

# *Hospitality Menus*

*Fall & Winter 2017*



THE HOTEL ROANOKE & CONFERENCE CENTER

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## HOSPITALITY SUITE SPECIALTIES

We welcome spring and summer 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.

### COLD DISPLAY

**Artisan Cheeseboard** (V) Vino ROSSO, Jarlsberg, camembert, sage derby, grape, fig jam, assorted crackers, crispy flatbread

12.00 per guest

**Domestic Cheeseboard** (V) smoked gouda, pepper jack, yellow cheddar, swiss, grape, strawberry, peach jam, gourmet crackers, crispy flat bread

10.00 per guest

**The Antipasto** (GF) genoa salami, prosciutto, Virginia hickory ham, pepperoni, marinated artichoke hearts, roasted yellow and red pepper, pepperoncini, mixed olives, shaved locatelli cheese, basil pesto marinated fresh mozzarella pearls, crispy flat bread

8.00 per guest

**Artisan Bread and House Infused Oils and Vinegars** asiago, french, fried flat bread with chipotle oil, garlic rosemary oil, classic extra virgin olive oil, dark balsamic vinegar, fennel and citrus vinegar, tarragon vinegar, roasted garlic cloves, tapenade, pesto

8.00 per guest

**Marinated Grilled & Roasted Vegetable Platter with Balsamic Syrup** (GF,V) grilled portabella mushrooms, asparagus, eggplant, zucchini, squash, roasted red and yellow peppers, roasted cherry tomato, roasted shallots, roasted garlic aioli and honey balsamic vinaigrette

10.00 per guest

**Vegetable Crudité** cucumber, broccoli florets, mélange of peppers, celery, carrot, cherry tomato, cauliflower florets, quartered mushroom, avocado ranch and honey balsamic vinaigrette

7.00 per guest

**Gourmet Applewood Smoked Bacon Bar** attractive display of candied, maple bourbon, black pepper honey and chocolate drizzled

8.00 per guest

**Finger Sandwich Assortment** (all served on country loaf white bread) [Select two]

**Cucumber, Red Onion** - dill sour cream

**Ham & Cheddar** - herb mayo

**Egg Salad**

**Smoked Salmon And Arugula** - caper aioli

5.00 per guest

**Dip Duet Display** Walnut & pomegranate dip (GF, VN), creamy spinach & kale Greek yogurt dip (GF, V), pita chips, fried flatbread



## HORS D'OEUVRES

Priced Per 100 Pieces (50 Pieces—Minimum Order)

**V** = Vegetarian

**VN** = Vegan

**GF** = Gluten Free

### Cold

Goat Cheese, Cranberry Compote, Baguette Cracker (V)	265.00
Flaked Smoked Salmon on Marble Rye, Red Onion Caper Sour Cream	265.00
Cranberry Chicken Salad Pinwheels	295.00
Southern pickled shrimp, lemon & Vidalia crema crisp	295.00
Spicy Sweet potato pâté, praline, rubbed flatbread (VN)	265.00
Cranberry feta Pinwheel, scallion (V)	265.00
Black-eyed pea hummus pita chip, bell pepper, garlic confit (V)	275.00
Deviled Egg Trio (GF) - Pancetta Scallion - Sracha (V) - Truffle (V)	225.00
Roast Shiitake Thyme bruschetta (V)	285.00

### Hot

Asparagus, Asiago Wrapped In Phyllo (V)	245.00
Petite lobster sandwich	285.00
Smoked Chicken Quesadillas	265.00
Country Ham and Cheese Risotto Fritter	265.00
Chef's Signature Mini Crab Cake	395.00
Smoked Bacon Wrapped Scallops (GF)	375.00
Bacon Wrapped Beef Tenderloin (GF)	320.00
Smithfield Sausage Cheese Balls	265.00
Mushroom Ragout on Polenta Square Shaved Locatelli (GF) (V)	290.00
Smoked Duck Pastry Square , Cherry Compote	295.00



## HOTEL AMENITY FAVORITES

### # 01      **The Sweet Romance**    \$32.00

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**    \$18.00

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      **The Honeymooner**    \$42.00

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 chocolate caramel fondue with strawberries, pound cake, marshmallows, delicate sugar cookies, and white chocolate curls. Accompanied by a bottle of Sparkling Wine and a pair of our HRCC keepsake champagne flutes

### # 04      **Banana Bread Board**    \$24.00

A loaf of our homemade petite banana bread served with a variety of spreads to include rum toffee, liquid cheesecake, and Nutella. Served on your own keepsake HR cutting board!

### # 05      **Outdoors Basket**    \$22.00

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 candy bars, 2 apples, 2 bananas and a local guide to outdoor fun in the valley!!

### # 06      **Domestic Cheese Board**    \$21.00

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 fruit preserve, salted mixed nuts, cured mixed olives with crispy sesame lavosh crackers to help you sit back, relax and enjoy on your personal HR cutting board! Add a bottle of the Hotel Roanoke's Private Label of Virginia Chardonnay or Merlot - \$49.00

### # 07      **Fruit Market Basket**    \$15.00

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!

### # 08      **Mason Candy Store**    \$30.00

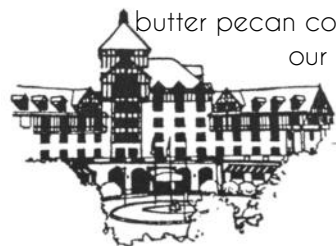
Need to fix that sweet craving while away and able to travel with it and then take some home too? Enjoy some assorted jellybeans, gummy bears, chocolate covered peanuts, assorted dried fruit mix, our house made caramel corn and our signature peanut brittle. All nicely presented in mason jars and placed in a gift basket from Hotel Roanoke. Enjoy!

### # 09      **The Charcuterie**    \$30.00

Tired? Sit back and read a book while you enjoy our platter of artisan and cured meats, domestic cheeses, grapes, plump strawberries, mixed olives, house made whole grain mustard and fruit preserve, cherry peppers and crispy flatbread all served with your own keepsake HR cutting board! \* with a bottle of the Hotel Roanoke's Private label of Virginia Chardonnay or Merlot - \$53.00

### # 10      **The Grand 'ol Lady**    \$49.00

We offer a variety basket of HRCC specialties to enjoy during your stay or take home as a gift basket from Hotel Roanoke. You will get to enjoy the house made peanut brittle, whole fruit, HRCC cookie tin filled with our southern butter pecan cookies, chocolate star, special antipasto on your keepsake HR board with crispy flatbread and our Hotel Roanoke's Private Label Virginia Chardonnay or Merlot.



## A LA CARTE BREAK SERVICE

### Beverages

Coffee (per 1.5 gallon)	55.	Lemonade (per gallon)	28.
Decaffeinated Coffee (per 1.5 gallon)	55.	Fruit Punch (per gallon)	28.
Iced Tea (per gallon)	30.	Assorted Sodas (7.5 oz. each)	2.
Herbal Tea (per packet)	3.	Bottled Water (10 oz. each)	2.
Hot Chocolate (per packet)	3.	Fruit Juices (10 oz.)	3.
San Pellegrino Mineral Water (each)	4.	Milk [2%, Skim, Whole]	2.

### Alcoholic Beverages

Champagne Punch (per gallon)	56.	Mimosa (per gallon)	56.
Bloody Mary (per gallon)	85.	Screwdriver (per gallon)	85.

*Required - Attendant Fee 30. Per Hour*

### Baked Goods

Assorted Danish (per dozen)	28.	Sausage Biscuit Sandwich (per dozen)	30.
Butter Croissants (per dozen)	25.	Seasonal Mini Pie Desserts (per dozen)	24.
Bagel & Cream Cheese (per dozen)	30.	Assorted Cookies (per dozen)	26.
Assorted Muffins (per dozen)	27.	Brownies (per dozen)	26.
Buttermilk Biscuits (per dozen)	24.	Dessert Bars (per dozen)	26.

### Snacks

Granola Bars - Homemade (2 each)	3.	Dannon Yogurt (4oz. serving)	3.
Fresh Sliced Fruit (per guest)	3.	Whole Fresh Fruit (per guest)	2.
Mini Hard Pretzels (per lb)	6.	Chocolate Covered Strawberry (each)	2.5
Bar Snack Mix (per lb)	9.5	HR Variety Snack (per guest)	6.

*[roasted & salted peanuts, pretzel bread chips, chex]*      *[wasabi peas, gummy bears, chocolate peanuts, bar mix]*

### Assorted Dips

(each quart serves approximately 10 guests)

Salsa with Tortilla Chips (per quart)	40.
Chilled Artichoke Asiago Dip with Crispy Flatbread (per quart)	45.
Warm Buffalo Chicken Dip with Crispy Flatbread (per quart)	45.
Hot Crab Dip with Crispy Flatbread (per quart)	55.
Hot Blue Cheese Dip with Candied Bacon, Scallions with Crispy Flatbread (per quart)	45.



## Wine List

Featured Banquet Wine List.

Further selections are available upon request from our hotel cellars

<b>Chardonnay</b>	William Hill Estate Winery, Napa Valley, Ca	38
	Simi, Sonoma County, Ca.	45
	Sonoma Cutrer, Russian River Valley, CA	56
	The Calling, Dutton Ranch, CA	69
<b>Sauvignon Blanc</b>	Rodney Strong, Sonoma, CA	44
	13 Celsius, NZ	38
<b>Pinot Grigio</b>	Barone Fini, Trentino, IT	40
	Acrobat, Pinot Gris, CA	38
<b>Cabernet Sauvignon</b>	William Hill Estate, Napa Valley, Ca	44
	The Show, Napa Valley, CA	48
	Stags' Leap, Napa Valley, CA	99
<b>Merlot</b>	St. Michele, Indian Wells, WA	48
	Mainstreet, Monterey County, CA	36
<b>Pinot Noir</b>	Hangtime, Ca	46
	Meoimi, CA	54
<b>Malbec</b>	Terrazas Alto del Plata, Mendoza, Argentina	39
	La Posta, Fazzio, Arg.	48
<b>Zinfandel</b>	The Predator, CA	42
	Seghesio, Sonoma County, CA	58
<b>Prosecco</b>	**LaMarca, Blue Label, Italy	48
<i>**personalized label signage available [advance order required]</i>		
<b>Sparkling</b>	Cava Rosada, Castilla Perelada, Emporado, SP	38
	Chandon Brut, Napa Valley, CA	52
<b>Champagne</b>	Laurent Perrier Brut, France	97
	Moët Impérial Brut, Eperney, France	110
	Veuve Cliquot Yellow Label. Eperney, France	135
<b>Sparkling Cider</b>	Martinelli [non-alcoholic]	18



## BEVERAGE

### BEERS

Domestic Bottles	5.00
Import and Local Craft Bottles	6.00 -8.00
Six Pack Domestic Beer	29.00
Six Pack Imported/Craft Beer	32.00 -38.00

### HOSPITALITY BARS

Case of Domestic Beer	95.00
Case of Imported/Craft Beer	from 115.00

### SPIRITS BY THE BOTTLE

House Brand Bottles	from 95.00
Premium Brands Bottles	from 125.00
Domestic Cordial Bottles	from 95.00
Imported Cordial Bottles	from 120.00

Mixer Package \*\*with the purchase of Liquor Bottle 30.00  
Includes six assorted sodas, bar fruit, pitcher of sweet & sour mix, ice, glassware,  
beverage napkins, six sparkling mixers, stir sticks.

Mixer Package - on own 75.00  
[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.*

