



DINNER SERVICE



Spring | Summer Events 2025



THE HOTEL ROANOKE
& CONFERENCE CENTER

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****SOPHISTICATION 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 preten-tion, 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 Crouete

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-glaze

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