



LUNCH SERVICE



Spring | Summer Events 2025



THE HOTEL ROANOKE
& CONFERENCE CENTER

CURIO COLLECTION BY HILTON

LUNCH BUFFET

Menu substitutions or additions may incur a per guest additional charge. Buffets are designed for 1½ hours of service.

50 guest minimum.

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

Our lunch buffets are accompanied by soft rolls & butter and freshly brewed ice tea.

**THE DOGWOOD BUFFET**

38.00 per guest

third entrée may be added at an additional charge of

3.00 per guest

SALAD**Garden Greens (VN, GF)**

freshly tossed tender spinach, mizuna, frisée, shredded carrot, raspberry vinaigrette

FRESHLY COMPOSED SALAD

(select one)

Roasted Leek Potato Salad (V, GF)

red bliss potato, celery, chive, swiss cheese, garlic aioli

Spring Garden Pasta Salad (VN)

penne, asparagus, tomato, fennel, yellow squash, red onion, dill, zesty lemon vinaigrette

Caprese Grain Salad (V, GF)

lentil, quinoa, rocket greens, cherry tomato, mozzarella pearls, chiffonade basil, balsamic vinaigrette

Southwestern Roasted Corn Salad (V, GF)

charred corn kernels, sweet peppers, jalapeno, feta, cilantro, green onion, lime aioli

Mixed Beans and Sumac (VN, GF)

tomato, red onion, garlic, mint, allspice, cumin, thyme, lemon dressing

ENTREE

(select two)

Seared Beef Shoulder Au Poivre (GF)
creamy mushroom ragu

Chicken Piccata (GF)
lemon caper beurre blanc, crispy shallot

Broiled Snapper (GF, DF)
cilantro-chili tomatillo sauce

Root Beer Braised Beef (GF, DF)
fennel molasses reduction

Seared Filet of Salmon (GF, DF)
smoked almond romesco

Grilled Peach Tea Chicken (GF, DF)
orange barbecue sauce

Roasted Pork Loin (GF)
carbonara cream sauce, oregano

Teriyaki Shiitake Braised Chicken (GF, DF)
honey hoisin, green onion, sesame

Sliced Striploin Roast

(GF, DF) [add 3.00]

roasted pearl onion bordelaise

Seafood and Chicken Pan Paella

(GF, DF) [add 4.00]

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

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.

VEGETARIAN ALTERNATIVES

(select as a third entrée - 3.00 added)

Wild Rice & Roasted Sesame Tofu (VN, GF)
carrot, snap pea, radish, miso-ginger vinaigrette

Kale & Lentil Sauté (VN, GF)
tomato, fennel, chickpea, garlic, lemon, basil

Coconut Cream Curry (V, GF)
paneer, broccoli, radish, potato, pea, coconut, toasted masala spice, basmati rice

THE COMPANY (select one starch and one vegetable)

BBQ Dusted Red Bliss Potato (VN, GF)
green onion

Celeriac Mashed Potato (V, GF)
chive butter

Loaded Grits & Cheese (V, GF)
four cheese blend, chive, (bacon optional)

Lemon Scented Rice (VN, GF)
fennel, leek

Sautéed Snap Peas & Peppers (VN, GF)
garlic, thyme

Heirloom Carrot & Cauliflower (V, DF, GF)
honey, sumac

Slow Cooked Green Beans (VN, GF)
mushroom, red wine vinegar, crispy shallot

Classic Vegetable Sauté (VN, GF)
broccoli, zucchini, yellow squash, peppers, red onions, garlic

DESSERT SELECTION (select three)

Chocolate Mousse Brownie

Cheesecake with Chocolate Ganache

Peach Almond Tart

Limoncello Posset (GF)

Tres Leches Cake

Passion Fruit Mango Mousse (GF)

Freshly Baked Rolls and Butter

SUPERB ENHANCEMENTS FOR YOUR BUFFET

The following per guest items are to be used as enhancements or alternatives to your lunch buffet only; not as a la carte items.

SOUP STATION

3.00 per guest

Chicken and Dumpling

celery, carrot, shallot, sage, white wine, biscuit dumplings

Potato Leek Soup (V, GF)
vegetable stock

Tomato Minestrone Soup (VN)
cannellini, garden vegetables, orecchiette

DESSERT

(Substitution 2.00 per guest)

Hotel Roanoke Bread Pudding, bourbon sauce

BEVERAGE ENHANCEMENT

Freshly Brewed Coffee and Hot Tea Service
2.00 per guest



FAMILY STYLE DINING

A unique alternative to a traditional buffet, our family style meals offer a variety of options, all offered at each table on serving platters for guests to pass around. Our family style meals are accompanied by fresh baked rolls and butter & freshly brewed ice tea.
100 guest maximum.

**THE EVERGREEN****SALAD**

(select two)

Garden Greens (VN, GF)

freshly tossed tender spinach, mizuna, frisée,
shredded carrot, raspberry vinaigrette

Roasted Leek Potato Salad (V, GF)

red bliss potato, celery, chive, swiss cheese, garlic aioli

Spring Garden Pasta Salad (VN)

penne, asparagus, tomato, fennel, yellow squash, red onion,
dill, zesty lemon vinaigrette

HOT ENTREE

(select two)

Chicken Piccata (GF)

lemon caper beurre blanc, crispy shallot

Seared Beef Shoulder Au Poivre (GF)

creamy mushroom ragu

Broiled Snapper (GF, DF)

cilantro-chili tomatillo sauce

COMPANY**Lemon Scented Rice (VN, GF)**

fennel, leek

Sautéed Snap Peas & Peppers (VN, GF)

garlic, thyme

DESSERT

(trivet service—select up to two)

Chocolate & Dried Cherry Cookie Cake**Peach Berry Galette****Coconut Macaroon Pie (GF)**

36.00 per guest

ENHANCEMENT**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



CASEY JONES EXPRESS

DELI BUFFET

DELI BUFFET MEALS ARE ACCOMPANIED BY FRESHLY BREWED ICE TEA.



SALAD

Garden Greens (VN, GF)

freshly tossed tender spinach, mustard, red leaf, frisée, shredded carrot, champagne vinaigrette

COMPOSED SALAD (select one)

Roasted Leek Potato Salad (V, GF)

red bliss potato, celery, chive, swiss cheese, garlic aioli

Spring Garden Pasta Salad (VN)

penne, asparagus, tomato, fennel, yellow squash, red onion, dill, zesty lemon vinaigrette

Mixed Beans and Sumac (VN, GF)

tomato, red onion, garlic, mint, allspice, cumin, thyme, lemon dressing

SANDWICH (select up to three)

available on gluten free bread or wrap upon request

California Turkey Roll

sliced turkey, bacon, avocado ranch, lettuce, tomato, provolone, hoagie roll

Chicken Caesar Wrap

grilled sliced chicken, romaine, parmesan, sun dried tomato, caesar dressing (contains seafood)

Chopped Chicken and Walnut Salad Croissant

chicken, walnut, raisins, celery, red onion, mayo, spring greens

Caprese Focaccia (V, GF)

fresh mozzarella, sliced tomato, baby spinach, torn basil leaf, sun dried tomato pesto, balsamic glaze on our featured house-made gluten-free focaccia bread

SANDWICH contd.

Turkey Rachel on Rye

sliced turkey, coleslaw, muenster, thousand island dressing

Italian Sub

capicola, salami, pepperoni, ham, provolone cheese, leaf lettuce, tomato, cherry pepper, oregano vinaigrette, hoagie roll

Virginia Ham Havarti

ham, havarti, bacon, bibb lettuce, tomato, poppyseed dressing, white bread

Curried Cauliflower Salad Wrap (VN)

chickpeas, spinach, cilantro, vegan curry mayo

Black Bean and Cheddar Wrap (V)

romaine, cherry tomato, bell pepper, cumin, cilantro, salsa, flour tortilla

Assorted Bag Chips, Assorted Whole Fruit,

Fresh Baked Dessert Bars or Cookies

(GF option available)

32.00 per guest





SUPERB ENHANCEMENTS

The following per guest items are to be used as enhancements to your deli buffet only; not as a la carte items.
(Includes One Complimentary Chef Attendant – 50 guest maximum per attendant)

CUP OF SOUP

(select one)

Chicken and Dumpling

celery, carrot, shallot, sage, white wine, biscuit dumplings

Potato Leek Soup (V, GF)

vegetable stock

Tomato Minestrone Soup (VN)

cannellini, garden vegetables, orecchiette

3.00 per guest

HOT PANINI SANDWICH STATION (select one)

(ALL SERVED ON COUNTRY LOAF SPLIT TOP BREAD)

Hot Pressed Virginia Ham & Jam

bibb, red onion, tomato, gruyere, bacon, strawberry-pepper jelly

Prosciutto and Provolone Croissant Melt

truffled arugula, tomato, oregano aioli

Grilled Buffalo Chicken and Blue Cheese Wrap

romaine, tomato, red onion

3.00 per guest

THE CASEY JONES BOXCAR

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

Select Three Total Sandwiches From Casey Jones Deli

COMPOSED SALAD (select one)

Roasted Leek Potato Salad (V, GF)

red bliss potato, celery, chive, swiss cheese, garlic aioli

Spring Garden Pasta Salad (VN)

penne, asparagus, tomato, fennel, yellow squash, red onion, dill, zesty lemon vinaigrette

Mixed Beans and Sumac (VN, GF)

tomato, red onion, garlic, mint, allspice, cumin, thyme, lemon dressing

Packaged Cookie

Bag of Chips

Whole Fruit

Soda or Water

28.00 per guest



LUNCH PLATED

For the freshest ingredients, we have created our menu selections based on the current season.

Three courses include freshly brewed ice tea and bread service

Split menu requests require guest choice of entrees 3 days in advance with highest menu price prevailing.

**SALAD** (select one - soup option available)

Roasted Peach & Greens Salad (V, GF)
spring mix, pickled red onion, blue cheese,
bourbon-sorghum vinaigrette

Baby Spinach & Berry Salad (V, GF)
strawberries, blueberries, walnuts, goat cheese, raspberry
vinaigrette

Spring Garden Salad (VN, GF)
baby greens, shredded carrot, grape tomato,
cucumber, ranch & balsamic vinaigrette

Caesar Salad (V)
romaine, crouton, shaved parmesan,
caesar dressing (contains seafood)

Potato Leek Soup (V, GF)
vegetable stock

ENTREE (select one)

Seared Beef Shoulder Au Poivre (GF)
creamy mushroom ragu

Chicken Piccata (GF)
lemon caper beurre blanc, crispy shallot

Broiled Snapper (GF, DF)
cilantro-chili tomatillo sauce

Root Beer Braised Beef (GF, DF)
fennel molasses reduction

Seared Filet of Salmon (GF, DF)
smoked almond romesco

Grilled Peach Tea Chicken (GF, DF)
orange barbecue sauce

Roasted Pork Loin (GF)
carbonara cream sauce, oregano

Teriyaki Shiitake Braised Chicken (GF, DF)
honey hoisin, green onion, sesame

COMPANY (select one starch and one vegetable)

BBQ Dusted Red Bliss Potato (VN, GF)
green onion

Celeriac Mashed Potato (V, GF)
chive butter

Heirloom Carrot & Cauliflower (V, DF, GF)
honey, sumac

Slow Cooked Green Beans (VN, GF)
mushroom, red wine vinegar, crispy shallot

Freshly Baked Rolls and Butter

DESSERT (select one)

Chocolate Mousse Brownie
chocolate sauce

Cheesecake with Chocolate Ganache
Peach Almond Tart
amaretto mousse

Limoncello Posset (GF)
blueberries, mint

Tres Leches Cake
strawberries

Passion Fruit Mango Mousse (GF)
toasted coconut

32.00 per guest

THE VEGETARIAN PLATE
special dietary plate available with
pre-order



EXPRESS PLATED SALAD

For our guests without a lot of time to spare, we have designed this light plated meal to expedite lunch.

From the freshest ingredients, we have created our menu selections based on the current season.

Split menu requests require guest choice of entrees 3 days in advance with highest menu price prevailing.



SALAD BOWL

(select one - pre-set)

Vegan Poke Bowl (VN, GF)

avocado, shaved carrot, cucumber, radish, cabbage, rice

Sweet Potato Quinoa (V, GF)

roasted sweet potato, black beans, red onion, corn, diced tomato, cumin, cilantro, cotija, sour cream

Mediterranean Cous Cous Bowl (V)

kalamata olive, tomato, yellow pepper, pearl cous cous, cucumbers, tomato, white bean, spinach, hummus, feta herb vinaigrette

Spring Vegetable and Sunflower Panzanella (V)

sunflower sprouts, sun dried tomato, baby spinach, roasted squash, sunflower seeds, dill, shallot, cucumber, toasted sunflower honey loaf, Labneh, red wine vinaigrette

PROTEIN

(select one - served family style)

Hot or Chilled Grilled Chicken Breast

Hot Petite Beef Tender

Chilled Smoked Salmon

Chilled Sliced Ham

Chilled Sliced Oven Roasted Turkey

Hot or Chilled Marinated Tempeh (VN)

Freshly Baked Rolls and Butter

DESSERT

House Baked Cookie or Brownie

bagged for your guests to enjoy now or later

Fresh Brewed Ice Tea Service

26.00 per guest

(add extra protein 6.00)

ENHANCEMENT

Coffee Service

Table Service 3.00 per guest

Self Serve Station 75.00 per 1.5 gallon

