



## LUNCH SERVICE



Spring | Summer Events 2025



THE HOTEL ROANOKE  
& CONFERENCE CENTER

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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

