

A slate platter filled with several appetizers, each wrapped in a strip of cooked bacon. The appetizers appear to be a combination of cheese, meat, and possibly a vegetable or fruit. They are garnished with small pieces of fresh green herbs. The platter is set on a rustic wooden table. A silver spoon is visible on the left side of the frame. The overall lighting is warm and focused on the food.

# RECEPTION BANQUET MENUS

SPRING & SUMMER 2018



THE HOTEL ROANOKE  
& CONFERENCE CENTER

# SHENANDOAH RECEPTION

## The Happiest of Hours!

50 Guest Minimum

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.

SOLD AS PACKAGE ONLY as a pre-dinner selection or as a reception enhancement.

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

### THE VIRGINIA CRAFT

24.00 per guest

#### PASSED HORS D'OEUVRES

(one piece per guest)

**Zesty Shrimp Remoulade**  
molasses-buttered rye

**Asparagus, Pea and Creamy Goat Cheese**  
Flatbread (V)

#### THE ACTION

**Carved Smoky Pork Ribeye**  
fennel chow chow, cumin biscuit

**Hot Antipasto Panini**  
artichoke, roasted pepper, salami, provolone

#### THE TASTING BOARD

3oz. pour per guest

**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]*

**Vienna Lager 5.2% abv**  
amber chestnut color and smooth malty finish  
*[Devils Backbone, Lexington, VA]*

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

### THE SOUTHERN STILL

28.00 per guest

#### PASSED HORS D'OEUVRES

(one piece per guest)

**Spicy Bang Bang Shrimp**  
scallion

**Greek Salad Crisp**  
garlic red pepper tzatziki (V)

#### THE ACTION

**Pulled Pork Sliders**  
mustard-shine sauce, slaw

**Beef Brisket Buco**  
mascarpone polenta, oregano, gremolata

#### THE TASTING BOARD

2oz. pour per guest

Featuring Franklin County Distillers, VA

**The FCD Hollar<sup>o</sup>**  
peach, mango, jalapeno infused corn whiskey triple sec,  
lime, agave

**The Rye Smuggler**  
blueberry, ginger infused corn whiskey, candied ginger,  
grapefruit, sugar

**VA Rum Punch**  
pineapple, orange, lime, nutmeg, grenadine



## **THE PINE RECEPTION**

### **Pre-Dinner Reception Display**

(25 Guests Minimum)

Select Two DISPLAY ITEMS — 9.50

Select Three DISPLAY ITEMS — 11.50

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 parmesan cheese, basil pesto marinated fresh mozzarella pearls, crispy herbed flatbread, gluten free artisan crackers

#### **Vegetable Crudité (VN, GF)**

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

#### **Hot Dip Duet Display (V, GF)**

creamy bacon-asparagus dip, summer corn and cojita cheese dip, crispy herbed flatbread, gluten free tri color tortilla chips

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

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

#### **Marinated Grilled and Roasted Vegetable Platter with Balsamic Syrup (GF, VN)**

grilled portabella mushrooms, asparagus, eggplant, zucchini, squash, roasted red and yellow peppers, roasted cherry tomatoes, roasted shallots, herb balsamic vinaigrette and roasted garlic aioli (aioli not VN)

## **THE MAPLE RECEPTION**

(25 Guests Minimum)

Select Two Items from Pine Reception AND Select Three Butler Passed Hors d' Oeuvres

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

22.50 per guest

### **COLD**

**Arugula and Fava Bean Crostini, Lemon, Garlic, Parmesan (V)**

**Ricotta and Roasted Tomato Bruschetta with Pancetta Sage**

**Smoked Trout and Caper Cream Cheese Toasts, Chive, Shallot, Lemon**

**Zesty Shrimp Remoulade on Molasses-Buttered Rye**

**Baby Spinach-Artichoke Cheese Ball Bites (V, GF)**

**Greek Salad Crisp with Garlicy Red Pepper Tzatziki (V)**

### **HOT**

**Asparagus, Pea and Creamy Goat Cheese Flatbread (V)**

**Bacon Wrapped Beef Tenderloin (GF)**

**Chef's Signature Mini Crab Cake (GF)**

**Smoked Bacon Wrapped Scallop (GF)**

**Spicy Bang Bang Shrimp, Scallion**

**Spring Vegetable Pakora, Tamarind-Mint Chutney (VN)**



## **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)  
37.50 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**

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

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

### **Artisan Bread and House Infused Oils and Vinegars (V) (self serve only)**

asiago, seeded grain, and fried flat breads presented with chipotle oil, garlic rosemary oil, classic extra virgin olive oil, dark balsamic vinegar, fennel and citrus vinegar, tarragon vinegar, tapenade, and classic pesto

### **Pickled Vegetable Display (GF, VN) (self serve only)**

six different varieties of house made pickled garden vegetables displayed in classic 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 (GF) (self serve only)**

parmesan cheese (V); cheddar-bacon; horseradish-chive (V); caramelized onion béchamel (V)

### **Gourmet Applewood Smoked Bacon Bar (GF) (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 and red pepper, pepperoncini, mixed olives, shaved parmesan cheese, basil pesto marinated fresh mozzarella pearls, crispy herbed flatbread, gluten free artisan crackers

### **Shrimp and Crab Lasagna (self serve only)**

spinach, creamy white sauce, Italian cheeses

### **Risotto Bar (GF) (action or self) [select one]**

\***Forest Mushroom** creamy risotto, truffle infused, toppings of scallion, tomato, tasso ham (\*V without Tasso), parmesan cheese (V except tasso)

\***Spring Green Risotto** (V, GF) fennel, leek, white wine, peas, lemon, mascarpone, parmesan, chives

### **Hot Dip Duet Display (V, GF) (self serve only)**

creamy bacon-asparagus dip, summer corn and cojita cheese dip, tortilla chips (GF), crispy herbed flatbread (flatbread not GF)

### **Salmon Florentine En Croute (action only)**

florentine 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 (GF without onions)



## THE STROLLING RECEPTION — continued

**Slider Market** (action only) (select one) 2.00 added if both sliders are desired  
**2 oz pan-sizzled burgers** blue cheese sauce, pepper bacon  
**fresh shaved turkey sliders** slaw of smoked gouda, shredded lettuce, tomato, bacon

**Gnocchi with Peas and Shrimp** (action or self)  
garlic, white wine, lemon, parsley

**The Cowboy Carvery** (GF) (action only - 6.00 added per guest)  
coffee-cardamom rubbed tomahawk ribeye, rosemary polenta cake, molasses demi

## GOURMET DESSERT STATION (select three)

(one piece each dessert per person)

**Seasonal Mini Pies**

**Meringue Cookies (GF)**

**Lemon Meringue Cream Puffs**

**Raspberry Jelly Roll**

**Chocolate Truffles (GF)**

**Petite Chocolate Mousse Cups (GF)**

**Cream Puffs**

## DESSERT ACTION STATION ENHANCEMENTS

(requires chef attendant fee)

**Smoes Fire Pit**

marshmallows, chocolate bars, graham crackers

**6.00 per guest**

**Hand-Crafted Smoes 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

### **CHILLED**

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

### **SIZZLING**

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



## ACTION ENHANCEMENT

Charged in addition to reception menu or pre-dinner pricing. Prices do not include carver fee.

### **Sage and Thyme Roasted Breast of Turkey**

cranberry chutney, white rolls

**250.00** [Serves 30-40 Guests]

### **Marinated Leg of Lamb**

mint pesto, pita bread

**380.00** [Serves 30-40 Guests]

### **Smoked Beef Brisket**

bacon jam, white rolls

**375.00** [Serves 30-40 Guests]

### **Whole Beef Tenderloin**

horseradish cream, white rolls

**390.00** [Serves 30-40 Guests]

### **Cider and Clove Glazed Virginia Ham**

grain mustard, mini biscuits

**275.00** [Serves 30-40 Guests]

### **Slow Roasted Prime Rib of Beef**

horseradish cream, white rolls

**360.00** [Serves 30-40 Guests]

## COLD DISPLAY ENHANCEMENT

Charged in addition to reception menu or pre-dinner pricing

### **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, crispy herbed flatbread, gluten free artisan crackers

**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, crispy herbed flatbread, gluten free artisan crackers

**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, shaved parmesan cheese, basil pesto marinated fresh mozzarella pearls, crispy herbed flatbread, gluten free artisan crackers

**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**



## GOURMET DESSERT BAR RECEPTION

minimum 25 guests

Option 1	Select 3 Bite Size	<b>14.00 per guest</b>
Option 2	Select 3 Bite Size, 2 small plate	<b>18.00 per guest</b>
Option 3	Select 3 Bite Size, 2 small plate and 1 interactive	<b>24.00 per guest</b>

Gourmet Coffee and Hot Tea Station - **add 3.00 per guest**

### BITE SIZED SELECTIONS

**Seasonal Mini Pies**  
**Meringue Cookies (GF)**  
**Raspberry Jelly Roll**  
**Cream Puffs**  
**Cinnamon Palmiers**  
**Lemon-Lavender Shortbread Cookies**  
**Almond Macaron (GF)**  
**Lemon Meringue Cream Puffs**  
**Champagne Marshmallows (GF)**  
**Petite Chocolate Mousse Cups (GF)**  
**Italian Wedding Cookies**  
**Chocolate Truffles (GF) [2.00 added per guest]**

### SMALL PLATE SELECTIONS

**Yogurt Panna Cotta** Hotel Roanoke granola, preserved berries, lavender caramel  
**Salted Caramel Chocolate Tart** crème anglaise, cocoa nib brittle  
**Vanilla Bean Cheesecake (GF)** peach compote, almond macaron  
**Lemon Chess Pie** lavender caramel, blueberry  
**Orange Sabayon** balsamic roasted plums, sweet croutons  
**Mango and Grilled Pineapple Mousse (GF)** strawberry coulis, tropical fruit salsa  
**Chocolate Layer Cake** peanut crunch, chocolate sauce  
**Blackberry Tart** coconut streusel, lime curd  
**Chocolate Cheesecake** passion fruit gelee, chocolate gravel  
**Champagne Gel (VN, GF)** seasonal fruit, strawberry coulis

### DESSERT INTERACTIVE SELECTIONS

[Require chef attendant fee]

#### **Smores Fire Pit**

marshmallows, chocolate bars, graham crackers

#### **Hand-Crafted Smores Fire Pit**

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#### **Baked Alaska**

sponge cake, ice cream, and toasted meringue set ablaze before your guests

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