



LUNCH BANQUET MENUS

SPRING & SUMMER 2018



THE HOTEL ROANOKE
& CONFERENCE CENTER



LUNCH BUFFET

(3. per guest surcharge applies for groups between 25 and 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. 50 guest minimum.

THE DOGWOOD

SALAD

Garden Greens Center (V, GF)

freshly tossed red frilly mustard, baby spinach, lollo rosso, and little gem lettuce, signature Hotel Roanoke vinaigrette

Fresh Vegetable and Ancient Grain Salad (V, GF)

rainbow quinoa, tomato, cucumber, honey, lemon, olive oil, parsley, feta

Minestrone Salad

penne, navy bean, pepperoni, roast tomato, green pepper, parsley, parmesan, Italian dressing

ENTRÉE

(select two)

Smokey Pork Ribeye (GF)

fennel chow chow

Tarragon Seared Chicken (GF)

garlic pan sauce

Grilled Teriyaki Mahi Mahi (GF)

mango salsa

Rosemary Braised Short Ribs (GF)

balsamic demi glace

Salmon Piccata (GF)

caper, lemon, and garlic butter

Free-Range Chicken (GF)

grilled, whole grain mustard and honey velouté

Brisket Pizzaiola (GF)

tomato, oregano, garlic, and white wine sauce

Spring Chicken Fricassee (GF)

creamy, baby portobello, asparagus, artichoke, white wine, herbs

Greek Flank Steak (GF)

lemon-garlic marinated, grilled, feta, pickled red onion

Clam, Scallop and Shrimp Pasta

gemelli pasta, onion, yellow pepper, tomato, white wine, garlic, parsley, tarragon, parmesan



LUNCH BUFFET

VEGETARIAN ALTERNATIVES

(select as a third entrée - 2.00 added)

Butter Tempeh (V, GF)

creamy masala sauce, ginger, garlic, cumin seed, tomato, coriander leaf

Garden Moussaka (V, GF)

bulgar, spiced tomato filling, eggplant layers, béchamel topped, parsley

3-Bean Chakalaka (VN, GF)

garbanzo, lentil, kidney, zesty tomato sauce with ginger, carrot, bell pepper

Edamame Pot-Sticker Stir-Fry (V, VN)

carrot, snap pea, sweet pepper, scallion, ginger, garlic, tamari

THE COMPANY

(select one starch and one vegetable)

Garlic Basil Patty Pan Squash (V, VN, GF)

tomato

Sautéed Green Beans (V, VN, GF)

balsamic mushrooms

Roasted Sugar Snap Pea (V, VN, GF)

radish, chives

Spring Cabbage (V, VN, GF)

aromatic seed sauté of cumin, fennel, caraway

Potato, Summer Squash (V, GF)

goat cheese gratin, basil, thyme

Rainbow New Potatoes (V, VN, GF)

garlic, mint and vegan butter

Rosemary Roasted Golden Fingerling Potatoes (V, VN, GF)

Lemon Rice (V, VN, GF)

fennel, leek, garlic and saffron

DESSERT SELECTION

(select three)

Chocolate Mousse Brownie

Tres Leches Cake (GF)

Cream Cheese Strawberry Tart

Cheesecake with Cherry and Almond

Raspberry and Chocolate Mousse (GF)

Freshly Baked Rolls and Butter

26.50 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

2.00 per guest

Pan-Roasted Asparagus Soup (V, VN, GF)

tarragon, leek

Truffled Potato Leek Soup (V, GF)

mushroom salad

Yellow Tomato Bisque (V, GF)

creamy, garlic, thyme, rosemary

CLASSIC SALADS

Sorghum Berry and Kale Pesto Salad (V, VN, GF)

heirloom tomato, micro greens, scallion, miso, pine nut

Strawberry, Spinach and Rhubarb Salad (V, GF)

mint, pistachio, fresh squeezed orange juice and honey vinaigrette

Chicken Salad with Dates and Walnuts (GF)

roast chicken, minced shallot, celery, cinnamon, citrus aioli

5-Bean Salad with Smoked Paprika Vinaigrette (V, VN, GF)

pinto, kidney, cannellini, green and wax, almond, parsley, celery leaf

DOGWOOD BUFFET SUSTITUTION 1.50 per guest

ENTREES

Sliced NY Strip (GF)

bordelaise with mushrooms

Shrimp and Crab Lasagna

spinach, creamy white sauce, Italian cheeses

Coq Au Vin (GF)

burgundy braised, chicken, mushroom, cherry, pearl onion

DOGWOOD BUFFET SUSTITUTION 2.00 per guest

DESSERT

Hotel Roanoke Bread Pudding

bourbon sauce

DOGWOOD BUFFET SUSTITUTION 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 red frilly mustard, baby spinach, lollo rosso, and little gem lettuce, signature Hotel Roanoke vinaigrette

Fresh Vegetable and Ancient Grain Salad (V, GF)

rainbow quinoa, tomato, cucumber, honey, lemon, olive oil, parsley, feta

Minestrone Salad

penne, navy bean, pepperoni, roast tomato, green pepper, parsley, parmesan, Italian dressing

HOT ENTRÉES (select two)

Tarragon Seared Chicken (GF)

garlic pan sauce

Salmon Piccata (GF)

caper, lemon, and garlic butter

Greek Flank Steak (GF) 1

emon-garlic marinated, grilled, feta, pickled red onion

VEGETABLE

Sautéed Green Beans (VN, GF)

with balsamic mushrooms

DESSERT (trivet service)

Seasonal Mini Pies

Lemon Meringue Cream Puff

Freshly Baked Rolls and Butter

27.20 per guest

SUPERB and UNIQUE ENHANCEMENT

AN AMBIENT EXPERIENCE OF FARMHOUSE SOPHISTICATION

Your room will be set with a southern style farmhouse setting, rustic wooden table tops and burlap drapery, plenty of space for family style dining and a service kitchen staged in the room offering a unique and sophisticated visual experience while maintaining the fine dining service excellence befitting The Hotel Roanoke standards.

Please consult with your event manager for visual examples

5.00 per guest set fee





DELI BUFFET—CASEY JONES EXPRESS

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

Green Salad (V)

baby greens, shredded carrot, grape tomato, cucumber, herb balsamic, ranch

COMPOSED SALAD

(select one)

Skinny Slaw (V, VN, GF)

shredded carrot and cabbage, celery seed, kosher salt, coarse pepper, sweet red wine vinaigrette

Fresh Vegetable and Ancient Grain Salad (V, GF)

rainbow quinoa, tomato, cucumber, honey, lemon, olive oil, parsley, feta

Minestrone Salad

penne, navy bean, pepperoni, roast tomato, green pepper, parsley, parmesan, Italian dressing

SANDWICH VARIETY

(select up to three)

available on gluten free bread or wrap upon request

Creamy Pesto Chicken Salad

pulled chicken, lemon-basil aioli, romaine, pine nut, parmesan, toasted ciabatta

Turkey on Marble Rye

swiss, spinach, dijon, roast sweet red pepper strips

Roast Beef with Creamy Chimichurri

tomato, arugula, cojita cheese, chimichurri mayo, sourdough

Chicken and Asparagus Wrap

sliced chicken, blanched asparagus, roast tomato, scallion, dill cream cheese

The Italian

ham, salami, pepperoni, provolone, iceberg, tomato, cherry pepper rings, oregano vinaigrette, philly roll

Vegan BLT

tempeh “bacon,” tomato, leaf lettuce, vegan mayo, wheat-berry bread

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

24.50 per guest



DELI BUFFET—CASEY JONES EXPRESS continued

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)

Pan-Roasted Asparagus Soup (V, VN, GF)
tarragon, leek

Truffled Potato Leek Soup (V, GF)

Yellow Tomato Bisque (V, GF)
creamy, garlic, thyme, rosemary

2.00 per guest

HOT PANINI SANDWICH STATION

(select one)

Chicken Fajita
sweet peppers, pepper jack

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

Antipasto
artichoke, roasted pepper, salami, provolone

3.00 per guest

THE CASEY JONES BOXCAR

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)

Skinny Slaw, Ancient Grain Salad, Minestrone Salad

Packaged Cookie, Bag of Chips, Whole Fruit, Soda or Water

21.00 per guest





LUNCH PLATED

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 tableside service)

Pan-Roasted Asparagus Soup (V, VN, GF)
tarragon, zested asparagus tip garnish

Truffled Potato Leek Soup (V, GF)
shiitake mushroom salad garnish

Yellow Tomato Bisque (V, GF)
creamy, garlic, thyme, rosemary, heirloom tomato salad garnish

SALAD

Greek Wedge Salad (V, GF)
split romaine heart, olive medley, grape tomato, feta, lemon-tahini dressing, Italian dressing

Tangle of Spring Greens (V, VN, GF)
baby greens, shredded carrot, grape tomato, cucumber, herb balsamic, strawberry vinaigrette

Lollo Rosso, Baby Spinach, and Shaved Asparagus Salad (V, GF)
sliced almond, creamy parmesan peppercorn dressing, ranch

ENTREE (select one)

Tarragon Seared Chicken (GF)
garlic pan sauce
24.50 per guest

Smokey Pork Ribeye (GF)
fennel chow chow
24.50 per guest

Crispy Buttermilk Chicken (GF)
lemon basil veloute
26.00 per guest

Salmon Piccata (GF)
caper, lemon, and garlic butter
27.50 per guest

Rosemary Flat Iron (GF)
off the grill, balsamic beef glaze
28.50 per guest

Char-Grilled Monkfish (GF)
red pepper marmalade, cumin
28.00 per guest



PLATED LUNCH

SUMMER PLATED VEGETABLES (select one)

Sautéed Sugar Snap Peas (VN, V, GF)

red bell pepper, garlic, ginger

Pan-Roasted Carrots (VN, V, GF)

mint and parsley gremolata

SUMMER PLATED STARCH (select one)

Creamy Riced Cauliflower Risotto (VN, V, GF)

fresh herbs and aged parmesan

“BBQ” Russet Wedges — Kansas City Rub (V, VN, GF)

oven roasted

DESSERTS (select one)

Chocolate Mousse Brownie

chocolate sauce

Tres Leches Cake

whipped cream, blackberry

Lemon Meringue Cream Puff

crème anglaise

Cream Cheese Strawberry Tart

lime curd

Tropical Pavlova (GF)

strawberry coulis

Cheesecake with Cherry and Almond

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 60.00 per 1.5 gallon





DOWN TO BUSINESS—HRCC LUNCH SPECIALTY

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. 50 guest minimum. Surcharge for 25-49 guests.

SOUP

(select one)

Pan-Roasted Asparagus Soup (V, VN, GF)

tarragon

Yellow Tomato Bisque (V, GF)

creamy, garlic, thyme, rosemary

SALAD SELECTION

(select two)

Tangle of Spring Greens (V, VN, GF)

baby greens, shredded carrot, grape tomato, cucumber, herb balsamic, strawberry vinaigrette

Strawberry, Spinach and Rhubarb Salad (V, VN, GF)

mint, pistachio, fresh squeezed orange juice and honey vinaigrette

Skinny Slaw (V, VN, GF)

shredded carrot and cabbage, celery seed, kosher salt, coarse pepper, sweet red wine vinaigrette

PROTEIN SALAD

(served)

Chicken Salad with Dates and Walnuts (GF)

roast chicken, minced shallot, celery, cinnamon, citrus aioli

ALL THINGS GRILLED

(select one)

Free-Range Chicken (GF)

whole grain mustard, light jus

Greek Flank Steak (GF)

lemon-garlic marinade, feta, pickled red onion

Char-Grilled Monkfish (GF)

red pepper marmalade, cumin



DOWN TO BUSINESS—HRCC LUNCH SPECIALTY continued

SANDWICH BOARD

(select one)

available on gluten free bread or wrap upon request

Chicken and Asparagus Wrap

sliced chicken, blanched asparagus, roast tomato, scallion, dill cream cheese

Turkey on Marble Rye

swiss, spinach, dijon, roast sweet red pepper strips

Vegan BLT

tempeh “bacon,” tomato, leaf lettuce, vegan mayo, fire-grilled sourdough

Chicken and Asparagus Wrap

sliced chicken, blanched asparagus, roast tomato, scallion, dill cream cheese

SOMETHING SWEET

(select three)

Chocolate Mousse Brownie

Tres Leches Cake

Cream Cheese Strawberry Tart

Cheesecake with Cherry and Almond

Raspberry and Chocolate Mousse (GF)

Accompanied by Warm Rolls, Iced Water and Freshly Brewed Ice Tea.

28.00 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 meat 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

Rally-Cap Portobello (V, GF)

filled with pesto roasted summer vegetables, fresh mozzarella, on marinara

Sweet Potato, Kale and Quinoa Cake (VN, GF)

persian cashew almond cream

Tempeh Marsala (VN, GF)

mushroom, garlic, shallot, rosemary

Cannellini “Crab” Cake (V, GF)

bay spiced, corn and leek chowder sauce

Grilled Garden Lasagna (V, GF)

fresh vegetables, marinara, herbs, Italian cheeses

Stuffed Bell Pepper (V, GF)

lentils, onion, garlic, zucchini, tomato, brown rice, seasoned tomato sauce, pepper jack

Black Bean and Corn Enchiladas (V)

southwestern spices, onion, garlic, sweet pepper, enchilada sauce, herbs, cheddar cheese

Lentil and Spinach Croquettes (V, GF)

coriander leaf pistou

Gorgonzola and White Bean Tomato Florentine (V, GF)

golden beefsteak tomato, oven roasted

DESSERT

Sugar Free Cheesecake with Seasonal Fruit (SF)

Grilled Pineapple (SF) (GF) (VN)

cinnamon and lime

Champagne Gel (VN) (GF)

seasonal fruit, strawberry coulis

Chocolate Dipped Strawberry Trio (VN) (GF)





HIGH TEA SPRING AND SUMMER 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 Salad and Chive

Smoked Salmon, Arugula, Caper Aioli

Prawn Salad with Fennel and Tarragon

Virginia Ham and Pimento Cheese

Balsamic Strawberry and Basil Cream Cheese

Cucumber, Red Onion and Dill Sour Cream

Chicken, Lemon-Basil Aioli, Romaine

Beet Hummus, Feta, Rocket Leaf

SWEETS (trivet service - select three)

Lemon Meringue Cream Puff

Cinnamon Palmier

Lemon-Lavender Shortbread Cookie

Italian Wedding Cookie

Seasonal Mini Pies

21.00 per guest

