



# *Conferee Banquet Menus*

*Fall & Winter 2017*



THE HOTEL ROANOKE & CONFERENCE CENTER

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## CONFEREES BREAKFAST DINING

Should you require private dining for your breakfast, we would be happy to arrange the meal for your guests.

This would require minimum set-up charge of 8. per guest.

(3.00 per guest surcharge will apply for 25-49 guests )

### Plated Shenandoah Morning

25 Guest Minimum

Fluffy Scrambled Eggs (GF)

Smoked Crisp Bacon Strips or Country Sausage Links (guest choice) (GF)

Breakfast Potato with Peppers and Onions (GF)

Mini Buttermilk Biscuit

Fruit Preserves & Butter

Orange Juice, Fresh Brewed Coffee, Decaffeinated Coffee, Assortment of Hot Teas

### Regency Breakfast Buffet

50 guest minimum

Chilled Orange Juice

Fresh fruit with Grapes and Strawberries (GF)

Assorted Muffins, Homemade Coffee Cake and Scones

Fruit Preserves and Butter

Fluffy Scrambled Eggs (GF)

Breakfast Potatoes with Onions and Peppers (GF)

Biscuits and Homemade Sausage Gravy

Smoked Crispy Bacon Strips (GF)

Country Sausage Links (GF)

Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Hot Teas



## SUPERB BREAKFAST ENHANCEMENTS

The following selections are available only with a continental selection from above menu

### **The Scramble Station (GF)**

live action station of scrambled egg prepared three ways in the skillet - \*Plain, \*House Smoked Salmon and \*Cheese.

\*Build your own additional toppings... Virginia ham, bacon bits, tomato, sautéed mushrooms, diced onion, diced pepper, sautéed spinach

Includes Complimentary Chef Attendant

7.50 per guest

### **Traditional Omelet Station (GF)**

bacon, tomato, mushroom, diced onion, peppers, Virginia ham, cheddar cheese, fresh spinach

Includes One Complimentary Chef Attendant - 50 guest maximum per attendant

8.00 per guest

### **Sausage Gravy & Biscuits**

Southern Style Classic

4.10 per guest

### **Breakfast Burrito Panini Station**

handmade... Virginia ham, sausage, scrambled egg, diced pepper, salsa, cheddar cheese, soft tortilla roll. Includes Complimentary Chef Attendant

7.20 per guest

### **Specialty Egg Sandwich**

country ham, egg and cheese stuffed croissant

5.20 per guest

### **Chicken n' Waffle**

quartered Belgian waffle, crispy chicken, southern gravy, maple syrup

5.80 per guest



## CONFERE LUNCH BUFFET

As a part of the day meeting package, a lunch meal will be included.

The buffet will be served in The Regency Room.

We do offer private dining for our conferee guests; a surcharge of 6. set up fee per guest will apply.

Minimum 25 Guests for Private Buffet Service.

While your menu selection will not be available until the morning of your event,  
Our conferee lunch buffet will include the following:

- Chef selection Green chopped Salad (V)**
- Chef Selection Composed Salad**
- Two Chef Selection Entrees**
- Chef's Selection of Seasonal Vegetable or Vegetarian Entree**
- Chef Selection Seasonal Starch**
- Chef Selection of Three Desserts**
- Freshly Baked Rolls & Butter**
- Iced Tea and Iced Water**

## CONFERE PLATED LUNCH MENU

V = Vegetarian VN = Vegan GF = Gluten Free

### Salad (Select One)

**Artisan Caesar Salad (V)** red and green romaine lettuce, herbed crouton, aged parmesan, Caesar, ranch

**Tangle of Mixed Greens (V)** baby greens, shredded carrot, grape tomato, cucumber, honey balsamic, cranberry vinaigrette (GF)

**Frisee, Baby Spinach, Golden Beet Salad (V,GF)** chevre cheese, granola, cranberry vinaigrette

### Entrée (Select one)

**Tuscan Breast of Chicken (GF)** honey herb veloute

(Included In Package)

**Slow Roasted Pork Loin (GF)** sweet apple chutney

(Included In Package)

**Twice Baked Butternut Squash (V) (GF)** chevre, yogurt, sage

(Included In Package)

**Grilled Chicken (GF)** basil béchamel

(Included In Package)

**Sweet Potato, Chard & Quinoa Cake (VN,GF)** persian cashew almond cream

(Included In Package)

**Quebec Spiced Flat Iron Steak (GF)** red wine demi

6.00 additional per guest



**CONFEREE PLATED LUNCH MENU** cont'd.

**Entrée** cont'd (Select One)

**Seared Salmon (GF)** lemon dill cream

6.00 additional per guest

**Crab Cake Stuffed Trout (GF)** Tasso béchamel

7.00 additional per guest

**Fall Winter Plated Vegetable (GF)** (chef select)

Broccoli with Parmesan Cheese, Roasted Yellow Pepper  
Heirloom carrots, local honey, tarragon (V, GF)

**Fall Winter Plated Starch (GF)** (chef select)

Rosemary Roasted Red Bliss Potato  
Mashed Sweet Potato with Candied Pecan

**Something Sweet** (select one)

Chocolate Mousse Brownie  
Carrot Streusel Cake  
Raspberry and Chocolate Mousse (GF)  
Pineapple Upside Down Cake  
Butterscotch Apple Tart



## Conferee Lunch Alternative

### CASEY JONES EXPRESS

Roll-In or Boxed Lunch Conferee

#### Composed Salad (select one)

**Champagne Slaw** (GF, V) shredded carrot & cabbage in signature champagne vinaigrette

**Maple Balsamic Quinoa Salad** (VN, GF) dried cherry, pecan, scallion,  
light maple-balsamic dressing

**Fall Harvest Pasta Salad** (V) rotini, roast sweet potato, broccoli, cranberry, pine nut, red onion,  
poppy seed dressing, goat cheese

#### Freshly Made Sandwiches (select two)

[gluten free available upon request]

**Mediterranean Chicken Salad** caper, Kalamata, red onion, feta,  
Italian dressing, rustic rosemary loaf

**Turkey & Arugula** smoked gouda, tomato, sourdough, sweet grain mustard spread

**Winter Cobb Wrap** diced chicken, bacon, egg, apple, walnut, romaine, honey & lemon dressing

**The Italian** ham, salami, pepperoni, provolone cheese, iceberg, tomato, chopped pepperoncini,  
oregano vinaigrette, philly roll

**Roast Beef Torta** sliced top round, beefsteak tomato, leaf lettuce, Vidalia onion, horseradish mayo

**Hummus Vegetable Sandwich** (VN) sprouts, radish, bell pepper, arugula, lemon, garlic, multigrain  
ciabatta

#### Bag of Chips, Cookie, Assorted Whole Fruit, Soda or Water

Included In Package

### THE CASEY JONES BOXCAR – IN A BOX

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

#### Choose up to Three Sandwiches from Above

#### Select one prepared salad (Select One)

Happy Orchard Slaw - Sweet Couscous - White Bean Salad

#### Packaged Cookie, Bag of Chips, Whole Fruit, Soda or Water

Included In Package



## CONFEREE DINNER PLATED

As a part of the day meeting package, a plated or buffet dinner may be included. We do offer private dining for our conferee guests; a surcharge of 8. per guest will apply. Private dining and custom menu options listed.

### Salad (select one)

**Artisan Caesar Salad** (V) red oak and romaine heart, herbed crouton, aged parmesan, Caesar, ranch

**Tangle of Mixed Greens** (V) baby greens, shredded carrot, grape tomato, cucumber, honey balsamic, cranberry vinaigrette (GF)

**Frisee, Baby Spinach, Golden Beet Salad** (V,GF) chevre cheese, granola, cranberry vinaigrette

**Pomegranate, Orange & Arugula Salad** (V,GF) walnut, mandarin supremes, goat cheese crumbles. citrus vinaigrette

### Entrée (select one)

**Tuscan Statler Breast of Chicken** (GF) honey herb veloute (Included In Package)

**Slow Roasted Pork Loin** (GF) sweet apple chutney (Included In Package)

**Twice Baked Butternut Squash** (V) (GF) chevre, yogurt, sage (Included In Package)

**Tomato, Goat Cheese Stuffed Chicken** (GF) basil béchamel (Included In Package)

**Seared Salmon** (GF) lemon dill cream 6.00 per guest

**Quebec Spiced Flat Iron Steak** (GF) red wine demi 6.00 per guest

**Crab Cake Stuffed Trout** (GF) tasso béchamel 7.00 per guest

**Grilled Filet Mignon** (GF) sauce diane 12.00 per guest

### **Fall Winter Plated Vegetable (GF) (Select One)**

Caramelized Broccoli with Garlic (VN, GF)

Maple Ginger Roasted Brussels, Butternut Squash, Cauliflower with Pecan (VN, GF)

### **Fall Winter Plated Starch (GF) (Select One)**

Garlic Confit Mashed Russets (V, GF)

Creamy Herb Arborio Risotto (GF)

### **Freshly Baked Artisan Bread, Butter**

### **Dessert** (select one)

Sweet Tea Poached Pear (VN, GF)

Spiced Flan Cake

Chocolate Angel Pie

Caramel Apple Cake

Chocolate Cheesecake



## CONFEREE DINNER BUFFET

As a part of the Day Meeting Package, a plated or buffet dinner may be included. This meal will be served in The Regency Room and options will be selected by the Chef on the day of your function. We do offer private dining for our conferee guests. A surcharge of 8. per guest will apply. Private Dining And Custom Menu Options Listed. 50 guest minimum

### **Green Salad** (included)

**Tangled Winter Green Salad** (V) new kale, red oak, frisee, romaine heart, walnut, dried apple & cranberry, cider-Dijon vinaigrette, ranch

### **Composed salad** (select one)

**Broccoli and bow ties** (V,GF) whole wheat farfalle, garlic, lemon, olive oil, pignoli, Parmesan

**Cranberry Pear Salad** (VN,GF) baby spinach, frisse, red onion, toasted pine nuts, shaved fennel, grain mustard vinaigrette

**Fall harvest pasta Salad** (V) rotini, roast sweet potato, broccoli, cranberry, pine nut, red onion, poppy seed dressing, goat cheese

**Maple balsamic Quinoa Salad** (VN,GF) dried cherry, pecan, scallion, light maple-balsamic dressing

**New Kale and Shredded Brussels Sprout Salad** (V,GF) walnut, pomegranate seed, local honey, lemon, cider vinaigrette

### **Entrée** (Select Two)

**Chicken cacciatore** (GF) tomato, mirepoix, porcini, shiitake, red wine, herbs

**Seared Salmon** (GF) brown sugar mustard glaze

**Roasted Pork Ribeye** (GF) sweet apple chutney

**Sunday sauce Short Ribs** (GF) Italian sausage tomato gravy

**Sliced braised beef** (GF) caramelized Vidalia béchamel

**5 spice Pork Loin** (GF) balsamic fig syrup

**Herb Grilled Chicken** (GF) Honey Lemon sauce

**Sliced NY Strip** (GF) slow roasted, mushroom bordelaise

### **\*\*Available as vegetarian substitution**

**\*\* Tortellini Formaggio** spinach, roast tomato, basil, shaved asiago

**\*\* Spicy Vegetable Dumpling** sweet soy sauce





**CONFEREE DINNER BUFFET** cont'd.

**Vegetable** (select one)

Heirloom carrots, Local Honey, Tarragon (V, GF)

Maple Ginger Roasted Brussels, Butternut Squash, Cauliflower with Pecans (VN, GF)

Caramelized Broccoli with Garlic (VN, GF)

**Starch** (select one)

Garlic Confit Mashed Russets (V, GF)

Wild Rice and Pumpkin Seed Pilaf (Vn, GF) carrot & cranberry

Creamy Herb Arborio Risotto (GF)

**Freshly Baked Rolls and Butter**

**Dessert** [select three]

Raspberry Chocolate Mousse (GF)

Coffee Cream Crepe

Carrot Streusel Cake

Chocolate Mousse Brownie

Lemon Chess Pie

**Beverage**

Freshly Brewed Coffee, and Hot Tea upon Request Only

