



SPRING / SUMMER

SEASON

EVENT MENUS 2024



**BREAKFAST
SERVICE**



BREAKFAST BUFFET

Start your meeting off right with a well-nourished group of attendees. Menu substitutions or additions may incur a per guest additional charge. Buffets are designed for 1½ hours of service.

50 guest minimum.

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

Each buffet is accompanied by orange juice, freshly brewed coffee and a selection of fine teas.



STAR OF ROANOKE BREAKFAST BUFFET

fresh cut pineapple, melon, grape, seasonal berries, house-made coffee cake, assorted fresh scones, mini danish (may contain nuts), warm biscuits, butter & jams, fluffy cage free scrambled eggs, shredded cheddar cheese & salsa, breakfast potatoes with peppers and onions, smoked crisp bacon strips, country sausage links (*turkey link sausage, turkey bacon available for substitution*)

31.50 per guest

START UP CONTINENTAL

fresh cut fruit and yogurt parfait station — granola (contains nuts), mixed berry compote, hard boiled eggs, house-made coffee cake and fresh assorted scones (may contain nuts)

25.00 per guest

DOGWOOD CONTINENTAL

fresh cut fruit and yogurt parfait station — granola (contains nuts), mixed berry compote, hard boiled eggs, mini croissants with peanut butter & nutella, house-made coffee cake, fresh assorted scones and mini danish (may contain nuts)

27.00 per guest

JAMES CONTINENTAL

side of salmon fresh from the smoker, mini plain bagels, individual cream cheese, capers, chopped onion, chopped egg, fresh cut fruit and yogurt parfait station— granola (contains nuts), mixed berry compote, chilled overnight oats, hard boiled eggs, house-made coffee cake, fresh assorted scones and mini danish (may contain nuts)

30.00 per guest

ENHANCEMENTS

The following selections are available only with a continental menu from adjacent list (Start Up, Dogwood, James)

The Scramble Station (GF)

self serve station of cage free scrambled eggs prepared two ways in the pan – Plain and Cheddar Cheese. Build your own toppings... hickory ham, bacon, tomato, sautéed mushroom, wilted spinach, pico de gallo, salsa
live action available with chef attendant fee

8.00 per guest

Sweet and Savory Crepes

Select two flavors

- pork belly confit & caramelized onion jam
- spinach and tomato florentine with fontina
- bananas foster with vanilla custard
- nutella and fresh strawberries

Includes One Complimentary Chef Attendant – 50 guest maximum per attendant

6.00 per guest

Breakfast Bundle (GF)

cage free fluffy scrambled eggs, shredded cheddar cheese & salsa, breakfast potatoes with pepper and onion, smoked crisp bacon strip and country sausage link (*turkey link sausage, turkey bacon available for substitution*)

12.00 per guest

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.

**ENHANCEMENTS** CONTD.**Shirred Egg Cup (V,GF)**

whole egg baked with country ham, scallion,
goat cheese, topped with cream

6.00 per guest**Fried Beignets**

maple molasses, powdered sugar, berry powder,
crushed candied bacon

8.00 per guest**Hot Oatmeal (DF, VN)**

brown sugar, almond, golden raisin,
cinnamon shaker

4.00 per guest**Biscuits & Gravy**

our signature sausage gravy, southern classic

6.00 per guest**Pancakes, Waffles or French Toast (V) (select one)**

butter, mixed berry compote, whipped cream,
maple flavored syrup

4.00 per guest**Fresh Fruit and Yogurt Parfait Station (V)**

granola (contains nuts), local honey, mixed berry compote

4.00 per guest**Buttery Grits & Cheddar (V,GF)**

local coarse ground white grits, roasted tomato
parsley garnish

7.00 per guest**IN-HANDSMENT SECTION****Sausage & Egg Biscuit Sandwich**

buttermilk biscuit, egg patty, sausage patty

6.50 per guest**Egg Sandwich Croissant**

ham, cheese

7.00 per guest**Egg White Spinach Wrap (V)**

provolone, asparagus, roasted tomato, mushroom, soft tortilla

6.50 per guest**Early Sprout Breakfast Wrap (VN)**

bean sprout, corn, avocado, red onion, fried black bean cake,
spiced tomato chutney

6.50 per guest**BREAKFAST BAG ON THE GO**

Fresh Brewed Coffee, Bottled Juice

House Smoked Flaked Salmon

on split plain bagel with red onion & caper cream cheese
spread, fruit cup

18.00 per person**Egg White Spinach Wrap (V)**

whole banana, Dannon yogurt cup

15.00 per person**Egg, Bacon & Provolone English Muffin Sandwich**

fresh fruit cup, Dannon yogurt cup

15.00 per person**Continental**

hard boiled egg, chef choice muffin, fruit & yogurt parfait

12.00 per person

PLATED BREAKFAST

When the focus of the morning is a presentation, our plated options bring the attention to the speaker. Our plated breakfast menus are accompanied by family style served house-made coffee cake (contains gluten) and fresh sliced fruit plate. Beverage service includes fresh orange juice, freshly brewed coffee and a selection of fine teas.



PLATED BREAKFAST

Shenandoah Morning Plate (GF)

cage free fluffy scrambled eggs, smoked bacon strip, country sausage, breakfast potatoes with pepper & onion, roasted grape tomato and asparagus garnish
(turkey link sausage, turkey bacon available for substitution)

27.00 per guest

Spinach, Feta, and Tomato Quiche Slice (V)

flaky crust, roasted tomato and asparagus garnish

23.00 per guest

Plated Pancakes, Waffles or French Toast (V) (select one)

vanilla macerated strawberry, maple syrup, smoked bacon strip, butter on table

(turkey bacon available for substitution)

22.00 per guest

ENHANCEMENTS

Fruit and Yogurt Parfait (V) preset

yogurt, local honey, granola (contains nuts), apple & dried fruit conserve

4.00 per guest

Smoothie (V, GF) preset

fresh made mango passionfruit yogurt smoothie

4.00 per guest

Cottage Cheese & Sliced Heirloom Tomato (GF, V) preset

4.00 per guest

CONTD..

Smoothie Bar (V,GF) (self serve)

fresh made fruit smoothie station with banana smoothies and berry smoothies

(Green Smoothie of apple juice, kale, spinach, ginger, lemon available for substitution)

8.00 per guest

Flaked House Smoked Salmon Platter

mini bagels, individual cream cheese, caper, chopped onion, chopped egg

11.00 per guest

Bagel Toaster Station

plain, everything, and blueberry with house-made cream cheese spreads, butter, peanut butter, & jam

6.00 per guest

Milk and Cereal Station

assorted milks and dry cereals

4.00 per guest



THE GRAND BRUNCH**BUFFET**

A tradition here at The Hotel Roanoke & Conference Center. 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)
Each buffet is accompanied by orange juice, freshly brewed coffee and a selection of fine teas.

**CHILLED**

**House-made Coffee Cake, Assorted Scones
and Mini Danish** (may contain nuts)

Fresh Fruit and Yogurt Parfait Station (V)
granola (contains nuts), local honey, mixed berry compote

House-Smoked Salmon Platter
mini bagels, individual cream cheese, caper, chopped onion,
chopped egg

Garden Greens (VN, GF)
freshly tossed tender spinach, mizuna, frisée,
shredded carrot, raspberry vinaigrette

Spring Garden Pasta Salad (VN)
rotini, asparagus, tomato, fennel, yellow squash, red onion,
dill, zesty lemon vinaigrette

SIZZLED

The Southern Eggs Benedict Station (GF)
live action station of poached egg on house-made English
muffin toasting bread

select one:

- Smoked Salmon Maltese
- So-Cal Tomato Avocado & Wasabi Hollandaise
- Cajun Tasso & Chipotle Hollandaise
- House Bacon & Bearnaise

Smoked Crisp Bacon (GF) & **Country Sausage Link** (GF)

Shredded Potato and Cheddar Casserole (GF)

Bourbon Street Chicken (GF, DF)
bourbon brown sugar glaze, smoked pecan

Seared Filet of Salmon (GF, DF)
chipotle lime adobo pan sauce

Roasted Cauliflower & Broccoli (V, GF)
lemon mustard vinaigrette, sunflower seed

Warm Rolls & Butter

SWEETS

(select three)

Chocolate Mousse Brownie

Cheesecake with Basil-Lime Drizzle

Almond Peach Crumb Bar

Yogurt Panna Cotta (GF)

Beet Red Velvet Cake

Orange Mango Mousse (GF)

38.00 per guest

ENHANCE YOUR BRUNCH

The following per guest items are to be used as
enhancements to your brunch menu only;

not as a la carte items.

Sausage Gravy and Biscuit
our signature gravy, southern classic
3.00 per guest

Buttery Grits & Cheddar (V,GF)
local coarse ground white grits
2.00 per guest

Prime Rib Carvery (GF)
demiglace, horseradish cream
410.00 per roast
Serves 30-40 people

THE PETITE BRUNCH

BUFFET

A lighter version of our traditional brunch. 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)

Each buffet is accompanied by orange juice, freshly brewed coffee and a selection of fine teas.



CHILLED

House-made Coffee Cake and Mini Danish

(may contain nuts)

Caprese Grain Salad (V, GF)

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

Brunch Garden Greens Salad (V)

baby greens, blueberry, strawberry, goat cheese, granola (contains nuts) champagne dressing, balsamic vinaigrette

Fresh Diced Fruit (V)

fresh cut pineapple, melon, grape, strawberry, seasonal berry

OFFERINGS

[Select three]

Crispy Potato and Vegetable Frittata (V)

spinach, tomato, mushroom

Shrimp and Grits (GF)

buttery coarse ground grits, cheddar, scallion

French Toast Casserole or Waffles (V) (select one)

butter, mixed berry compote, whipped cream, maple flavored syrup

Tea Sandwiches (V)

Date and Walnut Chicken Salad

Ham, White Cheddar, Dijon Mustard

Smoked Salmon, Cream Cheese & Dill

Char-Grilled Beef Shoulder (GF)

cremini pan jus, cilantro-avocado crema drizzle

OFFERINGS CONTINUED

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... hickory ham, bacon, tomato, sautéed mushroom, wilted spinach, pico de gallo, salsa

Broiled Snapper (GF, DF)

tomato-fennel relish, saffron broth

SWEETS

(select three)

Seasonal Mini Pie

Raspberry Mousse Cup (GF)

Cream Puff

Salted Peanut Butter Cookie (GF)

Seasonal Cheesecake Bite (GF)

Chocolate Fondant Cake

Chocolate Dipped Strawberry (VN, GF)

32.00 per guest

ENHANCE YOUR BRUNCH

The following per guest items are to be used as enhancements to your brunch menu only; not as a la carte items.

Iced Coffee Bar

cold brew coffee, sweet vanilla cream, selection of milk, caramel sauce, chocolate sauce, chocolate curl, biscotti

6.00 per guest

Flaked House Smoked Salmon Platter

mini bagels, individual cream cheese, caper, chopped onion, chopped egg

11.00 per guest



A LA CARTE BREAK SERVICE

BEVERAGES

Coffee (per 1.5 gallon)	75.
Lemonade (per gallon)	35.
Decaffeinated Coffee (per 1.5 gallon)	75.
Fruit Punch (per gallon)	34.
Iced Tea (per gallon)	45.
Assorted Coke Products	3.
Herbal Tea (per packet)	3.
Bottled Water	3.
Hot Chocolate (per packet)	4.
Fruit Juices	4.
San Pellegrino Sparkling Water (each)	5.
Milk [2%, Skim, Whole]	3.

ALCOHOLIC BEVERAGES

Champagne Punch (per gallon)	75.
Mimosa (per gallon)	75.
Bloody Mary (per gallon)	115.
Screwdriver (per gallon)	115.

Required - Attendant Fee 30. Per Hour

BAKED GOODS

Assorted Mini Danish (dozen)	32.
Large Sausage Biscuit Sandwich (dozen)	65.
Butter Croissants (per dozen)	32.
Bagel and Cream Cheese (dozen)	38.
Assorted Muffins (dozen)	29.
Large Buttermilk Biscuits (dozen)	28.
Seasonal Mini Pie Desserts (dozen)	52.
Assorted Cookies (dozen)	32.
Brownies (dozen)	32.
Dessert Bars (dozen)	32.

SNACKS

Hard Boiled Eggs (dozen)	34.
Fresh Sliced Fruit (per guest)	5.
Dannon Yogurt [4oz serving]	4.
Whole Fresh Fruit (per guest)	3.
Mini Hard Pretzels (per lb)	7.
Chocolate Covered Strawberry (each)	4.
Bar Snack Mix (per lb)	10.
<i>[roasted and salted peanuts, pretzel bread chips, chex]</i>	
HR Variety Snack (per guest)	8.
<i>[wasabi peas, gummy bears, chocolate peanuts, nut mix]</i>	

ASSORTED DIPS

(each quart serves approximately 10 guests)

Served with Tortilla Chips

Per quart - 48.00

Salsa (V, GF)

Chilled Spinach Artichoke Dip (V, GF)

Warm Buffalo Chicken Dip (GF)

Warm Black Bean Cheddar Dip (V, GF)

Warm Pimento Cheese Dip (V, GF)