



SPRING/SUMMER

SEASON

EVENT MENUS 2024



**LUNCH
SERVICE**



LUNCH BUFFET

Menu substitutions or additions may incur a per guest additional charge. Buffets are designed for 1½ hours of service.

50 guest minimum.

(3. per guest surcharge applies for groups between 25 and 49 guests)

Our lunch buffets are accompanied by soft rolls & butter and freshly brewed ice tea.

**THE DOGWOOD BUFFET**

36.00 per guest

third entrée may be added at an additional charge of

3.00 per guest

SALAD

Garden Greens (VN, GF)

freshly tossed tender spinach, mizuna, frisée, shredded carrot, raspberry vinaigrette

FRESHLY COMPOSED SALAD

(select one)

Roasted Leek Potato Salad (GF)

red bliss potato, celery, chive, swiss cheese, garlic aioli

Spring Garden Pasta Salad (VN)

rotini, asparagus, tomato, fennel, yellow squash, red onion, dill, zesty lemon vinaigrette

Caprese Grain Salad (V, GF)

lentil, quinoa, rocket greens, cherry tomato, mozzarella pearls, chiffonade basil, balsamic vinaigrette

Southwestern Roasted Corn & Avocado Salad (V, GF)

charred corn kernels, sweet peppers, jalapeno, feta, cilantro, green onion, lime aioli

Chicken Salad with Dates and Walnuts (GF, DF)

celery, gala apple, minced shallot, cinnamon, citrus aioli

Mixed Beans and Sumac (VN, GF)

tomato, red onion, garlic, mint, allspice, cumin, thyme, lemon dressing

ENTREE

(select two)

Char-Grilled Beef Shoulder (GF)

cremini pan jus, cilantro-avocado crema drizzle

Bacon Wrapped Pork Loin (GF, DF)

blackberry mustard barbecue sauce

Spring Chicken Fricassee (GF)

mushroom, pea, asparagus, shaved parmesan, creamy velouté

Broiled Snapper (GF, DF)

tomato-fennel relish, saffron broth

Braised Beef Short Rib (GF, DF)

mirepoix, spring gold potatoes, red wine demi-glace

Seared Filet of Salmon (GF, DF)

chipotle lime adobo pan sauce

Bourbon Street Chicken (GF, DF)

bourbon brown sugar glaze, smoked pecan

Harissa Braised Chicken (GF, DF)

spiced tomato sauce, charred green onion, sesame

Sliced Striploin Roast

(GF, DF) [add 3.00]

roasted pearl onion bordelaise

Seafood and Chicken Pan Paella

(GF, DF) [add 4.00]

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

SERVICE CHARGE

A service charge of 15% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. If any temporary staffing agency employees work a banquet 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 applicable taxes will be added. This administrative 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.

VEGETARIAN ALTERNATIVES

(select as a third entrée - 3.00 added)

White Bean Orecchiette (VN)

fresh herbs, tomato, miso, kale, garlic, lemon, vegetable broth

Muhammara Fritter with Rice (VN, GF)

chickpea, red pepper, walnut, cilantro

Coconut Cream Curry (V, GF)

paneer, broccoli, radish, potato, pea, coconut, toasted masala spice, basmati rice

THE COMPANY

(select one starch and one vegetable)

Baked Red Bliss Potato (VN, GF)

garlic & fresh dill

Mashed Sweet Potato (V, GF)

chili cumin spiced, cilantro, scallion

Creamy Southern Grits (V, GF)

trinity, tomato, cayenne, fresh herbs

Saffron Basmati Rice (VN, GF)

onion, coriander, cardamom, peas, peppers, herbs

Roasted Cauliflower & Broccoli (V, GF)

lemon mustard vinaigrette, sunflower seeds

Butter Braised Cabbage (GF)

fennel seed, cider vinegar

Slow Cooked Green Beans (VN, GF)

shallot, cider vinegar, (bacon optional)

Classic Vegetable Sauté (VN, GF)

broccoli, zucchini, yellow squash, peppers, red onions, garlic, lemon, tarragon, olive oil

DESSERT SELECTION (select three)**Chocolate Mousse Brownie****Cheesecake with Basil-Lime Drizzle****Almond Peach Crumb Bar****Yogurt Panna Cotta (GF)****Beet Red Velvet Cake****Orange Mango Mousse (GF)****Freshly Baked Rolls and Butter****SUPERB ENHANCEMENTS FOR YOUR BUFFET**

The following per guest items are to be used as enhancements or alternatives to your lunch buffet only; not as a la carte items.

SOUP STATION

2.00 per guest

Chicken and Dumpling

celery, carrot, shallot, sage, white wine, biscuit dumplings

Potato Leek Soup (V, GF)

vegetable stock

Tomato Minestrone Soup (VN)

cannellini, garden vegetables, orecchiette

DESSERT

(Substitution 2.00 per guest)

Hotel Roanoke Bread Pudding, bourbon sauce**BEVERAGE ENHANCEMENT****Freshly Brewed Coffee and Hot Tea Service**

2.00 per guest



FAMILY STYLE DINING

A unique alternative to a traditional buffet, our family style meals offer a variety of options, all offered at each table on serving platters for guests to pass around. Our family style meals are accompanied by fresh baked rolls and butter & freshly brewed ice tea.
100 guest maximum.

**THE EVERGREEN****SALAD**

(select two)

Garden Greens (VN, GF)

freshly tossed tender spinach, mizuna, frisée,
shredded carrot, raspberry vinaigrette

Roasted Leek Potato Salad (GF)

red bliss potato, celery, chive, swiss cheese, garlic aioli

Spring Garden Pasta Salad (VN)

rotini, asparagus, tomato, fennel, yellow squash, red onion,
dill, zesty lemon vinaigrette

HOT ENTREE

(select two)

Bourbon Street Chicken (GF, DF)

bourbon brown sugar glaze, smoked pecan

Braised Beef Short Rib (GF, DF)

mirepoix, spring gold potatoes, red wine demi-glace

Broiled Snapper (GF, DF)

tomato-fennel relish, saffron sauce

COMPANY**Spring Vegetable Rice Pilaf** (VN, GF)

peas, summer squash, red pepper

Butter Braised Cabbage (GF)

fennel seed, cider vinegar

DESSERT

(trivet service—select up to two)

Chocolate & Dried Cherry Cookie Cake**Mixed Berry Galette****Coconut Macaroon Pie** (GF)

34.00 per guest

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.

6.00 per guest set fee



CASEY JONES EXPRESS**DELI BUFFET**

The deli buffet meals are accompanied
by freshly brewed ice tea.

**SALAD****Garden Greens (VN, GF)**

freshly tossed tender spinach, mustard, red leaf, frisée,
shredded carrot, champagne vinaigrette

COMPOSED SALAD (select one)**Roasted Leek Potato Salad (GF)**

red bliss potato, celery, chive, swiss cheese, garlic aioli

Spring Garden Pasta Salad (VN)

rotini, asparagus, tomato, fennel, yellow squash,
red onion, dill, zesty lemon vinaigrette

Mixed Beans and Sumac (VN, GF)

tomato, red onion, garlic, mint, allspice, cumin, thyme,
lemon dressing

SANDWICH (select up to three)

available on gluten free bread or wrap upon request

California Turkey Roll

sliced turkey, bacon, avocado ranch, lettuce,
tomato, provolone, hoagie roll

Turkey Rachel on Rye

sliced turkey, coleslaw, muenster, thousand
island dressing

Chicken Caesar Wrap

grilled sliced chicken, romaine, parmesan, sun dried tomato,
caesar dressing (contains seafood)

Chicken Salad with Dates and Walnuts on Croissant (DF)

celery, gala apple, minced shallot, cinnamon,
spring mix, citrus aioli

Roasted Chicken Caprese Wrap (contains nuts)

spinach, tomato, basil, mozzarella, pesto, balsamic
glaze, flour tortilla

SANDWICH contd.**Italian Sub**

capicola, salami, pepperoni, ham, provolone cheese,
leaf lettuce, tomato, cherry pepper,
oregano vinaigrette, hoagie roll

Virginia Ham Havarti

ham, havarti, bacon, bibb lettuce, tomato,
poppyseed dressing, challah bun

Herb Falafel Wrap (VN)

pickled onion, cucumber, red pepper, arugula, spicy
tomato chutney, flour tortilla

Roasted Portabella Focaccia (V) (contains nuts)

arugula, tomato, garlic, feta, roast peppers, shallot,
balsamic glaze, oregano vinaigrette

Black Bean and Cheddar Wrap (V)

romaine, cherry tomato, bell pepper, cumin,
cilantro, salsa, flour tortilla

Assorted Bag Chips, Assorted Whole Fruit,**Fresh Baked Cookies or Dessert Bars**

(GF option available)

29.00 per guest





ALTERNATIVE DINING LIFESTYLE OFFERING

Add 2.00

Vegan Poke Bowl (VN, GF)

avocado, shaved carrot, sesame-glazed tempeh,
cucumber, radish, cabbage, rice

Sweet Potato Quinoa (V, GF)

roasted sweet potato, black beans, red onion, corn,
diced tomato, cumin, cilantro, cotija, sour cream

SUPERB ENHANCEMENTS

The following per guest items are to be used as enhancements
to your deli buffet only; not as a la carte items.

(Includes One Complimentary Chef Attendant

– 50 guest maximum per attendant)

CUP OF SOUP

(select one)

Chicken and Dumpling

celery, carrot, shallot, sage, white wine, biscuit dumplings

Potato Leek Soup (V, GF)

vegetable stock

Tomato Minestrone Soup (VN)

cannellini, garden vegetables, orecchiette
2.00 per guest

HOT PANINI SANDWICH STATION (select one)

(ALL SERVED ON COUNTRY LOAF SPLIT TOP BREAD)

Hot Pressed Virginia Ham Havarti

ham, havarti, bacon, poppyseed dressing, challah bun

Prosciutto and Provolone Croissant Melt

truffled arugula, tomato, oregano aioli

Grilled Buffalo Chicken and Blue Cheese Wrap

romaine, tomato, red onion
3.00 per guest

THE CASEY JONES BOXCAR

We are more than happy to box your attendee's lunch to-go or
to work through lunch.

Select Three Total Sandwiches From

Casey Jones Deli

COMPOSED SALAD (select one)

Roasted Leek Potato Salad (GF)

red bliss potato, celery, chive, swiss cheese, garlic aioli

Spring Garden Pasta Salad (VN)

rotini, asparagus, tomato, fennel, yellow squash, red onion,
dill, zesty lemon vinaigrette

Mixed Beans and Sumac (VN, GF)

tomato, red onion, garlic, mint, allspice, cumin, thyme,
lemon dressing

Packaged Cookie

Bag of Chips

Whole Fruit

Soda or Water

26.00 per guest



HIGH TEA SEASON

a long time service tradition
with pomp and circumstance here at
The Hotel Roanoke & Conference Center
A wholesome version of our classic
afternoon high tea service
Minimum 25 guests
[Set-up fee of \$40.00 required]
Maximum 50 guests



CLASSIC HIGH TEA

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

HOUSE BAKED CREAM SCONES

assorted jams, preserves, sweet cream butter

TEA SANDWICHES (select three)

served on crust-less country white bread

Cucumber, Cream Cheese, & Chive (V)

Herb Deviled Egg Salad (V,DF)

Ham, White Cheddar, Dijon Mustard

Pimento Cheese and Arugula (V)

Date and Walnut Chicken Salad

Smoked Salmon, Cream Cheese & Dill



SWEETS (trivet service - select 3)

Seasonal Mini Pies

Raspberry Mousse Cups (GF)

Cream Puffs

Salted Peanut Butter Cookies (GF)

Seasonal Cheesecake Bites (GF)

Chocolate Fondant Cakes

Chocolate Dipped Strawberries (VN, GF)

26.00 per guest



LUNCH PLATED

For the freshest ingredients, we have created our menu selections based on the current season.

Three courses include freshly brewed ice tea and bread service

Split menu requests require guest choice of entrees 3 days in advance with highest menu price prevailing.

**SALAD** (select one - soup option available)**Roasted Peach & Greens Salad (V)**

spring mix, blueberries, blue cheese, bourbon-sorghum vinaigrette

Beet and Candied Pecan (V, GF)

arugula, grape tomato, frisée, red onion, goat cheese, lemon vinaigrette

Spring Garden Salad (VN, GF)

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

Caesar Salad (V, GF)

romaine, crouton, shaved parmesan, caesar dressing (contains seafood)

Potato Leek Soup (V, GF)

vegetable stock

ENTREE (select one)**Char-Grilled Beef Shoulder (GF)**

cremini pan jus

Bacon Wrapped Pork Loin (GF, DF)

blackberry mustard barbecue sauce

Spring Chicken Fricassee (GF)

shaved parmesan, creamy velouté

Broiled Snapper (GF, DF)

tomato-fennel relish

Braised Beef Short Rib (GF, DF)

red wine demi-glace

Seared Filet of Salmon (GF, DF)

chipotle lime adobo pan sauce

Bourbon Street Chicken (GF, DF)

bourbon brown sugar glaze, smoked pecan

Harissa Chicken (GF, DF)

spiced tomato sauce, charred green onion, sesame

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

garlic & fresh dill

Roasted Cauliflower & Broccoli (V, GF)

lemon mustard vinaigrette, sunflower seeds

Freshly Baked Rolls and Butter**DESSERT** (select one)**Chocolate Mousse Brownie**

chocolate sauce

Cheesecake with Basil-Lime Drizzle**Almond Peach Crumb Bar**

amaretto mousse

Yogurt Panna Cotta (GF)

lavender caramel, blueberry

Beet Red Velvet Cake

strawberry cream cheese mousse

Orange Mango Mousse (GF)

mandarin orange segments

Iced Tea Service

32.00 per guest

THE VEGETARIAN PLATE special dietary plate available with pre-order

Muhammara Fritter with Rice (VN, GF)

chickpea, red pepper, walnut, cilantro



EXPRESS PLATED SALAD

For our guests without a lot of time to spare, we have designed this light plated meal to expedite lunch.

From the freshest ingredients, we have created our menu selections based on the current season.

Split menu requests require guest choice of entrees 3 days in advance with highest menu price prevailing.



SALAD BOWL

(select one - pre-set)

Vegan Poke Bowl (VN, GF)

avocado, shaved carrot, cucumber, radish, cabbage, rice

Sweet Potato Quinoa (V, GF)

roasted sweet potato, black beans, red onion, corn, diced tomato, cumin, cilantro, cotija, sour cream

Mediterranean Cous Cous Bowl (V)

kalamata olive, tomato, yellow pepper, pearl cous cous, cucumbers, tomato, white bean, spinach, hummus, feta herb vinaigrette

Spring Vegetable and Sunflower Panzanella (V)

sunflower sprouts, sun dried tomato, baby spinach, roasted squash, sunflower seeds, dill, shallot, cucumber, toasted sunflower honey loaf, Labneh, red wine vinaigrette

PROTEIN

(select one - served family style)

Hot or Chilled Grilled Chicken Breast

Hot Petite Beef Tender

Chilled Grilled Salmon

Chilled Sliced Ham

Chilled Sliced Oven Roasted Turkey

Hot or Chilled Marinated Tempeh (VN)

Freshly Baked Rolls and Butter

DESSERT

House Baked Cookie or Brownie

bagged for your guests to enjoy now or later

Fresh Brewed Ice Tea Service

26.00 per guest

(add extra protein 6.00)

ENHANCEMENT

Coffee Service

Table Service 3.00 per guest

Self Serve Station 75.00 per 1.5 gallon

