



Reception Banquet Menus

Fall & Winter 2017



THE HOTEL ROANOKE & CONFERENCE CENTER

THE SHENANDOAH RECEPTION

(50 Guests Minimum)

The happiest of hours!

Welcome to the Moonshine Capital of the World and a region booming in craft beer culture! Celebrate with your guests prior to dinner at the *Happiest of Hours* featuring a sampling menu that pairs perfectly with the featured craft brews and moonshine tasting.

With so many delicious brews to choose from here in Roanoke, we update selections regularly.

Available only as a pre-dinner selection or as a reception enhancement.

Chef attendant fees apply, Service time...one hour maximum

THE VIRGINIA CRAFT - 14.00 per guest [food only - beverage charged per consumption]

Passed Hors d'Oeuvres

(one piece per guest)

Petite Lobster Sandwich

Spicy Sweet Potato Pâté, Praline, Rubbed Flatbread (VN)

The Action

Black-Eyed Pea Hummus Pita Chip, Bell Pepper (V)
garlic confit

Chesapeake Fried Oyster Fritter
smoked tomato chutney

The Tasting Board *



Shine Runner Pilsner 5.3% abv... light, crisp and easy [*Chaos Mountain, Calloway, VA*]



Get Bent IPA 7.2% abv... west coast style India pale ale, [*Parkway, Salem, VA*]

Cocoborealis Stout 6.0% abv... dark chocolate "Liquid of the Gods" [*Chaos Mountain, Calloway, VA*]



Virginia Creeper Pale Ale 5.5% abv... American style, medium body, subtle hop finish [*Soaring Ridge, Roanoke*]

* Charged per bottle consumption

THE SOUTHERN STILL— 14.00 per guest [food only - beverage charged per consumption]

Passed Hors d'Oeuvres

(one piece per guest)

Goat Cheese, Cranberry Compote, Baguette Cracker (V)

Smithfield Sausage Cheese Balls

The Action

Charcoal Smoked Brisket
french bread, cheddar-ale sauce

Sriracha Street Corn Dip
creamy & spicy, flatbread crisp

The Tasting Board

The Hollar'

peach, mango, jalepeno infused corn
whiskey triple sec, lime, agave

The Smuggler

blueberry, ginger infused corn whiskey,
candied ginger, grapefruit, sugar

MENUS VALID THROUGH MARCH 2018. PRICES SUBJECT TO SERVICE CHARGE AND TAXES. MENUS SUBJECT TO CHANGE



THE PINE RECEPTION

Pre-Dinner Reception Display

(25 Guests Minimum)

Select Two Display Items – 8.20 Select Three Display Items – 10.20

The Pine selected as Reception only— add 4. to above pricing 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

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

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

Artisan Cheeseboard (V) VINO ROSSO, JARLSBERG, Camembert, sage derby, grape, fig jam, assorted crackers, crispy flatbread

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

THE MAPLE RECEPTION

(25 Guests Minimum)

Select Two Items from The Pine Reception AND Select Three Butler Passed Hors d' Oeuvres [below]

(Based on 2 pieces each, per guest, 6 total pieces Per guest)

Cold

Spicy Sweet Potato Pâté, Praline, Rubbed Flatbread (VN)

Goat Cheese, Cranberry Compote, Baguette Cracker (V)

Smoked Salmon, Rye, Red Onion, Caper, Crème Fraiche

Southern Pickled Shrimp, Lemon & Vidalia Crema Crisp

Cranberry Feta Pinwheel, Scallion (V)

Roast Shiitake Thyme Bruschetta (V)

Hot

Asparagus & Asiago Wrapped In Phyllo (V)

Bacon Wrapped Beef Tenderloin (GF)

Chef's Signature Mini Crab Cake (GF)

Smoked Bacon Wrapped Scallop (GF)

Petite Lobster Sandwich

Smoked Duck Pastry Square , Cherry Compote

21.80 per guest



THE STROLLING RECEPTION

When a reception is too light and dinner is too much, the strolling reception will give your guests exactly what they're looking for.

The reception is designed using a mix of cocktail and highboy tables encouraging your guests to mix and mingle.

(50 Guests Minimum Only)

36.50 per guest

Buffets designed for 1 ½ hours of service. Menu substitutions or additions may incur a per guest additional charge.

(Please note: One complimentary action chef is included as part of the strolling reception, Any additional action chef stations will carry normal chef fee.

Cold Station [all served]

Domestic Fruit And Cheese Board (V) smoked gouda, pepper jack, yellow cheddar, swiss, grapes, strawberries, local blackberry jam, crispy flatbread and assorted crackers

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

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 and Self-Serve Stations [select two]

* Noted selections are designed as “action only” and may require additional chef attendant fee.

HRCC Signature Potato Cake Bar (self serve only) parmesan cheese (V), cheddar bacon, horseradish chive (V), caramelized onion béchamel (V)

Cowboy carvery (GF) (action only) coffee-cardamom rubbed tomahawk ribeye, rosemary polenta cake, molasses demi

Gourmet Applewood Smoked Bacon Bar (self serve only) attractive display of candied, maple bourbon, black pepper honey, chocolate dipped

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

Flambé of steak Diane (GF) (action only)) asparagus spears, brandy mushroom demi

Penne with saffron, seafood and cream (self or action) shrimp, scallop, crab, garlic, herbs

Risotto Bar (GF) (self or action) [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



THE STROLLING RECEPTION cont'd

Action and Self-Serve Stations cont'd.

Seared Duck (GF) [action only] carved breast, sweet potato medallion, port cherry sauce

Dip Duet Display (self serve only) walnut & pomegranate dip (GF), creamy spinach & kale Greek yogurt dip (GF)(V), pita chips, fried flatbread

Salmon Florentine En Croute (action only) filet of salmon baked with creamy spinach in puff pastry, lemon dill cream

Dirty Mashed Potato Martini Bar (action only) smashed red bliss, pulled jerk chicken, barbeque pork, smoked gouda cream sauce, onion crisps

Slider Market (action only) 2 oz pan sizzled burgers, blue cheese sauce, coleslaw add fresh carved turkey sliders with smoked gouda,

Shrimp and Tortellini (V) [self serve or action] red pepper, basil alfredo

Turkey Tenderloin Divan (GF) [self serve or action] broccoli floret, mornay sauce

Bean Curd & Kale Sauté (VN, GF) [self serve or action] garlic, shiitake mushroom, roast tomato

Gourmet Dessert Station [select three]

(1 piece of each dessert per person)

Seasonal Mini Pies

Cake truffles (cake pops add \$1)

Cream Puffs

Meringue Cookies (GF)

Mini cupcakes

Petite chocolate mousse cup (GF)



RECEPTION ENHANCEMENTS

Selections are priced as enhancements only. Noted selections are designed as "action only" and require chef attendant fee.

HR Signature Potato Cake Bar (self serve only)	8.00 per guest
Seafood Penne with Saffron Cream (action or self serve)	9.00 per guest
Risotto Bar (action or self serve)	8.00 per guest
Cowboy Carvery (action only)	9.00 per guest
Dirty Mashed Potato Martini Bar (action only)	8.00 per guest
Salmon Florentine En Croute (action only)	8.00 per guest
Slider Market (action only)	8.00 per guest
Gourmet Applewood Smoked Bacon Bar (self only)	8.00 per guest
Turkey Tenderloin Divan (action or self serve)	8.00 per guest
Bean Curd and Kale Sauté (action or self serve)	8.00 per guest
Seared Duck (action only)	8.00 per guest

Dessert Action Station Enhancements

[Require chef attendant fee]

'Smores Fire Pit marshmallows, chocolate bars, graham crackers	6.00 per guest
Hand-crafted Smores Fire Pit house-whipped flavored marshmallows, homemade graham crackers coated with perfectly paired chocolate bark	9.00 per guest
Baked Alaska sponge cake, ice cream, and toasted meringue set ablaze before your guests	7.00 per guest
Bananas Foster bananas flambéd in brown sugar and rum, served over house-made frozen vanilla bean mousse	7.00 per guest
Sundae Bar vanilla ice cream, chocolate ice cream, caramel sauce, chocolate syrup, strawberries in sauce, bananas foster topping, shaved chocolate, maraschino cherries, whipped cream, rainbow sprinkles	8.00 per guest
*add gummy bears and chocolate covered peanuts	2.00 per guest



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



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ACTION ENHANCEMENT

Prices do not include carver fee

Sage & Thyme Roasted Breast of Turkey [Serves 30-40 Guests] cranberry chutney, white rolls -	250.00
Marinated Leg of Lamb [Serves 30-40 Guests] feta, tomato and kalamata olive salad, pita bread	380.00
Smoked Beef Brisket [Serves 30-40 Guests] cheddar ale sauce, white rolls	375.00
Whole Beef Tenderloin [Serves 30-40 Guests] horseradish cream, white rolls	390.00
Cider & Clove Glazed Virginia Ham [Serves 30-40 Guests] grain mustard, mini biscuits	275.00
Slow Roasted Prime Rib of Beef [Serves 30-40 Guests] horseradish cream, white rolls	360.00

COLD DISPLAY ENHANCEMENT

Charged in addition to reception menu pricing)

Shrimp cocktail (gf) [4 pounds serves 25 guests] served with lemon wedges and zesty cocktail sauce (21/25 CT)	37.50 per pound
Artisan Cheeseboard (V) Vino ROSSO, Jarlsberg, camembert, sage derby, grape, fig jam, assorted crackers, crispy flatbread	11.80 per guest
Domestic Fruit And Cheese Board (V) smoked gouda, pepper jack, yellow cheddar, swiss, grapes, strawberries, local blackberry jam, crispy flatbread and assorted crackers	10.00 per guest
Antipasto Display (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	12.10 per guest
Vegetable Crudité (V) cucumbers, broccoli florets, mélange of peppers, celery, carrot, cherry tomatoes, cauliflower florets, quartered mushrooms, avocado ranch and honey balsamic vinaigrette	7.80 per guest
Finger Sandwich Assortment (select three) *cucumber, red onion with dill sour cream *ham & cheddar with herb mayo *egg salad *smoked salmon and arugula with caper aioli	6.60 per guest

