



Catering Menu

Al La Carte Break Service

BEVERAGES

Freshly Brewed Regular Coffee and Decaffeinated Coffee.....	\$32.00 gallon, \$22.00 pot
Starbucks House Blend Coffee or Starbucks Decaffeinated Coffee .	\$38.00 gallon, \$28.00 pot
Fruit Punch, Lemonade or Freshly Brewed Iced Tea.....	\$32.00 gallon
Herbal Tea Bags for Hot Tea	\$2.95 each
Individual Bottled Juices	\$2.95 each
Bottled Water	\$2.95 each
Assorted Soft Drinks	\$2.50 each

BREAKFAST SELECTIONS

Cinnamon Rolls	\$27.00 dozen
Assorted Croissants served with Butter and Preserves.....	\$25.00 dozen
Assorted Bagels served with Cream Cheese	\$27.00 dozen
Assorted Danish & Pastries	\$23.00 dozen
Assorted Muffins	\$23.00 dozen
Sausage, Ham, or Chicken Biscuits	\$35.00 dozen
Ham and Cheese Biscuits	\$36.00dozen
Assorted Chilled Yogurts.....	\$3.25 each
Assorted Individually Packaged Cold Cereals with Milk	\$3.75 each

SNACK SELECTIONS

Sliced Seasonal Fresh Fruit Platter (serves approx. 12 guests).....	\$48.00 each
Assorted Whole Fruit	\$2.00 each
Warm Soft Pretzels with Spicy Dijon Mustard and Cheese Sauce.....	\$36.00 dozen
Chocolate Brownies.....	\$27.00 dozen
Assorted Cookies	\$25.00 dozen
Individual Bags of Chips	\$2.25 each
Assorted Candy Bars	\$1.95 each
Assorted Classic Ice Cream Bars	\$2.75 each
Kettle Potato Chips with Blue Cheese and Herb Dip	\$25.00 per quart
Gold Fish Crackers	\$18.00 per pound
Snack Mix	\$20.00 per pound

Continental Selections

All breaks will be replenished for a total of thirty minutes. Twenty-five person minimum.

ROANOKE CONTINENTAL

\$8.75 PER PERSON

*Platters of whole Fruit
Freshly Baked Muffins, Danishes & Cinnamon Rolls
Served with Butter and Preserves
Assorted Chilled Juices
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas*

THE HEALTHY START

\$10.25 PER PERSON

*Freshly Baked Whole Grain Muffins and Bagels
Served with Butter, Preserves, Low-Fat and Regular Cream Cheese
Platters of Fresh Sliced Seasonal Fruit and Whole Bananas
Chilled Individual Low-Fat and Non-Fat Fruit Yogurt with Granola
Bottled Water
Assorted Chilled Juices
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Tea*

POWER BREAKFAST

\$11.95 PER PERSON

*Granola Bars and Protein Bars
Platters of Fresh Sliced Seasonal Fruit and Whole Bananas
Fresh Fruit Yogurt with Granola
Assorted Chilled Juices
Bottled Water and Powerade*

HOT CONTINENTAL BREAKFAST

\$12.95 PER PERSON

*Chef's Choice of Assorted Muffins, Danish, Breakfast Breads and an Assortment of Juices and Water
Sweet Potato French Toast served with Banana-Pecan Compote, Maple Syrup, Whipped Butter, and Sliced Seasonal Fresh Fruit
Served with Butter and assorted Jellies
Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas*

***Starbucks Coffee may be added in place of house coffee for \$1.00 per person

Breakfast Buffet

Fifty person minimum, two hour maximum service time

All breakfasts include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas, and Assorted Chilled Juices

WAKE-UP ROANOKE

\$16.95 PER PERSON

Assorted Freshly Baked Muffins, Cinnamon Rolls and Danishes, Biscuits and Gravy Served with Butter and Preserves, Platters of Sliced Fresh Fruit, Assorted Cold Cereals with Milk Hashbrown Casserole or Grits, Scrambled Eggs, Choice of Two: Bacon, Sausage Links or Patties, Sausage Strudel

WEST VIRGINIA SUNRISE

\$19.95 PER PERSON

Assorted Freshly Baked Muffins and Cinnamon Rolls, Biscuits and Gravy, Served with Butter and Preserves Platters of Sliced Fruits and Berries, Individual Fruit Yogurts with Granola, Hashbrown Casserole or Grits Scrambled Eggs, Choice of Two: Bacon, Sausage Links or Patties, Sausage Strudel

BREAKFAST BUFFET ENHANCEMENTS

Add any of the following Chef attended action stations to your buffet. Call your Catering Professional for details! Includes one attendant per 75 people

Omelet Station.....\$6.95 per person

Fresh Made to Order Eggs and Omelets, Served with a variety of toppings such as: Applewood Smoked Bacon, Ham, Sausage, Onions, Peppers, Tomatoes, Mushrooms and Cheeses

Breakfast Burrito Station.....\$5.95 per person

Seasoned Sausage, Eggs, Pepper Jack Cheese Wrapped in a Flour Tortilla Served with a Salsa, Sour Cream, Chives for added Toppings

Italian Frittata Stations.....\$7.95 per person

Whipped Eggs Folded in with a variety of your favorite toppings to include: Italian Sausages and Vegetables, Topping with Ricotta and Mozzarella Cheeses

Blue Cornmeal Crepes Station.....\$7.95 per person

Blue Cornmeal Crepes Prepared Especially for Your Guests served with Seasonal Fresh Fruit and Berries with Fresh Whipped Cream with Warm Maple Peach Syrup

***Starbucks Coffee may be added in place of house coffee for \$1.00 per person

Plated Breakfast

Fifty person minimum, two hour maximum service time

All breakfasts include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas, and Assorted Chilled Juices

QUICHE LORRAINE **\$11.95 PER PERSON**

Whipped Eggs and Fresh Cream Baked with Onion, Bacon, Yukon Potatoe and Gruyere Cheese, and a Sweet Potato Biscuit

Substitute; Assorted Seafood (Shrimp, Scallop and Crab) \$15.95 per person

SWEET POTATO FRENCH TOAST **\$13.75 PER PERSON**

Swirled Cinnamon Sweet Potato French Toasts Served with Banana-Pecan Compote, Maple Syrup and Whipped Butter and Applewood Smoked Bacon

SOUTHERN SUNRISE **\$13.95 PER PERSON**

Farm Fresh Scrambled Eggs, Served with Bacon and Link Sausage, Creamy Southern Grits Served with Hashbrown Potatoes and a Fresh Buttermilk Biscuit

THE SOUTHWESTERN **\$13.95 PER PERSON**

Farm Fresh Scrambled Eggs with Diced Fresh Peppers, Onions, Mild Chorizo and Monterey Jack Cheese Placed in a Flour Tortilla with Pica De Gallo Salsa, Served with Southwestern Potatoes

SCRAMBLED EGGS BENEDICT **\$16.95 PER PERSON**

Farm Fresh Scrambled Eggs and Canadian Bacon, Placed on two Toasted English Muffins topped with Hollandaise Sauce, Served with Potatoes O' Brian

EXECUTIVE BREAKFAST **\$17.95 PER PERSON**

Grilled Sirloin Steak and Farm Fresh Scrambled Eggs , with Diced Fresh Peppers and Onions Served with Hashbrown Potatoes and Whole Broiled Tomato

****Starbucks Coffee may be added in place of house coffee for \$1.00 per person*

Break Service Menus

All breaks will be replenished for a total of thirty minutes
Twenty-five person minimum

BEVERAGE BREAK DELUXE

\$6.95 PER PERSON

*Starbucks House Blend Coffee, Starbucks Decaffeinated Coffee, Herbal Hot Tea
Assorted Chilled Juices
Assorted Soft Drinks
Bottled Water*

OLD FASHIONED BREAK

\$9.95 PER PERSON

*Baskets of Assorted and Freshly Baked Cookies,
Brownies and Dessert Bars
Bottled Water
Assorted Soft Drinks
Freshly Brewed Regular Coffee and Decaffeinated Coffee*

THE SPORTS NUT

\$9.95 PER PERSON

*Peanuts
Assorted Snack Mix
Fresh Popped Popcorn
Cracker Jacks
Bottled Water
Assorted Soft Drinks*

SUNDAE BAR

\$11.95 PER PERSON

*Premium Vanilla Ice Cream, Hand Scooped
Served with Hot Fudge, Strawberry Sauce, Cookie Crumbles,
Chopped Nuts, Whipped Cream and Cherries
Bottled Water
Assorted Soft Drinks
Freshly Brewed Regular Coffee and Decaffeinated Coffee*

FARMERS MARKET BREAK

\$6.95 PER PERSON

*Sliced Fresh Seasonal Fruit and Berries, Whole Fresh Fruit
Gourmet Cheese Board Featuring Regional and Local Cheeses
Tahini Hummus with an Assortment of Fresh Baked Pita Breads
Served with Fresh Pink Lemonade, Iced Tea and Fresh Brewed Coffee*

****Starbucks Coffee may be added in place of house coffee for \$1.00 per person*

ALL DAY MEETING PLANNER PACKAGE

\$38.95 PER PERSON

Twenty-five person minimum. All breaks will be replenished for a total of thirty minutes. Lunch service time one hour.

Pre-Meeting Continental Breakfast

*Platters of Fresh Sliced Seasonal Fruit and Whole Bananas
Baker's Basket of Assorted Breakfast Items
Served with Butter and Preserves
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea
Orange, Cranberry and Apple Juices*

Mid-Morning Refresher

*Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea,
Assorted Soft Drinks and Bottled Water*

Working Deli Lunch

*Sliced Roast Beef, Ham and Smoked Turkey Breast
Selection of Domestic Cheeses
Pasta Salad
Chips
Assorted Rolls and Breads
Appropriate Condiments
Assortment of Desserts
Iced tea, Assorted Soft Drinks and Bottled Water*

Afternoon Delight

*Fresh Baked Jumbo Cookies and Brownies
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea,
Assorted Soft Drinks and Bottled Water*

***Starbucks Coffee may be added in place of house coffee for \$1.00 per person

Box Lunch Selections

All box lunches include a Fresh Whole Apple, Sweet Treat, and your choice of one side item.
Lunches are served with Assorted Soft Drinks and Bottled Water

CHOICE OF SIDES

**Italian Pasta Salad, Creamy Southern Slaw or Red Bliss Potato Salad*

**Bag of Chips, Apple or Banana*

**Cookie*

ALL AMERICAN DELI SANDWICH

\$12.95 PER PERSON

Your Choice of Roasted Turkey, Ham or Roast Beef with Cheese, Lettuce and Tomato Served on a Fresh Roll with Mayonnaise and Mustard on the side

TUNA TOMATO SALAD

\$12.95 PER PERSON

Garden Fresh Tomato stuffed with Fresh Albacore Tuna Salad and served with a Pesto Pasta Salad. Served with a Fresh Dinner Roll or Bread Stick

GRILLED VEGETABLE WRAP

\$12.95 PER PERSON

Assortment of Grilled Vegetables, Mixed Greens, Sundried Tomatoes, Herb Cream Cheese in an Herb Tortilla Wrap

CROISSANT SANDWICHES

\$13.95 PER PERSON

Chicken Salad, Tuna Salad, or Roasted Turkey with Cheese, Lettuce, and Tomato Served on a large Croissant with Mayonnaise on the side

CHICKEN WRAP

\$13.95 PER PERSON

Chicken Chunks Tossed with Creamy Salad Dressing Mixed with Garden Greens and Vegetables in a Spinach Wrap

ITALIAN HOAGIE

\$15.95 PER PERSON

Freshly sliced Ham, Salami, Capicola and Provolone Cheese with Mixed Greens, Sundried Tomatoes and Pickled Onions served on a Kaiser Roll

CHICKEN CAESAR SALAD

\$14.95 PER PERSON

Grilled Chicken Strips, Herbed Croutons and Parmesan Croutons on a Bed of Freshly Torn Romaine Lettuce Served with your choice of dressing

Start to Finish

The following specialty selections have been designed to allow you to tailor your plated lunch and dinner menu selections. Choose one soup or salad and one dessert from the list below.

SOUPS

Italian Minestrone

Potato and Leek with Bacon

Beer Cheese Soup

Navy Bean with Southern Ham

SALADS

House Salad

Fresh Romaine, Tomato Wedges, and Cucumber Slices and Herbed-Crusted Croutons

Caesar Salad

Traditional Caesar Salad with Romaine Lettuce, Croutons and Parmesan Cheese

Field Green Salad

Mixed Field Greens, Sliced Mushrooms, Cherry Tomatoes and Herbed Croutons

Creole Salad

Mixed Field Greens with Spiced Shrimp, Scallions, Cherry Tomatoes and Herbed Croutons

Hearts of Romaine Salad

Hearts of Romaine with Asiago Cheese, Bacon Bits, Wedge of Tomato and a Puff Pastry Twist with Herbs and Cheese

Bibb Lettuce Salad

Bibb Lettuce with Spiced Walnuts, Crumbled Blue Cheese and Sliced Tomatoes

DESSERTS FRESH FROM OUR OWN BAKE SHOP

Chocolate Pecan Brownie with Chocolate Sauce and Whipped Cream

Crème Brulee Cheese Cake Raspberry Coulis

Cinnamon Glazed Apple Tart with Caramel Sauce and Brandy Cream

Key Lime Pie with Mango Sauce

Traditional Carrot Cake with Cream Cheese Frosting

Seasonal Fresh Fruit Plate with Orange-Honey Yogurt

Plated Luncheon Entrees

Additional labor fees may apply for parties of less than twenty-five people. All entrees include Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee. Market Fresh Vegetables and a Basket of Rolls and Butter
Your choice of salad and dessert selection from our start to finish menu.

FETTUCCHINE AND CHICKEN **\$16.95 PER PERSON**

Fettuccine and Breast of Chicken with Mushrooms, Spinach, Zucchini and Peppers Served with Rich Cream Sauce Topped with Romano Cheese

BUTTERMILK FRIED BREAST OF CHICKEN **\$16.95 PER PERSON**

Breaded Breast of Chicken Served with Yukon Mashed Potatoes and White Wine Pan Gravy

GRILLED MEDITERRANEAN CHICKEN BREAST **\$17.95 PER PERSON**

Grilled Chicken Breast with Parmesan Risotto Cake, Sundried Tomato, Basil, Feta Cheese and Saffron Broth

JERK ROASTED PORK LOIN **\$17.95 PER PERSON**

Slow Roasted Pork Loin Topped with Pineapple-Mango, Lavender, Honey Chutney, Plantain Studded Sweet Potatoes

GRILLED FILET OF SALMON **\$18.95 PER PERSON**

Fresh Grilled Atlantic Salmon Accompanied with a Wild Rice Pilaf and Creamed Spinach

CHAR GRILLED ANGUS SIRLOIN **\$24.95 PER PERSON**

Marinated Grilled 5oz Sirloin topped on an Herb Crusted Pan Fried Grit Cake Served with a Port Wine Demi Glaze and Whipped Herb Potatoes

***Starbucks Coffee may be added in place of house coffee for \$1.00 per person

Buffet Lunch

All buffet lunches include Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee
Fifty person minimum, two hour maximum service time.

MEXICAN FIESTA BUFFET

\$20.95 PER PERSON

Tossed Green Salad with Cheddar Cheese, Scallions and Tomatoes, Mexican Corn Salad, Corn Tortilla Chips and Salsa Fresca, Mexican Rice, Refried Beans and Flan and Churros for Dessert

Entrees – Your Choice of Two (Add third entrée for \$3.00 per person)

Green Chili and Cheese Enchiladas with Red or Green Salsa

Chicken Enchiladas with Red or Green Salsa

Beef Tamales

Chili Con Queso

Fajitas: Marinated Beef or Spicy Chicken

Served with Flour Tortillas, Salsa, Guacamole, Chopped Onion,

Green Peppers and Sour Cream

MAMA MIA ITALIAN BUFFET

\$20.95 PER PERSON

*Tossed Green Salad with Cherry Tomatoes, Black Olives and Mushrooms Served with a selection of Dressings
Pasta Salad Primavera Bow-tie Pasta with an Array of Fresh Garden Vegetables in an Herb Vinaigrette Dressing,
Antipasto Platter that includes Black, Green and Greek Olives, Peppers, Assorted Salami, Marinated Mushrooms,
Artichokes, Tomato Wedges and Sliced Italian Cheeses, Garlic Bread and Breadsticks, Chef's Selection of Seasonal
Fresh Vegetables and Tiramisu and Cannoli for Dessert*

Entrees – Your Choice of Two (Add third entrée for \$3.00 per person)

Cheese Manicotti with Marinara Sauce

Chicken Parmesan

Filet of Sole Florentine

Cheese Tortellini with Alfredo or Marinara Sauce

Fettuccine Alfredo with Prosciutto Ham and Parsley

Meat Lasagna

Vegetarian Lasagna

THE BACKYARD COOKOUT BUFFET

\$16.50 PER PERSON

*Bowtie Pasta Primavera, Red Bliss Potato Salad, Grilled Hamburgers with Assorted Toppings and Fresh Corn Dusted
Kaiser Roll, All Beef Hot Dogs Served with Chili, Cheese and Onions, Barbequed Baked Beans with Brown Sugar and
Applewood Smoked Bacon, Potato Chips and Assorted Gourmet Cookies*

DELI DISPLAY PLATTER

\$17.95 PER PERSON

*Great Working Lunch Option! Sliced Roast Beef, Ham, and Smoked Breast of Turkey, Selection of Domestic Cheeses,
Pasta Salad, Assorted bags of Chips, Assorted Rolls and Breads, Appropriate Condiments, Cookies and Brownies*

SOUTHERN BUFFET

\$17.75 PER PERSON

*Creamy Southern Slaw and Red Bliss Potato Salad, Rolls and Butter, Southern
Fried Buttermilk Chicken Hickory Smoked Pulled Pork, Braised Seasonal Greens,
Three Cheese Macaroni and Cheese and Fruit Cobbler with Vanilla Ice Cream*

DELI BUFFET

\$19.95 PER PERSON

*Soup Du Jour, Garden Green Salad, Pasta Salad, Assorted Chips, Display of Seasonal Fruits Fresh Sliced Ham, Turkey,
Roast Beef, Assorted Sliced Domestic Cheeses, Sliced Tomatoes, Sliced Onions and Lettuce, Assorted Rolls and Breads
and Assorted Cookies and Brownies*

***Starbucks Coffee may be added in place of house coffee for \$1.00 per person

**CALL YOUR CATERING PROFESSIONAL FOR DETAILS AND PRICING
ON THESE SPECIALTY STATIONS!**

SHRIMP AND GRITS MARTINI STATION
ASIAN STATION
QUESADILLA STATION
PAN SEARED CRAB CAKES
SPECIALTY SALAD STATION
PASTA BAR \$
NACHO BAR \$
BBQ MAC AND CHEESE
BREAD AND FROMAGE DISPLAY

Plated Dinner Selections

Additional labor fees may apply for parties of less than twenty-five people.

All entrees include baskets of Fresh Rolls and Butter, your choice of one Soup or Salad and one Dessert from Start to Finish
Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee

Your choice of Potato includes: Roasted Red Potatoes, Yukon Gold Potatoes, New Potatoes, or Garlic Smashed Potatoes
Your choice of Rice includes: Steamed Rice, Herbed Rice or Wild Rice Pilaf

CHICKEN COUNTRY CAPTAIN **\$21.95 PER PERSON**

Grilled Boneless Breast of Chicken Served with Peppers, Onions, Tomatoes, and Toasted Almonds

PECAN CRUSTED BREAST OF CHICKEN **\$22.95 PER PERSON**

Pecan Crusted Boneless Breast of Chicken With Andouille Sausage and Whole Grain Mustard Sauce

SEARED BREAST OF FREE RANGE CHICKEN **\$23.95 PER PERSON**

Fricassee of Mushrooms and Peas with Mashed Carolina Sweet Potatoes

CUMIN-APRICOT GLAZED KUROBUTA PORK CUTLETS **\$26.00 PER PERSON**

Natural Pan Jus with Heirloom Whole Grain and Wild Rice Pilaf

ROAST PORK TENDERLOIN WITH BOURBON MUSTARD BRINE **\$28.95 PER PERSON**

*Marinated Pan Roasted Pork Tenderloin with Bourbon Mustard Brine
Topped with Tangy Pears*

GINGER AND BLACK PEPPER SALMON **\$28.95 PER PERSON**

*Filet of Salmon Delicately Roasted in a Ginger and Black Pepper Crust
Placed on a Bed of Sautéed Spinach with Red Wine Butter Sauce*

RACK OF LAMB **\$36.95 PER PERSON**

*Roast Marinated Rack of Lamb, sliced and Served as Double Chops in Mashed Garlic
And Basil Bordelaise Sauce*

FLATIRON STEAK AU POIVRE AND CHICKEN PROVENCAL **\$33.75 PER PERSON**

Flatiron Steak and Free Range Chicken Served with Cognac Green Peppercorn

GRILLED SIRLOIN COULOTTE STEAK & PETITE CRAB CAKE **\$37.95 PER PERSON**

Grilled 6 oz Coulotte Steak with Crab Cake Served with Roasted Corn and Mushroom Salsa

TOURNEDOS OF BEEF AND GRILLED CHICKEN BREAST **\$40.95 PER PERSON**

Tournedos of Beef and Tender Chicken Breast, both Topped with Green Peppercorn Sauce

NEW YORK STRIP AND MEDALLIONS OF SALMON **\$48.95 PER PERSON**

Grilled New York Strip Loin with Shallots and Mushrooms, Accompanied by Medallions of Salmon with Tarragon Lobster Cream Sauce

FILET OF BEEF AND STUFFED PRAWNS **\$52.95 PER PERSON**

Filet Mignon with Red Wine Sauce and Two Jumbo Prawns, Stuffed with our own Crab Stuffing

Dinner Buffets

All buffet dinners include Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee
Fifty person minimum, two hour maximum service time.

GOURMET SWEET & SOUTHERN DINNER BUFFET **\$32.95 PER PERSON**

Cold Selections:

*Seafood and Pasta Salad with Shrimp, Scallops, Red Onion, Julienne of Carrots, and Red and Green Peppers in Tarragon Vinaigrette
Southern Creamy Potato Salad
Sweet and Spicy Cole Slaw*

Accompaniments:

*Sweet Potato Mash and Roasted Red Potatoes
Green Beans and Assorted Squash and Vegetable Medley*

Entrees:

*Hickory Smoke Pulled Pork Topped over a Creamy Southern Mac and Cheese with fried Onions
Grilled Chicken Breast*

Dessert:

*Jack Daniels Bread Pudding Topped with Carmel and Cream
Banana Pudding*

****Mac and Cheese Dish can be set up as an action station****

****Starbucks Coffee may be added in place of house coffee for \$1.00 per person*

CREATE-YOUR-OWN DINNER BUFFET

\$33.75 PER PERSON FOR 2 ENTREES

\$37.75 PER PERSON FOR 3 ENTREES

Dinner Buffet includes Seasonal Fresh Vegetables, Assorted Rolls and Butter Sliced Cakes and Pies

Cold Selections: (choice of two)

Caesar Salad

Fresh Sliced Seasonal Fruit Platter

Tomatoes and Mozzarella with Fresh Basil in Virgin Olive Oil

Garden Fresh Mixed Greens with Roasted Walnuts and Tomatoes

Spinach Salad with Mushrooms, Cherry Tomatoes and Bacon

Marinated Artichoke Heart Salad in Herb Vinaigrette

Seafood and Pasta Salad with Shrimp, Scallops, Red Onion, Julienne of Carrots, Red and Green Peppers in a Tarragon Vinaigrette

Accompaniments: (choice of two)

Roasted Red Potatoes, Yukon Gold Potatoes, Parsley Buttered New Potatoes, or Garlic Smashed Potatoes

Herbed Rice Pilaf or Wild Rice

Entrees: (choice of two or three)

Herb Roasted Pork Loin with Thyme, Rosemary and Cracked Pepper

Hickory Smoked Pulled Pork with our own Blend of Spicy BBQ Sauces

Chicken Breast in a light Jack Daniels Glaze

Spicy Shrimp Creole with Peppers, Onion, and Tomato with a Creole Sauce

Tilapia Filets with Tomatoes, Scallions and Capers

Baked Ziti with Romano Cheese and Sun-Dried Tomatoes in an Alfredo Sauce

Sliced Roast Turkey with Country Gravy and Cranberry Relish

Sliced Sirloin of Beef with Mixed Mushroom Hunters Sauce

GOURMET CREATE-YOUR-OWN BUFFET

\$37.95 PER PERSON FOR 2 ENTREES

\$41.95 PER PERSON FOR 3 ENTREES

*Dinner Buffet includes Seasonal Fresh Vegetables, Assorted Rolls and Butter Sliced Cakes and Pies
Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee*

Cold Selections: (choice of two)

Asparagus & Feta Salad with Red Peppers and Black Olives

Marinated Mushroom Salad with a Julienne of Leeks and Scallions

in Balsamic Vinaigrette and Lemon Juice

Tomato and Mozzarella Cheese with Fresh Basil in a Virgin Olive Oil

Marinated Artichoke Heart Salad in Herb Vinaigrette

Caesar Salad with Croutons and Parmesan Cheese

Oriental Chicken Salad

Spinach Salad with Mushrooms and Cherry Tomatoes

Garden Green Salad with Tomatoes and Croutons

Seafood and Pasta Salad with Shrimp, Scallops, Red Onion, Julienne of Carrots, and Red and Green Peppers in Tarragon Vinaigrette

Accompaniments: (choice of two)

Roasted Red Potatoes, Yukon Gold Potatoes, Parsley Buttered New Potatoes, or Garlic Smashed Potatoes

Herbed Rice Pilaf, or Wild Rice

Entrees: (choice of two or three)

*Teriyaki Beef or Chicken Kabobs with Peppers and Onions in a Teriyaki Sauce
 Filet of Salmon with Fresh Ginger and Cracked Pepper in a Butter Sauce
 Halibut Filet in a Crust of Fresh Herbs Topped with Pesto Cream Sauce
 Tournedos of Beef with Shallots, Garlic, and Pine Nuts in a Rosemary Demi-glace
 Chicken Piccata with Lemon Butter and Capers
 Linguine with Fresh Clams in an Alfredo Sauce
 Sliced Sirloin of Beef with Mixed Mushroom Hunters Sauce
 Slow Roasted Garlic-Herb Pork with Pineapple and Mango Chutney*

****Starbucks Coffee may be added in place of house coffee for \$1.00 per person*

Reception Display Selections

LARGE JUMBO SHRIMP **\$495.00**
Served with Lemon Wedges, Tabasco and Spicy Cocktail Sauce (120 pieces)

ANTIPASTO DISPLAY **\$425.00**
Black, Green and Greek Olives, Peppers, Assorted Salami, Marinated Mushrooms, Artichokes, Tomatoes, and Italian Sliced Cheeses, Served with an Array of Whole and Sliced Baguettes with Appropriate Condiments (Serves approximately 50 guests)

INTERNATIONAL CHEESE DISPLAY **\$395.00**
Imported and Domestic Cheeses, Garnished with Seasonal Fruit and Assorted Gourmet Crackers (Serves approximately 100 guests)

POACHED SALMON **\$459.00**
Poached Salmon, Served with Pumpernickel Bread, Capers, Lemon Wedges, Red Onion and a Creamy Dill Sauce (Serves approximately 50 guests)

SLICED FRESH FRUIT DISPLAY **\$350.00**
An Elaborate Display of Freshly Sliced Fruit including: Pineapple, Melons, Whole Strawberries and other Seasonal Fruits, Accompanied by a Honey Yogurt Dip (Serves approximately 100 guests)

MARKET FRESH VEGETABLE DISPLAY **\$300.00**
Fresh and Crispy Vegetables Served with our Creamy Herb Dip and Gourmet Crackers (Serves approximately 100 guests)

BRIE EN CROUTE **\$125.00**
Wheel of Plain Herb or Strawberry Brie Wrapped in a Puff Pastry and Baked to a Golden Brown Served with Baguette Slices and Lavosh (Each wheel serves approximately 30 guests)

TAHINI HUMMUS DIP **\$125.00**
Grilled and Marinated Vegetable Display with Toasted Pita Bread (Serves 25 Guests)

Reception Sweets

FRUIT FONDUE DISPLAY **\$395.00**

An Elaborate Display of Cubed Seasonal Fresh Fruit including: Pineapple, Melons, Whole Strawberries and other Seasonal Fruits Accompanied by our Homemade Pound Cake Served with Chocolate Fondue and Whipped Cream (Serves approximately 75 guests)

GOURMET PETITE DESSERT DISPLAY **\$425.00**

A Sophisticated Display of Rich Desserts including: Chocolate-Dipped Strawberries, a Display of Delicate Petit Fours, Mini Cream-Filled Éclairs, Carrot Cake Bites, Iced Brownie Bites and other Assorted Delicacies (150 individual desserts, serves approximately 75 guests)

PINEAPPLE TREE **\$450.00**

Pineapple and Angel Food Cake Skewers With Coconut Rum Cream Dip, Sweet Yogurt Dip, and Chocolate Fondue Presented on a Pineapple Tree (100 skewers)

SKEWERED BERRY SHORTCAKE **\$395.00**

Skewers of Pound Cake and Berries with Berry Sauce and Fresh Whipped Cream on the side (100 skewers)

GOURMET CHOCOLATE COVERED STRAWBERRIES **\$350.00**

(100 pieces)

WHITE AND CHOCOLATE DIPPED STRAWBERRIES **\$375.00**

Covered in Assorted Nuts and Coconut (100 pieces)

Reception Action Stations

These menu selections are carved or served in the room.
One carver or attendant is provided free of charge per menu selection, per 150 guests.
There is a \$85.00 fee for each additional carver or attendant requested.

PINEAPPLE AND BROWN SUGAR GLAZE BONE-IN HAM **\$300.00 EACH**

*Served with Creole Mustard, Cranberry-Orange Relish and Mayonnaise
(Serves approximately 50 guests)*

ROSEMARY-SPICED TURKEY **\$300.00 EACH**

Sweet and Sour Peach Compote and Lemon Herb Mayonnaise (Serves approximately 50 guests)

ROASTED MUSTARD-PANKO CRUSTED PORK LOIN **\$210.00 EACH**

Sweet Potato Biscuits, Green Apple-Clove Relish and Horseradish Mayonnaise (Serves approximately 30 guests)

STEAMSHIP ROUND OF BEEF **\$695.00 EACH**

Served with Dijon Mustard, Horseradish Cream and Mayonnaise (Serves approximately 175 guests)

CREOLE ROASTED STRIP LOIN OF BEEF **\$375.00 EACH**

Served with Dijon Mustard, Horseradish Cream and Mayonnaise (Serves approximately 40 guests)

HERB CRUSTED TENDERLOIN OF BEEF **\$375.00 EACH**

Served with Dijon Mustard, Horseradish Cream and Mayonnaise (Serves approximately 25 guests)

CHICKEN ROULADE – CHOICE OF FLAVOR **\$3.75 PER SERVING**

*Mediterranean – Spinach and Artichoke Stuffed
California – Sundried Tomato and Wild Mushroom Stuffed
Classic – Smoked Gouda and Prosciutto Stuffed
Italian – Pesto and Goat Cheese Stuffed
Seafood – Seafood Stuffed with a Tasso Cream Sauce
All served with Silver Dollar Rolls
(Minimum 20 Servings)*

Hors D'oeuvres

SERVED COLD

50 pieces \$125.00

- Curried Chicken Mousse on Sliced Baguettes*
- Chicken Caesar Salad Skewer*
- Bruschetta*
- Shrimp Canapés with Tarragon*
- Salmon Mousse on Rye Rounds*
- Fresh Goat Cheese, Sun Dried Tomatoes and Herbs on Sliced Baguettes*
- Stuffed Oven Roasted Cherry Tomatoes with Carolina Herb Goat Cheese*

50 pieces \$150.00

- Smoked Salmon Canapés on Rye with Lemon, Capers and Bermuda onion*
- Mini Tacos with Duck Confit, Currants, Almonds and Radicchio*
- Seared Tuna on a Wasabi Cracker with Mango Salsa*
- Dilled Crab Salad in Vol-au-vents*
- Asparagus Wrapped in Prosciutto*
- Deviled Quail Egg with Caviar*
- Marinated Beef Brush with Garlic Aioli*
- Gazpacho filled Cucumber Cups*
- Grilled Curried Chicken Salad with Mango Chutney in a Mini Phyllo Shell*
- Fried Green Tomato with Carolina Pork Barbecue and Cider Vinegar Gastrique*

50 pieces \$175.00

- California Rolls*
- Antipasto Skewer*
- Lobster Salad on Sliced Baguettes*
- Tamari Prawns*

SERVED HOT

50 pieces \$125.00

- Quesadilla with Chicken, Jalapeno Chili Peppers, Jack Cheese and Cilantro*
- Mini Beef Taquitos with Salsa*
- Chicken Fingers with Spicy BBQ Sauce and Honey Mustard*
- Pot Stickers*
- Button Mushrooms sautéed with Prosciutto, Garlic and Romano Cheese*
- Spicy Kung Pao Chicken Egg Rolls*
- Artichoke, Sun-Dried Tomato and Ricotta Cheese in Phyllo Pastry*
- BBQ Meatballs in a Tangy Barbecue Glaze*
- Andouille Sausage en Croute served with Creole Mustard*
- Fried Cheese Ravioli accompanied by a Spicy Marinara Sauce*
- Buffalo Chicken Wings with Blue Cheese*

50 pieces \$150.00

- Tequila Lime Chicken Skewers with Cilantro Cream*
- Deep Fried Prawns*
- Medallions of Chicken with Pesto*
- New Potatoes Stuffed with Cheese, Bacon and Scallions*
- Mini BBQ Sandwiches*
- Mini Reuben Sandwiches*
- Crab Rangoon's*

50 pieces \$175.00

- Bacon Wrapped Scallops*
- Oyster Florentine*
- Thai Beef Kabobs*
- Shrimp and Andouille Skewers*
- Mini Beef Wellington*

Beverages

Bar beverages priced by the drink.

HOST BAR

Imported Beer	\$6.00
Domestic Beer	\$5.00
Cocktails Brands.....	\$6.50
House Wine	\$5.00
Cordials & Specialty Drinks	\$8.00
Soda, Juice, Bottled Water	\$2.50

CASH BAR

Imported Beer	\$6.50
Domestic Beer	\$5.00
Cocktails Brands.....	\$6.75
House Wine	\$6.50
Cordials & Specialty Drinks	\$8.00
Soda, Juice, Bottled Water	\$3.00

(CASH BAR PRICES ARE INCLUSIVE OF APPLICABLE TAXES)

FLAT RATE BAR PLANS

An alternative to either host/consumption bars or cash bars.

The standard bartender charges apply to either option.

Flat rate Beer/Wine per hour/per person:.....	\$9.75 for first hour
.....	\$7.50 per hour for additional hours
Flat rate Full Liquor per hour/per person:	\$16.00 for first hour
.....	\$9.95 per hour for additional hours

It is unlawful to remove alcoholic beverages from the premises.

*Bartender Charges: \$40.00 per bartender per hour
4 hour minimum*

SELF-SERVICE WATER COOLERS AVAILABLE FOR IN-ROOM PLACEMENT

Installation is \$55.00 plus sales tax for a water cooler with a five-gallon bottle of water

Each additional five-gallon bottle of water will be charged at \$30.00 plus tax

WATER PITCHERS AND MINTS

\$2.00 PER PERSON

Glasses and one pitcher of water per every four seats, with mints, in classroom style settings

(Includes one refresh)

INDIVIDUAL BOTTLED WATER AND MINTS

\$2.95 PER PERSON

Tulip bowl filled with 4 bottled waters and glasses, with mints, in classroom style settings
(Water will be charged on consumption)

SPARKLING WATER AND MINTS

\$2.55 PER PERSON

One liter bottle of sparkling water placed in a chiller and glasses, with mints, for every four people in classroom style settings
(Water will be charged on consumption)

****Add nuts to any water service for \$1.00 per person*

EVENT DECOR

Full Service Planning of Theme Décor and Special Events

Contact your Catering Professional for a Complete Proposal

Policies & Procedures

OUTSIDE FOOD AND BEVERAGES

Ovations Food Services maintains the exclusive right to provide all food and beverage, and concession services at the Roanoke Civic Center. Any exceptions must be requested and obtained by prior written approval of the General Manager and/or Director of Catering. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Ovations sole discretion.

FOOD AND BEVERAGE SAMPLING

Roanoke Civic Center exhibitors may distribute Food & Beverage samples in authorized space and must not be in competition with products or services offered by Ovations Food Services. Samples must be representative of products manufactured or sold by the company exhibiting. Free samples are limited to 2 ounces of non-alcoholic beverages and 2 ounces of a food sample. Exact descriptions of sample and portion size must be submitted to the Ovations Office for written approval 14 days prior to the opening of the event. The distribution of alcoholic beverages is strictly prohibited unless provided by Ovations Food Services. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the West Virginia Board of Health.

BEVERAGE SERVICE

Ovations Food Services offers a complete selection of beverages to compliment your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent of the General Manager or Director of Catering. If approval is received, a \$10.00 per bottle corkage fee will be assessed. In compliance with regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

LABOR

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include setup, service, and breakdown. Events requiring additional time for service will incur an overtime charge of \$25.00 per hour per server.

DIETARY CONSIDERATIONS

Ovations Food Services is happy to address special dietary requests for individual guests. Ovations will automatically prepare 1% vegetarian dinners for plated served dinners.

CHINA SERVICE

High-grade disposable products will be used as a standard for coffee breaks, receptions and meals. Chine can be used upon request for an additional charge.

LINENS

All banquet prices include white table linens and your choice of three pre-selected linen napkin colors. Additional colors are available for both table linens and napkins.

MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least 30 days prior to the event.

CATERING SUPPLEMENT FEE AND TAXES

A 21% Catering Supplement Fee and current state sales tax will be applied to all food and beverage purchased.

GUARANTEES

A final guarantee of attendance is required 3 working days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify Oventions Food Services of the exact count of each item 3 working days prior to the event. Split menus, which are not included in a package, is to be charged at the higher entrée price. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater. The final guarantee can be increased up to 2 working days prior to your event with a 5% surcharge.

Oventions will prepare the following number of meals over the final guarantee:

0 – 200 guests	5% of the final guarantee
201 – 500 guests	3% of the final guarantee
501 and above	2% of the final guarantee

BILLING

A non-refundable 50% deposit, as outlined in your contract, is due with the return of the signed Contract. The final balance must be paid in full **3 business days prior** to the event or have a credit card authorizations held until check is received.

CREDIT CARD PAYMENTS

Oventions Food Services will gladly accept credit card payments from MasterCard, Visa, and American Express for up to \$5,000 of your catering charges. The amount charged to a credit card in excess of \$5,000 will be subject to a processing fee of 2.5% of the balance.

CANCELLATION POLICY

In the event of a cancellation, no deposit refund shall be made. Cancellation of food functions must be sent in writing to your Oventions Sales Manager. Any cancellation received more than 30 days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received less than 30 days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s) or signed agreement, whichever if greater of the two.