

Lunch Banquet Menus

Fall & Winter 2017



THE HOTEL ROANOKE & CONFERENCE CENTER

LUNCH 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 1½ hours of service. Our lunch buffets are accompanied by freshly brewed ice tea.

The Dogwood

Salad

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

Entrée [select two]

Slow Roasted Pork Loin (GF) sweet apple chutney

Tuscan Breast of Chicken (GF) honey herb veloute

Cilantro & lime Mahi Mahi (GF) yellow pepper coulis

Sunday Sauce Short Ribs (GF) Italian sausage tomato gravy

Seared Salmon (GF) brown sugar mustard glaze

Beef Brisket, Virginia Bacon Jam (GF) charcoal smoke

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

Sliced NY Strip (GF) slow roasted, mushroom bordelaise

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

Honey Cider Chicken (GF) brine reduction

Vegetarian Alternatives [select as a third entrée - 2.00 added]

Root Vegetable and Aged Cheddar Strata whole grain bread

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

Forest Mushroom, Spinach Lasagna goat cheese sauce

Spicy Vegetable Dumpling sweet soy



LUNCH BUFFET—cont'd

The Company [select one starch and one vegetable]

Heirloom Carrots, Local Honey, Tarragon -
Maple Ginger Roasted Brussels, Butternut Squash, Cauliflower, Pecans
Maple Sriracha Roasted Cauliflower
Haricot Vert Lyonnaise, Red Onion, Thyme, Nutmeg

Roasted Russet Wedges, Garlic, Parsley, Parmesan
Roast Red Bliss Wedges, Rosemary, Garlic
Garlic Confit Mashed Russets
Wild Rice, Pumpkin Seed Pilaf, Carrot & Cranberry

Dessert Selection

Coffee Cream Crepe,
Pineapple Upside Down Cake,
Chocolate Angel Pie (GF)

Freshly Baked Rolls and Butter

25.50 per guest

third buffet entrée may be added for an additional charge of 3.00 per guest

SUPERB ENHANCEMENTS FOR YOUR BUFFET

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

Soup Station

Butternut Squash Bisque (V, GF) toasted pepita
Truffle Potato Leek Soup (V, GF) mushroom salad
Homestyle Cream of Vegetable (GF) crispy shallot

2.00 per guest



SUPERB ENHANCEMENTS FOR YOUR BUFFET cont'd.

Classic Salads

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

Mediterranean Chicken Salad caper, Kalamata, red onion, feta, arugula, Italian dressing

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

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

1.50 per guest

Entrees

Seared Salmon Filet (GF) honey-dill cream

Shrimp Penne Alfredo (GF) gluten free pasta, garlicky parmesan cream

Pork Tenderloin (GF) rubbed & grilled, maple BBQ

2.00 per guest

Dessert

Hotel Roanoke Bread Pudding, bourbon sauce

1.00 per guest

Beverage

Freshly Brewed Coffee and Hot Tea Service

2.00 per guest

Specialty Mocktail Bar or Served Table Side

4.00 per guest



FAMILY STYLE DINING

100 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.

Our family style meals are accompanied by freshly brewed ice tea.

THE REDBUD

Salad [select two]

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

Hot Entrée

Honey Cider Chicken (GF) brine reduction

Shrimp Tortellini Formaggio spinach, roast tomato, basil, shaved asiago (available vegetarian upon request)

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

Vegetable

Caramelized Broccoli with Garlic (VN, GF)

Dessert [trivet service]

Seasonal Mini Pies

Coffee Cream Crepes

Freshly Baked Rolls and Butter

26.50 per guest



DELI BUFFET – CASEY JONES EXPRESS

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

Green Salad (V) baby greens, shredded carrot, grape tomato, cucumber, honey balsamic, cranberry vinaigrette

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

Sandwich Variety [select up to three] - available on gluten free bread or wrap

Mediterranean Chicken Salad caper, kalamata, 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 (VN) sprouts, radish, bell pepper, arugula, lemon, garlic, multigrain ciabatta

Assorted Chips, Assorted Whole Fruit, Fresh Baked Cookies & Brownies (GF option available)

23.70 per guest

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]

Tomato Basil (V) cheese croutons

Potato Cheddar Bisque (GF) bacon and scallion

Hearty Minestrone shaved asiago

2.00 per guest

Hot Panini Sandwich Station [select one]

Turkey, Avocado, Bacon, Tomato, Swiss

Fresh Mozzarella, Tomato, Spinach, Pesto Mayo (V)

Hickory Ham, Pepperjack, Honey Mustard

3.00 per guest

THE CASEY JONES BOXCAR - in a box

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

Select up to Three Sandwiches From Above

Composed Salad [select one]

champagne Slaw - maple quinoa - harvest pasta

Packaged Cookie

Bag of Chips

Whole Fruit

Soda or Water

20.40 per guest



PLATED LUNCH

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 on request.

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

Starter [select one soup or salad]

Soup [French service]

Butternut Squash (V) toasted pepita

Truffle Potato Leek Soup (V,GF) mushroom salad

Homestyle Cream of Vegetable (GF) crispy shallot

Salad

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

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

Frisee, baby spinach, and golden beet Salad (V,GF) chevre cheese, granola, cranberry vinaigrette

Entree [select one]

Tuscan Breast of Chicken (GF) honey herb veloute

23.80 per guest

Slow Roasted Pork Loin (GF) sweet apple chutney

23.40 per guest

Crispy Buttermilk Chicken (GF) lemon basil veloute

26.00 per guest

Seared Salmon (GF) lemon dill cream

26.50 per guest

Quebec Spiced Flat Iron Steak (GF) red wine demi

28.00 per guest

Stuffed Trout with Crab Cake (GF) tasso béchamel

28.00 per guest



PLATED LUNCH cont'd.

Plated Vegetable (GF) [Select One]

Broccoli, Parmesan Cheese, Roasted Yellow Pepper
Heirloom Carrots, Local honey, Tarragon (V, GF)

Plated Starch (GF) [select one]

Rosemary Roasted Red Bliss Potato
Mashed Sweet Potato, Candied Pecan

Desserts [select one]

Chocolate Mousse Brownie chocolate sauce
Raspberry and Chocolate Mousse (GF) milk crumb
Coffee Cream Crepe chocolate sauce
Pineapple Upside Down Cake caramel sauce
Butterscotch Apple Tart bourbon toffee sauce
Chocolate Angel Pie (GF) chocolate sauce

Freshly Baked Rolls and Butter

Special Enhancements

Upgrade to self serve dessert buffet table [select three]	2.50 per guest
Tuscan Sun Mocktail fresh strawberries, basil, lime juice, cranberry juice	4.00 per guest
Mocktail Bar selection of three mocktail recipes - shaken, not stirred	6.00 per guest
Lemonade Stand classic and strawberry flavors	3.00 per guest
Coffee Service [station or table service]	3.00 per guest
-or-	
Coffee Service per Unit	55.00 per 1.5 gallon



"DOWN TO BUSINESS"

HRCC LUNCH SPECIALTY

50 guest minimum

Our signature luncheon is designed and inspired by you, the client. Incorporating balanced dietary options in a fast paced environment for today's complex eating habits, the "Down To Business" Lunch includes multiple composed salads, hot and cold protein elements, starch and vegetables and offers a variety for guests to select a sandwich and/or a plated lunch.

Soup [select one]

Butternut Squash Bisque (V, GF) toasted pepita

Truffle Potato Leek Soup (V, GF) mushroom salad

Salad selection [select two]

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

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

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

Protein Salad Selection [select one]

Mediterranean Chicken Salad caper, Kalamata, red onion, feta, arugula, Italian dressing

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

All Things Grilled [select one] - sauces served on the side

Grilled Chicken Breast (GF) basil béchamel

Quebec Spiced Flat Iron Steak (GF) red wine demi

Seared Salmon (GF) brown sugar mustard glaze

Sandwich Board [select one] available on gluten free bread or wrap

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

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

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

Something Sweet (select three)

Chocolate Mousse Brownie chocolate sauce

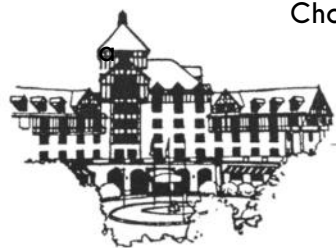
Raspberry and Chocolate Mousse milk crumb (GF)

Pineapple Upside Down Cake caramel sauce

Butterscotch Apple Tart bourbon toffee sauce

Chocolate Angel Pie chocolate sauce (GF)

Accompanied by warm rolls, iced water & freshly brewed ice tea. 26.40 per guest



HIGH TEA FALL & WINTER 2017 SEASON

A long time service tradition with pomp and circumstance here at Hotel Roanoke

Minimum 12 guests [Set-up fee of \$40.00 required] - Maximum 80 guests

[Please note this offering below is intended and priced for snack service only]

Freshly Brewed English Black Tea

Assorted self-serve Earl Grey, Chamomile and Herbal

Fresh Brewed Coffee [on request]

Condiments to Include... Milk, Lemon wheels, Honey, Cinnamon Stick, Granulated Sugar Cubes, Fresh Mint Leaves, Citrus Peel

Baked Cream and Raisin Scones

Assorted Grandma's Local Jams and Preserves, Sweet Cream Butter

Tea Sandwiches [select three] served on crust-less country loaf white bread

Deviled Egg, Mustard, Mayo, Paprika

Smoked Salmon & Arugula Caper Aioli

Prawn & Lemon Cucumber

Virginia Ham & Pimento Cheese

Strawberry Balsamic & Basil Cream Cheese

Cucumber Red Onion & Dill Sour Cream

Turkey, Apple & Gouda, Greens, Herb Mayo

Ahi Tuna Salad, Mayo, Celery, Onion

Sweets [served]

Lavender Shortbread Cookie

Seasonal Mini Pies

20.30 per guest



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 menu item 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.

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

Desserts

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

