



*Dinner Banquet Menus*

*Fall & Winter 2017*



THE HOTEL ROANOKE & CONFERENCE CENTER

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## DINNER BUFFET

50 guest minimum

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

Menu substitutions or additions may incur a per guest additional charge.

Buffets are designed for 1 ½ hours of service.

### Magnolia Buffet # 1

#### Cold Salad

**Garden Greens Center** (GF, V) freshly tossed selection of new kale, red oak, frisée, and romaine heart, signature Hotel Roanoke vinaigrette

**Garden Company** blue cheese crumble, dried cranberry, toasted walnut

**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

#### Hot Entree

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

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

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

#### Dietary Substitution Option

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

#### Vegetable & Starch

Broccoli with Parmesan Cheese, Roasted Yellow Pepper (GF)

Mashed Sweet Potato with Candied Pecan (GF)

#### Dessert

Caramel Apple Cake

Flourless Chocolate TORTE (GF)

Bourbon and Smoked Pecan Pie

**Freshly Baked Artisan Bread and Butter**

**Freshly Brewed Coffee Service**

36.60 per guest



DINNER BUFFET cont'd.

Magnolia Buffet #2

Cold Salad

**Garden Greens Center** (GF, V) freshly tossed selection of new kale, red oak, frisee, and romaine heart, signature Hotel Roanoke vinaigrette

**Garden Company** blue cheese crumble, dried cranberry, toasted walnut

**Roast Beet & Burrata Salad** (V, GF) mint, pistachio, sea salt, pepper, white balsamic vinaigrette

**Spinach Orzo, Toasted Almond, Dried Cherry** (V) garlic, feta, lemon, extra virgin olive oil

Hot Entree

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

**Sliced Braised Beef** (GF) caramelized Vidalia béchamel

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

Dietary Substitution Option

**Root Vegetable & Aged Cheddar Strata** (V) whole grain bread

Vegetable & Starch

Haricot Verts Lyonnaise, red onion, thyme, nutmeg (GF)

Roasted Russet Wedges, garlic, parsley and parmesan (GF)

Dessert

Lemon Chess Pie

Minty Grasshopper Cheesecake

Sweet Tea Poached Pear (VN) (GF)

**Freshly Baked Artisan Bread and Butter**

**Freshly Brewed Coffee Service**

43.10 per guest



**DINNER BUFFET** cont'd.

**Magnolia Buffet #3**

**Cold Salad**

**Garden Greens Center** (GF, V) freshly tossed selection of new kale, red oak, frisee, and romaine heart, signature Hotel Roanoke vinaigrette

**Garden Company** blue cheese crumble, dried cranberry, toasted walnut

**Smokey Pasta Louisiane** grilled andouille, smoked gouda, sweet pepper, onion, penne, ancho chili vinaigrette

**Greek Broccoli Salad** (V, GF) shallot, sun-dried tomato, feta, kalamata sliver, almond, oregano, lemon-maple vinaigrette

**Hot Entree**

**Honey Cider Chicken** (GF) brine reduction

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

**Seafood Penne with Saffron Cream** shrimp, scallop, crab, garlic, herbs

**Dietary Substitution Option**

**Turmeric Roasted Fennel, Chickpea, Kale** (VN, GF) garlic, ginger and lemon

**Vegetable & Starch**

Heirloom Carrots, local honey, tarragon (V, GF)

Rosemary Roasted Red Bliss Potato (GF)

**Dessert**

Maple Cheesecake (GF)

Salted Caramel Chocolate Tart

Spiced Flan Cake

**Freshly Baked Artisan Bread and Butter**

**Freshly Brewed Coffee Service**

44.80 per guest



## MAGNOLIA FAMILY STYLE

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 for guests to pass around on our Lazy Susan or special farmhouse experience.

### Cold Salad (select two)

**Tangled Winter Greens Salad** (V, GF) new kale, red oak, frisee, romaine heart, walnut, dried apple and cranberry, cider-dijon vinaigrette

**Roast Beet & Burrata Salad** (V, GF) mint, pistachio, sea salt, pepper, white balsamic vinaigrette

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

### Entree

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

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

**Turmeric Roasted Fennel, Chickpeas, Kale** garlic, ginger and lemon

### Vegetable

Heirloom carrots, local honey, tarragon (V, GF)

### Starch

Rosemary Roasted Red Bliss Potato (GF)

### Dessert [trivet service]

Meringue Cookies

Salted Caramel Chocolate Tarts

Petite Coffee Éclair

**Freshly Baked Artisan Bread and Butter**

**Freshly Brewed Coffee Service**

38.50 per guest

### Superb & Unique Enhancement

#### AN AMBIENT EXPERIENCE OF FARMHOUSE SOPHISTICATION

You 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 a service kitchen staged in the room offering a unique and sophisticated visual experience while maintaining the fine dining service excellence befitting The Hotel Roanoke standards.....

Please consult with your event manager for visual examples

5.00 per guest set fee



## GARDEN COURTYARD BUFFET

[grilled outdoors - weather permitting] 50 guest minimum

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

Menu substitutions or additions may incur a per guest additional charge.

Buffets are designed for 1 ½ hours of service.

### Composed Salad (select two)

**Tangled Winter Greens Salad** (V) new kale, red oak, frisee, romaine heart, walnut, dried apple and cranberry, cider-dijon vinaigrette, ranch

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

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

**Blissful Potato Salad** (GF, V) red bliss, vinegar, egg, celery, onion, garlic, dijon, mayo, sour cream, parsley

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

### OFF-THE-GRILL SELECTION OPTIONS

#### Option 1 ALL AMERICAN GRILL

**Select Two** 33.00 per guest

**Select Three** 37.00 per guest

**All Beef Hot Dogs / Artisan Blend Hamburgers** - brioche burger buns, hot dog buns, ketchup, mustard, relish, lettuce, tomato, red onion, sliced cheddar and smoked gouda

**Slow Roasted Carolina Style Mustard BBQ**

**Pulled Pork** (GF), brioche buns

**Honey Cider Chicken** (GF) brined

**Chicken Kebobs** (GF) bell pepper, onion, mushroom, tuscan spice

**Smoked Brisket Kebobs** (GF) bell pepper, onion, mushroom, quebec spice

**Crab Cavatappi Pasta**, asparagus, leeks, five cheese sauce, toasted herb panko crumbs

#### Option 2 SOUTHERN COMFORT COOKOUT

**Select Two** 35.00 per guest

**Select Three** 38.00 per guest

**Flat Iron Steak** (GF) herb and garlic

**Chili-Rubbed Pork Tenderloin** (GF)

**Lemon & Dill Salmon** (GF)

**Molasses Chicken** (GF)

**Chorizo & Shrimp Kebobs** (GF) bell pepper, onion

**Tofu Kebobs** (VN, GF) zucchini, onion, mushroom, maple-Siracha basted

**Grilled Brats** grain mustard, sauerkraut, pepper and onion sauté, split top roll

**Crab Cavatappi Pasta**, asparagus, leeks, five cheese sauce, toasted herb panko crumbs

#### The Company - [select two]

**Mac & Cheese** (V)

**Grilled Seasonal Vegetable Medley** (GF)

**Roast pumpkin wedges** (GF) sugar & spice

#### Dessert [select two]

**Banana Pudding**

**Seasonal Fruit Cobbler**

**Grilled Pineapple with Cinnamon and Lime** (VN, GF)

**Ambrosia Salad** (contains nuts)

**Cheddar Chive Cornbread, Lemonade Service**



## STROLLING DINNER BUFFET

50 guest minimum

(3. per person surcharge applies for groups between 25 & 49 guests)

Menu substitutions or additions may incur a per guest additional charge.

Buffets are designed for 1½ 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 fee).*

### Cold Station (all served)

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

**Citrus, Beet & Burrata Salad** (V)(GF) arugula, balsamic reduction

**Praline Chicken Salad** (GF) creole poached chicken, candied pecan, radicchio, goat cheese, maple dressing

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

### Self-Serve Stations (select one)

**Seafood Penne with Saffron Cream** shrimp, scallop, crab, garlic, herbs

**HRCC Signature Potato Cake Bar** (GF) parmesan cheese, cheddar bacon, horseradish chive, caramelized onion béchamel

**Risotto Bar** (GF) [select one]

\***Forest Mushroom** creamy risotto, truffle infused, toppings of scallion, smoked tomato,

\*tasso ham, locatelli cheese [V\* except tasso]

\***Sweet Italian** sausage, caramelized onion, herbs, lemon zest, toppings of crispy shallot, diced tomato, shaved parmesan

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

**Pickled Vegetable Display** six different varieties of house made pickled garden vegetables displayed in grand mason jars – colorful and enjoyable on its own or as a compliment to another station such as our antipasto

### Action Stations (select two)

**Cowboy Carvery** (GF) coffee-cardamom rubbed tomahawk ribeye, rosemary polenta cake, molasses demi

**Seared Duck** (GF) carved breast, sweet potato medallion, port cherry sauce

**Shrimp and Tortellini** (V) [Self Serve or Action] red pepper, basil alfredo

**Salmon en Croute** Florentine pastry, lemon dill cream



**STROLLING DINNER BUFFET** contd.

**Action Stations** contd.

**Flambé of Beef Tenderloin Diane** (GF) asparagus spears, brandy mushroom demi

**Heirloom Trout** (GF) seared tomato, basil compound butter

**Bean Curd & Kale Sauté** garlic, shiitake mushroom, roast tomato

**Ahi Tuna Tataki Martini** - sushi loin, chef seared & sliced, sweet sesame-wasabi slaw, pickled ginger

**Turkey Tenderloin Divan (GF)** broccoli floret, mornay sauce

**Whole Roasted Grouper** [select one]

**Asian Theme** (GF) hoisin lemongrass glaze, lettuce cups, cucumber, cabbage, carrot, sweet Thai chili & plum sauce

**Spanish Theme** small flour tortillas, sauce veracruz, pico de gallo, shredded lettuce, chimichurri

**Slider Market** [select one]

**2 oz pan-sizzled burgers**— blue cheese sauce, coleslaw

**fresh carved turkey sliders** - smoked gouda, shredded lettuce, tomato, bacon

2. upcharge if both sliders are desired

**Freshly Baked Artisan Bread and Butter**

**Gourmet Dessert Station** (select three)

Seasonal Mini Pies

Meringue Cookies (GF)

Cake Truffles (Cake Pops add \$1)

Cream Puffs

Mini Cupcakes

Petite Chocolate Mousse Cup (GF)

**Freshly Brewed Coffee Service** (table service or self serve station)

48.60 per guest

(4. per guest for each additional station selection)





## PLATED DINNER

All Plated Dinners are served with a selection of freshly baked artisan bread and butter, and regular, 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.

### Plated Soup, Salad, Small Plate/Appetizer

(For 3 Course, select one soup or salad)

(For 4 Course, select one salad and one soup - additional charge)

#### Soup [French tableside Service]

**Truffle Potato Leek Soup** (V,GF)  
mushroom thyme salad

**Homestyle Cream of Vegetable** (GF)  
crispy shallot

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

**Butternut Squash** (V, GF)  
toasted pepita

#### **Salad**

**Tangled Winter Greens Salad (V)** new kale, red oak, frisee, romaine heart, walnut, dried apple and cranberry, cider-dijon vinaigrette

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

**Vanilla, Citrus & Spice Poached Pear Salad** (V, GF) signature garden greens, pecan, blue cheese, pear cuisson vinaigrette

**Brussels Sprout Salad** (V, GF) dried blueberries, dried cranberries, smoked almonds, shaved parmesan, signature vinaigrette

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

### Small Plate/Appetizer

**Lamb lollipops** (gf) pair, creamy wild rice dollop, hazelnut gremolata

7. added per guest

**Shrimp and grits** (GF) plump trio, stone ground, Tasso cream, scallion

9. added per guest

**Beef Carpaccio** (GF) arugula, grape tomato, lemon, olive oil, kosher salt, cracked pepper, dijon emulsion

10. added per guest



**PLATED DINNER** cont'd.

**Plated Entrée** (select one)

<b>Carved Tenderloin of Beef Chanterelle &amp; Shrimp Parmesan Cream</b> (GF)	48.00 per guest
<b>Rosemary &amp; Balsamic Chicken</b> (GF) roast onion & honey velouté	34.00 per guest
<b>Grilled Filet Mignon</b> (GF) morel sauce diane	46.10 per guest
<b>Rosemary Seared Trout</b> (GF) shallot pan sauce	37.20 per guest
<b>Duo of Duck</b> (GF) maple glazed breast ATOP 5-spice confit, pink peppercorn pomegranate glaze	42.40 per guest
<b>Sun Dried Tomato &amp; Goat Cheese Stuffed Chicken</b> (GF) basil béchamel	34.10 per guest
<b>Seared Salmon, Winter Fruit Salsa</b> (GF) cranberry, pomegranate seed, onion, cilantro, jalapeno, lime	36.80 per guest
<b>Roasted Pork Tenderloin</b> (GF) chunky apple, onion, and cider sauce	33.40 per guest
<b>HRCC Signature Crab Cake</b> (GF) orange zest & cracked pepper cream	46.10 per guest

**Duet Entrée**

**Beef Tenderloin, demi-glace** (GF)

*Paired with one selection of the following:*

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

**Shrimp & Scallop skewer** (GF) diver scallop, two jumbo shrimp, garlic butter, lemon, parsley

**HRCC Crab Cake** (GF) orange zest & cracked pepper cream

52.20 per guest



**PLATED DINNER** contd.

**Vegetable** (GF) (select one)

Zucchini, Green Bean, Red Sweet Pepper and Yellow Squash Sauté  
Heirloom Carrots, Local Honey, Tarragon  
Maple Ginger Roasted Brussels, Butternut Squash, Cauliflower with Pecans  
Caramelized Broccoli with Garlic  
Haricot Verts Lyonnaise Red Onion, Thyme, Nutmeg

**Starch** (GF) (select one)

Mashed Sweet Potato with Candied Pecan  
Garlic Confit Mashed Russets  
Wild Rice and Pumpkin Seed Pilaf - Carrot & Cranberry  
Creamy Herb Arborio Risotto  
Rosemary Roasted Red Bliss Potato

**Dessert** (select one)

**Maple Cheesecake** (GF) acorn squash ganache, pumpkin seed brittle  
**Salted Caramel Chocolate Tart** crème anglaise, cocoa nib tuile, whipped cream  
**Spiced Flan Cake** caramel sauce, almond croquant  
**Lemon Chess Pie** torched meringue, honeycomb candy  
**Duet of Éclairs** banana and coffee pastry creams, milk chocolate ganache, banana chip  
**Sweet Tea Poached Pear** (VN) (GF) golden corn cake, blackberry coulis, mint  
**Caramel Apple Cake** caramel sauce, candied ginger  
**Flourless Chocolate Torte** (GF) butterscotch cremeux, pumpkin seed brittle, white chocolate snow  
**Bourbon and Smoked Pecan Pie** acorn squash ganache, crème anglaise, sweet flakes  
**Minty Grasshopper Cheesecake** chocolate curls, chocolate sauce, mint

**Freshly Baked Artisan Bread and Butter**

**Dessert Enhancement**

**Upgrade to dessert buffet** (self serve—select three) 3.00per guest additional

**Beverage Service**

Iced Water, Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Hot Teas

Bottled Mineral Water Service 2.00 per guest additional

## DIETARY OPTIONS

Our culinary team is committed to offering unique options to accommodate attendees with special dietary requests. The following menu options can be substituted for any dinner or dessert selection; many items cover a wide variety of common requests. Advance notice is required and the final count of special meal requests should be given to your event planner with your final guarantee. We do suggest you provide the attendee with a special meal card to ensure seamless service.

Any item below may be substituted for any dinner or dessert selection

GF - Gluten Free

VN - Vegan

V - Vegetarian

SF-Sugar Free

### Entree

**Portobello Napoleon** (V,GF) marinara, risotto, balsamic mushroom, roasted red pepper, goat cheese, braised spinach, gratin

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

**Thai Chili Grilled Tofu** (V) himalayan vegetable couscous

**Grilled Vegetable Gratin** (VN, GF) seasonal grilled vegetables, fire roasted tomato puree, herb panko crust

**Forest Mushroom & White Bean Risotto** (V, GF) sweet pepper, onion, asparagus, parmesan

**Penne with Cannellini Beans and Escarole** (V) diced tomato, onion, garlic, oregano, pepper flake, shaved romano, olive oil

**Twice baked butternut squash** (V, gf) chevre, yogurt, sage

**Smokey Eggplant Torta** (V, GF) grilled eggplant, smoked mozzarella, beefsteak tomato, herbs, artichoke tapenade

**Butter Paneer** (V, GF) tomato curry with ginger, cashew paste, indian spiced basmati rice, roasted beets

### Dessert

**Sugar Free Cheesecake with Seasonal Fruit** (SF)

**Grilled Pineapple** (NSA) (GF) (VN) - cinnamon and lime

**Chocolate Dipped Strawberry Trio** (VN) (GF)

**Sweet Tea Poached Pear** (VN) (GF) - golden corn cake, blackberry coulis, mint

**Fruit Salad** (VN) (GF) (NSA)

**Flourless Chocolate Torte** (GF)

