

BANQUET & EVENT CATERING

HOSPITALITY MENUS



THE HOTEL ROANOKE
& CONFERENCE CENTER

FALL / WINTER SEASON 2021



HOSPITALITY SUITE SPECIALTIES

We welcome fall & winter with these delicious menus reflecting our passion and focus on the best of local and sustainable products. We do hope you enjoy your stay with us and our hospitality suite offerings and service excellence meet your needs.

Shrimp Cocktail (GF)

[4 pounds serves 25 guests]
served with lemon wedges and zesty cocktail sauce
46.00 per pound (180.00 for 25 ppl)

Artisan Cheeseboard (V)

vin rosso, aged balsamic cippolini onion, gorgonzola, aged provolone, American grana, blueberries, strawberries, dry cured chorizo, fig jam, whole grain mustard, mixed nuts, gherkins, crispy flatbread (contains gluten), gluten free crackers **12.50 per guest**

Domestic Fruit And Cheese Board (V, GF)

smoked gouda, provolone, havarti, yellow cheddar, grapes, strawberries, orange marmalade, gluten free artisan crackers, crispy flatbread (Not GF)

11.00 per guest

Antipasto Display (GF)

capicola, prosciutto, salami, pepperoni, marinated artichoke hearts, pickled red onions, olives, seasonal jam, roasted pepper & mozzarella pearl salad, crispy flatbread (contains gluten), gluten free crackers

13.00 per guest

Vegetable Crudité (VN, GF)

cucumber, watermelon radish, sweet peppers, broccoli & cauliflower florets, baby carrot, grape tomato, balsamic vinaigrette, chipotle ranch (Not VN)

8.50 per guest

Dip Duet Display (V, GF) (select one)

warm pimento cheese dip & warm buffalo chicken dip, tri color tortilla chips
or
chilled spinach artichoke dip & chilled caramelized onion dip, tri-color tortilla chips

8.50 per guest





HORS D'OEUVRES

Priced Per 100 Pieces (50 Pieces—Minimum Order)

V = Vegetarian

VN = Vegan

GF = Gluten Free

CHILLED

Apple Balsamic Feta Naan (V)	265.00
Smoked Salmon Rillettes... cucumber	295.00
Cucumber Canape lemon-dill cream, heirloom tomato (V, GF)	275.00
Old Bay Deviled Egg pickled vegetables (V)	265.00
Smoked Duck ...seared duck breast, cranberry, naan	275.00
Basil-Mascarpone Prosciutto Bites (GF)	295.00

HOT

Asparagus, Asiago Wrap... phyllo dough, roasted garlic cream (V)	255.00
Spicy Bang Bang Shrimp... scallion, bang bang dipping sauce	295.00
Smoked Chicken Quesadillas... roasted tomato aioli	285.00
Smoked Bacon Wrapped Scallops ... cajun aioli dipping sauce (GF)	375.00
Bacon Wrapped Beef Tenderloin ... horseradish sour cream (GF)	340.00
Crispy Pork Belly Sqaure... cherry glaze, naan bread	275.00



HOTEL AMENITY FAVORITES

01 The Sweet Romance 38.00

It doesn't matter if it's a honeymoon, anniversary or just a weekend getaway; our sweet romantic amenity is just the thing for you and your significant other! Relax and enjoy 4 plump chocolate dipped strawberries accompanied by a bottle of Sparkling Wine and a pair of our HRCC keepsake champagne flutes.

02 The Roanoker 24.00

A signature star-shaped chocolate confection with our HRCC logo, dropped in a star printed cellophane bag...surrounded by 4 plump chocolate dipped strawberries.

03 Outdoors Basket 30.00

Do you love the outdoors? Our outdoors package will keep you going. It includes 4 bottled waters, 2 energizer drinks, 4 packaged granola bars, 2 chocolate chip cookies, 2 apples, 2 bananas and a local guide to outdoor fun in the valley!!

04 Domestic Cheese Board 29.00

Looking to just relax with your feet up but want a bite to eat? Our specialty cheese amenity offers a variety of domestic cheeses, house made jam, salted mixed nuts with crispy sesame lavosh crackers to help you sit back, relax and enjoy on your keepsake HR cutting board!

Add a bottle of the Hotel Roanoke's Private label of Virginia Chardonnay, Cabernet, or Rose
52.00

05 Fruit Market Basket 18.00

Need to have some fruit at the ready in case you need to grab and go? A platter of whole fruit that includes apples, oranges, whole strawberries, bananas and grapes await you. Anything left? Feel free to take the basket and leftover fruit home!

06 The Charcuterie 37.00

Tired? Sit back and read a book while you enjoy our platter of artisan and cured meats, domestic cheeses, grapes, plump strawberries, mixed olives, sliced cherry peppers, whole grain mustard and house-made seasonal jam, sesame lavosh crackers, served with your own keepsake HR cutting board!

* with a bottle of the Hotel Roanoke's Private label of Virginia Chardonnay or Merlot - 62.00





A LA CARTE BREAK SERVICE

Beverages

Coffee (per 1.5 gallon)	70.	Lemonade (per gallon)	32.
Decaffeinated Coffee (per 1.5 gallon)	70.	Fruit Punch (per gallon)	32.
Iced Tea (per gallon)	45.	Assorted Coke Products	3.
Herbal Tea (per packet)	3.	Bottled Water	3.
Hot Chocolate (per packet)	3.	Fruit Juices	4.
San Pellegrino Sparkling Water (each)	4.	Milk [2%, Skim, Whole]	3.

Alcoholic Beverages

Champagne Punch (per gallon)	65.	Mimosa (per gallon)	65.
Bloody Mary (per gallon)	95.	Screwdriver (per gallon)	85.

Required - Attendant Fee 30. Per Hour

Baked Goods

Assorted Mini Danish (per dozen)	28.	Large Sausage Biscuit Sandwich (dozen)	65.
Butter Croissants (per dozen)	26.	Seasonal Mini Pie Desserts (per dozen)	45.
Bagel and Cream Cheese (per dozen)	32.	Assorted Cookies (per dozen)	28.
Assorted Muffins (per dozen)	28.	Brownies (per dozen)	28.
Buttermilk Biscuits (per dozen)	25.	Dessert Bars (per dozen)	28.

Snacks

Hard Boiled Eggs (dozen)	24	Dannon Yogurt (4oz. serving)	4.
Fresh Sliced Fruit (per guest)	5.	Whole Fresh Fruit (per guest)	3.
Mini Hard Pretzels (per lb)	7.	Chocolate Covered Strawberry (each)	3.5
Bar Snack Mix (per lb)	10.	HR Variety Snack (per guest)	7.
<i>[roasted and salted peanuts, pretzel bread chips, chex]</i>		<i>[wasabi peas, gummy bears, chocolate peanuts, nut mix]</i>	

Assorted Dips

(each quart serves approximately 10 guests)

Chilled Caramelized Onion Dip (V,GF) with Tri Color Tortilla Chips (per quart)	46.
Salsa (V,GF) with Tri Color Tortilla Chips (per quart)	48.
Chilled Spinach Artichoke Dip (V,GF) Tri Color Tortilla Chips (per quart)	48.
Warm Buffalo Chicken Dip (GF) with Tri Color Tortilla Chips (per quart)	49.
Warm Black Bean Cheddar Dip (V,GF) with Tri Color Tortilla Chips (per quart)	46.
Warm Pimento Cheese Dip (V,GF) with Tri Color Tortillas Chips (per quart)	46





HIGH TEA SPRING AND SUMMER SEASON 2021

A long time service tradition with pomp and circumstance here at Hotel Roanoke

Minimum 12 guests [Set-up fee of \$40.00 required] - Maximum 80 guests

[Please note this offering below is intended and priced for snack service only]

FRESHLY BREWED ENGLISH BLACK TEA

Assorted self-serve Earl Grey, Chamomile and Herbal

Freshly Brewed Coffee [on request]

Condiments to Include:

milk, lemon wheels, honey, cinnamon stick, granulated sugar, fresh mint leaves, citrus peel

BAKED CREAM AND RAISIN SCONES

assorted house-made jams and preserves, sweet cream butter

TEA SANDWICHES (select three)

served on crust-less country white bread

Herb Deviled Egg Salad (V)

Smoked Salmon, Arugula, Caper Aioli (open faced)

Ham, Goat Cheese, Melon-Apple Chutney

Pimento Cheese and Strawberry Jam (V)

Tomato, Tapenade, and Mozzarella (V)

Shrimp, Cucumber, Red Onion and Dill Sour Cream (V) (open faced)

SWEETS (trivet service - select three)

Seasonal Mini Pies

Chocolate Dipped Strawberries (VN, GF)

Churro Bites

Whoopie Pies

Cream Puffs

Chocolate Cheesecake Cups (GF)

Mini Caramel Apple Cakes

24.00 per guest

FEATURE BANQUET WINE LIST

Further selections are available upon request from our Hotel Cellars



Chardonnay

Daou, Paso Robles, CA	67
Sonoma Cutrer, Russian River Valley, CA	60
Grgch Hills, Estate Grown, Napa Valley, CA	105

Sauvignon Blanc

Te Awanga, Wildsong, Hawks Bay NZ	42
Allen Scott, Marlborough, NZ.	50

Pinot Grigio

Banfi, Le Rime, Tuscany, IT	42
Terlato, Friuli, Colli Orientale, IT	54

Rosé

Fleur De Mer, Cotes De Provence, FR	63
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Cabernet Sauvignon

Indian Wells, Columbia Valley, WA	56
Unshackled, CA	69
Stags' Leap, Napa Valley, CA	99

Merlot

Columbia Winery, Columbia Valley, WA	45
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Pinot Noir

Erath, St Michele, OR	66
Hangtime, CA	46

Malbec

Terrazas, Mendoza, ARG	42
La Posta, Fazzio, ARG	59

Zinfandel

The Predator, Old Vine, Lodi, Certified Organic, CA	52
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Red Blend

Pessimist, CA	67
Campo Viejo Reserva, Rioja, ES	47

Prosecco

Riondo Spumante, Veneto, IT	42
Mozaik, DOC, LeVecke, IT	36

Champagne

Mumm, Reims, FR	68
Veuve Cliquot Yellow Label. Eperney, FR	135
Moët & Chandon Impérial Brut, Eperney, FR	150
Dom Perignon, Eperney, FR	225
*Sparkling Cider Martinelli [non-alcoholic]	18





BEVERAGE

BEERS

Domestic Bottles	5.00
Import and Local Craft Bottles	6.50–8.00
Six Pack Domestic Beer	29.00
Six Pack Imported/Craft Beer	34.00–40.00

HOSPITALITY BARS

Case of Domestic Beer [24]	100.00
Case of Imported/Craft Beer [24]	from 120.00

SPIRITS BY THE BOTTLE

House Brand Bottles	from 105.00
Premium Brands Bottles	from 135.00
Domestic Cordial Bottles	from 105.00
Imported Cordial Bottles	from 120.00
Mixer Package **with the purchase of Liquor Bottle	40.00
Includes six assorted sodas, bar fruit, pitcher of sweet & sour mix, ice, glassware, beverage napkins, six sparkling mixers, stir sticks.	
Mixer Package - on own	80.00
[Bartenders available with advance notice at a nominal set-up and service fee]	

*20% Of The Food And Beverage Total Will Be Added To Your Account As A Service Charge.
This Service Charge Is Not A Gratuity and Is The Property Of The Hotel To Cover Discretionary Costs.
A \$2.50 Delivery **Charge**, any Applicable State And Local Tax Will Be Added To Your Account.*

