



## BREAKFAST SERVICE



Spring | Summer Events 2026



THE HOTEL ROANOKE  
& CONFERENCE CENTER

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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*)

35.00 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)

27.00 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)

28.00 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)

32.00 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*)

14.00 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** Forest mushroom, asparagus tips, chopped shrimp, duck confit, 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  
11.00 per guest

**Sweet and Savory Crepes (choose 2)**

- pork belly confit & caramelized onion jam
- spinach and tomato florentine with fontina
- banana foster, orange caramel, vanilla whipped cream
- strawberry , cream cheese, ganache

*Chef Attendant Required*

– 60 guest maximum per attendant

8.00 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  
6.00 per guest

**Fresh Fruit and Yogurt Parfait Station (V)**

granola (contains nuts), local honey, mixed berry compote  
5.00 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  
16.00 per person

**Egg, Bacon & Provolone English Muffin Sandwich**

fresh fruit cup, Dannon yogurt cup  
16.00 per person

**Continental**

hard boiled egg, chef choice muffin, fruit & yogurt parfait  
14.00 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)*  
29.00 per guest

**Spinach, Feta, and Tomato Quiche Slice (V)**

flaky crust, roasted tomato and asparagus garnish  
25.00 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)*  
24.00 per guest

**ENHANCEMENTS**

**Fruit and Yogurt Parfait (V) preset**

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

**Smoothie (V, GF) preset**

fresh made mango passionfruit yogurt smoothie  
5.00 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)  
10.00 per guest

**Flaked House Smoked Salmon Platter**

mini bagels, individual cream cheese, caper, chopped onion, chopped egg  
12.00 per guest

**Bagel Toaster Station**

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

**Milk and Cereal Station**

assorted milks and dry cereals  
6.00 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 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

**Cheddar and Potato Casserole** (GF)

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

**Chicken Provencial** (GF)  
olive, cherry tomato, herb pan sauce

**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 Strawberry Sauce**  
**Chocolate Chess Tart**  
**Limoncello Posset** (GF)  
**Coconut Sheet Cake**  
**Mango Mousse** (GF)

45.00 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)

**Heirloom Tomato Couscous Salad (V)**

mozzarella, basil, arugula, cucumber, house crouton, lemon dill 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

**Mini Chicken Salad Croissants**

toasted pecan, celery, red onion, sage, creamy dressing

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

**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 (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.*

**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)	85.
Decaffeinated Coffee (per 1.5 gallon)	85.
Lemonade (per gallon)	36.
Fruit Punch (per gallon)	36.
Iced Tea (per gallon)	48.
Assorted Coke Products	4.
Herbal Tea (per packet)	4.
Bottled Water	4.
Hot Chocolate (per packet)	5.
Fruit Juices	4.
San Pellegrino Sparkling Water (each)	6.
Milk [2%, Skim, Whole]	4.

**ALCOHOLIC BEVERAGE**

Champagne Punch (per gallon)	80.
Mimosa (per gallon)	80.
Bloody Mary (per gallon)	120.
Screwdriver (per gallon)	120.
<i>Required - Attendant Fee 30. Per Hour</i>	

**BAKED GOODS**

Assorted Mini Danish (dozen)	34.
Large Sausage Biscuit Sandwich (dozen)	65.
Butter Croissants (per dozen)	34.
Bagel and Cream Cheese (dozen)	48.
Assorted Muffins (dozen)	29.
Large Buttermilk Biscuits (dozen)	28.
Seasonal Mini Pie Desserts (dozen)	56.
Assorted Cookies (dozen)	32.
Brownies (dozen)	34.
Dessert Bars (dozen)	34.

**SNACKS**

Hard Boiled Eggs (dozen)	48.
Fresh Sliced Fruit (per guest)	6.
Dannon Yogurt [4oz serving]	5.
Whole Fresh Fruit (per guest)	3.
Mini Hard Pretzels (per lb)	7.
Chocolate Covered Strawberry (each)	6.
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>	

**CANDIED BACON**

*Hotel Roanoke Favorite*  
 1/2 pound 20.00

**ASSORTED DIPS**

(each quart serves approximately 10 guests)  
 Served with Tortilla Chips  
 Per quart - 52.00

**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)**