



SPRING/SUMMER

SEASON

EVENT MENUS 2024



**BREAK
SERVICE**




THE HOTEL ROANOKE
& CONFERENCE CENTER

CURIO COLLECTION BY HILTON



BREAK SERVICE

The break menus shown are samples of our daily rotational themed breaks.

We prepare in advance for all of our groups breaks. Our breaks are on a set rotation and are not subject to modification. For an additional charge, you can choose from many different options to enhance your experience.

CONTINUOUS ALL DAY

REFRESHMENT SERVICE

Our refreshment service will more than satisfy your morning and afternoon cravings. The break service begins 30 minutes prior to the start time of the meeting and is provided throughout the day. The breaks are a selection of food and beverage offerings appropriate for morning and afternoon break periods. Our food and beverage menus are specially constructed to sustain your guests with a nutritional, energized, sweet craving and beverage variety balance throughout the day. They are on continuous rotation ensuring diversity from day to day and written with special theme and seasonal considerations.



THE BLUERIDGE

ALL BREAKS INCLUDE COFFEE, HOT TEA SERVICE, CREAM, ALMOND AND SOY MILK [available on request],
BOTTLED WATER AND A SELECTION OF SOFT DRINKS – COCA COLA PRODUCTS

MORNING SERVICE

Served Open—11 a.m. [open - 30 min prior to session]

SAVORY HOT

Bacon, Cheese & Scallion Biscuits (till 9am)
roasted tomato sour cream, red pepper jelly

ENERGIZER

Build Your Own Parfait Bar (V)
low fat yogurt, dairy free coconut yogurt, fruit
compote, honey, house-made granola (contains
nuts)

Fruit Bowl
mixed melon, pineapple, strawberry, blueberry

Packaged Granola Bars
Fresh Orange Juice
Whole Fruit
Orange, Banana, Apple

BAKERY
Fresh Baked Muffins
Assorted Scones
Gluten Free Cereal Bars (GF)

AFTERNOON SERVICE

Served 1 p.m. to 5 p.m.

SAVORY

Nori Wrap (VN, GF)
miso hummus, romaine, peppers, carrot, green onion, sesame vinaigrette

ENERGIZER

Cheddar & Provolone Cheese (GF)
Mixed Nuts (GF)
Cookie of the Day (may contain nuts)
Bacon Bar (GF)
signature sugar candied bacon

Whole Fruit Orange, Banana, Apple

Candy Store
Wasabi Peas
Chocolate Covered Peanut
Gummy Bears

BREAK SERVICE CONTD.

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All continuous refreshment service breaks are set in a central location within The Hotel Roanoke & Conference Center. We would be happy to arrange a private break in your meeting room; however a minimal charge is applicable.

A LA CARTE CONTINUOUS BREAK

Minimum 25 guests
All Day – 32. Half Day – 26.

THE STAR CITY

ALL BREAKS INCLUDE COFFEE, HOT TEA SERVICE, CREAM, ALMOND AND SOY MILK [available on request],
BOTTLED WATER AND A SELECTION OF SOFT DRINKS – COCA COLA PRODUCTS

MORNING SERVICE

Served Open -11:00 a.m. [open- 30min prior to session]

SAVORY HOT

Breakfast Quesadilla (till 9am)

black bean & corn salsa, picante sauce, sour cream

ENERGIZER

Build Your Own Parfait Bar (V)

low fat yogurt, dairy free coconut yogurt, fruit
compote, honey, house-made granola (contains
nuts)

Fruit Bowl

mixed melon, pineapple, strawberry, blueberry

Packaged Granola Bars

Fresh Orange Juice

Whole Fruit

Orange, Banana, Apple

Bakery

Assorted House Made Breakfast Breads

Assorted Scones

Gluten Free Cereal Bars (GF)

AFTERNOON SERVICE

Served 1 p.m. to 5 p.m.

SAVORY

Wakame Salad in Phyllo Cups (DF)

cabbage, cucumber, tomato

ENERGIZER

Elote Corn Dip, cotija cheese, paprika, green onion (GF)

Tortilla Chips

Mixed Nuts (GF)

Cookie of the Day (may contain nuts)

Bacon Bar (GF)

signature sugar candied bacon

Whole Fruit

Orange, Banana, Apple

Candy Store

Wasabi Peas
Chocolate Covered Peanut
Gummy Bears



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Minimum 25 guests

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THE GRAND OL LADY

ALL BREAKS INCLUDE COFFEE, HOT TEA SERVICE, CREAM, ALMOND AND SOY MILK [available on request],

BOTTLED WATER AND A SELECTION OF SOFT DRINKS – COCA COLA PRODUCTS

MORNING SERVICE

Served Open -11:00 a.m. [open- 30min prior to session]

SAVORY HOT

Loaded Hash Browns (V, GF) (till 9am)
goat cheese, green onion, fresh herbs

ENERGIZER

Build Your Own Parfait Bar (V)

low fat yogurt, dairy free coconut yogurt, fruit compote, honey, house-made granola (contains nuts)

Fruit Bowl

mixed melon, pineapple, strawberry, blueberry

Packaged Granola Bars

Fresh Orange Juice

Whole Fruit

Orange, Banana, Apple

Bakery

Mini Croissants

Assorted Scones

Gluten Free Cereal Bars (GF)

AFTERNOON SERVICE

Served 1 p.m. to 5 p.m.

SAVORY

Turkey Pinwheel

lettuce, onion, tomato, provolone, bacon, mayo

ENERGIZER

Cheesy Mustard Dip (V, GF)

Hard Pretzels and Cauliflower

Mixed Nuts (GF)

Cookie of the Day (may contain nuts)

Bacon Bar (GF)

signature sugar candied bacon

Whole Fruit

Orange, Banana, Apple

Candy Store

Wasabi Peas

Chocolate Covered Peanut

Gummy Bears



BREAK ENHANCEMENTS

AM SERVICE - UNTIL 9AM

The following selections are available only with a continental menu from **previous** list (Blue Ridge, Star City, Grand Lady)

Breakfast Bundle (GF)

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

12.00 per guest

The Scramble Station (GF)

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

live action available with chef attendant fee

8.00 per guest

Biscuit & Gravy

our signature sausage gravy, southern classic

7.00 per guest

Egg White Spinach Wrap (V)

provolone, asparagus, roasted tomato, soft tortilla
self serve toasted on grill until golden brown,
pico de gallo on side

6.50 per guest

Hot Oatmeal Station (VN) (self serve)

brown sugar, almond, golden raisin,
cinnamon shaker

5.00 per guest



BREAK ENHANCEMENTS

PM SERVICE UNTIL 4PM

Marinated Roasted Vegetable Platter (GF, VN)

asparagus, zucchini, squash, cremini mushroom,
red pepper, grape tomato, red onion, garlic hummus, olive oil,
balsamic syrup

9.00 per guest

Shrimp Cocktail (GF)

[4 pounds serves 25 guests]

served with lemon wedges and zesty cocktail sauce

48.00 per pound (192.00 for 25 ppl)

SWEETS

(select three)

Seasonal Mini Pie

Raspberry Mousse Cup (GF)

Cream Puff

Salted Peanut Butter Cookie (GF)

Seasonal Cheesecake Bite (GF)

Chocolate Fondant Cake

Chocolate Dipped Strawberry (VN, GF)

6.00 per guest





A LA CARTE BREAK SERVICE

BEVERAGES

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

ALCOHOLIC BEVERAGES

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

BAKED GOODS

Assorted Mini Danish (dozen)	32.
Large Sausage Biscuit Sandwich (dozen)	65.
Butter Croissant (dozen)	32.
Bagel and Cream Cheese (dozen)	38.
Assorted Muffin (dozen)	29.
Large Buttermilk Biscuit (dozen)	28.
Seasonal Mini Pie Dessert (dozen)	52.
Assorted Cookie (dozen)	32.
Brownie (dozen)	32.
Dessert Bar (dozen)	32.

SNACKS

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

ASSORTED DIPS

Served with Tortilla Chips
Per quart - 48.00 (serves approximately 10 guests)
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)

