



# HOSPITALITY BANQUET MENUS

SPRING & SUMMER 2018



THE HOTEL ROANOKE  
& CONFERENCE CENTER

## HOSPITALITY SUITE SPECIALTIES

We welcome spring and summer with these delicious menus reflecting our passion and focus on the best of local and sustainable products. We do hope you enjoy your stay with us and our hospitality Suite offerings and service excellence meet your needs.

### **Shrimp Cocktail (GF)**

[4 pounds serves 25 guests]

served with lemon wedges and zesty cocktail sauce

**45.00 per pound [7.20 per guest]**

### **Artisan Cheeseboard (V, GF)**

vino rosso, aged white cheddar, sage derby, goat cheese with herbs and candied pistachio crust, grape, local peach jam, gluten free artisan crackers, crispy herbed flatbread

**11.80 per guest**

### **Domestic Fruit And Cheese Board (V, GF) (self serve only)**

smoked gouda, pepper jack, yellow cheddar, swiss, grapes, strawberries, local peach jam, gluten free artisan crackers, crispy herbed flatbread

**10.00 per guest**

### **The Antipasto (GF)**

genoa salami, prosciutto, Virginia hickory ham, pepperoni, marinated artichoke hearts, roasted yellow and red pepper, pepperoncini, mixed olives, parmesan cheese, basil pesto marinated fresh mozzarella pearls, gluten free artisan crackers, crispy herbed flatbread

**12.10 per guest**

### **Vegetable Crudité (VN, GF)**

cucumber, broccoli florets, mélange of peppers, celery, carrot, cherry tomato, cauliflower florets, asparagus, herb balsamic vinaigrette, avocado ranch (Not VN)

**7.80 per guest**

### **Finger Sandwich Assortment (select three)**

cucumber, red onion and dill sour cream

Virginia ham and pimento cheese

deviled egg salad and chive

smoked salmon, arugula, caper aioli

**6.60 per guest**

### **Dip Duet Display**

walnut and pomegranate dip (GF, VN), creamy spinach and kale Greek yogurt dip (GF, V), gluten free artisan crackers, crispy herbed flatbread

**8.00 per guest**



## HORS D'OEUVRES

Priced Per 100 Pieces (50 Pieces—Minimum Order)

**V** = Vegetarian

**VN** = Vegan

**GF** = Gluten Free

### **COLD**

Greek Salad Crisp with Garlicy Red Pepper Tzatziki (V)	265
Smoked Trout and Caper Cream Cheese Toasts, Chive, Shallot, Lemon	275
Baby Spinach-Artichoke Cheese Ball Bites (V, GF)	295
Southern Pickled Shrimp, Lemon and Vidalia Crema Crisp	295
Zesty Shrimp Remoulade on Molasses-Buttered Rye	295
Chicken-Almond Pinwheel, Herbs	265
Ricotta and Roasted Tomato Bruschetta with Pancetta (V) Sage	275
Deviled Egg Trio (GF) – Pancetta Scallion – Siracha (V) – Truffle (V)	245
Arugula and Fava Bean Crostini (V) Lemon, Garlic, Parmesan	265

### **HOT**

Asparagus, Asiago Wrapped In Phyllo (V)	245
Spicy Bang Bang Shrimp, Scallion	295
Smoked Chicken Quesadillas	265
Asparagus, Pea and Creamy Goat Cheese Flatbread (V)	265
Chef's Signature Mini Crab Cake	395
Smoked Bacon Wrapped Scallops (GF)	375
Bacon Wrapped Beef Tenderloin (GF)	320
Smithfield Sausage Cheese Balls	265
Spring Vegetable Pakora, Tamarind-Mint Chutney (VN)	290



## HOTEL AMENITY FAVORITES

### **# 01 The Sweet Romance 32.00**

It doesn't matter if it's a honeymoon, anniversary or just a weekend getaway; our sweet romantic amenity is just the thing for you and your significant other! Relax and enjoy 4 plump chocolate dipped strawberries accompanied by a bottle of Sparkling Wine and a pair of our HRCC keepsake champagne flutes.

### **# 02 The Roanoker 18.00**

A signature star-shaped chocolate confection with our HRCC logo, dropped in a star printed cellophane bag...surrounded by 4 plump chocolate dipped strawberries.

### **# 03 The Honeymooner 42.00**

It doesn't matter if it's a honeymoon, anniversary or just a weekend getaway; our sweet romantic amenity is just the thing for you and your significant other! Relax and enjoy chocolate fondue with strawberries, pound cake, marshmallows, cookie brittle, and white chocolate curls. Accompanied by a bottle of Sparkling Wine and a pair of our HRCC keepsake champagne flutes

### **# 04 Banana Bread Board 24.00**

A loaf of our homemade petite banana bread served with a variety of spreads to include caramel sauce, seasonal local jam, and Nutella. Served on your own keepsake HR cutting board!

### **# 05 Outdoors Basket 22.00**

Do you love the outdoors? Our outdoors package will keep you going. It includes 4 bottled waters, 2 energizer drinks, 4 packaged granola bars, 2 chocolate candy bars, 2 apples, 2 bananas and a local guide to outdoor fun in the valley!!

### **# 06 Domestic Cheese Board 21.00**

Looking to just relax with your feet up but want a bite to eat? Our specialty cheese amenity offers a variety of domestic cheeses, house made fruit preserve, salted mixed nuts, cured mixed olives with crispy sesame lavosh crackers to help you sit back, relax and enjoy on your personal HR cutting board!

Add a bottle of the Hotel Roanoke's Private label of Virginia Chardonnay or Merlot - 49.00

### **# 07 Fruit Market Basket 15.00**

Need to have some fruit at the ready in case you need to grab and go? A platter of whole fruit that includes apples, oranges, whole strawberries, bananas and grapes await you. Anything left? Feel free to take the basket and leftover fruit home!

### **# 08 Mason Candy Store 30.00**

Need to fix that sweet craving while away and able to travel with it and then take some home too? Enjoy some assorted jellybeans, gummy bears, chocolate covered peanuts, assorted dried fruit mix, our house made caramel corn and our signature peanut brittle. All nicely presented in mason jars and placed in a gift basket from Hotel Roanoke. Enjoy!

### **# 09 The Charcuterie 30.00**

Tired? Sit back and read a book while you enjoy our platter of artisan and cured meats, domestic cheeses, grapes, plump strawberries, mixed olives, house made whole grain mustard and fruit preserve, cherry peppers and crispy flatbread all served with your own keepsake HR cutting board!

\* with a bottle of the Hotel Roanoke's Private label of Virginia Chardonnay or Merlot - 53.00

### **# 10 The Grand Old Lady 49.00**

We offer a variety basket of HRCC specialties to enjoy during your stay or take home as a gift basket from Hotel Roanoke. You will get to enjoy the house made peanut brittle, whole fruit, HRCC cookie tin filled with our southern butter pecan cookies, chocolate star, special antipasto on your keepsake HR board with crispy flatbread and our Hotel Roanoke's Private Label Virginia Chardonnay or Merlot.



## A LA CARTE BREAK SERVICE

### Beverages

Coffee (per gallon)	60.	Lemonade (per gallon)	32.
Decaffeinated Coffee (per gallon)	60.	Fruit Punch (per gallon)	32.
Iced Tea (per gallon)	40.	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)	65.	Mimosa (per gallon)	65.
Bloody Mary (per gallon)	95.	Screwdriver (per gallon)	85.

*Required - Attendant Fee 30. Per Hour*

### Baked Goods

Assorted Mini Danish (per dozen)	28.	Large Sausage Biscuit Sandwich (per dozen)	33.
Butter Croissants (per dozen)	26.	Seasonal Mini Pie Desserts (per dozen)	28.
Plain & Everything Bagel, Cream Cheese (per dozen)	32.	Assorted Cookies (per dozen)	28.
Assorted Muffins (per dozen)	28.	Brownies (per dozen)	28.
Large Buttermilk Biscuits (per dozen)	25.	Dessert Bars (per dozen)	28.

### Snacks

Granola Bars – Homemade (2 each)	3.	Dannon Yogurt (4oz. serving)	3.5
Fresh Sliced Fruit (per guest)	3.5	Whole Fresh Fruit (per guest)	2.25
Mini Hard Pretzels (per lb)	6.5	Chocolate Covered Strawberry (each)	3.
Bar Snack Mix (per lb)	9.5	HR Variety Snack – assorted ind.	6.5

*[roasted and salted peanuts, pretzel bread chips, chex] [wasabi peas, gummy bears, chocolate peanuts, bar mix, pricing per guest]*

### Assorted Dips

(each quart serves approximately 10 guests)  
(dips are gluten free, flatbread contains gluten)

Salsa with Tri Color Tortilla Chips (V) (per quart)	48.
Chilled Artichoke Asiago Dip (V) with Crispy Flatbread (per quart)	48.
Warm Buffalo Chicken Dip with Crispy Flatbread (per quart)	49.
Hot Crab Dip with Crispy Flatbread (per quart)	58.
Hot Blue Cheese Dip with Candied Bacon, Scallions with Crispy Flatbread (per quart)	56.



## Feature Banquet Wine List

Further selections are available upon request from our Hotel Cellars

### **Chardonnay**

William Hill Estate Winery, Napa Valley, CA	38
Rodney Strong "Chalk Hill", Sonoma County, CA	48
Sonoma Cutrer, Russian River Valley, CA	56
Grgch Hills, Estate Grown, Napa Valley, CA	95

### **Sauvignon Blanc**

St. Supery, Napa Valley, CA	43
Chateau De Sancerre, Sancerre, FR	70

### **Pinot Grigio**

Acrobat, Organic, King Estate, OR	38
Santa Margherita, Portogruaro, IT	63

### **Cabernet Sauvignon**

William Hill Estate, Napa Valley, CA	40
Force of Nature, Rabble, Mossfire Ranch, Paso Robles, CA	55
St. Supery, Estate Bottled, Napa Valley, CA	69
Stags' Leap, Napa Valley, CA	99

### **Merlot**

Columbia Winery, Columbia Valley, WA	38
Markham, Napa Valley, CA	70

### **Pinot Noir**

Hangtime, CA	46
Meoimi, Santa Barbara-Sonoma-Monterey County, CA	54

### **Malbec**

Terrazas, Alto del Plata, Mendoza, ARG	39
La Posta, Fazzio, ARG.	48

### **Zinfandel**

The Predator, Old Vine, Lodi, Certified Organic, CA	42
Seghesio, Sonoma County, CA	58

### **Prosecco**

LaMarca, Blue Label, Italy**	48
**Personalized Label Signage Available [advance order required]**	

### **Sparkling**

Cava Rosada, Castilla Perelada, Emporado, SP	40
Domaine Chandon Brut Classic, Napa Valley, CA	52

### **Champagne**

Laurent Perrier Brut, FR	97
Veuve Cliquot Yellow Label. Eperney, FR	135
Moët & Chandon Impérial Brut, Eperney, FR	150
Dom Perignon, Eperney, FR	225

Sparkling Cider Martinelli [non-alcoholic]	18
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## BEVERAGE

### BEERS

Domestic Bottles	5.00
Import and Local Craft Bottles	6.50 –8.00
Six Pack Domestic Beer	29.00
Six Pack Imported/Craft Beer	34.00–40.00

### HOSPITALITY BARS

Case of Domestic Beer [24]	100.00
Case of Imported/Craft Beer [24]	from 120.00

### SPIRITS BY THE BOTTLE

House Brand Bottles	from 105.00
Premium Brands Bottles	from 135.00
Domestic Cordial Bottles	from 105.00
Imported Cordial Bottles	from 120.00

Mixer Package \*\*with the purchase of Liquor Bottle 40.00  
Includes six assorted sodas, bar fruit, pitcher of sweet & sour mix, ice, glassware,  
beverage napkins, six sparkling mixers, stir sticks.

Mixer Package - on own 80.00  
[Bartenders available with advance notice at a nominal set-up and service fee]

*20% Of The Food And Beverage Total Will Be Added To Your Account As A Service Charge.  
This Service Charge Is Not A Gratuity and Is The Property Of The Hotel To Cover Discretionary Costs.  
A \$2.50 Delivery Charge, any Applicable State And Local Tax Will Be Added To Your Account.*

