeMarco

SENIOR SOUS CHEF
Michael Whittaker

PAstry CHEf
Lauren Beres