



BREAKFAST SERVICE



Spring | Summer Events 2025



THE HOTEL ROANOKE
& CONFERENCE CENTER

CURIO COLLECTION BY HILTON

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*)

33.40 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)

31.00 per guest

ENHANCEMENTS

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

Breakfast Bundle (GF)

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

13.00 per guest

Omelet Station

personalized omelets prepared with cage free eggs cooked a la minute by our chefs

One Attendant per 60 Guests

(select one)

Classic ham, bacon, tomato, mushroom, spinach, red onion, cheddar

Appalachian country ham, crumbled sausage, tomato, peppers, spinach, crunchy potato, pepperjack

Southwest shredded chipotle chicken, jalapenos, black bean, onion, tomato, cilantro, smoked cheddar, cotija

14.00 per guest

French duxelle mushroom, asparagus tips, chopped shrimp, duck confit, shaved prime rib, spinach, gruyere

15.00 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.**The Scramble Station (GF)**

cage free scrambled eggs prepared two ways in the pan – plain and cheddar cheese. Build your own toppings: hickory ham, bacon, tomato, sautéed mushrooms, wilted spinach, pico de gallo, salsa
10.00 per guest

Sweet and Savory Crepes

- pork belly confit & caramelized onion jam
- spinach and tomato florentine with fontina

Chef Attendant Required

– 60 guest maximum per attendant

7.00 per guest

Hot Oatmeal (DF, VN)

brown sugar, almonds, golden raisins, cinnamon shaker
5.00 per guest

Sausage Gravy and Biscuits

our signature gravy, southern classic
7.00 per guest

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

butter, mixed berry compote, whipped cream, maple flavored syrup
5.00 per guest

Fresh Fruit and Yogurt Parfait Station (V)

granola (contains nuts), local honey, mixed berry compote
4.50 per guest

Buttery Grits & Cheddar (V,GF)

local coarse ground white grits, roasted tomato parsley
7.00 per guest

IN-HANDSMENT SECTION**Sausage & Egg Biscuit Sandwich**

buttermilk biscuit, egg patty, sausage patty
7.50 per guest

Egg Sandwich Croissant

ham, cheese
7.00 per guest

Early Sprout Breakfast Wrap (VN)

bean sprouts, 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)
28.00 per guest

Spinach, Feta, and Tomato Quiche Slice (V)

flaky crust, roasted tomato and asparagus garnish
24.00 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)
23.00 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

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)
9.00 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, capers, chopped onion, chopped egg

Garden Greens Center (VN, GF)

freshly tossed tender spinach, mizuna, red leaf, frisée julienne red onion, grape tomato, shredded carrot, ranch, garden herb balsamic

Spring Garden Pasta Salad (VN)

penne, 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

Cheddar and Potato Casserole (GF)**Smoked Crisp Bacon** (GF) & **Country Sausage Links** (GF)**Chicken Piccata** (GF)

lemon caper beurre blanc, crispy shallot

Seared Filet of Salmon (GF, DF)

smoked almond romesco

Heirloom Carrot & Cauliflower (V, DF, GF)

honey, sumac

Warm Rolls & Butter**SWEETS**

(select three)

Chocolate Mousse Brownie**Cheesecake with Chocolate Ganache****Peach Almond Tart****Limoncello Posset** (GF)**Tres Leches Cake****Passion Fruit Mango Mousse** (GF)

43.00 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 pearls, 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 berries

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

Sausage Gravy and Biscuits

our signature gravy, southern classic

Flaked House Smoked Salmon Platter

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

Fried Apples (VN, GF)

warm spices, touch of brown sugar

SWEETS

(select three)

Seasonal Mini Pies

Banana Split Chocolate Cups (GF)

Cream Puffs

Chocolate Truffle (GF)

Peanut Butter and Jelly Cookies (GF)

Seasonal Cheesecake Bites (GF)

Chocolate Dipped Strawberries (VN, GF)

36.00 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

chilled coffee, sweet vanilla cream, selection of milks, caramel sauce, chocolate sauce, chocolate curls, biscotti
6.00 per guest

Omelet Station

personalized omelets prepared with cage free eggs
cooked a la minute by our chefs

One Attendant per 60 Guests

(select one)

14.00 per guest



A LA CARTE BREAK SERVICE

BEVERAGE

Coffee (per 1.5 gallon)	80.
Lemonade (per gallon)	35.
Decaffeinated Coffee (per 1.5 gallon)	80.
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 BEVERAGE

Champagne Punch (per gallon)	75.
Mimosa (per gallon)	75.
Bloody Mary (per gallon)	115.
Screwdriver (per gallon)	115.
<i>Required - Attendant Fee 30. Per Hour</i>	

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)	36.
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)