

PERSONALIZED CATERING JUST FOR YOU

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## CATERING MENU

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HOLIDAY INN TANGLEWOOD-ROANOKE



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## Holiday Inn Tanglewood- Roanoke

4468 Starkey Road| Roanoke, VA| Tel 540.774.4400

All Room Rental, Audio Visual, and Food and Beverage charges are subject to Taxes and Gratuity.



# General Information

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**Contact Information** Please contact the Catering Sales Department at **540.767.6452** or **erica@hitwva.com**

**Prices** The Catering prices listed on our catering menus are current. However due to market conditions, these prices are subject to change. A price will be confirmed to you 30 days prior to your event with subsequent changes occurring only under extreme market conditions. Prices does not include Food Tax, Liquor Tax, Room Rental Tax, Audio Tax or Service Charge.

**Room Rental Fee or Food and Beverage Minimum** Room rentals and/or Food and Beverage Minimums are assigned to each banquet room. Please consult our Catering Manager for your room charges.

**Guarantees** It is necessary that the guaranteed number of guest be confirmed to the Hotel by 10:00 am, Five business days prior to the event. Once the guarantee is given, it may not be reduced.

However, we can accommodate a reasonable increase. If we do not receive your guaranteed number of guest by the above time, we will use your highest expected attendance number as the guaranteed number. Please call or email your guarantee to the catering manager. Increase request for food the day of the event will result in 10% additional cost

## Bookings

Short-term bookings inside of 72 hours may be subject to menu substitutions at the discretions of the Chef and Catering Manager.





# General Information

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**Alcohol** No alcoholic beverages shall be brought into the Hotel function rooms for sampling or consumption. Virginia state law prohibits persons under the age of 21 to purchase or consume alcoholic beverages. Persons who appear intoxicated are not permitted to purchase or consume alcoholic beverages at the discretions of Hotel staff and management. Bar service will conclude 15 minutes prior to the agreed ending time with last call 30 minutes prior to agreed ending time. No liquor service will extend beyond 10:45pm unless extended hours contracted prior to the event. Extended service hours from 11:00pm - 2:00am may be subject to additional fees.

**Food and Beverage** No food or beverages of any kind will be permitted to be brought into Holiday Inn- Tanglewood Roanoke by anyone, with the exception of cakes or cupcakes for the occasion and must be approved by Holiday Inn Tanglewood-Roanoke.

**Buffets** All Buffets are subject to a minimum numbers of guest. Groups below minimums will be charged additional fees. Breakfast, Lunch, Dinner Buffets and Hors d' oeuvres may be presented for a maximum of one and a half hours.

**Deposit and Payment** All functions will be subject to deposit and prepayment specifications. Request for direct billing will be subject to credit application approval. All events must be paid for before the event begins.





# General Information

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**Entertainment and Outside Vendors** Holiday Inn Tanglewood- Roanoke must be notified of all entertainment and outside vendors for events. Holiday Inn Tanglewood reserves the right to regulate the volume of entertainment in our event spaces. Hours of entertainment may be limited, or restricted, depending on event location. Outside entertainment and vendors can be arranged through Holiday Inn Tanglewood. A copy of all outside vendor contracts must be supplied to Holiday Inn Tanglewood.

**Photography** I hereby grant Holiday Inn Tanglewood and its legal representatives the irrevocable right and unrestricted permission to use and publish photographs or video images of this contracted event, in which may be included, for any purpose authorized by Holiday Inn Tanglewood, including but not limited to the right to modify and retouch for catalog and advertising use. This grant includes the right to modify and retouch the images at the discretion of Holiday Inn Tanglewood. I understand that the circulation of such materials could be worldwide and that there will be no compensation to me or any parties associated with this event for the use. Furthermore, I understand that I will not be given the opportunity to inspect or approve the finished products or the advertising copy or the printed matter that may be used in connection therewith. In granting this permission to Holiday Inn Tanglewood and its legal representatives, I am fully and without limitation to releasing it from any liability that may arise from the use of images.

**Audio/Visual Equipment** Audio/Visual Equipment may be ordered through Holiday Inn Tanglewood. Holiday Inn Tanglewood will not handle, transport, store or be responsible for Audio/Visual equipment not rented through Holiday Inn Tanglewood. Holiday Inn Tanglewood reserves the option to submit a bid to the client for all Audio/Visual functions in the Hotel. All Audio/ Visual equipment is charged a 20% Service Charge and Applicable Taxes. An additional 10% service charge will be added for Audio/Visual equipment added the day of event for groups with no existing audio visual.



**Labor Fees** (See menu notations for food and beverage fees) Due to staffing requirements, groups of fewer than 25 guest will have additional charges and fees. Additional labor fees will be clearly stated on all Banquet Event Orders.

**Decorations** Open flame candles, glitter and confetti are prohibited. A fee will be assessed in the event of noncompliance. The Catering Manager has the right to refuse the use of accent decorations and/or assess set up/tear down fees appropriately.

**Damage/Loss** Holiday Inn Tanglewood does not assume liability for the damage to or loss of equipment or personal belongings brought into the hotel.

All personal property is the sole responsibility of the group or invitees of the group.

**Contracts and Billing** Events will not proceed without returned signed Event Contracts, Banquet Event Orders, and fulfilled billing payment requirements per the contracts.

**Budgeted Event** Please inform our Catering Team if you are working within a budget and we can customize an event just for you.



# Property Information

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Situated in the heart of the Blue Ridge Mountains, the Holiday Inn ® Tanglewood hotel has a picturesque location. We're right off of Routes 419&220 and close to I-581, Which allows for easy travel to attractions and businesses in downtown Roanoke, VA. Our hotel's 24-hour business center with a copy and fax services helps corporate guests accomplish their work. We offer event facilities for up to 700 guests and free high-speed, wireless Internet access. In addition, TMEIC, Salem Civic Center, Lewis Gale Hospital and Carilion Hospital are all close to our hotel's location in Roanoke Virginia. Leisure guest are pleased to know that we're just two miles from the Blue Ridge Parkway and next door to Tanglewood Mall. Also close by the Taubman Museum and the famous Mill Mountain Star and Zoo. Guest can travel a short distance to attractions such as the D-Day Memorial and Martinsville Speedway, as well. There's something for everyone in Roanoke, VA!

Our hotel's plush amenities make you feel right at home. We have a heated, outdoor pool with a sundeck, as well as a fitness center with a TV. The Elephant Walk Restaurant & Lounge with "Comfort Foods" Harvested Locally is open for breakfast and dinner daily.

Contact our hotel's seasoned sales team by phone or email to arrange your nest conference or meeting.

## **Holiday Inn Banquet Promise**

Every time you plan your banquet with us, we guarantee it! That's because not only are we the experts at handling small and mid-side banquets, but we also offer the exclusive Holiday Inn Banquet Promise. It's our guarantee, in writing, that everything will go exactly as agreed. If not, we will correct the problem to your satisfaction.



# Included with your Cater



## Items Included with your cater

- Tables and Chairs
- Meeting Planner Toolkit & A/V Cart
- Table Skirting with Overlay Lines \*-Table Skirting must be rented at additional costs\*
- Table Linens - Basic Color & Napkins- Basic Colors
- Simple House Centerpiece
- Tableware & Glassware
- Serving Staff

## Additional Items you may require- Not Included in the deposit

- Vendor Tables | \$15.00 each
- Projector \$ 175 | 6 FT Screen \$80 | 8 FT Screen \$100 | 10 FT Screen \$140
- 4 Channel Sound Mixer \$120 | 8 Channel Sound Mixer \$130 | CD Player \$85
- Wireless Hand Held Microphone \$110 | Lavalier with cord \$110 | Wireless Lavalier \$110
- Table Top Microphone \$110 with Stand \$50 | Floor Microphone with stand \$50
- Podium \$25 | Podium with Sound \$50 | Tabletop Podium \$25 | Tabletop Podium with Sound \$50
- Flipchart per Chart \$35 | Speaker Phone ( Polycom) \$180 | Riser (sizes limited) \$220 and up
- 42" Plasma TV and DVD Player \$130
- Cake Service \$60 | White Chair Covers each \$5 | Dancefloor \$350 | Piano \$30
- Power Strip \$3 | Laser Pointer \$75 | Lap Top \$200 | Music Stand \$68
- Specialty Decorations- See Catering Sales Staff for Details

All Room Rental, Audio Visual, and Food & Beverage charges are subject to Taxes and Gratuity.



# Refreshments, Snacks and Breaks

Per Item Pricing or, Pick 2 \$7/ 3 \$/ 4 \$11 per Guest

## ◆ Refreshments ◆

Coffee (Regular or Decaffeinated) \$25/ gallon

Ice Tea (Unsweet or Sweet) \$25/ gallon

Fruit Punch or Lemonade \$25/gallon

Assorted Juices \$20 Carafe

Assorted Soda's Bottled Waters \$3 (add \$1.00 per Guest on Pick Pricing)

## ◆ Breakfast Breads, Pastries and Rolls ◆

Donut Holes \$30/50 pieces

Assorted Muffins and Danishes  
\$28/ dozen

Cinnamon Rolls \$29/ dozen

Bagels with Cream Cheese \$30/  
dozen

Croissants with Assorted Jams  
\$30/ dozen

## ◆ Intermissions ◆

Fresh Baked Cookies & Brownies \$30/dozen

Fresh Seasonal Fruit With Yogurt Dip \$55 (Serves 25)

Fresh Popped Popcorn \$25 (Serves 25)

Pup Chips with Dip \$40 (Serves 25)

Veggie Platter with Ranch Dip \$45 (Serves 25)

Assorted Finger Sandwiches \$65 (Serves 25)

Sweet & Salty Trail Mix (1lb.) \$18

Tortilla Chips with Salsa \$34 (Serves 25)

Soft Pretzels with Pub Cheese \$55 (Serves 25)

Popcorn Chicken with BBQ & Honey Mustard \$60 (Serves 25)

Turkey Roll Ups \$60 ( Serves 25)

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# Deluxe Breaks

Minimum of 25 Guest

## South of the Border \$11

Tortilla Chips with Con Queso Dip, Salsa & Guacamole, Assorted Soft Drinks, Water & Coffee.

## Choco'Clock \$15

Chocolate Brownies, Chocolate Chip Cookies, & Fruit with Chocolate Dip, Assorted Soft Drinks, Water & Coffee.

## Take me to the Movies \$14

Fresh Popped Popcorn, Trail Mix & Assorted Candy Bars, Assorted Soft Drinks, Water & Coffee.

## Health Nut \$15

Fresh Seasonal Fruit, Assorted Yogurt, Homemade Granola, Assorted Soft Drinks, Water & Coffee.

## Recharge & Refresh \$18

Sweet & Salty Trail Mix, Energy Bars, Carrot & Celery Sticks with Hummus, Yogurt Parfaits with Granola, Assorted Soft Drinks, Water & Coffee.

## Sweet & Salty \$16

Pubs Chips with Spicy Ketchup, Trail Mix, Assorted Candy Bars, Assorted Soft Drinks, Water & Coffee.

## Virginia Summer \$20

Lemonade, Sweet Iced Tea, Fresh Seasonal Fruit Display, Chewy Fudge Brownies, Chocolate Chip Cookies & Assorted Candy Bars, Assorted Soft Drinks, Water & Coffee.

## FULL DAY METTING PACKAGE-\$50 per Guest++

### Available Monday- Friday

Price Includes Room Rental \*for General Session Room, Presentation Package, Continental Breakfast, Pick 2 afternoon Break & Lunch.

## AM HALF DAY MEETING PACKAGE - \$45 per Guest++

### Available Monday-Friday

Price includes Room Rental\* for General Session Room, Presentation Package, Continental Breakfast, Pick 2 Morning Break & Lunch.

## PM HALF DAY MEETING PACKAGE - \$35 per Guest

### Available Monday- Friday

Price includes Room Rental\* for General Session Room, Presentation Package, Lunch & Pick 2 Afternoon Break.

## PRESENTATION PACKAGE - \$300

Includes Screen, LCD Projector, One Microphone, One Flipchart, Meeting Planner Tool kit, A/V Cart & Extension Cord.

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## Breakfast Buffets

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Breakfast Buffets are served with Orange Juice, Water, Coffee, Milk, & Assorted Hot Tea.

(Minimum (25 Guest)

### **Continental Breakfast- \$12**

Fresh Seasonal Fruit Display, Assorted Muffins & Danish, Bagels with Cream Cheese.

### **Executive Continental- \$17**

Fresh Seasonal Fruit Display, Assorted Muffins & Danish, Scrambled Eggs & Bacon or Sausage.

### **Light Continental Breakfast- \$14**

Fresh Seasonal Fruit Display, Assorted Yogurts, Assorted Breakfast Breads.

### **Presidential Continental Breakfast - \$18**

Fresh Seasonal Fruit Display, Fresh Half Grapefruit Display, Assorted Breakfast Breads, Oatmeal with dried fruit and brown sugar, Assorted Yogurts, Scrambled Eggs and Breakfast Potatoes.

### **People's Choice \$19**

Choice of 1: Scrambled Eggs/French Toast/Pancakes/Belgium Waffles

Choice of 2: Maple Sausage Links/Crisp Bacon/Ham/Corned Beef Hash

Choice of 1: Hash Browns/Home Fries/Country Potatoes with Peppers & Onion/Grits

Choice of 2: Freshly Baked Biscuits & Gravy/Corn Muffins/Assorted Pastries

### **Gala Breakfast \$22**

Choice of 1: Citrus Fruit Cocktail/Fresh Seasonal Fruit Salad

Choice of 2: Scrambled Eggs/Eggs Benedict/Pancakes/Belgium Waffles/French Toast

Choice of 2: Maple Sausage Links/Crisp Bacon/Ham/Corned Beef Hash/Andouille Sausage

Stew Choice of 1: Assorted Breakfast Cereal/Grits/Porridge

Choice of 1: Hash Browns/ Home Fries/Potato Tart/Country Potatoes with Peppers & Onions

Choice of 2: Freshly Baked Biscuits & Gravy/Corn Muffins/Assorted Pastries/Toast/Donuts

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# Plated Breakfast

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Plated Breakfast Options are served with Orange Juice, Water, Coffee, Milk and Assorted Hot Tea.

## **Continental Breakfast - \$11**

Fresh Seasonal Fruit and Assorted Breakfast Bread.

## **Executive Continental \$16**

Scrambled Eggs, Bacon, and Potatoes. Served with Fresh Fruit.

## **Home-Style Biscuits & Gravy \$13**

Fresh Baked Biscuits smothered in Gravy. Served with Sausage and Country Style Potatoes.

## **Pancakes or French Toast \$13**

Pancakes OR French Toast served with Maple Syrup or Fruit Topping. Served with Bacon or Sausage

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# The Perfect Brunch

Minimum of 30 Guests

**\$26.00 per person**

**Brunch includes:**

(Served with appropriate condiments)

Assorted Pastries & Muffins – Rolls with Butter - Assorted Desserts

Assorted Chilled Juices – Coffee - Decaffeinated Coffee – Tea

**Choice of Two:**

Cheese and Cracker Display - Fresh Seasonal Fruits - Potato Salad - Garden Salad

Italian Pasta Salad – Vegetable Crudités with Dip

**Choice of Three:**

Bacon & Sausage - Quiche - New Potatoes - Cheese Blintzes - French Toast Breakfast Potatoes – Scrambled Eggs - Baked Apples – Pasta Alfredo Pancakes with Syrup – Waffles with Whipped Cream – Hash Brown Casserole

**Choice of One Action Station (includes 1 attendant in price):**

Omelet – Pancakes – Waffles - Fresh Pasta

**Add a Carving Station for \$6.00 Additional per person ( attendant additional fee)**

Top Round of Beef with Horseradish & Au Jus

Brown Sugar Glazed Ham with Honey Mustard

Turkey with Dressing, Gravy and Cranberry Relish

Herb Crusted Pork Loin

\*\$20.00 Attendant Fee Included in Brunch per Person Price\*

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# Luncheon Buffets

Served with Iced Tea, Water & Coffee. Minimum of 25 Guests

## Homemade Soup & Salad Buffet \$14

Choose 1: Loaded Potato, Broccoli Cheddar, Vegetable Beef, Tomato Basil, Vegetable, or Chili.

Choose 1: Caesar Salad, Fresh Garden Salad, Potato Salad, Macaroni Salad, or Fruit Salad.

## Sandwich Board \$17

Choose 2: Sliced Turkey Breast, Sliced Ham, Sliced Roast Beef, Veggie Wrap, Chicken Salad, Tuna Salad, Sliced

Chicken Breast. Buffet Served with Lettuce, Tomato, Onion, and Assortment of Cheeses, Assortment of Breads,

Chips, Assorted Cookies, Brownies, and Appropriate Condiments.

## Deluxe Sandwich Board \$19

Choose 1: Loaded Potato, Broccoli Cheddar, Vegetable Beef, Tomato Basil, Vegetable, or Chili. Choose 1: Caesar Salad, Fresh Garden Salad, Potato Salad, Macaroni Salad, or Fruit Salad. Choose 2: Sliced Turkey Breast, Sliced Ham, Sliced Roast Beef, Grilled Veggie Wrap, Chicken Salad, Tuna Salad, Sliced Chicken

Breast. Buffet Served with Lettuce, Sliced Tomato, Sliced Onion, Assortment of Cheeses, Assortment of Breads, Assorted Cookies, Brownies, and Appropriate Condiments.

## Luncheon Express

Served with a Fresh Garden Salad, 2 Sides, Warm Rolls, Chef's Choice Dessert, Iced Tea, Water and Coffee. (Minimum of 25 Guests)

## Two Entrée Buffet \$21/Three Entrée Buffet \$23

Bourbon Chicken

Herb Roasted Chicken

Chicken Marsala

Sliced Turkey with Gravy

Herb Roasted Pork Loin

Chicken or Eggplant Parmesan

Southern Fried Chicken

Chicken or Beef Stir-Fry

### Entrée Choices

Meatloaf

Beef Stroganoff with Noodles

Sliced Roast Beef

Flounder Almandine

Roasted Red Pepper Tilapia

Vegetable Lasagna or Meat Lasagna

Pasta Primavera

Vegetable Stir-Fry

Pulled Pork BBQ with Buns

### Side Choices

Vegetable Medley

Potatoes Au-Gratin

Mashed Potatoes with Gravy

Glazed Carrots

Buttered Corn

Steamed Broccoli

Southern Style Dressing

Seasoned Green Peas

Rice Pilaf

Parsley New Potatoes

Buttered Egg Noodles

Macaroni & Cheese

Southern Style Green Beans

Steamed Cauliflower

Potato Casserole

Vegetable Fried Rice

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## Plated Lunch Options

Plated Options are served with a Chef's Choice Dessert, Iced Tea, Water & Coffee

### **Chicken Parmesan \$18**

Chicken Parmesan served with Linguini, Vegetable Medley, Fresh Garden Salad and Warm Rolls with Butter.

### **Chicken Roanoke \$20**

Chicken Breast with Ham and Cheese smothered with a Creamy White Wine Mushroom Sauce served with Mac and Cheese, Green Beans, and Warm Rolls with Butter.

### **Sliced Roast Beef \$20**

Sliced Roast Beef served with Parsley New Potatoes, Glazed Carrots, Caesar Salad and Warm Rolls with Butter.

### **Flounder Almandine \$18**

Flounder Almandine served with Rice Pilaf, Buttered Corn, Cucumber Salad and Warm Rolls with Butter.

### **Vegetarian \$14**

Penne Pasta Alfredo served with Broccoli, Garden Salad, Ciabatta Bread with Butter.

## ◆ Themed Lunch Buffets ◆

Themed Lunch Buffets are served with Chef's Choice Dessert, Iced Tea, Water and Coffee. (Minimum of 25 Guests). Menu selections below, substitutions not allowed. \$22 any menu

### **Virginia State Fair**

Angus Beef Burgers, 1/4 lb. Angus Hot Dogs, Coleslaw, Baked Beans, Corn on the Cob, American Cheese, Lettuce, Tomatoes, Onions, Pickles, Condiments and Buns.

### **Blue Ridge**

Southern Fried Chicken, Pork BBQ, Baked Beans, Mashed Potatoes, Green Beans, Coleslaw, Fresh Garden Salad and Buns.

### **The Italian**

Chicken Parmesan served with Pasta Marinara and Pasta Alfredo, Broccoli, Fresh Garden Salad and Garlic Bread. **Cajun Affair**

Shrimp and Grits, Grilled Chicken topped with Apple Gravy, Pinto Beans, Green Beans, Fresh Garden Salad and Corn Bread.

### **The Southwest**

Ground Beef, Pulled Seasoned Chicken, Flour Tortillas, Spanish Rice with Black Beans, Soft Shell and Hard Shell Tacos, Shredded lettuce, Diced Tomatoes, Diced Onions, Sour Cream and Salsa.

### **Oriental Stir Fry**

Beef and Chicken Stir-fry, Fried Rice, Asian slaw, Stir-fry Vegetables, Lo Mein, Fresh Cucumber Salad and Egg Rolls

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## Box Lunches

Served with appropriate condiments, plastic cutlery & bottled water or Canned soda

**\$15 per person**

**\$20 per person for Premium Box Lunch**

### Choice of 2 Sandwich Options:

Turkey Breast with Cheese on a Kaiser Roll

Virginia Baked Ham with Cheese on a Kaiser Roll

Roast Beef with Cheddar on a Kaiser Roll

Homemade Chicken or Tuna Salad on a Croissant

Vegetable Wrap

(Lettuce, Tomato, Cucumber, Carrots, Green Peppers and Onions, with Vinaigrette Dressing on Side)

### \*Premium Sandwiches\*

"The Italian"

Genoa Salami, Pepperoni, Mozzarella, Creamy Italian Dressing and Pepperoncini on Italian White

"The Cajun"

Sliced Chicken Breast, Pepper Jack Cheese, Cherry Peppers and Cajun Mayo on Pretzel Roll

"The Hero"

Sliced Turkey, Sliced Ham, Cheddar and Provolone Cheeses with Stoneground Mustard on a Sub Roll

"The Greek"

Spinach, Sundried Tomatoes, Kalamata Olives, Marinated Peppers, and Feta Cheese Crumbles in a Wrap,  
Greek Dressing on the side

### Choice of Accompaniments for All Boxes

#### Choose 1 Salad:

Potato Salad (Mayonnaise Base)

Macaroni Salad (Mayonnaise Base)

Rotini Pasta Salad (Vinaigrette Base)

#### Choose 1 Fruit or Vegetable:

Sliced Apples

Whole Banana

Carrot or Celery Sticks

#### Choose 1 Snack Bag:

Bag of Chips

Big of Pretzels

Pack of Crackers

#### Choose 1 Dessert:

Fresh Baked Cookie

Fresh Baked Brownie

Granola

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## Cold Hors d' Oeuvres

Each Order is for 100 Pieces

Buffet Options Available Starting at \$14 Per Person

Assorted Finger Sandwiches \$175 (3 Variations)

Iced Shrimp Cocktail \$280

Smoked Salmon Canapes \$230

Assorted Canapes \$210

Deviled Eggs \$165

## Hot Hors d' Oeuvres

Each Order is for 100 Pieces

Buffalo Wings and Bleu Cheese Dip \$165

Chicken Tenders with Honey Dijon Dip \$180

Chicken and Pineapple Brochette \$210

Scallops wrapped in Bacon \$225

Chicken Cordon Bleu Bites \$250

Mozzarella Sticks with Marinara \$150

Egg Rolls with Sweet Chili Sauce \$190

Meatballs \$170

Spinach Spanakopita \$180

Mini Chicken & Waffles \$250

Bite Size Quiche \$165

Franks in a Blanket \$165

Crab Stuffed Mushroom Caps \$250

Beef Teriyaki Skewers \$190

Jalapeno Poppers \$165

Crab Cake Sliders \$280 BBQ or Swedish

Bacon on Bacon \$210

Parmesan Prosciutto Shrimp \$270

## DIPS & DISPLAYS

Dips based on 50 guest & served with chips, Pita Points and or Veggie Dippers

Small Displays are based on 50 Guest and Large Displays are based on 100 Guest

<b>Spinach and Artichoke Dip</b>		<b>\$160</b>
<b>Hummus Dip</b>		<b>\$140</b>
<b>Buffalo Chicken Dip</b>		<b>\$185</b>
<b>Crab Dip</b>		<b>\$230</b>
<b>Beer Cheese with Soft Pretzel Pieces</b>		<b>\$205</b>
<b>Vegetable Crudités with Ranch Dip</b>	<b>Small \$120</b>	<b>Large \$160</b>
<b>Domestic and Imported Cheeses with Fresh Fruit</b>	<b>Small \$160</b>	<b>Large \$270</b>
<b>Antipasto Tray</b>	<b>Small \$170</b>	<b>Large \$270</b>
<b>Fresh Fruit Display</b>	<b>Small \$145</b>	<b>Large \$250</b>
<b>Platter of Assorted Deli Meats and Cheeses</b>	<b>Small \$180</b>	<b>Large \$275</b>
<b>Mini Cheese Cakes</b>	<b>Small \$140</b>	<b>Large \$220</b>
<b>Cream Puffs</b>	<b>Small \$120</b>	<b>Large \$190</b>
<b>Assorted Cannoli</b>	<b>Small \$150</b>	<b>Large \$230</b>
<b>Mini Éclairs</b>	<b>Small \$135</b>	<b>Large \$215</b>

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# Build Your Own Dinner Buffet

Buffets are served with a Salad, Two Sides, Warm Rolls with Butter, Chef's Choice Dessert, Iced Tea, Water & Coffee  
(minimum of 25 Guest)

**Two Entrée Buffet \$35/Three Entrée Buffet \$40**

**Elegant Dinner Buffet Two Entrée \$42/Three Entrée \$47**

(Elegant Dinner Buffet comes with a Hors d' oeuvres Platter & Carving Station)

## Salad Choice of One

Fresh Garden Salad  
Rotini Pasta Salad  
Hawaiian Pineapple Salad

American Potato Salad  
Cole Slaw  
Waldorf Salad

Fruit Salad  
Macaroni Salad  
Cucumber & Tomato Salad

## Entrée Choices

Bourbon Chicken  
Herb Roasted Chicken  
Chicken Teriyaki  
Chicken Marsala  
Sliced Turkey with Gravy  
Apricot Glazed Pork Tenderloin  
Chicken or Eggplant Parmesan  
Beef Bordelaise

Meatloaf  
Champagne Chicken  
Sliced Roast Beef  
Flounder Almandine  
Roasted Tilapia  
Vegetable Lasagna  
Pasta Primavera  
Southern Fried Chicken

Chicken, Beef, or Vegetable Stir Fry  
Chicken Cordon Bleu  
Pulled Pork BBQ  
Beef Stroganoff  
Stuffed Pork with Apples & Walnut  
Herb Roasted Pork Loin  
Baked Salmon w/ Lemon Dill Butter  
Meat Lasagna

## Side Choice of Two

Vegetable Medley  
Potatoes Au- Gratin  
Mashed Potatoes with Gravy  
Glazed Carrots  
Buttered Corn  
Buttered Broccoli  
Southern Style Dressing  
Steamed Cauliflower

Rice Pilaf  
Parsley New Potatoes  
Buttered Noodles  
Macaroni & Cheese  
Southern Style Green Beans  
Green Peas Forestier  
Broccoli Casserole  
Roasted Asparagus

Mushroom Risotto  
Cajun Beans & Rice  
Fettuccini Alfredo  
Candied Yams  
Baked Potatoes with Sour Cream  
Green Beans Almandine  
Green Bean Casserole  
Vegetable Fried Rice  
Baked Beans

## Carving Station Options

The Carving Station is included in the Elegant Buffet /A Carving Station may be added for \$6.00 additional per person with a \$20.00 Attendant fee

## Choice of One

Herb Crusted Top Round of Beef with Au Jus & Horseradish  
Smoked Turkey with Cranberry Relish Brown Sugar Glazed Ham with Pineapples  
Herb Crusted Pork Loin with Dijon

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## Plated Dinner Options

Plated Options are served with Fresh Garden Salad, Warm Rolls with Butter, Chef's Selection of Dessert, Iced Tea, Water And Coffee.

### **Herb Roasted Chicken \$25**

Herb Roasted Chicken served with Potatoes Au-Gratin and Green Peas Forestier

### **Chicken Roanoke \$27**

Chicken Breast with Ham and Cheese smothered with a Creamy White Wine Mushroom Sauce served with Macaroni and Cheese and Green Beans

### **Beef Bordelaise \$29**

Beef Medallions with a Red Wine Reduction served with Mashed Potatoes and Gravy and Glazed Carrots

### **Baked Lemon Dill Salmon \$30**

Baked Salmon Filet with Lemon Dill Butter served with Rice Pilaf and Roasted Asparagus

### **Vegetarian \$19**

Penne Pasta Alfredo served with Broccoli, Garden Salad, Ciabatta Bread with Butter.

## ◆ Themed Dinner Buffets ◆

Themed Dinner Buffets are served Fresh Garden Salad, Warm Rolls with Butter, Chef's Selection of Dessert, Iced Tea, Water and Coffee. Menu selections below, substitutions not allowed. **\$36 any**

### **menu**

**(Minimum of 25 Guests)**

#### **Blue Ridge**

Southern Fried Chicken, Pork BBQ with Buns, Baked Beans, Mashed Potatoes, Green Beans and Coleslaw

#### **The Italian**

Chicken Parmesan, Beef or Vegetable Lasagna, Steamed Broccoli and Garlic Bread

#### **Cajun Affair**

Shrimp and Grits, Seasoned Chicken Breast topped with Apple Gravy, Pinto Beans, Green Beans and Corn Bread.

#### **The Southwest**

Seasoned Ground Beef, Chicken Fajita with Peppers and Onions, Shredded lettuce, Diced Tomatoes, Diced Onions, Sour Cream, Salsa, Flour Tortillas and Hard Taco Shells, Spanish Rice with Black Beans and Roasted Corn

#### **Oriental Stir Fry**

Asian Coleslaw, Beef and Chicken Stir-fry, Vegetable Fried Rice or Vegetable Lo Mein and Egg Rolls with Sweet Chili Sauce.

All Room Rental, Audio Visual, and Food & Beverage charges are subject to Taxes and Gratuity.



## Desserts

All Meal options Include our Chef's Choice of Cake or Pie.

If you would like to select your own dessert, The following are additional whole cake or pie options.

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### ◆ Basic ◆

Fruit Cobbler \$50  
Chocolate Cake \$60  
Red Velvet Cake \$60  
Chocolate Pecan Pie \$50  
Apple Crumble Pie \$50  
Pumpkin Pie \$50

### ◆ Elevated ◆

Coconut Cream Cake \$60  
Carrot Cake \$60  
Chocolate Lava Cake (8 Pieces)  
\$70  
Key Lime Pie \$50  
Coconut Bread Pudding \$50

### ◆ Premium ◆

Italian Cream Cake \$70  
Bananas Foster Cake \$70  
New York Style Cheesecake \$60  
Seasonal Cheesecake (Pumpkin,  
Black Tie, etc.) \$60  
Tiramisu \$60  
Flourless Chocolate Torte \$70  
Custom Cake \$70



# Banquet Bars

All beverage charges to one Host Bar Bill )

## Host/Open Bar

House Brand Liquors \$7  
Call Brand Liquors \$8  
Top Shelf Liquors \$10

House Wine \$7  
Moscato Wine \$8  
House Wine by the Bottle- \$30  
Sparkling Wine by the Bottle- \$30

Domestic Beer \$5  
Imported Beer \$6  
Sodas & Juices \$3

## Cash Bar

(Guest purchase their own beverages)

House Brand Liquors \$7  
Call Brand Liquors \$8  
Top Shelf Liquors \$10

House Wine \$7  
Moscato Wine \$8  
Sodas & Juices \$3

Domestic Beer \$5  
Imported Beer \$6

## Punches with a Punch

Champagne Punch, Mimosa's, Lemon Drop Punch (per Gallon) \$80

Non-Alcoholic Fruit Punch (per Gallon) \$30

**Bartender Fees - \$35 Setup Fee per Bar and \$20 per Bartender per Hour**

In accordance with State Regulations, alcoholic beverages purchased outside of the hotel are not allowed to be carried into the hotel. Alcoholic beverages purchased in the hotel are not allowed to be carried outside the confines of the hotel. The hotel, as a license, is responsible for the safe service of all alcoholic beverages in accordance with the Virginia State Regulations.

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# Per Diem Full Day Meeting Package

## Continental Breakfast

Sliced Fresh Fruits  
Assorted Muffins & Danish  
Bagels with Cream Cheese  
Scrambled Eggs & Sausage

Assorted Chilled Juices, Coffee, Decaffeinated Coffee and Hot Tea

## Mid- Morning Break

Coffee, Decaffeinated Coffee and Hot Tea

## Buffet Luncheon

Fresh Garden Salad with Assorted Dressings

## Choice of Two:

Herbs de Provence Baked Chicken – Country Fried Chicken – Meatloaf – Chicken or Beef Stir Fry  
Beef Stroganoff – Sliced Roast Pork Loin – Bourbon Chicken – Blackened Tilapia  
Beef Lasagna - Vegetarian Lasagna – Pasta Primavera – Vegetable Stir-Fry

## Lunch Buffet served with:

Chef's Selection of Starch and Fresh Vegetable

Freshly Baked Rolls & Butter

Chef's Choice Dessert

Coffee, Decaffeinated Coffee and Iced Tea

Afternoon Refreshment Break

Brownies and Freshly Baked Cookies, Coffee, Decaffeinated Coffee, and Assort Soft Drinks

Or

Assorted Chips and Dip, Coffee, Decaffeinated Coffee, and Assorted Soft Drinks

**Meeting Package Price - \$42.54 + taxes/fees or \$55.00 Inclusive per person**

Meeting Package includes – All Food & Beverage listed above, Meeting Room Rental, LCD Projector, Screen, Podium with Corded Handheld Microphone and Meeting Planner Toolkit

All Room Rental, Audio Visual, and Food & Beverage charges are subject to Taxes and Gratuity.