



## DINNER SERVICE



Spring | Summer Events 2025



THE HOTEL ROANOKE  
& CONFERENCE CENTER

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CURIO COLLECTION BY HILTON

**DINNER BUFFET**

50 guest minimum

(\$3. per guest surcharge applies for groups between 25 and 49 guests)

Menu substitutions or additions will incur a per guest additional charge based on item selection. Buffets are designed for 1 ½ hours of continuous service.

All dinners served with artisan bread & butter and freshly brewed coffee & hot tea service



**SERVICE CHARGE**

A service charge of 15% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. If any temporary staffing agency employees work a banquet function, the hotel will retain the portion of their service charge to offset the cost of providing the temporary staffing for the function, and the service charge is not the property of those third party employees.

An administrative fee of 7% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel, is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

**MAGNOLIA BUFFET #1**

**COLD SALAD**

**Garden Greens Center (V, GF)**

freshly tossed tender scarlet frill, tatsoi, baby kale, Signature Hotel Roanoke vinaigrette

**Garden Company**

pickled blueberry, toasted almond, goat cheese

**Pea & Shell Pasta Salad (V)**

green peas, sliced snap peas, mint, capers, lemon vinaigrette

**Grape Tomato Fresh Mozzarella Salad (GF, V)**

red onion, arugula, pesto vinaigrette

**HOT ENTREE**

**Smothered Grilled Chicken (GF)**

mushroom artichoke cream sauce

**Broiled Salmon (GF, DF)**

orange mango gastrique, scallion, radish

**Vegetable Paella (VN, GF)**

roasted pearl onion, red pepper, corn, spring peas, zucchini, squash, tomato, cannellini beans, brown rice

**COMPANY**

**Roasted Fingerling Potato (VN, GF)**

ginger, mint

**Roasted Asparagus (V, GF)**

red pepper-pepita romesco, shallots

**DESSERT**

**Orange Cream Cake (GF)**

**Honey Thyme Plum Tart**

**Coconut Caramel Brownie (VN)**

**Freshly Baked Artisan Bread and Butter**

**Freshly Brewed Coffee Service**

55.00 per guest

**MAGNOLIA BUFFET #2**

**COLD SALAD**

**Garden Greens Center (V, GF)**

freshly tossed tender scarlet frill, tatsoi, baby kale, Signature Hotel Roanoke vinaigrette

**Garden Company**

pickled blueberry, toasted almond, goat cheese

**Peach Panzanella Salad (V)**

romaine, cucumber, tomato, red onion, goat cheese, bourbon sorghum vinaigrette

**Creamy Cucumber and Radish Salad (V, GF)**

mint, scallion, red onion, paprika, red wine vinegar, yogurt

**HOT ENTREE**

**Pan Seared Beef Shoulder Tenderloin (GF)**

*prepared medium*

dijon cream sauce, fried shallot

**Chili-Cumin Spiced Chicken (GF, DF)**

poblano pan jus

**Seared Snapper (GF,)**

blood orange & tarragon beurre blanc, shaved fennel

**DIETARY SUBSTITUTION OPTION**

**Three Bean Chili (VN, GF)**

tomato, onion, pepper, chipotle, scallion

**COMPANY**

**Lemon Saffron Rice (VN, GF)**

fennel, leek

**Sumac Cauliflower (V, GF)**

artichoke, all day tomato

**DESSERT**

**S'mores Cheesecake (GF)**

**Strawberry Rhubarb Crumb Bar**

**Lemon Poppyseed Layer Cake**

**Freshly Baked Artisan Bread and Butter**

**Freshly Brewed Coffee Service**

59.00 per guest

**DINNER BUFFET** Contd.

**ENHANCE YOUR FAMILY STYLE**

**DINING SERVICE**

**A FARMHOUSE**

**SOPHISTICATED EXPERIENCE**

Your room will be set with a southern style farmhouse setting, rustic wooden table tops and burlap drapery. Plenty of space for family style dining and service kitchen staged in the room offering a unique and sophisticated visual experience while maintaining the fine dining service excellence befitting The Hotel Roanoke & Conference Center standards. Both indoor and outdoor options available. Please consult with your event manager for visual examples.

Set and space limitations apply.

**6.00 per guest set fee**



**MAGNOLIA BUFFET #3**

**COLD SALAD**

**Garden Greens Center** (V, GF)  
freshly tossed tender scarlet frill, tatsoi, baby kale,  
Signature Hotel Roanoke vinaigrette  
**Garden Company**  
pickled blueberry, toasted almond, goat cheese

**Asparagus Pasta Salad** (V)  
bowtie pasta, roasted asparagus, tomato, red onion, shaved parmesan,  
pine nuts, herb vinaigrette

**White Bean Salad** (GF)  
salami, pepperoni, red onion, tomato, romaine, feta herb dressing

**HOT ENTREE**

**Cordon Bleu Chicken** (GF)  
crispy prosciutto, gruyere mornay, herbed breadcrumb

**Roast Striploin of Beef** (GF, DF)  
*prepared medium*  
port peppercorn shallot demiglace

**Char Grilled Swordfish** (GF, DF)  
chili herb marinade, green mojo

**DIETARY SUBSTITUTION OPTION**

**Ratatouille Gnocchi** (V)  
tomato, zucchini, eggplant, bell pepper, goat cheese, garden herbs

**VEGETABLE & STARCH**

**Caramelized Onion Grits** (GF)  
smoked cheddar, corn, tomato

**Roasted Brussels Sprouts & Carrots** (GF, V)  
red onion, balsamic glaze

**DESSERT**

**Salted Caramel Chocolate Tart**  
**Lavender Blueberry Profiterole**  
**Raspberry Cheesecake** (GF)

**Freshly Baked Artisan Bread and Butter**  
**Freshly Brewed Coffee Service**

62.00 per guest

**MAGNOLIA FAMILY STYLE**

120 guest maximum. A unique alternative to a traditional buffet, our family style meals offer a variety of options, all offered at each table on serving platters on our lazy susan and rustic fiesta ware.

**COLD SALAD**

**Garden Greens Center** (V, GF)  
freshly tossed tender scarlet frill, tatsoi, baby kale,  
Signature Hotel Roanoke vinaigrette

**Pea & Shell Pasta Salad** (V)  
green peas, sliced snap peas, mint, capers,  
lemon vinaigrette

**ENTREE**

**Broiled Salmon** (GF, DF)  
orange mango gastrique, scallion, radish

**Chili-Cumin Spiced Chicken** (GF, DF)  
poblano pan jus

**DIETARY SUBSTITUTION OPTION**

**Ratatouille Gnocchi** (V)  
tomato, zucchini, eggplant, bell pepper, goat cheese, garden herbs

**COMPANY** (VN, GF)

**Lemon Saffron Rice** fennel, leek

**Roasted Asparagus** red pepper-pepita romesco, shallots

**DESSERT** (trivet service)

**Dessert Charcuterie Board**  
including chocolate salami, cannoli dip, berry caviar, candied nuts,  
crispy crepes, fresh fruit, butter cookies

**Freshly Baked Artisan Bread and Butter**  
**Freshly Brewed Coffee Service**

58.00 per guest

**DINNER BUFFET** Contd.

**GARDEN COURTYARD COOKOUT**

Try a more casual cookout option with outdoor and indoor service



**GARDEN COURTYARD BUFFET**

50 guest minimum (5. per guest surcharge applies for groups between 25 and 49 guests). Menu substitutions or additions may incur a per guest additional charge. Buffets are designed for 1 ½ hours of service.

**COLD SALAD** (select three)

**Spring Garden Salad** (V, GF)

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

**Shrimp Boil Potato Salad** (GF, DF)

cajun shrimp, celery, corn, onion, lemon-dijon dressing

**Classic Broccoli Salad** (GF)

bacon, cheddar, raisin, sunflower seed, red onion, mayonnaise

**Pea & Shell Pasta Salad** (V)

green peas, sliced snap peas, pine nuts, mint, capers, lemon vinaigrette

**Southern Cornbread Salad** (V)

kidney bean, kernel corn, sweet onion, green pepper, tomato, sharp cheddar, sour cream, parsley, cayenne

**FROM THE GRILL AND SMOKER**

**Select Two** – 49.00 per guest

**Select Three** – 54.00 per guest

**All Beef Hot Dogs / Artisan Blend Hamburgers**

potato rolls and hot dog buns, ketchup, mustard, relish, lettuce, tomato, red onion, sliced cheddar, muenster

**Blackened Mahi** (GF)

aji verde, cotija, lemon wheels

**Flank Steak Kabobs** (GF, DF)

bell pepper, onion, mushroom, chimichurri

**Teriyaki Marinated Tofu Kabobs** (VN, GF)

zucchini, onion, yellow pepper, mushroom, red pepper coulis

**Shrimp Kabobs** (GF,DF)

yellow squash, cherry tomato, poblano, lemon

**Grilled Salmon** (GF, DF)

brown sugar mustard glaze

**CONTD.**

**Pit Cooked Boston Butt** (GF, DF)  
pineapple bbq sauce, kaiser buns

**Pulled Chicken** (GF, DF)  
chipotle vinegar, kaiser buns

**Dry Rubbed Beef Brisket** (DF)  
smokey guinness barbeque sauce



**THE COMPANY** (select two)

**Macaroni and Cheese** (V)

**Mashed Sweet Potato** (V, GF)  
maple, thyme

**Chili-Garlic Broccoli** (V, GF)  
red pepper flake, pimentos

**Fiesta Corn** (V, GF)  
peppers, onion, garlic, oregano, parsley, cumin

**DESSERT** (select two)

**Warm Raspberry Peach Crisp**  
**Warm Cinnamon Caramel Monkey Bread**

**Key Lime Pie**  
**Chocolate Poke Cake**  
**Banana Pudding**

**Strawberry Shortcake Trifle** (GF)

**Warm Rolls or Honey Butter Cornbread**

**Lemonade or Iced Tea and Ice Water Service**

**DINNER BUFFET *CONTD.***

**COMFORT FOOD CLASSICS**

Our community has loved making these recipes, and they're now family favorites in many different homes across the world.

These comfort food recipes are what home-cooking is all about.

A selection of comfort foods from our chefs to your guests. Put aside the pretention, these offerings are straight forward and delicious.



**APPALACHIAN BUFFET**

**SOUP AND SALAD** *select two*

**Broccoli Cheese Soup** (GF, V)  
sour cream, shredded cheddar

**Chicken Noodle Soup**  
roast chicken, celery, carrot, onion, thyme

**Iceberg Salad**  
tomato, carrot, shredded cheddar, crouton, bacon bits

**Potato Salad** (GF)  
red bliss potatoes, green onion, pickle, cheddar cheese, sour cream, mayo

**Macaroni Salad**  
elbow macaroni, pepper, sweet onion, celery, tomato, mayo

**Corn Salad** (GF)  
kernel corn, jalapeno, red pepper, cucumber, parsley, goat cheese, cider vinegar dressing

**HOT ENTREE**

**Select Two** – 46.00 per guest

**Select Three** – 49.00 per guest

**Smoked Meatloaf**  
tomato vinegar glaze, brown gravy

**Fried Chicken**  
hot honey velouté

**Low Country Boil** (GF, DF)  
shrimp, clam, corn on the cob, potato, onion, south shore seasoning

**Fried Catfish Nuggets**  
cajun tomato, remoulade, lemon wedge

**Pot Roast** (GF,DF)  
pearl onion gravy

**Sliced Turkey** (GF, DF)  
pan dripping sauce, simmered cranberry

**Smothered Pork Chop** (GF, DF)  
caramelized onion, mushroom, bourbon pan jus

**Loaded Potato** (GF, V)  
vegetarian chili, smokey cheddar, broccoli, scallion, sour cream

**COMPANY** *select two*

**Mashed Potato** (V, GF)  
creamy potato, herbs

**Mac and Cheese** (V, GF)  
creamy herbs

**Classic Herb Dressing** (V)  
celery, carrot, onion, cubed bread

**Sweet Potato Bake** (V)  
pecan streusel

**Corn Casserole** (V)  
creamed corn, paprika

**Vegetable Medley** (VN, GF)  
zucchini, squash, peppers, onion, asparagus, herbs

**Green Bean Casserole** (V, GF)  
mushroom cream sauce

**Braised Collard Greens** (GF)  
bacon, garlic, onion

**DESSERT** *select two*

**Banana Pudding**

**Peach Cobbler**

**Chocolate Chip Cookie Brownies**

**Lemon Pound Cake**

**Rice Pudding** (GF)

**Warm Chocolate Cobbler with Whipped Cream**

**Soft Rolls or Cornbread and Butter**

**Freshly Brewed Coffee Service**



**DINNER BUFFET CONTD.****STROLLING EXPERIENCE**

A full table set dinner experience with food stations intermingling your table set. Various types and sizes of seating tables throughout the room creating an atmosphere of warmth, mingling capability and great food. Build a small plate sampling or a full plate of amazing flavors

Food displays designed for 1 ½ hours of service.  
(please note: two complimentary action chef stations are part of the strolling buffet, any additional action chef stations will carry normal chef fees).

**STROLLING DINNER BUFFET**

Minimum 50 guests

65.00 per guest

(4. per guest for each additional station selection)

**COLD STATION** (all served)**Charcuterie Display**

genoa salami, prosciutto, calabrese sausage, Tierra de Sienna salumi, mixed olives, dijon mustard, sumac almonds, gruyere, local jam, cornichons, crispy flatbread

**Caprese Tortellini Salad Cups (V)**

mozzarella pearls, basil, grape tomato, red onion, italian vinaigrette, balsamic drizzle

**Seared Tuna Martini Salads (GF,DF)**

cucumber, sesame, green & red cabbage, shredded carrot, ginger vinaigrette

**Homemade Bread Basket (V)**

rosemary focaccia, seeded crackers, parmesan palmier, cheddar & black pepper gougere, citrus and garlic compound butter, extra virgin olive oil, whipped ricotta, basil pesto, bruschetta, olive tapenade

**SELF SERVE STATIONS** (select two)**Shrimp & Grits (GF)**

cheddar, fried okra, green onion, cajun spiced grits

**Roanoke's Rustic Roasted Root Power Bowl (VN)**

brown rice, quinoa, radish, heirloom carrot, golden beet, sweet potato, roasted chickpeas, all day tomato, carrot & red cabbage slaw, lemon tahini

**HRCC Signature Potato Cake Bar (GF)**

- traditional (v), • bacon provolone, • truffle asiago (v)
- caramelized onion bechamel, horseradish cream

**Macaroni and Cheese Bar**

spiral cavatappi, creamy three cheese mornay, garlic parmesan sauce, lobster claw, braised pork belly, buffalo chicken, roasted tomatoes, green onion, broccoli, pimentos, toasted rye breadcrumb

**ACTION STATION** (select one)**Smoked Cowboy Ribeye (GF)**

chipotle grit cake, bourbon pan jus

**Salmon Wellington Carvery**

lemon shallot spinach, dill beurre blanc

**Flambé of Beef Tenderloin Diane (GF)**

asparagus spears, brandy mushroom demi

**Seafood and Chicken Pan Paella (GF, DF)** (contain shellfish)

saffron rice, tender chicken, shrimp, clams, peas, tomato roasted red peppers

**Pork Belly En Croute**

orange marmalade, braised greens, mustard veloute

**Boneless Roasted Whole Grouper**

saffron rice, avocado crema, black bean salsa fresca, flour tortillas, lettuce wraps

**Mashed Potato Martini Bar (GF)** (action only)

garlic mashed potatoes, crispy fried onions  
fried chicken & hot honey  
shredded house-smoked beef brisket, bbq demiglace

**GOURMET DESSERT BUFFET**

(select three, one each per guest)

**Seasonal Mini Pies****Banana Split Chocolate Cups (GF)****Cream Puffs****Peanut Butter & Jelly Cookies (GF)****Seasonal Cheesecake Bites (GF)****Chocolate Truffles (GF)****Chocolate Dipped Strawberry (VN, GF)**

OR

**Dessert Charcuterie Board**

including chocolate salami, cannoli dip, berry caviar, candied nuts, crispy crepes, fresh fruit, butter cookies

**Freshly Brewed Coffee and Hot Tea**

(table service or self serve station)

**PLATED DINNER**

All plated dinners are served with a selection of artisan bread and butter, and regular and decaffeinated coffee. Entrees are specially paired with chef's starch selection.

Should you wish to offer your guests the option to pre-select their entrée, we recommend a maximum of three selections and the highest menu price prevails. The number of each entrée selected must be given to your event manager with the final guarantee.

We kindly request that the client provide colored cards for each guest to place at their seat to ensure seamless service.

All dinners served with artisan bread & butter and freshly brewed coffee & hot tea service

**PLATED SOUP, SALAD**

(For 3 Course, select one soup or salad)

(For 4 Course, select one salad and one soup - 5. added per guest)

**SOUP** (select one) French Tableside Service

**Yellow Tomato Bisque** (GF, V)  
vegetable stock, garlic, herbs, cream

**Truffle Cauliflower Soup** (V, GF)  
forest mushroom

**Peanut Soup** (VN, GF)  
Hotel Roanoke heirloom recipe

**She Crab Soup** (GF)  
sherry wine, cream, crab garnish

**SALAD** (select one)

**Spring Garden Salad** (V, GF)  
baby greens, shredded carrot, grape tomato, cucumber,  
ranch & champagne vinaigrette

**Lemon Saffron Poached Pear Salad** (GF, DF)  
toasted walnut, mint, mizuna, frisee, honey lemon vinaigrette

**Roasted Beet & Plum Salad** (VN, GF)  
arugula, scarlet frill, toasted pistachio, sweet onion vinaigrette

**Slivers of Spring Salad** (GF)(V)  
mesclun mix, snow pea chiffonade, shaved radish,  
almond, grana, carrot-yogurt dressing

**Mango Strawberry Salad** (V, GF)  
spinach, feta, pepitas, cilantro lime dressing

**Radicchio & Romaine Salad** (GF)  
blue cheese, crispy prosciutto, tomato,  
parmesan peppercorn dressing

**Classic Baby Romaine Caesar** (contains seafood)  
parmesan, crouton, Caesar dressing

**PLATED ENTREE** (select one)

**Lemon Rosemary Statler Chicken** (GF, DF) 48.00 per guest  
white wine shallot demiglace

**Char Grilled Filet Mignon** (GF, DF) 60.00 per guest  
blackberry-bourbon demiglace

**Pan Seared Sea Bass** (GF) 60.00 per guest  
basil-mint pesto, toasted peanut

**Seared Mahi** (GF, DF) 44.00 per guest  
garlic dill cream sauce, all day tomato

**Stuffed Statler Chicken** (GF) 49.00 per guest  
spinach & parmesan, smokey tomato pomodoro

**Roasted Salmon** (GF) 48.00 per guest  
lemon-mustard beurre blanc, charred yellow pepper

**Broiled Filet of Halibut** (GF) 56.00 per guest  
five spice miso glaze, scallion, sesame seeds

**Grilled Swordfish Loin** (GF) 54.00 per guest  
lobster bisque, chive, fennel frond

**Braised Short Rib** (GF) 53.00 per guest  
caramelized tomato demiglace, pearl onion

**THE DUET**

**Filet Mignon** (GF,DF)  
demi-glacé

*Paired with one selection of the following:*

**Seared Salmon** (GF,DF)  
lemon-mustard beurre blanc

**Shrimp and Scallop Skewer** (GF)  
diver scallop, two jumbo shrimp, garlic butter,  
lemon

68.00 per guest

**PLATED DINNER** Contd.



**SEASONAL STARCH** (select one)

**Caramelized Onion Grit Cake** (V, GF)  
smoked cheddar, corn, tomato

**Truffle Parsnip Potato Mash** (V, GF)  
fresh herbs, garlic, cream

**Roasted Fingerling Potato** (VN, GF)  
ginger, mint

**Lemon Caper Risotto** (V, GF)  
green pea, mushroom

**Spring Vegetable Bread Pudding** (V)  
asparagus, fennel, tomato, mushroom

**SEASONAL VEGETABLE** (select one)

**Sumac Cauliflower** (VN, GF)  
artichoke, fennel

**Simmered Green Bean** (VN, GF)  
mushroom, crispy shallot

**Spring Vegetable Sauté** (VN, GF)  
zucchini, squash, peppers, peas, garlic, fresh herbs, white wine

**Oven Roasted Asparagus** (VN, GF)  
shallot, pepita

**Roasted Brussels Sprouts & Carrots** (GF, V)  
red onion, balsamic glaze

**THE VEGAN PLATE**

special dietary plate available with pre-order

**Vegetable Paella** (VN, GF)  
roasted pearl onion, red pepper, corn, spring peas, zucchini, squash, tomato, cannellini beans, brown rice, tahini drizzle

**DESSERT PLATED** (select one)

**S'mores Cheesecake** (GF)  
buckwheat crumble, toasted marshmallow

**Orange Cream Cake** (GF)  
vanilla mousse, candied orange wheel

**Salted Caramel Chocolate Tart**  
white chocolate bark, vanilla crème anglaise

**Raspberry Cheesecake** (GF)  
crushed pistachios, raspberry jam

**Coconut Caramel Brownie** (VN)  
coconut cream

**Strawberry Rhubarb Crumb Bar**  
lime curd

**Lemon Poppyseed Layer Cake**  
elderflower mousse, blackberry sauce

**Honey Thyme Plum Tart**  
raspberry compote, vanilla crème anglaise

**Lavender Blueberry Profiterole**  
crème anglaise

**Black Forest Cake**  
whipped cream, glace cherries

**DESSERT ENHANCEMENT UPGRADE TO DESSERT BUFFET**

individually plate—self serve—select three

**3.00 per guest additional**

individually plate—self serve—select two to accompany our famous  
Hotel Roanoke Bread Pudding with Bourbon Sauce

**4.00 per guest additional**

**BEVERAGE SERVICE**

**Iced Water, Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Tea Assortment**

**Bottled Mineral Water or Iced Tea Service 2.00 per guest**