

BANQUET & EVENT CATERING

CONFEREE MENUS



THE HOTEL ROANOKE
& CONFERENCE CENTER

SPRING / SUMMER SEASON 2020

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 (GF)

live action station of cage free scrambled eggs prepared two ways in the pan – Plain and Cheddar Cheese. Build your own toppings...flaked house smoked salmon, Virginia ham, bacon bits, sautéed mushrooms, pico de gallo
Includes Complimentary Chef Attendant - 50 guest maximum per attendant

8.00 per guest

Traditional Omelet Station (GF)

bacon, tomato, mushroom, diced onions, peppers, Virginia ham, cheddar cheese, wilted spinach
Includes One Complimentary Chef Attendant – 50 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 Green Salad / 2 Dressings (GF,V)
Chef's Selection Composed Salad (V)
Two Chef Selection Entrees (GF)
Chef's Selection of Seasonal Vegetable
Chef's Selection Seasonal Starch
Chef's Selection of Three 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, ranch, Caesar dressing (contains shellfish)

Tangle of Spring Greens (V, GF)

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

Michigan Salad (V, GF)

baby greens, dried cherries, blue cheese, toasted walnuts, red wine vinaigrette, ranch

ENTRÉE (samples.. select one)

Herb Marinated Chicken (DF,GF)

sautéed artichoke—fennel, pan sauce
(included in package)

Slow Roasted Pork Ribeye (DF,GF)

tender mushroom leek, whole grain mustard demi
(included in package)

Eggplant Parmesan (V,GF)

baked, fresh basil
(included in package)

Pan Seared Chicken (DF,GF)

shallot portabella, marsala chicken demi
(included in package)

Seared Herb Crusted Salmon (DF,GF)

rustic yellow tomato ratatouille sauce
(included in package)

Warm Buddha Bowl (VN,GF)

short grain rice, ginger bok choy, broccoli, marinated tempeh, scallions, thai chili sauce
(included in package)



CONFEEE PLATED LUNCH MENU continued

Dry Rubbed Smoked Brisket (GF)

mustard moonshine bbq sauce

6. additional per guest

Petite Tender (GF)

diane sauce of asparagus, brandied demi

6. additional per guest

SPRING/SUMMER PLATED VEGETABLE

samples

(select one)

Honey Cumin Roasted Heirloom Rainbow Carrots (VN,GF) shallots, mint, parsley

Lemon Oregano Broccolini (VN,GF)

pimentos

SPRING/SUMMER PLATED STARCH

samples

(select one)

Roasted Garlic Olive Oil Roasted Tri Color Fingerling Potatoes (VN,GF)

Creamy Herb Orzo "Risotto" (V,GF)

SOMETHING SWEET

samples

(select one)

Chocolate Brownie Tart

Espresso Mousse Blondie

Cheesecake with Orange Blueberries

Strawberry Lemonade Mousse (GF)



CONFEREE LUNCH ALTERNATIVE

CASEY JONES EXPRESS DELI BUFFET

Roll-In Pre Made Sandwiches or Boxed Lunch Style

COMPOSED SALADS

(select one)

Caraway Slaw (V, GF)

shredded carrot and cabbage, toasted caraway and mustard seeds, creamy vinegar dressing

Black Bean and Hominy Salad (VN, GF)

diced bell pepper, tomato, red onion, cilantro, lime vinaigrette

Lemon Orzo Pasta Salad (VN)

asparagus, grape tomato, parsley, citrus vinaigrette

FRESHLY MADE SANDWICHES

(select two)

[gluten free available upon request]

Chicken Satay Salad Wrap

grilled free-range chicken, peanut sauce, carrots, cilantro, butter lettuce

Turkey on Rye

turkey breast, white cheddar, caraway slaw, tomato, bacon, rye bread

Ham and Melon

sliced ham, goat cheese spread, melon-apple chutney, arugula, croissant

The Italian

ham, salami, pepperoni, provolone cheese, leaf lettuce, tomato, cherry peppers, basil garlic mayonnaise, philly roll

Sliced Roasted Turkey

heirloom tomato, arugula, dill havarti, lemon aioli, wheat wrap

Chicken Club

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

Smashed Chickpea Salad (VN)

chickpea, pickles, onion, carrot, in avocado dressing, spinach, tomato, wheat bread

Mediterranean Power Bowl (V,GF)

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

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)

Caraway Slaw – Black Bean and Hominy Salad – Lemon Orzo Pasta 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

Strawberry Spinach Salad (V, GF)
red onion, sunflower seed, goat cheese, ranch, red wine vinaigrette

ENTRÉE (select one)

Piccatta Style Statler Chicken (GF)
lemon caper butter, tomato, parsley (included in package)

Brined Pork Loin (GF)
mango thai chili chutney (included in package)

Grilled Balsamic Portobello Steaks (VN, GF)
roasted peppers, spinach, chimichurri (included in package)

Honey Thyme Glazed Statler Chicken (GF)
honey thyme pan reduction (included in package)
12.00 per guest

Shoulder Tender Steak (GF) carved, peppercorn sauce
6.00 per guest

Seared Salmon (GF) citrus—fennel law
6.00 per guest

Herb Roasted Cod (GF) creamy succotash sauce
7.00 per guest

Grilled Filet Mignon (GF) burgundy demi glace
9.00 per guest

SUMMER PLATED STARCH & VEGETABLE (samples.. select one)

Summer Garden Sauté (VN, GF)
squash, zucchini, sweet peppers, garlic, herbs

Roasted Cremini Mushroom & Sugar Snap Peas (V, GF)
shallot, herb butter

Crispy Rosemary Garlic Russets (V, GF)
parmesan, lemon zest

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

Raspberry and Chocolate Mousse (GF)

Cheesecake with Cherries

Strawberry Balsamic Chess Pie

Chocolate Mousse Brownie

Spiced Vanilla Poached Plum (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, white balsamic vinaigrette

COMPOSED SALAD (select one)

Tomato and Green Bean Salad (VN, GF)

pepitas, cilantro, lemon-pepita dressing

White Bean Lardon (GF)

bacon lardons, fennel, orange, kale, cider vinaigrette

Roasted Eggplant Bulgur (V)

tomato, preserved lemon, cumin seeds, chickpeas, garlic-tahini dressing

Nordic Potato Salad (V, GF)

red bliss, dill, beet, horseradish sour cream

Honey and Red Pepper Flake Massaged Kale (V, GF)

new kale, dried cherries, toasted walnuts

ENTRÉE (select two)

Chimichurri Flank Steak (GF)

fresh herbs, pico de gallo

Basil Oil Roasted Salmon (GF)

tomato, red onion, balsamic vinaigrette

Shrimp and Mussels & Broken Linguini (contains shellfish)

garlic, onion, tomato, fennel, white wine, saffron broth

Oregano Garlic Marinated Boneless Chicken Thighs (GF)

tomato caper sauce

Pepper Petite Tender (GF)

roasted sweet red peppers, onion, cilantro, natural gravy reduction

Marinated Chicken Breasts (GF)

grilled spring onions, grape tomatoes, garlic lemon pan jus

Herb Roasted Red Snapper (GF)

braised leek, artichoke, basil, tomato

Roasted Beef Eye Round (GF)

herb pan gravy

Gluten-Free Spinach and Goat Cheese Lasagna (V, GF)

marinara, Italian cheeses, herbs



CONFEREES DINNER BUFFET continued

SUMMER VEGETABLE (select one)

Creamy Spinach Bake (V,GF)

artichoke, roasted pearl onions, asiago cheese

Olive Oil Roasted Cauliflower, Heart Herbs & Shitake Mushroom Caps (VN, GF)

Lemon Oregano Charred Broccolini (VN, GF)

SUMMER STARCH (samples.. select one)

Yukon Gold Potato Gratin (V, GF)

leeks, parmesan cheese, herbs

Duchess Potato (GF)

creamy mashed potatoes baked with nutmeg, egg

Sweet Corn & Potato Succotash (V, GF)

yukon gold potato, zucchini, tomato, peppers, green beans

Freshly Baked Rolls and Butter

DESSERT (select three)

Key Lime Pie

Raspberry and Chocolate Mousse (GF)

Cheesecake with Cherries

Strawberry Balsamic Chess Pie

Chocolate Mousse Brownie

Spiced Vanilla Poached Plum (GF, VN)

BEVERAGE

Freshly Brewed Coffee and Hot Tea Upon Request Only

