



# BREAKFAST BANQUET MENUS

SPRING & SUMMER 2018



THE HOTEL ROANOKE  
& CONFERENCE CENTER



### **BREAKFAST BUFFET**

Start your meeting off right with a well nourished group of attendees.  
Each buffet is accompanied by orange juice, fresh brewed coffee and a selection of fine teas.  
50 guest minimum.

#### **Start Up Continental**

fresh cut pineapple, melon, grape, strawberry, housemade coffee cake (gf), assorted fresh scones and muffins  
**14.00 per guest**

#### **Dogwood Continental**

fresh cut fruit and yogurt parfait station — granola, local honey, mixed berry compote, housemade coffee cake (gf),  
fresh assorted scones and muffins  
**16.50 per guest**

#### **The James Continental**

side of salmon fresh from the smoker, mini plain bagels, cream cheese, capers, chopped onion, chopped egg,  
fresh cut fruit and yogurt parfait station—granola, local honey, mixed berry compote, housemade coffee cake (gf),  
fresh assorted scones and muffins  
**18.90 per guest**

### **★ STAR OF ROANOKE BREAKFAST BUFFET**

fresh cut pineapple, melon, grape, strawberry, housemade coffee cake (gf), assorted fresh scones and muffins,  
fluffy cage free scrambled eggs, breakfast potatoes with peppers and onions, smoked crisp bacon strips and  
country sausage links  
**23.00 per guest**

### **ENHANCEMENTS**

*The following selections are available only with a continental menu from above list*

#### **The Scramble Station (GF)**

live action station of cage free scrambled egg prepared three ways in the skillet – \*Plain, \*Virginia Ham and \*Cheese.  
\*Build your own additional toppings... house smoked salmon, bacon bits, sautéed mushrooms, pico de gallo —  
*Includes Complimentary Chef Attendant - 100 guest maximum per attendant*  
**10.00 per guest**

#### **Traditional Omelet Station (GF)**

bacon, tomato, mushroom, diced onions, peppers, Virginia ham, cheddar cheese, fresh spinach  
*Includes One Complimentary Chef Attendant – 50 guest maximum per attendant*  
**10.00 per guest**



**ENHANCEMENTS** continued

*The following selections are available only with a continental menu from above list*

**Breakfast Burrito Panini Station**

handmade... Virginia ham, sausage, scramble egg, diced pepper, salsa, cheddar cheese, soft tortilla roll

*Includes One Complimentary Chef Attendant – 50 guest maximum per attendant*

**8.50 per guest**

**Eggs Bundle (GF)**

cage free fluffy scrambled eggs, breakfast potatoes with peppers and onions, smoked crisp bacon strips and country sausage links **12.50 per guest**

**Hot Oatmeal (GF)**

brown sugar, almonds, golden raisins, cinnamon

**5.00 per guest**

**Pancakes, Waffles or French Toast (select one)**

butter, mixed berry compote, whipped cream, maple flavored syrup

**8.00 per guest**

**Specialty Egg Sandwich**

country ham, egg and cheese stuffed croissant

**6.50 per guest**

**Chicken N' Waffle**

quartered Belgian waffle, crispy chicken, maple béchamel

**6.50 per guest**

**Sausage Gravy and Biscuits**

homemade southern classic

**5.50 per guest**

**Fresh Fruit and Yogurt Parfait Station**

granola, local honey, mixed berry compote

**6.50 per guest**

**Asparagus and Prosciutto Strata**

egg, cream, cubed artisan bread, chive, parmesan cheese, lemon zest

**8.00 per guest**





### **PLATED BREAKFAST**

*When the focus of the morning is a presentation, our plated options bring the attention to the speaker. Our plated breakfast menus are accompanied by family style served housemade coffee cake (gf) and fresh sliced fruit plate. Beverage service includes fresh orange juice, brewed coffee and a selection of fine teas.*

#### **Plated Shenandoah Morning (GF)**

cage free fluffy scrambled eggs, smoked bacon strips, country sausage, breakfast potatoes with peppers and onion, roasted cherry tomato with asparagus garnish  
**18.50 per guest**

#### **Scrambled and Stacked**

cage free fluffy scrambled eggs, buttermilk pancakes, maple flavored syrup, country sausage or smoked bacon strips, roasted cherry tomato with asparagus garnish  
**19.50 per guest**

#### **Plated Rising Star**

stuffed french toast with berry infused cream cheese, maple flavored syrup, cage free fluffy scrambled eggs, country sausage or smoked bacon strips, roasted cherry tomato with asparagus garnish  
**20.00 per guest**

### **ENHANCEMENTS**

#### **Fresh Fruit and Yogurt Parfait**

preset... yogurt, local honey, granola, mixed berry compote  
**6.50 per guest**

#### **Spring Smoothie Juice Bar (GF)**

fresh made fruit smoothie station with banana-berry smoothies  
*Includes Complimentary Chef Attendant – 50 guest maximum per attendant*  
**8.00 per guest**

#### **Hot Oatmeal Station (GF) (self serve)**

brown sugar, almonds, golden raisins, cinnamon  
**5.00 per guest**





## **THE GRAND BRUNCH**

50 guest minimum  
(3.00 per guest surcharge applied for groups between 25 –49)

### **CHILLED**

**Housemade Coffee Cake (GF), Assorted Scones and Muffins**

**Fresh Fruit and Yogurt Parfait Station**

granola, local honey, mixed berry compote

**House-Smoked Salmon Platter**

mini bagels, cream cheese, capers, chopped onion, chopped egg

**Tangled Spring Greens Salad (VN)(GF)**

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

**Charred Corn and Wheatberry Salad (VN)**

tahini, onion, fennel, carrot, scallion, parsley, olive oil, lemon

### **SIZZLED**

**The Scramble Station (GF)**

live action station of cage free scrambled egg prepared three ways in the skillet – \*Plain, \*Virginia Ham and \*Cheese

\*Build your own additional toppings... house smoked salmon, bacon bits, sautéed mushrooms, pico de gallo

*100 guest maximum per attendant*

**Breakfast Potatoes**

peppers and onions (GF)

**Smoked Crisp Bacon (GF)**

**Country Sausage Links (GF)**

**Tarragon Seared Chicken (GF)**

garlic pan sauce

**Lemon Roasted Asparagus (V, GF)**

parmesan

**Freshly Baked Rolls and Butter**



**GRAND BRUNCH continued.**

**SWEETS** (select three)

**Chocolate Mousse Brownie**

**Tres Leches Cake** (GF)

**Cream Cheese Strawberry Tart**

**Cheesecake with Cherry and Almond**

**Raspberry and Chocolate Mousse** (GF)

**Beverage Station**

chilled orange juice, freshly brewed coffee, decaffeinated coffee, assortment of hot teas

29.00 per guest

**ENHANCE YOUR BRUNCH**

The following per guest items are to be used as enhancements to your brunch menu only; *not as a la carte items.*

**Hot Oatmeal** (V, GF)

brown sugar, almonds, golden raisins, cinnamon

**2.00 per guest**

**Sausage Gravy and Biscuits**

homemade southern classic

**2.00 per guest**

**French Toast Casserole** (V)

warm maple-flavored syrup

**3.00 per guest**

**CULINARY THEATERS**

*The following per guest items are to be used as enhancements to your breakfast buffet or brunch selections only; not as a la carte items.*

**6.50 per guest – select one**

*Includes Complimentary Chef Attendant*

**Salmon Florentine En Croute Carvery**

sustainable fresh fish baked in flaky puff pastry with creamy baby spinach, lemon-dill béchamel- *100 guest maximum per attendant*

**Breakfast Burrito Panini Station**

handmade... Virginia ham, sausage, scramble egg, salsa, cheddar cheese, soft tortilla roll

*50 guest maximum per attendant*

**Made to Order Pancake Station**

warm syrup, whipped cream, butter, fresh sliced bananas and seasonal berry compote, chopped walnuts, chocolate chips

*50 guest maximum per attendant*

**Traditional Omelet Station** (GF)

bacon, tomato, mushroom, diced onion, peppers, Virginia ham, cheddar cheese, fresh spinach

*50 guest maximum per attendant*





**A LA 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.	cranberry, apple, orange.....	
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.

