



SPRINGHILL SUITES®  
BY MARRIOTT

# TASTE THE LITTLE EXTRAS

## CATERING MENUS

SPRINGHILL SUITES BY MARRIOTT®  
ROANOKE  
301 Reserve Avenue SW, Roanoke, VA 24016  
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[Marriott.com/ROASH](http://Marriott.com/ROASH)



# BREAKFAST

## / MORNING BREAKFAST BUFFETS

(MINIMUM OF 20 Each)

### / CONTINENTAL BREAKFAST

Seasonal Assorted Fruit | Assorted Breakfast Muffins, Danish and Bagels  
Butter, Fruit Preserves and Cream Cheese  
Freshly Brewed Coffee and Tea Selection

**\$11.00 / guest**

### / EXECUTIVE BREAKFAST

Seasonal Assorted Fruit | Breakfast Burritos (Choice of Pork or Turkey)  
Assorted Individual Yogurts | Assorted Juices  
Freshly Brewed Coffee and Tea Selection

**\$13.00 / guest**

### / BLUE RIDGE BUFFET

Seasonal Assorted Fruit | Assorted Breakfast Muffins, Danish and Bagels  
Butter, Fruit Preserves and Cream Cheese | Scrambled Eggs  
Applewood Smoked Bacon and Sausage Links\*  
Skillet Hash Brown Potatoes | Assorted Juices  
Freshly Brewed Coffee and Tea Selection

**\$16.00 / guest**

*\* Turkey Sausage or Canadian Bacon Available Upon Request*

### / QUICK BREAKFAST BREAK

*(SELECT TWO ITEMS)*

Assorted Individual Yogurts  
Assorted Breakfast Muffins, Danish or Bagels  
Freshly Brewed Coffee and Tea Selection

**\$9.00 / guest**



## BREAKFAST ADDITIONS

/ FRESH BAGELS AND CREAM CHEESE	\$2.00 / each
/ ASSORTED INDIVIDUAL YOGURTS	\$2.00 / each
/ DANISH	\$2.00 / each
/ MUFFINS	\$2.00 / each
/ BELGIAN WAFFLE STATION*	\$5.00 / each

*(MINIMUM 25 Each)*

*REPLENISHED FOR 30 MINUTES (MINIMUM OF 20 PEOPLE)*





## MEETING BREAKS

### / PARKWAY TREAT

Freshly Baked Cookies | Individual Snack Mixes  
Brownies | Chilled Soft Drinks & Bottled Water

**\$10.00 / guest**

### / STAR BREAK

Soft Pretzel Bites with Honey Mustard | Popcorn and Peanuts  
Granola Bars | Yogurt and Pretzels | Chilled Soft Drinks & Bottled Water

**\$10.00 / guest**

### / MUNCHIES \$10.00 / each

Individual Kettle Chips | Pretzels  
Chex Mix | Assorted Full Size Candy Bars  
Chilled Soft Drinks & Bottled Water

### / ALL DAY BEVERAGE BREAK

*(BEVERAGE SERVICE FOR 8 HOURS)*

Freshly Brewed Coffee and Decaffeinated Coffee  
and Tea Selection | Assorted Soft Drinks | Bottled Water

**\$10.00 / guest**

### / À LA CARTE BREAK ITEMS

ASSORTED SOFT DRINKS	\$2.00 / each
BOTTLED WATER	\$2.00 / each
BOTTLED FRUIT JUICES	\$3.00 / each
GATORADE	\$3.00 / each
COFFEE	\$30.00 / gallon
DECAFFEINATED COFFEE	\$30.00 / gallon
ICED TEA	\$30.00 / gallon
COOKIES	\$24.00 / dozen



## LUNCH BUFFETS

ONLY AVAILABLE 11AM-3PM

THE FOLLOWING SELECTIONS INCLUDE ASSORTED SOFT DRINKS AND BOTTLED WATER  
(MINIMUM OF 20 GUESTS)

### / DELI BUFFET

**\$21.00 / guest**

*Salad Selection (Select One Item)*

House Salad, Potato Salad, Pasta Salad  
or Cole Slaw | Prime Sliced Cold Cuts  
Roasted Turkey Breast, Honey Baked Ham,  
Genoa Salami | Cheeses - American, Pepper Jack and Swiss  
Served with Sliced Tomato, Lettuce Leaves, Sliced White Onion,  
Mustard & Mayonnaise, Assorted Sliced Breads, Kettle Chips,  
Assorted Cookies

### / ALL AMERICAN BUFFET

**\$25.00 / guest**

*Salad Selection (Select One Item)*  
House Salad, Potato Salad, Pasta Salad or Cole Slaw  
Angus Beef Sliders, Hot Dogs,  
Fried Chicken Sliders  
Served with Chili, Sliced Cheese, Lettuce,  
Tomato, Onion, Ketchup, Mustard, Relish,  
Ranch & Bleu Cheese, Baked Beans,  
Kettle Chips, Assorted Cookies



## LUNCH - BUILD YOUR OWN

### / BURRITO BAR

\$19.00 / guest

Blackened Chicken and Ground Beef  
Flour Tortillas, Lettuce, Tomatoes, Jalapeños, Sour Cream  
Served with Cilantro-Lime Rice and Black Beans  
Tortilla Chips with Salsa and Guacamole  
Loaded Brownies

### / BAKED POTATO BAR

\$16.00 / guest

House or Caesar Salad  
Baked Idaho Russet Potatoes  
Butter, Sour Cream, Shredded Cheese,  
Scallions & Bacon Bits  
House-made Chili, Steamed Broccoli  
Angel Food Cake with Sliced Strawberries and  
Whipped Cream

### / PASTA BUFFET

\$23.00 / guest

Garlic Bread | Caesar Salad  
Penne Pasta with Marinara and Alfredo,  
Meatballs, Grilled Chicken,  
Peppers, Onions, Broccoli & Diced Tomatoes  
Layered Lemon Cream Cake

### / SOUP AND SANDWICH

\$18.00 / guest

Salad Selection (Select One Item)  
House Salad, Caesar or Greek  
Assorted Finger Sandwiches  
Soup (Select Two Item) Chicken Noodle, Tomato, Broccoli & Cheese,  
Potato Kettle Chips | Assorted Cookies





## DINNER BUFFETS

*ONLY AVAILABLE 4PM-11PM*

*THE FOLLOWING SELECTIONS INCLUDE UNSWEETENED TEA AND LEMONADE  
(MINIMUM OF 25 GUESTS)*

### **/ TASTE OF ITALY**

**\$31.00 / guest**

Garlic Bread | Salad  
Garden Salad or Classic Caesar Salad  
Entree Selection (Select Two Items)  
Chicken Alfredo  
Spaghetti & Meatballs  
Vegetable Lasagna  
Meat Lasagna  
Beef Enchiladas  
Vegetable  
Green Beans or Mixed Vegetables  
Dessert - Layered Lemon Cream Cake

### **/ SOUTHERN HOSPITALITY**

**\$29.00 / guest**

Southern Style Cornbread  
Salad  
Garden Salad or Classic Caesar Salad  
Entree Selection (Select Two Items)  
Fried Chicken | Pulled Pork  
Smoked Brisket | BBQ Chicken  
Accompaniments (Select Two Items)  
Macaroni & Cheese | Baked Beans  
Corn | Green Beans or Mixed Vegetables  
Dessert - Cherry Cobbler with Vanilla Ice Cream



## DINNER BUFFETS

### / PIZZA PARTY

\$18.00 / guest

Salad  
Garden Salad or Classic Caesar Salad  
Garlic Knots  
Cheese Pizza (Select Two Topping Per Pizza)  
Pepperoni, Sausage, Bacon, Ham Peppers,  
Mushrooms, Black Olives, Onion  
Classic Buffalo Wings  
Cinnamon Rolls

### / FAMILY NIGHT DINNER

\$28.00 / guest

Baked Dinner Rolls  
Salad  
Garden Salad or Classic Caesar Salad  
Entree Selection (Select Two Items)  
Pork Chop  
Smothered Steak Tips  
Lemon Chicken  
Sliced Spiral Ham

### / Accompaniments (Select Two Items)

Macaroni & Cheese  
White Rice  
Roasted Garlic and Rosemary Potatoes  
Green Beans or Mixed Vegetables  
Dessert  
Layered Chocolate Cake





## DINNER BUFFETS

### / LAND AND SEA BUFFET

\$34.00 / guest

Baked Dinner Rolls  
Salad  
Garden Salad or Classic Caesar Salad  
Entrée Selection (Select Two Items)  
Herb Broiled Atlantic Salmon with White Wine & Lemon Sauce  
Crab Cakes with an Old Bay Aioli  
Grilled Flat Iron Steak with a Mushroom Demi-Glaze  
Grilled Chicken Breast with Supreme Sauce

### / Accompaniments (Select Two Items)

Roasted Red Potatoes  
Garlic Mashed Potatoes  
White Rice  
Macaroni & Cheese  
Mixed Vegetables  
Corn on the Cob  
Green Beans  
Dessert  
Layered Carrot Cake

*SERVES 30 GUESTS - PRICED PER 50 PIECES*



## DISPLAY TRAYS

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|--|-----------------|
| <b>/ FRESH FRUIT &amp; CHEESE DISPLAY</b><br>Seasonal Fruits Arranged with Assorted Cheeses<br>and Gourmet Crackers  | <b>\$180.00</b> |
| <b>/ FRESH VEGETABLE DISPLAY</b><br>Crisp Seasonal Vegetables with Ranch Dipping Sauce   | <b>\$150.00</b> |
| <b>/ CAPRESE SALAD</b><br>Vine Ripened Cherry Tomatoes, Fresh Mozzarella &<br>Basil, Seasoned and Topped with Balsamic Reduction<br>& Olive Oil  | <b>\$140.00</b> |
| <b>/ HUMMUS TRAY DISPLAY</b><br>Original and Red Pepper Hummus, served with Crisp<br>Veggies and Pita Chips  | <b>\$140.00</b> |
| <b>/ TORTILLA CHIP TRIO</b><br>Tortilla Chips with Freshly Made Pico de Gallo,<br>Salsa and Guacamole  | <b>\$140.00</b> |
| <b>/ PRESENTATION TABLE (SERVES 50 Each)</b><br>Variety of Seasonal Fruits and Vegetables, Domestic<br>Cheese and Gourmet Crackers, Traditional Garnishes<br><i>PRICED PER 50 PIECES</i> | <b>\$350.00</b> |
| <b>/ CRISPY SOUTHERN FRIED CHICKEN TENDERS</b><br>Served with Honey Mustard, BBQ or Ranch Sauces   | <b>\$80.00</b>  |



## HOT HORS D' OEUVRES

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|--|------------------------|
| <b>/ CLASSIC BUFFALO WINGS</b><br>Served with Cool Ranch and Blue Cheese Dipping Sauces  | <b>\$80.00</b>         |
| <b>/ BUTTERFLY SHRIMP</b><br>Served with Garlic Pepper and Cocktail Sauces   | <b>\$90.00</b>         |
| <b>/ SHRIMP COCKTAIL</b><br>Served with Cocktail Sauce   | <b>\$90.00</b>         |
| <b>/ MINI CRAB CAKES</b><br>Served with Garlic Pepper and Old Bay Aioli  | <b>\$90.00</b>         |
| <b>/ BACON WRAPPED SCALLOPS</b><br>Sea Scallops Wrapped in Bacon, Baked and Drizzled with a Smokey BBQ Sauce                   | <b>\$150.00</b>        |
| <b>/ STUFFED MUSHROOMS</b><br>Fresh Mushrooms Stuffed with Spinach, Cream Cheese and Herbs                                     | <b>\$50.00</b>         |
| <b>/ MEATBALLS (ITALIAN OR BBQ)</b><br>All Beef served in a Smokey BBQ Sauce or Italian Style                                  | <b>\$50.00</b>         |
| <b>/ MOZZARELLA STICKS</b><br>Served with Marinara Dipping Sauce   | <b>\$65.00</b>         |
| <b>/ HOUSE BRANDS CASH BAR / HOST BAR</b><br>Smirnoff Vodka, Jim Beam, Gordon's Gin, Bacardi Superior Rum, Two Fingers Tequila | <b>\$6.50 / \$6.00</b> |





## BANQUET BEVERAGES

<b>/ CALL BRANDS CASH BAR / HOST BAR</b> Absolut Vodka, Jack Daniels, Bombay Gin, Captain Morgan Rum, Jose Cuervo Tequila	<b>\$8.00 / \$7.50</b>
<b>/ PREMIUM BRANDS CASH BAR / HOST BAR</b> Grey Goose, Crown Royal, Bombay Sapphire, Patron Silver, Bacardi 151	<b>\$9.00 / \$8.50</b>
<b>/ DOMESTIC BEER CASH BAR / HOST BAR</b>	<b>\$5.00 / \$4.00</b>
<b>/ IMPORTED BEER CASH BAR / HOST BAR</b>	<b>\$6.00 / \$5.00</b>
<b>/ HOUSE WINE CASH BAR / HOST BAR</b>	<b>\$6.00 / \$5.50</b>
<b>/ ASSORTED SODAS</b>	<b>\$2.00 / each</b>
<b>/ ASSORTED JUICES</b>	<b>\$2.00 / each</b>
<b>/ CHAMPAGNE</b>	<b>\$25.00 / bottle</b>
<b>/ ONE HOUR: HOUSE BRANDS</b>	<b>\$18.00 / each</b>
<b>/ EACH ADDITIONAL HOUR</b>	<b>\$7.00 / each</b>

*A \$55 Bartender Fee will be applied for first hour, \$15.00 for each additional hour. Minimum 2-hour bar service is required. Bartender fee will be waived if bar sales exceed \$300 before taxes. ABC Laws prohibit guests from bringing alcohol in or removing alcohol from this facility. The SpringHill Suites Roanoke reserves the right to refuse service to any guest. All Menu Items are Subject to a 22% Service Charge and Applicable State and Local Sales Tax.*



## OPEN PACKAGE BAR

/ ONE HOUR: CALL BRANDS	\$19.00 / each
/ EACH ADDITIONAL HOUR	\$8.00 / each
/ ONE HOUR: PREMIUM BRANDS	\$20.0 / each
/ EACH ADDITIONAL HOUR	\$9.00 / each