



**SPRING/SUMMER  
SEASON**



**EVENT MENUS 2024**



**DINNER  
SERVICE**



**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 selec-  
tion. Buffets are designed for 1 ½ hours of con-  
tinuous service

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

**SERVICE CHARGE**

A service charge of 15% of the total food  
and beverage revenue will be added,  
which will be provided to wait staff em-  
ployees, service employees and/or ser-  
vice bartenders. If any temporary  
staffing agency employees work a ban-  
quet function, the hotel will retain the  
portion of their service charge to offset  
the cost of providing the temporary  
staffing for the function, and the service  
charge is not the property of those third  
party employees.

An administrative fee of 7% of the total  
Food and Beverage revenue and applica-  
ble taxes will be added. This administra-  
tive fee is retained by the Hotel, is not a  
tip, gratuity or service charge for any  
employee and is not the property of the  
employee(s) providing service to you.

**MAGNOLIA BUFFET #1****COLD SALAD****Garden Greens Center (V, GF)**

freshly tossed tender scarlet frill, tatsoi, baby kale,  
Signature Hotel Roanoke vinaigrette

**Garden Company**

toasted almond, tomato caper basil relish, blue cheese

**Peach Panzanella Salad (V)**

romaine, cucumber, tomato, red onion, goat cheese,  
bourbon sorghum vinaigrette

**Vegetarian Nicoise Salad (V, GF)**

hearts of palm, boiled potato, green bean, tomato, hard boiled eggs,  
kalamata olive, herbs, red wine vinaigrette

**HOT ENTREE****Seared Sweet Tea Chicken (GF)**

smokey bourbon pan jus

**Char Grilled Mahi (GF, DF)**

cilantro lime butter sauce, parsley, charred pepper

**White Bean & Orecchiette (VN)**

miso, kale, garlic, carrot, fresh herbs, lemon-fennel broth

**COMPANY****Creamy Southern Grits (V, GF)**

trinity, tomato, cumin, cayenne, fresh herbs

**Sauteed Broccoli & Mushroom (V, GF)**

lemon garlic butter

**DESSERT****Ricotta Cheesecake (GF)****Coconut Pecan Pie****Chocolate Cookies & Cream Cake****Freshly Baked Artisan Bread and Butter****Freshly Brewed Coffee Service**

52.00 per guest

**MAGNOLIA BUFFET #2****COLD SALAD****Garden Greens Center (V, GF)**

freshly tossed tender scarlet frill, tatsoi, baby kale,  
Signature Hotel Roanoke vinaigrette

**Garden Company**

toasted almond, tomato caper basil relish, blue cheese

**Watermelon and Green Tomato Caprese (V, GF)**

fresh basil, arugula, mozzarella, pea tendrils, pine nut,  
lemon vinaigrette, balsamic drizzle

**Southern Cornbread Salad (V)**

kidney bean, kernel corn, sweet onion, green pepper,  
tomato, sharp cheddar, sour cream, parsley, cayenne

**HOT ENTREE****Broiled Beef Flank Steak (GF, DF)**

prepared medium

romesco sauce, slivered almond

**Pickle Brine Fried Chicken (DF)**

hot honey velouté

**Seared Salmon (GF, DF)**

corn & pimento relish, cilantro

**DIETARY SUBSTITUTION OPTION****Three Bean Chili (VN, GF)**

tomato, onion, pepper, chipotle, scallion

**COMPANY****Baked Red Bliss Potatoes (VN, GF)**

rosemary, thyme

**Cheesy Zucchini Casserole (V, GF)**

swiss, garlic, rosemary, thyme, cream

**DESSERT****Chocolate & Almond Macaron (GF)****Strawberry Palmier Shortcake****Citrus Zucchini Layer Cake****Freshly Baked Artisan Bread and Butter****Freshly Brewed Coffee Service**

56.00 per guest

**DINNER BUFFET** Contd.**ENHANCE YOUR FAMILY STYLE  
DINING SERVICE****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.

**4.00 per guest set fee**

**MAGNOLIA BUFFET #3****COLD SALAD****Garden Greens Center (V, GF)**

freshly tossed tender scarlet frill, tatsoi, baby kale,  
Signature Hotel Roanoke vinaigrette

**Garden Company**

toasted almond, tomato caper basil relish, blue cheese

**Golden Beet and Ancient Grains (VN, GF)**

amaranth, quinoa, buckwheat, golden beets, purple daikon, frisee,  
spinach, cherry tomato, walnut-thyme vinaigrette

**Creamy Cucumber and Radish Salad (V, GF)**

mint, scallion, red onion, paprika, red wine vinegar, yogurt

**HOT ENTREE****Cumin-Oregano Dusted Chicken (GF)**

rich poblano pan sauce, cotija

**Pan Seared Beef Shoulder Tenderloin (GF,DF)**

*prepared medium*  
chimichurri, pan jus

**Pan Fried Snapper Chesapeake (GF)**

bay scallop, shrimp, sherry cream sauce

**DIETARY SUBSTITUTION OPTION****Pasta Primavera (V)**

cavatappi, snow peas, asparagus, tomato, squash, red onion, spinach,  
garlic & white wine cream

**VEGETABLE & STARCH****Potato Au Gratin (GF)**

garlic, onion, cream, gruyere, herbs

**Sauteed Sugar Snap Peas & Peppers (GF, V)**

garlic, oregano, red wine vinaigrette

**DESSERT****S'mores Cheesecake****Salted Caramel Chocolate Tart****Raspberry Champagne Layer Cake (GF)****Freshly Baked Artisan Bread and Butter****Freshly Brewed Coffee Service**

59.00 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.

**COLD SALAD** (select two )**Garden Greens Center (V, GF)**

freshly tossed tender scarlet frill, tatsoi, baby kale,  
Signature Hotel Roanoke vinaigrette

**Peach Panzanella Salad (V)**

romaine, cucumber, tomato, red onion, goat cheese,  
bourbon sorghum vinaigrette

**Golden Beet and Ancient Grains (VN, GF)**

amaranth, quinoa, buckwheat, golden beet, purple daikon, frisee,  
spinach, cherry tomato, walnut-thyme vinaigrette

**ENTREE** (select two )**Seared Salmon (GF, DF)**

corn & pimento relish, cilantro

**Broiled Beef Flank Steak (GF, DF)**

*prepared medium*  
romesco sauce, slivered almond

**Seared Sweet Tea Chicken (GF)**

smokey bourbon pan jus

**VEGETARIAN ENTREE****Pasta Primavera (V)**

cavatappi, snow peas, asparagus, tomato, squash,  
red onion, spinach, garlic & white wine cream

**COMPANY****Baked Red Bliss Potatoes (VN, GF)**

rosemary, thyme

**Sauteed Sugar Snap Peas & Peppers (GF, V)**

garlic, oregano, red wine vinaigrette

**DESSERT** (trivet service)**Dessert Charcuterie Board**

including chocolate salami, ricotta cheesecake pâté,  
blueberry caviar, candied nuts, crispy crepes, fresh fruit

**Freshly Baked Artisan Bread and Butter****Freshly Brewed Coffee Service**

56.00 per guest



DINNER BUFFET Contd.GARDEN COURTYARD COOKOUT

Try a more casual cookout option with outdoor and indoor service

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.

COLD SALAD (select three)**Spring Garden Salad** (V, GF)

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

**Shrimp Boil Potato Salad** (GF, DF)

cajun shrimp, celery, corn, red bliss potato, onion, garlic, dill, pepper, lemon-dijon dressing

**Classic Broccoli Salad** (GF)

bacon, cheddar, raisin, sunflower seed, red onion, mayonnaise

**Pea & Shell Pasta Salad** (VN)

green peas, pine nut, frisee, mint, lemon zest, capers, olive oil

**Watermelon and Green Tomato Caprese** (V, GF)

fresh basil, arugula, mozzarella, pea tendrils, pine nut, lemon vinaigrette, balsamic drizzle

FROM THE GRILL AND SMOKER

**Select Two** – 48.00 per guest

**Select Three** – 52.00 per guest

**All Beef Hot Dogs / Artisan Blend Hamburgers**

pretzel and hot dog buns, ketchup, mustard, relish, lettuce, tomato, red onion, sliced cheddar, swiss

**Blackened Mahi** (GF, DF)

creole tomato sauce

**Flank Steak Kabobs** (GF, DF)

bell pepper, onion, mushroom

**Forest Mushroom Kabobs** (VN, GF)

zucchini, onion, bell pepper

**Chorizo and Pork Tenderloin Kabobs** (GF, DF)

bell pepper, onion

**Broiled Salmon** (GF, DF)

horseradish mustard glaze

CONTD.**Pit Cooked Boston Butt** (GF, DF)

signature vinegar sauce, kaiser buns

**Pulled Chicken** (GF, DF)

vinegar-chili dressing, kaiser buns

**Dry Rubbed Beef Brisket** (GF, DF)

brown sugar & cider barbeque sauce

THE COMPANY (select two)**Macaroni and Cheese** (V)**Mashed Sweet Potato** (V, GF)

brown sugar, sage

**Baked Zucchini Casserole** (V, GF)

swiss, garlic, rosemary, thyme, cream

**Fiesta Corn** (V, GF)

peppers, onion, garlic, oregano, parsley, cumin, cilantro lime crema, chipotle aioli

DESSERT (select two)**Warm Raspberry Peach Crisp****Chocolate Chip Bread Pudding with Raspberry Sauce****Cookies & Cream Rice Crispy Treats****Lemon Sour Cream Bars****Banana Pudding****Strawberry Shortcake** (GF)**Warm Rolls or Honey Butter Cornbread****Lemonade or Iced Tea and Ice Water Service**

## DINNER BUFFET CONTD.

### COMFORT FOOD CLASSICS

Our community has loved making these recipes, and they're now family favorites in many different homes across the world.

These comfort food recipes are what home-cooking is all about.

A selection of comfort foods from our chefs to your guests. Put aside the pretension, these offerings are straight forward and delicious.



## APPALACHIAN BUFFET

### SOUP AND SALAD select two

**Broccoli Cheese Soup** (GF, V)  
sour cream, shredded cheddar

**Chicken Noodle Soup**  
roast chicken, celery, carrot, onion, thyme

**Iceberg Salad**  
tomato, carrot, shredded cheddar, crouton, bacon bits

**Potato Salad** (GF)  
red bliss potatoes, green onion, pickle, cheddar cheese, sour cream, mayo

**Macaroni Salad**  
elbow macaroni, pepper, sweet onion, celery, tomato, mayo

**Corn Salad** (GF)  
kernel corn, jalapeno, red pepper, cucumber, parsley, goat cheese, cider vinegar dressing

### HOT ENTREE

**Select Two** – 44.00 per guest

**Select Three** – 48.00 per guest

**Smoked Meatloaf**  
tomato vinegar glaze, brown gravy

**Fried Chicken**  
hot honey velouté

**Low Country Boil** (GF, DF)  
shrimp, clam, corn on the cob, potato, onion, south shore seasoning

**Fried Catfish Nuggets**  
cajun tomato, remoulade, lemon wedge

**Pot Roast** (GF,DF)  
pearl onion gravy

**Sliced Turkey** (GF, DF)  
pan dripping sauce, simmered cranberry

**Smothered Pork Chop** (GF, DF)  
caramelized onion, mushroom, bourbon pan jus

**Loaded Potato** (GF, V)  
vegetarian chili, smokey cheddar, broccoli, scallion, sour cream

### COMPANY select two

**Mashed Potato** (V, GF)  
creamy potato, herbs

**Mac and Cheese** (V, GF)  
creamy herbs

**Classic Herb Dressing** (V)  
celery, carrot, onion, cubed bread

**Sweet Potato Bake** (V)  
pecan streusel

**Corn Casserole** (V)  
creamed corn, paprika

**Vegetable Medley** (VN, GF)  
zucchini, squash, peppers, onion, asparagus, herbs

**Green Bean Casserole** (V, GF)  
mushroom cream sauce

**Braised Collard Greens** (GF)  
bacon, garlic, onion

### DESSERT select two

**Banana Pudding**

**Peach Cobbler**

**Peanut Butter Cafeteria Bars**

**Hummingbird Sheet Cake**

**Rice Pudding** (GF)

**Chocolate Cobbler with Whipped Cream**

**Soft Rolls or Cornbread and Butter**

**Freshly Brewed Coffee Service**



## DINNER BUFFET Contd.



## 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)

#### **Antipasto Display (GF)**

genoa salami, prosciutto, calabrese sausage, finocchiona, balsamic tomato, marinated mozzarella pearl, mixed olive, pepperoncini, local jam, crispy flatbread (not GF)

#### **Green Goddess Tortellini Salads (V)**

confetti pepper, soft herb, caper & yogurt dressing, shaved parmesan

#### **Seared Tuna Wakame Salad (GF,DF)**

cucumber, sesame, green & red cabbage, shredded carrot, ginger vinaigrette

#### **Homemade Bread Basket (V)**

rosemary focaccia, seeded crackers, parmesan palmier, cheddar & black pepper gougere, extra virgin olive oil, citrus and garlic compound butter, whipped ricotta, basil pesto, bruschetta, olive tapenade

### SELF SERVE STATIONS (select two)

#### **Shrimp & Grits (GF)**

cheddar, fried okra, green onion, cajun spiced grits

#### **Curry Bar (VN, GF)**

basmati rice with cumin, coriander, turmeric  
marinated tofu, pea, wilted spinach, tomato, scallion, cashew,  
coconut curry, spicy tomato curry

#### **HRCC Signature Potato Cake Bar (GF)**

• traditional (v), • bacon provolone, • truffle asiago (v)  
caramelized onion bechamel, horseradish cream

#### **Herb Risotto Bar (GF)**

creamy risotto, parmesan, forest mushrooms, spring peas, shrimp, tasso ham, scallions

## ACTION STATION (select one)

[attendant fees required]

#### **Smoked Cowboy Ribeye (GF)**

grit cake, chipotle pan jus

#### **Salmon Wellington Carvery**

lemon, shallot, spinach, dill beurre blanc

#### **Stuffed Lamb Roast (GF, DF)**

shallot, mint, fennel, port-fig reduction

#### **Macaroni and Cheese Bar**

spiral cavatappi, creamy three cheese mornay, garlic parmesan sauce, lobster claw, braised pork belly, buffalo chicken, roasted tomato, green onion, broccoli, pimento, wilted spinach, toasted rye breadcrumb, cracker crumb

#### **Flambé of Beef Tenderloin Diane (GF)**

asparagus spears, brandy mushroom demi

#### **Seafood and Chicken Pan Paella (GF, DF) (contain shellfish)**

saffron rice, tender chicken, shrimp, clams, peas, tomato  
roasted red pepper

#### **Boneless Roasted Whole Grouper**

saffron rice, avocado crema, black bean salsa fresca, flour tortilla, lettuce wrap

## GOURMET DESSERT BUFFET

(select three, one each per guest)

#### **Seasonal Mini Pies**

#### **Raspberry Mousse Cups (GF)**

#### **Cream Puffs**

#### **Salted Peanut Butter Cookies (GF)**

#### **Seasonal Cheesecake Bites**

#### **Chocolate Fondant Cakes**

#### **Chocolate Dipped Strawberry (VN, GF)**

OR

#### **Dessert Charcuterie Board**

including chocolate salami, ricotta cheesecake pâté, blueberry caviar, candied nuts, crispy crepes, fresh fruit

#### **Freshly Brewed Coffee and Hot Tea**

(table service or self serve station)

**64.00 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

(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

**Yellow Tomato Bisque** (GF, V)  
vegetable stock, garlic, herbs, cream

**Truffle Cauliflower Soup** (V, GF)  
forest mushroom

**Peanut Soup** (VN, GF)  
Hotel Roanoke heirloom recipe

**She Crab Soup** (GF)  
sherry wine, cream, crab garnish

SALAD (select one)

**Spring Garden Salad** (V, GF)  
baby greens, shredded carrot, grape tomato, cucumber,  
ranch & champagne vinaigrette

**Lemon Saffron Poached Pear Salad** (GF, DF)  
toasted walnut, mint, mizuna, frisee, honey lemon vinaigrette

**Fig and Plum Salad** (VN, GF)  
arugula, scarlet frill, toasted pistachio, harissa vinaigrette

**Spinach & Strawberry Salad** (V, GF)  
red onion, granola, goat cheese, white balsamic vinaigrette

**Slivers of Spring Salad** (GF)(V)  
mesclun mix, snow pea chiffonade, shaved radish, dandelion,  
almond, grana, carrot-yogurt dressing

**Radicchio & Romaine Salad** (GF)  
blue cheese, crispy prosciutto, tomato,  
parmesan peppercorn dressing

**Classic Baby Romaine Caesar** (contains seafood)  
parmesan, crouton, Caesar dressing

PLATED ENTREE (select one)

**Seared Statler Chicken** (GF) 46.00 per guest  
red pepper-basil coulis

**Grilled Filet Mignon** (GF, DF) 56.00 per guest  
port & cherry demiglace, fresh herbs

**Crab Stuffed Pinwheel Trout** (GF) 52.00 per guest  
spinach & tomato cream, parmesan

**Seared Mahi** (GF, DF) 44.00 per guest  
garlic-orange glaze, shaved fennel, oregano

**Roasted Statler Chicken** (GF) 46.00 per guest  
chipotle chorizo stuffed, orange-oregano pan jus

**Seared Salmon** (GF) 46.00 per guest  
lemon-dill beurre blanc

**Stuffed Pork Chop** (GF) 48.00 per guest  
spinach, tomato, mozzarella

**Broiled Filet of Halibut** (GF) 51.00 per guest  
chipotle romesco, toasted almonds, fresh herbs

**Grilled Swordfish Loin** (GF) 48.00 per guest  
spinach & oyster cream sauce

**Braised Short Rib** (GF) 48.00 per guest  
caramelized tomato demiglace, pearl onion

THE DUET

**Filet Mignon** (GF,DF)  
demi-glaze

*Paired with one selection of the following:*

**Seared Salmon** (GF,DF)  
lemon-dill beurre blanc

**Shrimp and Scallop Skewer** (GF)  
diver scallop, two jumbo shrimp, garlic butter,  
lemon, parsley sauce

64.00 per guest

**PLATED DINNER** Contd.



**SEASONAL STARCH** (select one)

**Creamy Southern Grit Cake** (V, GF)  
trinity, tomato, cumin, cayenne, fresh herbs

**Mashed Potato & Celery Root** (V, GF)  
fresh herbs, garlic, cream

**Roasted Fingerling Potato** (V, GF)  
garlic, dill

**Spring Harvest Risotto** (GF, V)  
tomato, asparagus, green pea, mint

**Savory Bread Pudding** (V)  
spinach, artichoke, red pepper



**SEASONAL VEGETABLE** (select one)

**Sauteed Broccoli & Mushrooms** (V, GF)  
lemon garlic butter

**Baked Spring Radish & Snap Peas** (VN, GF)  
lemon, mint, parsley, olive oil

**Spring Vegetable Sauté** (VN, GF)  
zucchini, squash, peppers, peas, garlic, fresh herbs,  
white wine

**Oven Roasted Asparagus** (V, GF)  
shaved parmesan, all day tomato

**Roasted Baby Carrots** (V, GF)  
harissa yogurt & lime

**THE VEGAN PLATE** special dietary plate available  
with pre-order

**Muhammara Fritter with Rice** (VN, GF)  
chickpea, red pepper, walnut, cilantro

**DESSERT PLATED** (select one)

**S'mores Cheesecake**  
graham cracker crumble, toasted marshmallow

**Salted Caramel Chocolate Tart**  
white chocolate bark, vanilla crème anglaise

**Raspberry Champagne Layer Cake** (GF)  
raspberry coulis, champagne bubbles

**Chocolate & Almond Macaron** (GF)  
chocolate mousse, berries, pistachio sauce

**Strawberry Palmier Shortcake**  
diplomat cream, balsamic glaze

**Citrus Zucchini Layer Cake**  
lemonade frosting, toasted walnut

**Chocolate Hummus** (VN, GF)  
blueberry compote, torched meringue

**Ricotta Cheesecake** (GF)  
honey cornbread crumble, blackberry coulis

**Coconut Pecan Pie**  
butter milk chess filling, cherry coulis

**Chocolate Cookies & Cream Cake**  
speckled vanilla mousse, chocolate sauce

**DESSERT ENHANCEMENT UPGRADE TO DESSERT BUFFET**

individually plate—self serve—select three

**3.00 per guest additional**

individually plate—self serve—select two to accompany our famous  
Hotel Roanoke Bread Pudding with Bourbon Sauce

**4.00 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**