

BANQUET & EVENT CATERING

DINNER MENUS



THE HOTEL ROANOKE
& CONFERENCE CENTER

SPRING / SUMMER SEASON 2020



DINNER BUFFET

50 guest minimum (\$3. per guest surcharge applies for groups between 25 and 49 guests)
Menu substitutions or additions will incur a per guest additional charge based on item selection.
Buffets are designed for 1 ½ hours of continuous service.

All dinners served with artisan bread & butter and freshly brewed coffee & hot tea service

MAGNOLIA BUFFET #1

COLD SALAD

Garden Greens Center (V, GF)

freshly tossed red oak, baby spinach, scarlet frill, romaine, Hotel Roanoke smokey vinaigrette
Garden Greens Center Company olive oil almonds, goat cheese crumbles, zaatar marinated carrot

White Bean Lardon Salad (GF)

bacon lardons, fennel, orange, kale, cider vinaigrette

Nordic Potato Salad (V, GF)

red bliss, dill, beet, horseradish sour cream

HOT ENTRÉE

Brined Pork Ribeye (GF)

mango thai chili chutney

Basil Garlic Marinated Boneless Chicken Thighs (GF)

tomato caper sauce

Herb Roasted Cod (GF)

creamy succotash

DIETARY - Substitution Option

Creamy Portabella Spinach Tortellini (V)

marisala cream

VEGETABLE

Lemon Oregano Charred Broccolini (VN, GF)

STARCH

Yukon Gold Potato Gratin (V,GF)

leeks, parmesan cheese, herbs

DESSERT

Dark Chocolate Fondant Cake (GF)

Spiced Vanilla Poached Plum (GF, VN)

Strawberry Balsamic Chess Pie

46.00 per guest



DINNER BUFFET continued

MAGNOLIA BUFFET #2

COLD SALAD

Garden Greens Center (V, GF)

freshly tossed red oak, baby spinach, scarlet frill, romaine, Hotel Roanoke smokey vinaigrette
Garden Greens Center Company olive oil almonds, goat cheese crumbles, zaatar marinated carrot

Roasted Eggplant Bulgur (V)

tomato, preserved lemon, cumin seeds, chickpeas, garlic-tahini dressing

Tomato and Green Bean Salad (VN, GF)

pepitas, cilantro, lemon-pepita dressing

HOT ENTRÉE

Shrimp and Mussels & Broken Linguini (contains shellfish)

garlic, onion, tomato, fennel, white wine, saffron broth

Chimichurri Marinated Flank Steak (DF,GF)

fresh herbs, pico de gallo vinaigrette

Chicken Piccata Style (GF)

lemon caper butter, tomato, parsley

DIETARY - Substitution Option

Gluten-Free Spinach and Goat Cheese Lasagna (V, GF)

marinara, Italian cheeses, herbs

VEGETABLE

Roasted Cauliflower & Shitake Mushroom Caps (VN, GF)

olive oil, hearty herbs

STARCH

Whole Roasted Fingerling Potatoes (VN, GF)

mushrooms, mustard sauce

DESSERT

Salted Caramel Chocolate Tart

Olive Oil Citrus Cake

Almond Mousse (GF)

48.00 per guest



DINNER BUFFET continued

MAGNOLIA BUFFET #3

COLD SALAD

Garden Greens Center (V, GF)

freshly tossed red oak, baby spinach, scarlet frill, romaine, Hotel Roanoke smokey vinaigrette
Garden Greens Center Company olive oil almonds, goat cheese crumbles, zaatar marinated carrot

Honey and Red Pepper Flake Massaged Kale (V, GF)

new kale, dried cherries, toasted walnuts

Thai Tomato Shrimp Salad (GF)

cucumber, bell pepper, chopped lime, bird's eye chili, thai basil, lime vinaigrette

HOT ENTRÉE

Marinated Chicken (GF)

grilled spring onions, grape tomatoes, garlic lemon pan jus

Pepper Petite Beef Tender (GF)

roasted sweet red peppers, onion, cilantro, natural gravy reduction

Herb Roasted Red Snapper (GF)

braised leek, artichoke, basil, tomato

DIETARY - Substitution Option

Grilled Zucchini Eggplant Caponata Bake (VN, GF)

capers, black olives, sundried tomato pesto

VEGETABLE

Creamy Spinach Bake (V,GF)

artichoke, roasted pearl onions, asiago cheese

STARCH

Crispy Rosemary Garlic Russets (V, GF)

olive oil, parmesan cheese

DESSERT

Smoers Crepe Mille Feuille

Raspberry Tarragon Profiterole

Lemon Marmalade Tiramisu (GF)

52.00 per guest





MAGNOLIA FAMILY STYLE BUFFET

120 guest maximum. A unique alternative to a traditional buffet, our family style meals offer a variety of options, all offered at each table on serving platters on our lazy susan and rustic fiesta ware.

ENHANCEMENT

A FARMHOUSE SOPHISTICATION EXPERIENCE

Your room will be set with a southern style farmhouse setting, rustic wooden table tops and burlap drapery. Plenty of space for family style dining and service kitchen staged in the room offering a unique and sophisticated visual experience while maintaining the fine dining service excellence befitting The Hotel Roanoke & Conference Center standards. Both indoor and outdoor options available. Please consult with your event manager for visual examples

Set and space limitations apply.

8.00 per guest set fee



COLD SALAD (select two)

Garden Greens Center (V, GF)

freshly tossed red oak, baby spinach, scarlet frill, romaine, Hotel Roanoke smokey vinaigrette

Tomato and Green Bean Salad (VN, GF)

pepitas, cilantro, lemon-pepita dressing

Nordic Potato Salad (V, GF)

red bliss, dill, beet, horseradish sour cream

ENTRÉE (select two)

Basil Oil Roasted Salmon (GF)

tomato, red onion, balsamic vinaigrette

Petite Cut NY Strip Medallions (GF)

coffee rub, roasted shallot thyme demi

Marinated Boneless Chicken Thighs (GF)

red wine, mushrooms, pearl onions

VEGETARIAN ENTRÉE

Whole Wheat Penne (V) (contains nuts)

tomato pesto, red pepper puree, queso fresco, pine nuts

COMPANY

Lemon Oregano Charred Broccolini (VN, GF)

Crispy Rosemary Garlic Russets (V, GF)

olive oil, parmesan cheese

DESSERT (trivet service)

Dessert Charcuterie Board including chocolate salami,

stracciatella cremeux, candied nuts,

crispy crepes, fresh and preserved fruit

Freshly Baked Artisan Bread and Butter

Freshly Brewed Coffee Service

53.00 per guest



DINNER BUFFET continued

VEGETABLE, STARCH AND DESSERT ALTERNATIVES

VEGETABLE

Tuscan-Style Roasted Asparagus (V, GF) (contains nuts)
roasted tomato, pine nut, grated parmesan

Skillet Green Beans (GF)

Virginia bacon, shallot wedge, red wine vinegar

Roasted Cremini Mushroom & Sugar Snap Sauté
shallot, herb butter

Roasted Garden Medley (VN, GF)
zucchini, squash, red onion, bell pepper, asparagus, garlic, herbs

STARCH

Lemon Thyme Roasted Red Bliss Potatoes (VN, GF)

Pimento Cheese & Mac (V)
elbow pasta, yellow cheddar, parmesan herb crust

Duchess Potato (V, GF)
creamy mashed potatoes baked with nutmeg, egg

Sweet Corn & Potato Succotash (V, GF)
yukon gold potato, zucchini, tomato, peppers, green beans

DESSERT

Lemon Marmalade Tiramisu (GF)

Salted Caramel Chocolate Tart

Baklava Cheesecake

Olive Oil Citrus Cake

Tropical Fruit Tart Duet

Smores Crepe Mille Feuille

Raspberry Tarragon Profiterole

Spiced Vanilla Poached Plum (GF, VN)

Strawberry Balsamic Chess Pie

Dark Chocolate Fondant Cake (GF)

Almond Mousse (GF)

minimum 5.00 per guest surcharge for substitutions





GARDEN COURTYARD BUFFET

50 guest minimum (5. per guest surcharge applies for groups between 25 and 49 guests).
Menu substitutions or additions may incur a per guest additional charge. Buffets are designed for 1 ½ hours of service.

COMPOSED SALAD (select three)

Tangle of Spring Greens (V, GF)

baby greens, shredded carrot, grape tomato, cucumber, ranch, white balsamic vinaigrette

Caraway Slaw (V, GF)

shredded carrot and cabbage, toasted caraway and mustard seeds, creamy vinegar dressing

Nordic Potato Salad (V, GF)

red bliss, dill, beet, horseradish sour cream

White Bean Lardon (GF)

bacon lardons, fennel, orange, kale, cider vinaigrette

Peach Tomato Panzanella (VN)

cucumber, red onion, torn focaccia, white balsamic vinaigrette

OFF-THE-GRILL SELECTION OPTIONS

OPTION 1

ALL AMERICAN GRILL

Select Two – 40.00 per guest

Select Three – 44.00 per guest

All Beef Hot Dogs / Artisan Blend Hamburgers

corn dusted kaiser and hot dog buns, ketchup, mustard, relish, lettuce, tomato, red onion, sliced cheddar, swiss

Slow Roasted BBQ Pulled Pork (GF)

sweet n smokey bbq, mini brioche style buns

Grilled Bratwurst (GF)

side cut buns, caramelized onions, yellow mustard

Fried Chicken (GF)

eight way chicken, seasoned flour, fried

Seared Salmon (GF)

lemon, honey ginger glaze

Grilled Vegetables & Tofu Kebobs (V,GF)



OPTION 2

SOUTHERN COMFORT COOKOUT

Select Two – 42.00 per guest

Select Three – 46.00 per guest

Rodizio Picanha (GF)

roasted peppers, garlic, basil salad (on side)

Grilled Pork Tenderloin (GF)

mango chili chutney (on side)

Roasted Mahi Mahi (GF)

orange fennel slaw (on side)

Cajun Seasoned Roasted Chicken Breasts (GF)

Chorizo and Shrimp Kabobs (GF)

bell pepper, onion, cajun aioli (on side)

Grilled Vegetables & Tofu Kebobs (V,GF)

teriyaki sauce (on side)

THE COMPANY

(select two)

Mac and Cheese (V)

Molasses & Brown Sugar Baked Beans & Bacon (GF)

Roasted Garden Medley (VN, GF)

zucchini, squash, red onion, bell pepper, asparagus, garlic, herbs

Dry Rub Roasted Sweet Potato Wedges (VN, GF)

Corn on the Cob (V, GF)

(individual butter pats on the side)

DESSERT

(select two)

Summer Fruit Cobbler

Banana Pudding

S'mores Icebox Cake

Dreamsicle Fluff (GF)

Caramel Brownie Trifle

Honey Butter Cornbread, Lemonade or Iced Tea and Ice Water Service





STROLLING DINNER BUFFET

(5. per person surcharge applies for groups between 25 and 49 guests Menu substitutions or additions may incur a per guest additional charge. Buffets are designed for 1 ½ hours of service.

(please note: two complimentary action chef stations are part of the strolling buffet, any additional action chef stations will carry normal chef fees).

COLD STATION (all served)

The Antipasto (GF)

genoa salami, prosciutto, chipotle chicken, hot copa, herbed artichoke hearts, marinated chickpeas, mixed olives, melon-apple chutney, roasted tomato marinated fresh mozzarella pearls, crispy flatbread (contains gluten), gluten free crackers

Honey and Red Pepper Flake Massaged Kale (V, GF)

new kale, dried cherries, toasted walnuts

Chicken Satay Salad (GF)

grilled free-range chicken, peanut sauce, carrots, cilantro, butter lettuce

Artisan Bread and House Infused Oils and Vinegars (V)

asiago, seeded grain, and fried flat breads presented with lemon chive oil, garlic and chili flake oil, classic extra virgin olive oil, dark balsamic vinegar, pink peppercorn and basil vinegar, raspberry red wine vinegar, tapenade, and classic pesto

COLD STATION ENHANCEMENT OPTIONS - add 3.00 each person

Gourmet Applewood Smoked Bacon Bar (GF)

attractive display of candied, maple bourbon, and chocolate drizzle

Pickled Vegetable Display (VN, GF)

six different varieties of house made pickled garden vegetables displayed in classic mason jars colorful and enjoyable on its own or as a compliment to another station such as our antipasto

SELF SERVE STATIONS (select one)

Seafood Chesapeake

shrimp, scallop, corn, country ham, shallots, cream, crumbled corn cake crust

HRCC Signature Potato Cake Bar (V, GF)

bacon provolone, truffle mushroom asiago, caramelized onion marblue, horseradish béchamel

Sweet Potato Black Bean Power "Bowl" (VN,GF)

cilantro lime rice, cumin black beans. charred corn, roasted poblano peppers, sweet onions

Risotto Bar (select one)

***Duck Confit & Mushroom Risotto (GF)** scallions, asparagus tips

***Saffron & Shrimp Risotto (GF)**(contains shellfish) saffron, chorizo, spring peas, parsley, roasted peppers

***Spinach Asiago Risotto (GF,V)** roasted garlic, tomato, artichokes, lemon



STROLLING DINNER BUFFET – continued

ACTION STATIONS (select two)

Chef Carved Stuffed Standing Rib Roast (GF)

bone in ribeye stuffed with spinach, provolone, oyster mushrooms with red wine demi, horseradish cream

Flour Tortilla Taco Bar (select one)

***Huli Huli Chicken** diced chicken thighs, pineapple salsa, red cabbage slaw, sweet polynesian sauce

***Grilled Mahi Mahi** corn avocado salad, chipotle lime crema, cilantro, cotija cheese

***Blackened Cod** mango chili slaw, lime avocado sour cream, cotija cheese

***Charred Beef Shoulder** jalapeno rings, shredded green leaf lettuce, goat cheese, pico gauc

Old Bay Seasoned Shrimp and Cheesy Stone Ground Grits (GF)

andouille sausage, pimentos, green onions

Salmon Wellington Carvery

lemon shallot spinach, dill beurre blanc

Flambé of Beef Tenderloin Diane (GF)

asparagus spears, brandy mushroom demi

Rainbow Tomato and Trout (GF)

seared heirloom tomato, basil compound butter

Torched Sous Vide Pork Belly (GF)

bourbon honey glaze, pickled vegetables

Seafood and Chicken Pan Paella (GF)(contain shellfish)

saffron rice, chicken thighs, shrimp, clams, mussels, peas, roasted red peppers

Sous Vide Thyme & Sea Salt Butter Rack of Lamb (GF)

creamy polenta, mustard shallot demi glace

Whole Roasted Grouper (select one)

***Asian Theme (GF)** hoisin lemongrass glaze, lettuce cups, cucumber, cabbage, carrot, sweet Thai chili and plum sauce

***Spanish Theme** small flour tortillas, sauce Veracruz, pico de gallo, shredded lettuce, chimichurri

Duck Confit & Pappardelle Pasta

mushroom, tomato, parsley, pine nut, spinach, rich red wine sauce

Slider Market [select one] 4.00 per guest added if two sliders are desired

***2 oz pan-sizzled burgers** honey black pepper bacon onion jam, marblue cheese, brioche style slider bun

***fresh carved turkey sliders** apple slaw, munester, honey whole grain mustard dressing, sweet hawaiian roll

***duck confit & pickled vegetable sliders**, cucumber, jalapeno rings, cilantro sprigs, sriracha aioli, sister shubert roll

***crabcake sliders**, corn relish, chipotle remoulade, brioche style slider bun

GOURMET DESSERT BUFFET (select three, one each per guest)

Seasonal Mini Pies ~ Pate de Fruit (VN, GF) ~ Churro Bites ~ Whoopie Pies ~ Cream Puffs

Chocolate Cheesecake Cups (GF) ~ Strawberry Shortcake

OR

Dessert Charcuterie Board

including chocolate salami, stracciatella cremeux, candied nuts, crispy crepes, fresh and preserved fruit

Freshly Brewed Coffee and Hot Tea (table service or self serve station)

57.00 per guest

(4. per guest for each additional station selection)





PLATED DINNER

All plated dinners are served with a selection of artisan bread and butter, and regular and decaffeinated coffee. Entrees are specially paired with chef's starch selection. Should you wish to offer your guests the option to pre-select their entrée, we recommend a maximum of three selections and the highest menu price prevails.

The number of each entrée selected must be given to your event manager with the final guarantee. We kindly request that the client provide colored cards for each guest to place at their seat to ensure seamless service.

All dinners served with artisan bread & butter and freshly brewed coffee & hot tea service

PLATED SOUP, SALAD, SMALL PLATE/APPETIZER

(For 3 Course, select one soup or salad)

(For 4 Course, select one salad and one soup - 5. added per guest)

SOUP

(select one) French Tableside Service

Potato Leek Soup (V,GF)
yukon gold potatoes, cream

Heirloom Tomato Gazpacho Soup (chilled) (VN)
cucumber, peppers, garlic

Peanut Soup (V,GF)
Hotel Roanoke heirloom recipe

Cauliflower Bisque (V,GF)
fennel, leek

Roasted Tomato Bisque (V,GF)
basil, onion, garlic

Spring Vegetable Orzo En Brodo (VN,GF)
yellow squash, tomato, zucchini, asparagus

SALAD

Beet and Arugula Salad (V, GF)
pistachio, goat cheese, lemon vinaigrette

Blueberry-Lavender Poached Pear (V, GF)
blue cheese, candied almond, spring mix, lemon vinaigrette

Raspberry Pecan Puff (V, GF)
spinach, frisee, cocoa nib, puffed quinoa, raspberry vinaigrette

Mango and Watermelon Salad (V, GF)
spinach, cucumber, toasted almonds, feta, honey basil vinaigrette

Shaved Radish and Asparagus Salad (V, GF)
sunflower seeds, cured egg yolk, mesclun greens, tarragon vinaigrette

SMALL PLATE/APPETIZER (select one)

Gnocchi & Duck Confit
shallots, spinach, mushrooms, parmesan cream
7.00 added per guest

Pan Seared Scallops (GF)
spring peas & tender leek risotto, lemon brown butter
10.00 added per guest

Blackened Shrimp (GF)
dirty rice,
9.00 added per guest

Braised Short Rib Mac & Cheese (GF)
asparagus, roasted tomato
8.00 added per guest

Farm-to-Table Antipasto Board (GF)
place setting board of a local cheese, honeycomb silver,
and local charcuterie, pistachio & lavosh (Not GF)
8.00 added per guest



PLATED DINNER continued.

PLATED ENTREE (select one)

Petite Tender Steak (GF)

hand carved, caramelized shallots, blue cheese butter

43.00 per guest

Creole Statler Chicken Milanese (GF)

lemon, mushrooms, tasso ham cream

41.00 per guest

Grilled Filet Mignon Diane (GF)

shallots asparagus demi glace, truffle oil

52.50 per guest

Pan Roasted Trout (GF)

aritchokes, roasted grape tomato, kalamata, caper, olive oil drizzle

44.50 per guest

Herb Butter Roasted Statler Chicken (GF)

sauce saltimbocca, sage, tomato, crispy prosciutto

40.00 per guest

Seared Salmon (GF)

corn salsa, lime butter sauce

42.00 per guest

Herb Roasted Pork Tenderloin (GF)

roasted sweet onion, burnt honey drizzle

40.00 per guest

Slow Roasted Smoked Porchetta (GF)

bacon wrapped stuffed pork roast, fennel, garlic, rosemary, sage, citrus, pan jus

41.00 per guest

HRCC Signature Crab Cake (GF)

applewood smoked bacon corn chowder

52.00 per guest

Double Chop Spring Lamb (GF)

garlic balsamic marinated, cherry gastric

54.00 per guest

The Duet

Filet Mignon (GF)

demi-glace

Paired with one selection of the following:

Seared Salmon (GF)

lemon thyme marinated, spinach,
tomato, basil, cream

Seafood Paella Skewer (GF)

shrimp, scallops, roasted red pepper, snap pea,
saffron lemon butter sauce

Hotel Roanoke Crab Cake (GF)

applewood smoked bacon corn chowder

59.00 per guest



PLATED DINNER continued

SEASONAL VEGETABLE (select one)

Lemon Oregano Charred Broccolini (VN, GF)

Pan Roasted Carrots (VN)
mint, parsley, olive oil

Roasted Cauliflower & Shitake Mushroom Caps (VN, GF)
olive oil, hearty herbs

Creamy Spinach Bake (V,GF)
artichoke, roasted pearl onions, asiago cheese

Skillet Green Beans (GF)
Virginia bacon, shallot wedge, red wine vinegar

Roasted Cremini Mushroom & Sugar Snap Sauté
shallot, herb butter

Tuscan-Style Roasted Asparagus (V, GF)
roasted tomato, pine nut, shaved parmesan cheese

SEASONAL STARCH (select one)

Crispy Rosemary Garlic Russets (V, GF)
olive oil, parmesan cheese

Whole Roasted Fingerling Potatoes (VN, GF)
mushrooms, mustard sauce

Spring Pea and Mint Risotto (V, GF)
parmesan and lemon zest

Yukon Gold Potato Gratin (V,GF)
leeks, parmesan cheese, herbs

Duchess Potato (V, GF)
creamy mashed potatoes baked with nutmeg, egg

Sweet Corn & Potato Succotash (V, GF)
yukon gold potato, zucchini, tomato, peppers, green beans

DESSERT (select one)

Lemon Marmalade Tiramisu (GF) (contains nuts),
blueberry sauce, crushed pistachios

Baklava Cheesecake (contains nuts)
honey caramel sauce, candied orange slices

S'mores Mille Feuille
crepes layered with milk chocolate custard, toasted marshmallow cream, graham cracker crumbles

Olive Oil Citrus Cake
roasted corn mousse, sangria strawberries, pepita tuile

Tropical Fruit Tart Duet
passion fruit chess, coconut cream, fresh fruit

Raspberry Tarragon Profiterole
raspberry-speckled tarragon cream, chocolate ganache

Spiced Vanilla Poached Plum (GF, VN)
sweet tea foam, fresh berries

Salted Caramel Chocolate Tart
poached pear coulis, white chocolate bark

Strawberry Balsamic Chess Pie
crème anglaise, pink peppercorn crumb

Dark Chocolate Fondant Cake (GF)
sour cherries, white chocolate powder

Almond Mousse (GF) (contains nuts)
sweet melon soup, macaron

Dessert Enhancement Upgrade to Dessert Buffet (self serve—select three) **3.00 per guest additional**

BEVERAGE SERVICE Iced Water, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Assortment
Bottled Mineral Water or Iced Tea Service 2.00 per guest



DIETARY OPTIONS

Our culinary team is committed to offering unique options to accommodate attendees with special dietary requests. The following menu options can be substituted for any menu meat item selection; many items cover a wide variety of common requests. Advance notice is required and the final count of special meal requests should be given to your event planner with your final guarantee. We do suggest you provide the attendee with a special meal card to ensure seamless service.

GF – Gluten Free VN – Vegan V – Vegetarian SF-Sugar Free

ENTREE

Grilled Balsamic Portobello Steaks (VN, GF)
roasted peppers, spinach, chimichurri

Black Bean and Corn Enchiladas (V)
onion, garlic, sweet pepper, enchilada sauce, cheddar cheese

Eggplant Parmesan (V, GF)
baked, fresh basil

Charred Cauliflower Steaks (VN,GF)
bang bang cauliflower bites, cauliflower mashed

Tamari Tofu Steak (VN,GF)
asian long bean stir fry, thai chili sauce

Wild Mushroom & Pappardelle Pasta (V)
roasted red peppers, shaved asiago cheese, roasted garlic cream

Gluten-Free Spinach and Goat Cheese Lasagna (V, GF)
marinara, Italian cheeses, herbs

Whole Wheat Penne (V) (contains nuts)
tomato pesto, red pepper puree, queso fresco, pine nuts

Creamy Portabella Spinach Tortellini (V)
marsala cream

Warm Buddha Bowl (VN,GF)
short grain rice, ginger bok choy, broccoli, tempeh, scallions, thai chili sauce

Sweet Potato Black Bean Power Bowl (VN,GF)
cilantro lime rice, cumin black beans, charred corn, roasted poblano peppers, sweet onions

DESSERT

Spiced Vanilla Poached Plum (GF, VN) sweet tea foam, fresh berries

Brûlée Banana with Fruit (GF, VN)

Fresh Berries with Chocolate-Date Ganache (GF, VN)

Sugar Free Cheesecake with Berries (SF) (contains nuts)

