

roanoke

HOSPITALITY GROUP

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.

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HOSPITALITY GROUP

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)

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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

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HOSPITALITY GROUP

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

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HOSPITALITY GROUP

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

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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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