



# *Breakfast Banquet Menus*

*Fall & Winter 2017*



THE HOTEL ROANOKE & CONFERENCE CENTER

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## BREAKFAST BUFFET

Start your meeting off right with a well nourished group of attendees.

Each buffet is accompanied by orange juice, freshly brewed coffee and a selection of fine teas.

<b>Start Up Continental</b>	fresh sliced pineapple, melon, grape, strawberry, homemade coffee cake, assorted fresh scones & muffins	12.70 per guest
<b>Dogwood Continental</b>	fresh fruit & yogurt parfait station—granola, local honey, mixed berry compote, homemade coffee cake, fresh assorted scones & muffins	16.00 per guest
<b>The James Continental</b>	side of salmon fresh from the smoker, mini bagels, cream cheese, capers, chopped onion, chopped egg, fresh fruit & yogurt parfait station—granola, local honey, mixed berry compote, homemade coffee cake, fresh assorted scones & muffins	18.40 per guest

### Enhancements

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

<b>The Scramble Station (GF)</b>	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
<b>Eggs Bundle (GF)</b>	fluffy scrambled eggs, breakfast potatoes with pepper and onion, smoked crisp bacon strips and country sausage links	8.50 per guest
<b>Hot Oatmeal (GF)</b>	brown sugar, almonds, golden raisins, cinnamon	5.00 per guest
<b>Pancakes, Waffles, French Toast (select one)</b>	whipped butter, local honey, whipped cream, maple flavored syrup	5.50 per guest
<b>Specialty Egg Sandwich</b>	country ham, egg & cheese stuffed croissant	5.20 per guest
<b>Chicken n' Waffle</b>	quartered Belgian waffle, crispy chicken, southern gravy, maple syrup	6.50 per guest
<b>Sausage Gravy &amp; Biscuits</b>	southern style classic	4.10 per guest
<b>Traditional Omelet Station (GF)</b>	bacon, tomato, mushroom, diced onion, pepper, Virginia ham, cheddar cheese, fresh spinach <i>Includes Complimentary Chef Attendant - 50 guest maximum per attendant</i>	7.50 per guest



## BREAKFAST BUFFET enhancements contd.

<b>The Scramble Station</b>	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 <i>Includes Complimentary Chef Attendant</i>	7.50 per guest
<b>Smoothie Juice Bar (GF)</b>	fresh made fruit smoothie station with caramel apple and pumpkin pie blend <i>Includes Complimentary Chef Attendant - 50 guest maximum per attendant</i>	7.00 per guest
<b>Breakfast Burrito Panini Station</b>	handmade... Virginia ham, sausage, scramble egg, diced pepper, salsa, cheddar cheese, soft tortilla roll <i>Includes Complimentary Chef Attendant</i>	6.00 per guest
<b>Fresh Fruit &amp; Yogurt Parfait Station (self serve)</b>	granola, local honey, mixed berry compote	6.50 per guest
<b>The Raleigh Court Frittata (self serve)</b>	egg whites scrambled, spinach, avocado, pesto, diced tomato, mozzarella cheese	7.20 per guest

### Plated Breakfast

When the focus of the morning is a presentation, our plated options bring the attention to the speaker. Our Plated Breakfast menus are accompanied by homemade coffee cake [contains gluten] and fresh sliced fruit plate. Beverage service includes fresh orange juice, brewed coffee and a selection of fine teas.

<b>Plated Shenandoah Morning (GF)</b>	fluffy scrambled eggs, smoked bacon strips, country sausage, breakfast potatoes with peppers and onion, roasted cherry tomato with asparagus garnish	18.00 per guest
<b>The Grandin Village Plate</b>	shell eggs scrambled with baby spinach and parmesan, sides of turkey sausage and roasted apple, roasted cherry tomato with asparagus garnish	18.90 per guest
<b>Plated Rising Star</b>	stuffed french toast with berry infused cream cheese, maple flavored syrup, fluffy scrambled eggs, country sausage or smoked bacon strips, roasted cherry tomato with asparagus garnish	19.20 per guest

### Enhancements

<b>Fresh Fruit &amp; Yogurt Parfait</b>	served... yogurt, local honey, granola, mixed berry compote	6.50 per guest
<b>Fall Smoothie Juice Bar (GF)</b>	fresh made fruit smoothie station with caramel apple and pumpkin pie blend smoothies... <i>Includes Complimentary Chef Attendant - 50 guest maximum per attendant</i>	7.00 per guest
<b>Hot Oatmeal (GF) (self serve)</b>	brown sugar, almonds, golden raisins, cinnamon	4.00 per guest



## THE GRAND BRUNCH

(50 guest minimum)

### Cold

**Homemade Coffee Cake, Assorted Scones and Muffins**

**Fresh Fruit and Yogurt Parfait Station,**  
granola, local honey, mixed berry compote

**House-Smoked Salmon Platter,**  
mini bagels, cream cheese, capers, chopped onion, chopped egg

**Tangled Winter Greens Salad (V)**  
Tuscan kale, Swiss chard, frisée, red romaine, walnut, dried apple and cranberry, cider-dijon vinaigrette,  
ranch dressing

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

### Hot

#### **The Scramble Station**

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

**Breakfast Potato** pepper and onion

**Smoked Crisp Bacon & Country Sausage Links**

**Chargrilled Chicken Breast,** local honey dijon veloute

**Broccoli Florets** roast yellow pepper, shaved asiago

Sweets [Select Three]

**Chocolate Mousse Brownie**

**Carrot Streusel Cake**

**Raspberry and Chocolate Mousse (GF)**

**Coffee Cream Crepe**

**Butterscotch Apple Tart**

Beverage Station Chilled Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee,  
Assortment of Hot Teas

28.00 per guest



## GRAND BRUNCH contd.

### **Enhance Your Brunch**

The following per guest items are to be used as enhancements to your brunch menu only;  
*not as a la carte items.*

<b>Hot Oatmeal</b> (GF) brown sugar, almonds, golden raisins, cinnamon	2.00 per guest
<b>Sausage Gravy &amp; Biscuits</b>	2.00 per guest
<b>French Toast Casserole</b>	3.00 per guest

### Action Stations

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

**Special Pricing:** *Includes Complimentary Chef Attendant* 6.00 per guest

<b>Salmon Florentine En Croute Carvery</b>	sustainable fresh fish baked in flaky puff pastry with creamy baby spinach
<b>Breakfast Burrito Panini Station</b>	handmade... Virginia ham, sausage, scramble egg, salsa, cheddar cheese, soft tortilla roll
<b>Traditional Omelet Station</b> (GF)	bacon, tomato, mushroom, diced onion, peppers, Virginia ham, cheddar cheese, fresh spinach Includes Attendant fees apply - 50 guest maximum per attendant



## A LA CARTE BREAK SERVICE

### Beverages

Coffee (per 1.5 gallon)	55.	Lemonade (per gallon)	28.
Decaffeinated Coffee (per 1.5 gallon)	55.	Fruit Punch (per gallon)	28.
Iced Tea (per gallon)	30.	Assorted Sodas (7.5 oz. each)	2.
Herbal Tea (per packet)	3.	Bottled Water (10 oz. each)	2.
Hot Chocolate (per packet)	3.	Fruit Juices (10 oz.)	3.
San Pellegrino Mineral Water (each)	4.	Milk [2%, Skim, Whole]	2.

### Alcoholic Beverages

Champagne Punch (per gallon)	56.	Mimosa (per gallon)	56.
Bloody Mary (per gallon)	85.	Screwdriver (per gallon)	85.

*Required - Attendant Fee 30. Per Hour*

### Baked Goods

Assorted Danish (per dozen)	28.	Sausage Biscuit Sandwich (per dozen)	30.
Butter Croissants (per dozen)	25.	Seasonal Mini Pie Desserts (per dozen)	24.
Bagel & Cream Cheese (per dozen)	30.	Assorted Cookies (per dozen)	26.
Assorted Muffins (per dozen)	27.	Brownies (per dozen)	26.
Buttermilk Biscuits (per dozen)	24.	Dessert Bars (per dozen)	26.

### Snacks

Granola Bars – Homemade (2 each)	3.	Dannon Yogurt (4oz. serving)	3.
Fresh Sliced Fruit (per guest)	3.	Whole Fresh Fruit (per guest)	2.
Mini Hard Pretzels (per lb)	6.	Chocolate Covered Strawberry (each)	2.5
Bar Snack Mix (per lb)	9.5	HR Variety Snack (per guest)	6.
<i>[roasted &amp; salted peanuts, pretzel bread chips, chex]</i>		<i>[wasabi peas, gummy bears, chocolate peanuts, bar mix]</i>	

### Assorted Dips

(each quart serves approximately 10 guests)

Salsa with Tortilla Chips (per quart)	40.
Chilled Artichoke Asiago Dip with Crispy Flatbread (per quart)	45.
Warm Buffalo Chicken Dip with Crispy Flatbread (per quart)	45.
Hot Crab Dip with Crispy Flatbread (per quart)	55.
Hot Blue Cheese Dip with Candied Bacon, Scallions with Crispy Flatbread (per quart)	45.

