



HORS D'OEUVRES SELECTIONS

All hors d'oeuvres have a minimum order of one dozen

PASSED OR STATIONED COLD

- TUNA POKE** - coconut-miso dressing, fried wonton - 65/dozen
- HEIRLOOM TOMATO BRUSCHETTA** - fresh basil, balsamic reduction - 35/dozen
- CAPRESE SKEWERS** - pesto balsamic reduction - 36/dozen
- SHRIMP COCKTAIL SHOOTER** - 65/dozen
- SMOKED SALMON CROSTINI** - capers, red onions, dill crème fraiche - 51/dozen
- AVOCADO TOAST CROSTINI** - fresh mozzarella, cherry tomato - 48/dozen
- SHRIMP AND AVOCADO CEVICHE** - mango salsa, lime juice, on a mini tostada - 65/dozen
- BOURSIN CHEESE STUFFED ENDIVE** - roasted beets and toasted walnuts - 48/dozen

PASSED OR STATIONED HOT

- CHEESEBURGER SLIDERS** - house pickles, Dijonnaise - 56/dozen
- ROANOKE MEATBALLS** - ricotta salata, garlic breadcrumbs - 48/dozen
- FRIED CHICKEN SKEWERS** - chipotle honey, pickle, cheddar biscuit - 48/dozen
- MINI CRAB CAKE** - louie dressing - 72/dozen
- MINI FRIED CHICKEN SANDWICH** - fresh-baked bun, chipotle honey, pickle - 60/dozen
- MAC N CHEESE BITES** - tomato basil - 48/dozen
- MINI PIGS IN A BLANKET** - 45/dozen
- SPANAKOPITA** - savory spinach pie with greek feta - 44/dozen

STATIONED APPS

- HUMMUS AND MARINATED OLIVES** - grilled pita, seasonal vegetables - 7.5/person
- CHARCUTERIE & ARTISAN CHEESE BOARD** - crackers, mostarda, olives - 13/person
- SHRIMP COCKTAIL** - house cocktail sauce, lemon - 65/dozen
- ASSORTED SEASONAL PIZZAS** - 18/each
- HOUSE-MADE CHIPS AND DIP** - 5.5/person
- CRISPY PARMESAN CHEESE CUPS** - filled with a selection of artisan charcuterie meats, garnished with cornichons and gourmet accompaniments - 76/dozen

STATIONED DESSERTS

- ASSORTED MINI DESSERTS, LEMON BARS, CARROTS CAKE, MINI NY CHEESECAKE, MACARONS** - 48/dozen

Menus subject to change without notice, due to product availability.



LASALLE LUNCH PACKAGE *45/person*

15 People Minimum

FIRST COURSE *(choose one)*

CLAM CHOWDER – “new England style”, cheddar biscuit

SOUP OF THE DAY – (changes daily subject to availability)

MARKET SALAD - mixed greens, radish, cherry tomato, cucumber, balsamic, goat cheese

SECOND COURSE *(choose two)*

All Sandwiches served with French Fries

ROANOKE CHEESEBURGER – 8oz patty, lettuce, tomato, cheddar cheese, special sauce

BLACKENED FISH SANDWICH – lettuce, tomato, onion, remoulade

TURKEY CLUB – sliced turkey, bacon, guacamole, lettuce, tomato, citrus aioli

PORTABELLA MUSHROOM SANDWICH – fresh mozzarella, fava bean hummus, roasted tomato, arugula

FRIED CHICKEN SANDWICH – buttermilk, pickles, coleslaw, house hot sauce

SALMON POKE BOWL – sushi rice, edamame, avocado, cucumber, pickled ginger, seaweed salad, peanuts, togarashi mayo

DESSERT

Desserts are served family style

CHEF'S SELECTION OF MINI DESSERTS (for the table)

Menus subject to change without notice, due to product availability.



MADISON LUNCH PACKAGE *55/person*

15 People Minimum

FIRST COURSE *(choose one)*

CLAM CHOWDER – mixed greens, radish, cucumber, Bandol vinaigrette

MARKET SALAD – mixed greens, radish, cherry tomato, cucumber, balsamic, goat cheese

CAESAR SALAD – house dressing, croutons

SECOND COURSE *(choose three)*

GREEN CIRCLE ROTISSERIE CHICKEN – mashed potatoes, tricolor carrots, garlic lemon sauce

ROASTED SALMON – seasonal vegetables, mashed potatoes, lemon caper butter sauce

STEAK FRITES *(add 10)* – ribeye steak, garlic aioli, sea salt, au poivre

CAMPANELLE – mushroom, kale, taleggio, breadcrumbs, whipped ricotta, truffle oil

DESSERT *(choose one)*

CHOCOLATE TRUFFLE MOUSSE

PISTACHIO CHEESECAKE

BLACK FOREST CAKE

Menus subject to change without notice, due to product availability.



LANDMARK DINNER PACKAGE 75/person

15 People Minimum

FIRST COURSE *(choose one)*

TOMATO BASIL SOUP

MARKET SALAD – mixed greens, radish, cherry tomato, balsamic, goat cheese

CAESAR SALAD – house dressing, croutons

SECOND COURSE *(choose three)*

All proteins served with seasonal vegetables and tavern mashed potatoes

CAMPANELLE – mushroom, kale, taleggio, breadcrumbs, whipped ricotta, truffle oil

GREEN CIRCLE ROTISSERIE CHICKEN – mashed potatoes, tricolor carrots, garlic lemon sauce

ROASTED SALMON – seasonal vegetables, mashed potatoes, lemon caper butter sauce

FILET MIGNON *(add 15)* – grilled asparagus, mashed potato, steak sauce

DESSERT *(choose one)*

CHEF'S ASSORTED MINI DESSERTS (for the table)

CHOCOLATE TRUFFLE MOUSSE

PISTACHIO CHEESECAKE

BLACK FOREST CAKE

Menus subject to change without notice, due to product availability.



ROANOKE DINNER PACKAGE 79/person

15 People Minimum

FIRST COURSE *(choose one)*

MINI LUMP CRAB CAKE *(add 3)* - louie dressing

BOURSIN STUFFED MEDJOUL DATES - charred smoked tomato sauce

SECOND COURSE *(choose one)*

BURRATA - shaved fennel, beets, arugula, strawberry, pistachio, extra virgin olive oil, balsamic reduction

MARKET SALAD - mixed greens, radish, cherry tomato, cucumber, balsamic, goat cheese

CAESAR SALAD - house dressing, croutons

THIRD COURSE *(choose three)*

All proteins served with seasonal vegetables and tavern mashed potatoes

CAMPANELLE - mushroom, kale, taleggio, breadcrumbs, whipped ricotta, truffle oil

GREEN CIRCLE ROTISSERIE CHICKEN - mashed potatoes, tricolor carrots, garlic lemon sauce

ROASTED SALMON - seasonal vegetables, mashed potatoes, lemon caper butter sauce

MEDITERRANEAN SEABASS - artichokes, tomato, olives, capers, leeks, oregano, seasonal vegetable, marble potatoes, lemon beurre blanc

FILET MIGNON *(add 15)* - grilled asparagus, mashed potato, steak sauce

GRILLED RIBEYE *(add 10)* - roasted mushrooms, caramelized shallots, steak wine sauce

CENTER CUT NY STRIP *(add 15)* - roasted mushrooms, caramelized shallots, steak wine sauce

DESSERT *(choose one)*

CHEF'S ASSORTED MINI DESSERTS (for the table)

CHOCOLATE TRUFFLE MOUSSE

PISTACHIO CHEESECAKE

BLACK FOREST CAKE

Menus subject to change without notice, due to product availability.



BEVERAGE PACKAGES

HOUSE WINE/BEER

2 HOURS 32/guest 3 HOURS 39/guest 4 HOURS 47/guest

CALL-BRAND LIQUOR/BEER/HOUSE WINE

2 HOURS 45/guest 3 HOURS 51/guest 4 HOURS 58/guest

PREMIUM-BRAND LIQUOR/BEER/HOUSE WINE

2 HOURS 59/guest 3 HOURS 68/guest 4 HOURS 79/guest

HOUSE WINE/BEER

WINE - Seaglass

rosé • chardonnay • pinot grigio • pinot noir • cabernet sauvignon

BEER

miller lite • bud light • budweiser • heineken • modelo • 312

CALL PACKAGE

WINE - Seaglass (choose 3)

rosé • chardonnay • pinot grigio • pinot noir • cabernet sauvignon

BEER (choose 3)

miller lite • bud light • budweiser • amstel • heineken • corona

LIQUOR

stoli vodka • ford's gin • bacardi rum • gran centenario plata • forester bourbon
dewer's white label scotch

PREMIUM PACKAGE

WINE (choose 4)

avissi prosecco • aqua vi venus pinot grigio • echo bay sauvignon blanc • quattro theory, rh chalk hill
seaglass pinot noir • unshackled meritage • iron & sand cabernet sauvignon

BEER (choose 3)

miller lite • bud light • budweiser • amstel • heineken • corona, blue moon
lagunita's lil sumpin sumpin • goose island matilda

LIQUOR

stoli vodka • grey goose vodka • kettle one vodka • patron tequila • bacardi superier rum
meyer's dark rum • hendrick's gin • maker's mark whiskey • crown royal whiskey
angel's envy bourbon • woodford bourbon • johnny walker black label scotch

MARTINI STATION 20/guest

OLD FASHIONED TOWER STATION 20/guest

Full wine and champagne list available upon request.

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