



Dinner Banquet Menus

Fall & Winter 2017



THE HOTEL ROANOKE & CONFERENCE CENTER

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)

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

