



BREAKS BANQUET MENUS

SPRING & SUMMER 2018



THE HOTEL ROANOKE
& CONFERENCE CENTER

BREAK SERVICE

The break menus shown are samples of our daily rotational themed breaks.

We prepare in advance for all of our groups breaks. Our breaks are on a set rotation and are not subject to modification.

For an additional charge, you can choose from many different options to enhance your experience.

CONTINUOUS ALL DAY REFRESHMENT SERVICE

Our refreshment service will more than satisfy your morning and afternoon cravings. The break service begins 30 minutes prior to the start time of the meeting and is provided throughout the day. The breaks are a selection of food and beverage offerings appropriate for morning and afternoon break periods. Our food and beverage menus are specially constructed to sustain your guests with a nutritional, energized, sweet craving and beverage variety balance throughout the day. They are on continuous rotation ensuring diversity from day to day and written with special theme and seasonal considerations.

THE BLUERIDGE

ALL BREAKS INCLUDE COFFEE, HOT TEA SERVICE, CREAM, ALMOND AND SOY MILK,

BOTTLED WATER AND A SELECTION OF SOFT DRINKS – COCA COLA PRODUCTS

MORNING SERVICE

Served Open*-11:00 a.m. [open- 30min prior to session]

SAVORY HOT

Baked Egg White Frittata Skillet (GF) (until 9am)
mushroom, onion, goat cheese, scallion,
mixed pepper, pico de gallo

ENERGIZER

Build Your Own Power Parfait Bar (GF)(V)
low fat yogurt, local honey, fruit compote, granola
toasted coconut, dried fruit mix, chocolate chip,
mixed melons & grapes, tropical fruit salad of
kiwi, mango, blueberries, strawberries

Peanut Butter Quinoa Bites (GF)
chocolate chips

Whole Fruit
oranges, bananas, apples, grapes

Fresh Orange Juice

BAKERY

House Baked Granola Bars
direct from the oven

House Made Breakfast Breads
banana bread (no nuts), chocolate swirl pound cake

Petite House Made Coffee Cake (GF) (contains nuts)

SWEET

Homemade Milk and Cereal Bars
handheld version of a breakfast favorite

Morning Chocolate Coffee Beans

AFTERNOON SERVICE

Served 12 p.m. to 5 p.m.

SAVORY

Southern Chicken “Taco” Pinwheel
pickled jalapeno, onion, sour cream
avocado, cilantro, iceberg

ENERGIZER

Chips n’ Tapas (V)
Spicy Black Bean Creole (GF)
Pimento Cheese (GF)
Red Pepper Baby Mozz Salad (GF)

Tri-Color Tortilla Chip (GF)
Fried Herbed Flatbread

Bacon Bar (GF)
candied bacon...
side assortments of chocolate, black
pepper honey, maple bourbon

Whole Fruit
oranges, bananas, apples, grapes

SWEET n’ CANDY STORE

Pastry Bar
Chocolate Chip Cookie Brittle
Coconut Macaroon Bars (GF)
Banana Pudding Dip, Vanilla Wafers

Candy Store

Wasabi Peas
California Dried Fruit & Nut
Chocolate Covered Peanut
Gummy Bears



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THE STAR CITY

ALL BREAKS INCLUDE COFFEE, HOT TEA SERVICE, CREAM, ALMOND AND SOY MILK,
BOTTLED WATER AND A SELECTION OF SOFT DRINKS – COCA COLA PRODUCTS

MORNING SERVICE

Served Open*-11:00 a.m. [open- 30min prior to session]

SAVORY HOT

White Hominy Grits Bar (GF) (till 9am)
bacon, tasso ham, maple syrup, cheddar cheese,
pepperjack cheese, scallion, hard boiled egg, butter

ENERGIZER

Build Your Own Power Parfait Bar (GF)(V)
low fat yogurt, local honey, fruit compote, granola
toasted coconut, dried fruit mix, chocolate chip,
mixed melons & grapes, tropical fruit salad of kiwi,
mango, blueberries, strawberries

Peanut Butter Quinoa Bites (GF)
dried apple

Whole Fruit

oranges, bananas, apples, grapes

Fresh Orange Juice

BAKERY

House Baked Granola Bars
direct from the oven

Fresh Baked Muffins
assorted seasonal flavors

Petite House Made Coffee Cake (GF) (contains nuts)

SWEET

Homemade Milk and Cereal Bars
handheld version of a breakfast favorite

Morning Chocolate Coffee Beans

AFTERNOON SERVICE

Served 12 p.m. to 5 p.m.

SAVORY

Devilled Egg & Bacon Pinwheel
spring greens, mustard,
mayonnaise, green onion

ENERGIZER

Chips n' Tapas (V)
Siracha Corn Dip (GF)
Honey Brie & Berry Puree Dip (GF)
Feta Tomato Red Onion Salad (GF)

Tri-Color Tortilla Chip (GF)
Fried Herbed Flatbread

Bacon Bar (GF)

candied bacon... side assortments of chocolate,
black pepper honey, maple bourbon

Whole Fruit

oranges, bananas, apples, grapes

SWEET n' CANDY STORE

Popcorn Station (GF)
House Made Caramel Corn
Plain, Butter and Artisan Flavors
Flavored Seasoning Shakers
Peanut Butter Powder, Chocolate Powder

Candy Store

Wasabi Peas
California Dried Fruit & Nut
Chocolate Covered Peanut
Gummy Bears



BREAK SERVICE

THE GRAND LADY

ALL BREAKS INCLUDE COFFEE, HOT TEA SERVICE, CREAM, ALMOND AND SOY MILK,
BOTTLED WATER AND A SELECTION OF SOFT DRINKS – COCA COLA PRODUCTS

MORNING SERVICE

Served Open*-11:00 a.m. [open- 30min prior to session]

SAVORY HOT

Southern Biscuit Bar (until 9am)
fresh from the oven biscuits, home-style
sausage gravy, local jams, honey, butter

ENERGIZER

Build Your Own Power Parfait Bar (GF)(V)
low fat yogurt, local honey, fruit compote, granola
toasted coconut, dried fruit mix, chocolate chip,
mixed melons & grapes, tropical fruit salad of
kiwi, mango, blueberries, strawberries

Peanut Butter Quinoa Bites (GF)
blueberry

Whole Fruit

oranges, bananas, apples, grapes

Fresh Orange Juice

BAKERY

House Baked Granola Bars
direct from the oven

Cast Iron Sticky Buns
cinnamon swirl

Petite House Made Coffee Cake (GF) (contains nuts)

SWEET

Homemade Milk and Cereal Bars
handheld version of a breakfast favorite

Morning Chocolate Coffee Beans

AFTERNOON SERVICE

Served 12 p.m. to 5 p.m.

SAVORY

Tuna Salad Pinwheel
shredded tuna, onion, celery, spinach,
parsley, olive oil, mayonnaise

ENERGIZER

Chips n' Tapas
Pineapple White Bean Salsa (GF)(V)
Mushroom Garlic Dip (GF)(V)
Enchilada Dip (GF)
Tri-Color Tortilla Chip (GF)
Fried Herbed Flatbread

Bacon Bar (GF)

signature candied bacon...
side assortments of chocolate,
black pepper honey, maple bourbon

Whole Fruit

oranges, bananas, apples, grapes

SWEET n' CANDY STORE

Pretzel Station

Soft Pretzel Sticks, Hard Pretzels,
Warm Cheddar Ale Sauce
Grain, Dijon & Yellow Mustards
Hot Fudge
Cinnamon Sugar Shaker

Candy Store

Wasabi Peas
California Dried Fruit & Nut
Chocolate Covered Peanut
Gummy Bears

*All continuous refreshment service breaks are set in a central location within The Hotel Roanoke & Conference Center.
We would be happy to arrange a private break in your meeting room; however a minimal charge is applicable.*

A LA CARTE CONTINUOUS BREAK

Minimum 25 guests

All Day – 24.

Half Day – 16.



ALA CARTE BREAK SERVICE

Beverages

Coffee (per 1.5 gallon)	60.	Lemonade (per gallon)	32.
Decaffeinated Coffee (per 1.5 gallon)	60.	Fruit Punch (per gallon)	32.
Iced Tea (per gallon)	40.	Assorted Coke Products (7.5 oz)	2.
Herbal Tea (per packet)	3.	Bottled Water (10 oz. each)	2.
Hot Chocolate (per packet)	3.	Fruit Juices (10 oz.)	3.
Milk [2%, Skim, Whole]	2.	San Pellegrino Sparkling Water (each)	4.

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 (dozen)	33.
Butter Croissants (per dozen)	26.	Seasonal Mini Pie Desserts (per dozen)	28.
Plain & Everything Bagel, Cream Cheese (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
<i>[roasted and salted peanuts, pretzel bread chips, chex]</i>		<i>[wasabi peas, gummy bears, chocolate peanuts, bar mix, pricing per guest]</i>	

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.

