

# BANQUET & EVENT CATERING

## CONFERENCE MENUS



THE HOTEL ROANOKE  
& CONFERENCE CENTER

FALL / WINTER SEASON 2021

### **CONFEREE BREAKFAST DINING**

Should you require private dining for your breakfast, we would be happy to arrange the meal for your guests. This would require a minimum set-up charge of 8. per guest. (3. per guest surcharge will apply for 25-49 guests )

#### **PLATED SHENANDOAH MORNING (GF) (Included in package)**

**Cage Free Fluffy Scrambled Eggs**

**Smoked Crisp Bacon Strips** (country sausage links, *turkey link sausage, turkey bacon available for substitution*)

**Breakfast Potato with Peppers and Onions**

**Roasted Asparagus and Tomato Garnish**

**Mini Buttermilk Biscuit (not GF)**

**Fruit Preserves and Butter**

**Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Hot Teas**

#### **BREAKFAST BUFFET** (Included in package — 50 guest minimum.)

**Chilled Orange Juice**

**Fresh Fruit with Grapes and Strawberries (GF)**

**house-made coffee cake, fresh assorted scones and mini danish (may contain nuts)**

**Fruit Preserves and Butter**

**Cage Free Fluffy Scrambled Eggs (GF)**

**Breakfast Potatoes with Onions and Peppers (GF)**

**Smoked Crispy Bacon Strips (GF)**

**Country Sausage Links (GF)**

*(turkey link sausage, turkey bacon available for substitution)*

**Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Hot Teas**

#### **SUPERB BREAKFAST ENHANCEMENTS**

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

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

live action station of cage free scrambled eggs prepared two ways in the pan – Plain and Cheddar Cheese.

Build your own toppings... hickory ham, bacon, tomato, sautéed mushrooms, wilted spinach, pico de gallo

*Includes Complimentary Chef Attendant - 60 guest maximum per attendant*

**8.00 per guest**

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

bacon, tomato, mushroom, diced onions, peppers, hickory ham, cheddar cheese, wilted spinach

*Includes One Complimentary Chef Attendant – 40 guest maximum per attendant*

**10.00 per guest**

##### **Hot Oatmeal (VN,GF)**

brown sugar, almonds, honey apples, golden raisins, cinnamon shaker

**5.00 per guest**

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

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

**8.00 per guest**

##### **Sausage Gravy and Biscuits**

our signature gravy, southern classic

**9.50 per guest**



### **CONFEREE LUNCH BUFFET**

As a part of the day meeting package, a lunch meal will be included. The buffet will be served in The Regency Room.

We do offer private dining for our conferee guests; a surcharge of 6. set up fee per guest will apply.

Minimum 25 guests for private buffet service.

While your menu selection will not be available until the morning of your event,  
our conferee lunch buffet will include the following:

(Based on number of people, we will substitute a vegetarian entrée for either the vegetable or starch)

#### **Chef's Selection Soup of the Day**

#### **Chef's Selection Freshly Tossed Green Salad**

#### **Chef's Selection Vegetarian Composed Salad (V)**

Constructed to be used with the green salad (tomato salad, cucumber salad, grain salad, grilled vegetables, potato salad)

#### **Freshly Tossed Caesar Salad, parmesan, croutons, caesar dressing (contains shellfish)**

#### **Two Chef Selection Entrees (GF)**

#### **Chef's Selection of Seasonal Vegetable**

#### **Chef's Selection Seasonal Starch Based Entrée**

#### **Daily Regency Room Bread Pudding & Sauce**

#### **Chef's Selection of Two Desserts**

#### **Freshly Baked Rolls and Butter**

#### **Iced Tea and Iced Water**

### **CONFEREE PLATED LUNCH MENU**

V = Vegetarian      VN = Vegan      GF = Gluten Free

#### **SALAD (samples... select one)**

##### **Classic Caesar Salad**

herbed crouton, shaved parmesan, Caesar dressing (contains shellfish)

##### **Tangle of Spring Greens (V, GF)**

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

##### **Spinach Salad (V, GF)**

spinach, dried cherries, goat cheese, toasted walnuts, maple balsamic, ranch

#### **ENTRÉE (samples.. select one)**

##### **Herb Marinated Chicken (DF,GF)**

apple cranberry chutney, cider jus

(included in package)

##### **Slow Roasted Pork Ribeye (DF,GF)**

shallot- whole grain mustard demi

(included in package)

##### **Eggplant Parmesan (V,GF)**

baked, fresh basil

(included in package)

##### **Pan Seared Chicken (DF,GF)**

rosemary pan sauce

(included in package)

##### **Seared Salmon (DF,GF)**

lemon dill veloute

(included in package)

##### **Portobello Whole Wheat Pasta (V)**

spinach, roast tomato, ricotta, mozzarella, herbs

(included in package)



**CONFEREE PLATED LUNCH MENU** continued

**Beef Short Rib (GF)**

pan sauce

**6. additional per guest**

**Petite Tender (GF)**

red wine sauce

**7. additional per guest**

**SPRING/SUMMER PLATED VEGETABLE**

samples

(select one)

**Parsnips & Carrots (VN,GF)** shallots, mint, parsley

**Lemon Oregano Broccolini (VN,GF)**

pimentos

**SPRING/SUMMER PLATED STARCH**

samples

(select one)

**Roasted Garlic Olive Oil Red Bliss Potatoes Potatoes (VN,GF)**

**Wild Rice with Butternut Squash, cranberries, pine nuts (GF, V)**

**SOMETHING SWEET**

samples

(select one)

**Chocolate Brownie Tart**

**Warm Spice Panna Cotta (GF)**

**Cheesecake with Orange Raspberries**

**Chocolate and Mango Mousse (GF)**



**CONFEREE LUNCH ALTERNATIVE**

**CASEY JONES EXPRESS DELI BUFFET**

Roll-In Pre Made Sandwiches or Boxed Lunch Style

**COMPOSED SALADS**

(select one)

**Ranch Slaw (V,GF)**

shredded carrot and cabbage, red onion, ranch dressing

**Maple Roasted Butternut Squash and Goat Cheese Salad (V,GF)**

dried cherries, parsley, red onion, extra virgin olive oil, sherry vinegar, maple mustard dressing

**Deviled Egg Potato Salad (V)**

deviled egg mix, red bliss potatoes, parsley

**FRESHLY MADE SANDWICHES**

(select two)

[gluten free available upon request]

**Chicken Club**

grilled chicken breast, lettuce, tomato, bacon, provolone, herb aioli, brioche bun

**Autumn Chicken Salad Sandwich**

diced chicken, dried cherries, bibb lettuce, herb mayo, wheat berry topped bread

**Turkey Havarti Sandwich**

beefsteak tomato, leaf lettuce, sweet honey mustard, croissant

**Roast Beef Corn Dusted Kaiser**

sliced top round, smoked gouda, roasted onion, tomato, arugula, caramelized onion aioli,

**Zesty Italian**

ham, salami, pepperoni, provolone cheese, shredded green leaf lettuce, tomato, cherry pepper rings,

rosemary and oregano vinaigrette, soft philly roll

**Vegan Grilled Vegetable Hummus Wrap**

roasted zucchini, squash, eggplant, mushrooms, asparagus, spinach, hummus, whole wheat wrap

**Salad Alternatives**

**Butternut Squash & Quinoa Power Bowl Salad (VN,GF)**

sunflower seeds, chard, dried cherries, apple cider vinaigrette

**Mediterranean Power Bowl Salad (V)**

pearl cous cous, kalamata olives, hummus, tomato, spinach, yellow peppers, heirloom tomato, feta, herb vinaigrette

**Bag of Chips, Cookie or Brownie, Assorted Whole Fruit, Soda or Water (included in package)**

**THE CASEY JONES BOXCAR**

We are more than happy to box your attendees' lunch to-go or to work through lunch.

**Choose up to Two Sandwiches from Above**

**Select One Prepared Salad (select one)**

Slaw – Butternut Squash Salad – Potato Salad

**Packaged Cookie, Bag of Chips, Whole Fruit, Soda or Water (included in package)**



**CONFEREE DINNER PLATED**

As a part of the modified meeting package, a plated or buffet dinner may be included.  
We do offer private dining for our conferee guests; a surcharge of 8. per guest will apply.  
Private dining and custom menu options listed.

**SALAD** (select one)

**Beet and Arugula Salad** (V, GF)

pistachio, goat cheese, lemon vinaigrette

**Tangle of Spring Greens Salad** (V, GF)

baby greens, shredded carrot, grape tomato, cucumber, ranch, white balsamic vinaigrette

**Winter Wedge**

iceberg, apple, dried cranberry, prosciutto, butternut, goat cheese, cider dressing (GF)

**ENTRÉE** (select one)

**Piccata Style Statler Chicken** (GF)

lemon caper butter, tomato, parsley (included in package)

**Roasted Pork Loin** (GF)

apple chutney (included in package)

**Grilled Garden Lasagna** (V)

fresh vegetables, marinara, herbs, Italian cheeses  
(included in package)

**Pan Seared Statler Chicken** (GF)

portabella marsala, blistered tomato (included in package)

**Shoulder Tender Steak** (GF) carved, peppercorn sauce

7.00 per guest

**Seared Salmon** (GF) dill cream

6.00 per guest

**Herb Roasted Cod** (GF) country ham corn ragout

7.00 per guest

**Grilled Filet Mignon** (GF) burgundy demi glace

10.00 per guest

**WINTER PLATED STARCH & VEGETABLE** (samples.. select one)

**Broccolini Almondine** (VN,GF)

**Rosemary Garlic Roasted Potatoes** (V, GF)

olive oil, parmesan cheese

**Olive Oil Roasted Cauliflower,**

garlic, sage (GF, VN)

**Cheesy Grits** (V, GF)

stone ground, cheddar, butter, parsley

**Freshly Baked Rolls and Butter**

**Freshly Brewed Coffee Service and Iced Water**

**DESSERT** (samples.. select one)

**Key Lime Pie**

**Chocolate Mousse Brownie**

**Cheesecake with Glace Cherries**

**Strawberry and Chocolate Mousse** (GF)

**Cranberry Orange Pavlova** (GF, VN)



### **CONFEREE DINNER BUFFET**

As a part of the Day Meeting Package, a plated or buffet dinner may be included.  
This meal will be served in The Regency Room and options will be selected by the Chef on the day of your function.  
We do offer private dining for our conferee guests. A surcharge of 8. per guest will apply.  
Private Dining And Custom Menu Options Listed. 50 guest minimum.

#### **GREEN SALAD (included)**

##### **Tangle of Spring Greens Salad (V, GF)**

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

#### **COMPOSED SALAD (select one)**

##### **Primavera Pasta Salad (V, GF)**

whole wheat pasta, snap peas, grape tomato, red onion, broccoli florets,  
roasted peppers, shaved parmesan, herb vinaigrette

##### **Winter Panzanella Salad (VN)**

maple roasted carrot, parsnip, purple onion, thyme, cannellini beans, spinach, torn seeded  
grain bread, apple cider vinaigrette

##### **Spinach & Orzo (V)**

garlic, parmesan, tomato, scallion, lemon, extra virgin olive oil

##### **Greek Broccoli Salad (V, GF)**

feta, olives, almond, oregano, sun-dried tomato vinaigrette

#### **ENTRÉE (select two)**

**Charred Flank Steak (GF)** herb butter sauce

**Roasted Salmon (GF)** spinach, tomato, roasted garlic cream, shaved parmesan

**Garlic Citrus Marinated Cod (GF)** lemon tarragon cream

**Pan Roasted Chicken (GF,DF)** sage shallot pan jus

**Roasted Chicken Breast (GF,DF)** apple cranberry chutney, cider jus

**Boneless Chicken Thigh Veracruz (GF,DF)** rich tomato sauce, olives, capers, onion, garlic, herbs

**Grilled Beef Shoulder (GF)** smoked gouda — spinach mornay sauce

**Pork Ribeye (GF)** chimichurri sauce

**Baked Potato Gnocchi & Butternut Squash (V)** swiss chard, goat cheese, brown butter



**CONFEREE DINNER BUFFET continued**

**SUMMER VEGETABLE** (select one)

**Parsnips & Carrots** (VN,GF) shallots, mint, parsley

**Olive Oil Roasted Cauliflower**, garlic, sage (GF, VN)

**Lemon Oregano Charred Broccolini** (VN, GF)

**SUMMER STARCH** (samples.. select one)

**Brown Butter Sage Mashed Potatoes**, (GF, V)

**Roasted Garlic Olive Oil Red Bliss Potatoes Potatoes** (VN,GF)

**Wild Rice with Butternut Squash**, cranberries, pine nuts (GF, V)

**Freshly Baked Rolls and Butter**

**DESSERT** (select three)

**Key Lime Pie**

**Cheesecake with Glace Cherries**

**Chocolate Mousse Brownie**

**Cranberry Orange Pavlova** (VN, GF)

**Strawberry and Chocolate Mousse** (GF)

**Caramel Apple Cake**

**BEVERAGE**

**Freshly Brewed Coffee and Hot Tea Upon Request Only**

