

BANQUET & EVENT CATERING

RECEPTION MENUS



THE HOTEL ROANOKE
& CONFERENCE CENTER

FALL / WINTER SEASON 2021



THE PINE RECEPTION

Pre-Dinner Reception Display

(25 Guests Minimum)

Select Two DISPLAY ITEMS — 16.00

Select Three DISPLAY ITEMS — 22.00

Pine selected as Reception only— add 4. to above pricing per guest.

Antipasto Display (GF)

capicola, prosciutto, salami, pepperoni, marinated artichoke hearts, pickled red onions, olives, seasonal jam, roasted pepper & mozzarella pearl salad, crispy flatbread (contains gluten), gluten free crackers

Vegetable Crudit  (VN, GF)

cucumber, watermelon radish, sweet peppers, broccoli & cauliflower florets, baby carrot, grape tomato, balsamic vinaigrette, chipotle ranch (Not VN)

Dip Duet Display (V, GF)

warm pimento cheese dip (V,GF) , chilled spinach artichoke Dip (V,GF), gluten free tri-color tortilla chips

Artisan Cheeseboard (V)

vin rosso, aged balsamic cippolini onion, gorgonzola, aged provolone, American grana, blueberries, strawberries, dry cured chorizo, fig jam, whole grain mustard, mixed nuts, gherkins, crispy flatbread (contains gluten), gluten free crackers

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

grilled asparagus, zucchini, squash, and roasted cremini mushroom, red pepper, blistered grape tomato, marinated beets, garlic hummus

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)

30.00 per guest

COLD

Old Bay Deviled Egg pickled vegetables (V)

Apple Balsamic Feta Naan (V)

Smoked Duck, cranberry, naan

Smoked Salmon Rilette, cucumber (GF)

Cucumber Canape lemon-dill cream, heirloom tomato (V, GF)

HOT

Asparagus and Asiago in Phyllo (V) roasted garlic cream

Bacon Wrapped Beef Tenderloin (GF) horseradish sour cream

Smoked Bacon Wrapped Scallop (GF) cajun aioli dipping sauce

Crispy Pork Belly Square cherry glaze, naan bread

Vegetable Samosa, mint chutney (V)





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)

46.00 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 attendant fee.)

COLD STATION

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

smoked gouda, provolone, havarti, yellow cheddar, grapes, strawberries, orange marmalade, gluten free artisan crackers, crispy flatbread (Not GF)

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

asiago, seeded grain, and fried flat breads presented with chili 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

ACTION AND SELF-SERVE STATIONS (select two items)

*Noted selections are designed as “action only” and may require additional chef attendant fee.

Slider Market (action only)

(select one)

***2 oz pan-sizzled burgers** honey black pepper- bacon onion jam, smoked gouda cheese, brioche style slider bun

***fresh carved turkey sliders** bacon apple slaw, havarti, sweet Hawaiian roll

***duck confit & pickled vegetable sliders** cucumber, jalapeno rings, cilantro sprigs, sriracha aioli, sister shubert roll

Flour Tortilla Taco (action only)

(select one)

***Huli Huli Chicken** diced chicken thighs, pineapple mango salsa, red cabbage slaw, sweet polynesian sauce

***Grilled Mahi Mahi** corn avocado salad, chipotle lime crema, cilantro

***Blackened Cod** mango chili slaw, lime avocado sour cream

***Charred Beef Shoulder** jalapeno rings, shredded green leaf lettuce, goat cheese, pico

HRCC Signature Potato Cake Bar (V, GF) (self serve only)

**Parmesan cheese & truffle-cheddar,
Horseradish-chive,
Caramelized onion béchamel**



THE STROLLING RECEPTION continued

Chef Carved Stuffed Standing Rib Roast (GF)(action only—8.00 added per guest)
bone in ribeye stuffed with spinach, provolone, oyster mushrooms with huntsmen demi, horseradish cream

Salmon Wellington Carvery (action only)
lemon shallot spinach, dill beurre blanc

Duck Confit & Broken Pappardelle Pasta
mushroom, tomato, parsley, pine nut, spinach, rich red wine sauce

Torched Sous Vide Pork Belly (GF)
bourbon honey glaze, pickled vegetables

Gourmet Applewood Smoked Bacon Bar (GF) (self serve only)
attractive display of candied, maple bourbon and chocolate drizzle

Dirty Mashed Potato Martini Bar (action only)
smashed red bliss, chopped beef brisket, shredded chicken thighs, sweet n smokey sauce, bacon apple slaw, pico de gallo

Seafood and Chicken Pan Paella (GF)(contain shellfish) add 8.00 per guest
saffron rice, chicken thighs, shrimp, clams, mussels, peas, roasted red peppers

Sous Vide Thyme & Sea Salt Butter Rack of Lamb (GF)
creamy polenta, mustard shallot demi-glace

Antipasto Display (GF) (self serve only)
capicola, prosciutto, salami, pepperoni, marinated artichoke hearts, pickled red onions, olives, seasonal jam,
roasted pepper & mozzarella pearl salad, crispy flatbread (contains gluten), gluten free crackers

Risotto Bar

(select one)

***Duck Confit & Mushroom Risotto** (GF) scallions, asparagus tips

***Saffron & Shrimp Risotto** (GF)(contains shellfish) saffron, chorizo, spring peas, parsley, roasted peppers

***Spinach Asiago Risotto** (GF,V) roasted garlic, tomato, artichokes, lemon

GOURMET DESSERT STATION (select three)

(one piece each dessert per person)

Seasonal Mini Pies · **Chocolate Dipped Strawberries (VN GF)** · **Churro Bites** · **Whoopie Pies** · **Cream Puffs**
Chocolate Cheesecake Cups (GF) · **Mini Caramel Apple Cakes**
OR

Dessert Charcuterie Board

including chocolate salami, brown sugar cheesecake pâté, citrus caviar, candied nuts, crispy crepes, fresh and preserved fruit

DESSERT ACTION STATION ENHANCEMENTS

(requires chef attendant fee)

S'mores Fire Pit marshmallows, chocolate bars, graham crackers

6.00 per guest

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

7.00 per guest

Bananas Foster (GF) bananas flambé in brown sugar and rum, served over house-made frozen vanilla bean mousse

7.00 per guest

Sundae Bar (GF)

Vanilla ice cream, chocolate ice cream, chocolate syrup, caramel, strawberries, peanut butter sauce, mini chocolate chips, maraschino cherries, mini marshmallows, rainbow sprinkles, whipped cream

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

Apple Balsamic Feta Naan (V)	265.00
Smoked Salmon Rillettes... cucumber	295.00
Cucumber Canape lemon-dill cream, heirloom tomato (V, GF)	275.00
Old Bay Deviled Egg pickled vegetables (V)	265.00
Smoked Duck seared duck breast, cranberry, naan	275.00
Basil-Mascarpone Prosciutto Bites (GF)	295.00

HOT

Asparagus, Asiago Wrap... phyllo dough, roasted garlic cream (V)	255.00
Spicy Bang Bang Shrimp... scallion, bang bang dipping sauce	295.00
Smoked Chicken Quesadillas... roasted tomato aioli	285.00
Smoked Bacon Wrapped Scallops ... cajun aioli dipping sauce (GF)	375.00
Bacon Wrapped Beef Tenderloin ... horseradish sour cream (GF)	340.00
Crispy Pork Belly Sqaure... cherry glaze, naan bread	275.00





CARVED 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 compote, split white rolls

275.00 [Serves 30-40 Guests]

Applewood Smoked Virginia Ham

wholegrain mustard, mini biscuits

275.00 [Serves 30-40 Guests]

Smoked Dry Rubbed Beef Brisket

sweet n smokey bacon onion jam, mini brioche bun

375.00 [Serves 30-40 Guests]

Slow Roasted Prime Rib of Beef

horseradish cream, mini brioche bun

410.00 [Serves 30-40 Guests]

Coffee Rubbed Beef Tenderloin

shallot truffle butter, white rolls

440.00 [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

46.00 per pound (180.00 for 25 ppl)

Artisan Cheeseboard (V)

vin rosso, aged balsamic cippolini onion, gorgonzola, aged provolone, American grana, blueberries, strawberries, dry cured chorizo, fig jam, whole grain mustard, mixed nuts, gherkins, crispy flatbread (contains gluten), gluten free crackers

12.50 per guest

Domestic Fruit And Cheese Board (V, GF)

smoked gouda, provolone, havarti, yellow cheddar, grapes, strawberries, orange marmalade, gluten free artisan crackers, crispy flatbread (Not GF)

11.00 per guest

Antipasto Display (GF)

capicola, prosciutto, salami, pepperoni, marinated artichoke hearts, pickled red onions, olives, seasonal jam, roasted pepper & mozzarella pearl salad, crispy flatbread (contains gluten), gluten free crackers

13.00 per guest

Vegetable Crudité (VN, GF)

cucumber, watermelon radish, sweet peppers, broccoli & cauliflower florets, baby carrot, grape tomato, balsamic vinaigrette, chipotle ranch (Not VN)

8.50 per guest

Dip Duet Display (V, GF) (select one)

warm pimento cheese dip & warm buffalo chicken dip, tri color tortilla chips

or

chilled spinach artichoke dip & chilled caramelized onion dip, tri-color tortilla chips

8.50 per guest





GOURMET DESSERT ART RECEPTION

minimum 25 guests

Option 1	Select 3 Bite Size	15.00 per guest
Option 2	Select 3 Bite Size, 2 small plate	19.00 per guest
Option 3	Select 3 Bite Size, 2 small plate and 1 interactive	2.00 per guest

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

BITE SIZED SELECTIONS

Seasonal Mini Pies
Chocolate Dipped Strawberries (GF, VN)
Churro Bites
Whoopie Pies
Cream Puffs

Chocolate Cheesecake Cups (GF)
Mini Caramel Apple Cakes
Butter Cookies
Almond Macaron (GF)
Meringue Cookies (GF)

SMALL PLATE SELECTIONS

French Quince and Apple Tart
caramel sauce, crème anglaise

Caramel Flan (GF)
glace cherries, compressed honeydew

Raspberry Champagne Layer Cake
champagne bubbles

Espresso Cheesecake (GF)
chocolate sauce, cinnamon-roasted hazelnuts

Cranberry Orange Pavlova (VN, GF)
cranberry compote, orange segments, toasted pepita

Ginger Lime Layer Cake
caramel sauce, rum raisins

Winter Citrus Tart
honey meringue, blackberry coulis

Mango Chocolate Truffle Tart
passion fruit crispies, crème anglaise

Coconut Mousse Cake
pineapple coulis, crème anglaise

Triple Chocolate Terrine (GF)
ganache, caramelized white chocolate cremeux,
bittersweet mousse

DESSERT INTERACTIVE SELECTIONS

Action Chef attendant fee required

Dessert Charcuterie Board [no chef attendant]
including chocolate salami, brown sugar cheesecake pâté, citrus caviar, candied nuts, crispy crepes, fresh and preserved fruit

S'mores Fire Pit
marshmallows, chocolate bars, graham crackers

Hand-Crafted S'mores Fire Pit
house-whipped flavored marshmallows, homemade graham crackers coated with perfectly paired chocolate bark

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

Bananas Foster (GF)
bananas flambéd in brown sugar and rum, served over house-made frozen vanilla bean mousse

Sundae Bar (GF)
Vanilla ice cream, chocolate ice cream, chocolate syrup, caramel, strawberries, peanut butter sauce, mini chocolate chips, maraschino cherries, mini marshmallows, rainbow sprinkles, whipped cream

