



ROANOKE COLLEGE®

Catering Services

Roanoke College Catering Policies & Procedures

Placing an Order

Plan your event, select your menu, and place orders online at Roanoke.edu/Catering. You may also submit a Special Catering Event Request Form (via Forms on Inside Roanoke) to catering@roanoke.edu.

If we may offer any support to help you plan your event, please call 540-375- 2328 or email catering@roanoke.edu.

Reserving a Room

You may learn more about room reservations and scheduling on Inside Roanoke. A room reservation must be confirmed before we can finalize catering services on the Roanoke College campus. The Cavern requires a specific event contract. This form is also available on Inside Roanoke.

Ordering Timeline and Guaranteed Deadlines

In order to meet your event needs, we recommend booking your event at least 14 days in advance. Roanoke College Catering (RC Catering) will make every effort to accommodate requests submitted less than 14 days in advance, but limits to services or menu items may be restricted. Events requested and confirmed within 72 hours of event may incur a \$50.00 late booking fee. Approval of events will be determined by business capacity, staffing, and production availability. Event quotes with final guest counts must be signed and returned no later than 7 days prior to your event.

Event Cancellations

Please notify RC Catering of all cancellations as soon as possible. In order to minimize cancellation fees, we recommend cancelling events at least 10 business days prior to your booked event. Fees for event cancellation may be applied for events cancelled within:

- 7 Business Days- any fees incurred for rental services or expenses that may not be cancelled.
- 7 Calendar Days- any fees incurred for purchasing food or beverages which may not be returned.
- 72 hours of event- 50% of event quote or forfeiture of deposit, plus any fees incurred for rental services, food, and/or beverages which may not be cancelled or returned.
- 24 hours of event- 100% of event quote.

In the event of inclement weather or other public emergency for the event location, cancellation will be accepted given the roadways are dangerous for travel, or when otherwise recommended by public authorities.



Right of First Refusal

Please understand that Dining Services has the right of first refusal in many campus buildings when department funds are being used.

Equipment

All equipment provided for events without an RC Catering representative (“non-attendant”) event shall be the responsibility of the contracted group. Missing equipment will result in replacement value added to the billing invoice.

Delivery

On-campus events outside of the Colket Campus Center require a contract minimum of \$75.00 for delivery. A \$25.00 delivery fee will be applied to delivered on-campus events who don't meet the order minimum.

Off-campus events require a minimum of \$250.00 for delivery. Delivery fees for off-campus events will be based on mileage from the Colket Campus Center:

- <10 miles- \$25.00
- 10.01-15.00 miles- \$50.00
- 15.01-20.00 miles- \$75.00
- >20.00 miles- \$100.00, plus \$5.00 per mile over 20.00 miles

Food Safety

RC Catering follows the Virginia Department of Health Guidelines and all applicable food safety protocols. Foodservice for catered events with food and/or beverages requiring time and temperature control may not exceed 4 hours. Food and beverages may not be taken from any event, and we will not provide take-away/carry-out/to-go containers. We cannot accept the liability for potentially mishandled food or beverages when removed from a function.

Alcohol Service

It is our policy to not serve guests known to be intoxicated, or who exhibit behaviors of intoxication. In the event that there are any disruptions or interactions with rude, disruptive, or unruly guests as a result of our alcohol service policy, we will discretely approach the client's event contact, and we will discontinue alcohol service to said guests.

Alcohol will only be served to, and must only be consumed by, guests of legal drinking age. We will request identification as appropriate. Alcohol may only be consumed within the designated boundaries, and may not be removed from the premises.



Additional Charges

All prices quoted for plated and buffet meals include china, glassware, flatware, and linen/skirting for buffet tables and table covers for dining tables as well as napkin linens. Prices quoted for snacks, breaks, hors d'oeuvre setups, etc.. include linen/skirting for tables for food and beverage. Additional linen requested for non-dining tables (i.e. gift or check-in/registration tables) are available for \$6.00 each for stocked linen, and \$20.00 each for non-stocked or special-order linen. Color options may vary and are dependent on availability. There is no additional charge for stocked linen napkins. Color options vary and are dependent on availability. Special- order linen napkins will be charged for the the cost of the rental and an additional 10% order fee.

Roanoke College Department Purchases

Departments who wish to use a Roanoke College fund code for payment must provide the code at the time of booking. In order to further add value to the Roanoke College community, event contracts paid with Roanoke College department codes will receive a 15% discount for items posted on RC Catering's online menu. Discounts will not be applied to off-menu or customized menu items. Alcohol, linen, delivery, setup, and service staff fees are not eligible for the discount.

Service Styles

Roanoke College Catering provides 5 different types of catering service dependent on both event and products ordered.

Fully served meal service is included with the purchase of plated dinners and include but are not limited to served salads, entrées, and desserts as well as table clearing between courses.

Buffet service includes buffet set up as well as buffet supervision and product replacements as needed. Roanoke College Catering buffets are NOT all you can eat. Buffet food quantities are reflective of how many guests are expected to attend an event. In some cases, hosts may want to increase their order numbers if the event may contain a demographic more likely to eat large quantities, this will ensure all guests are able to enjoy the event and products being offered.

Drop- off service is particularly geared towards events where attended catering services are not needed. Drop- off orders will be presented on platters of the catering teams choosing unless otherwise requested and come standard with serving utensils as well as disposable flatware, plates, and napkins. China and glassware are available in substitute of disposable items for a small upcharge.



Pick- up style services are intended for a la carte items, boxed meals, and platters. Pick- up style orders will be presented on disposable platters and dishes unless otherwise requested and orders will include disposable serving utensils, flatware, plates, and napkins.

Pick- up and drop- off orders are a great option for events where no onsite catering staff is needed. If you are paying with a Roanoke College fund (i.e. department fund), these orders also receive a 15% discount on the menu price for delivered food and some beverages (excludes alcohol, fees, linen, etc.).

The Student Group Pick- up Menu items are available for pick- up only and include a variety of a la carte items, as well as dips, platters, and other student favorites. These selections include a higher discount of 25%, are available only to student groups, and must be paid for with a Roanoke College fund (i.e. department fund).

Gratuities

Event quotes do not include gratuity payments for RC Catering staff. If you feel that our team has fulfilled our mission of providing excellent culinary and hospitality experiences, you are invited to include gratuity with the payment of the remaining balance for your event. We appreciate the consideration and the financial recognition of our hard-working staff.

Taxed and Tax-Exempt Events

All applicable state and local taxes will be applied to eligible purchases. Tax Exempt organizations must provide a current tax exemption certification at the time of booking to be eligible for tax-exempt invoicing.

Payment Terms

For non-Roanoke College department events, a deposit in the amount of 50% of the total event quote will be due with the signed, returned event contract. Accepted forms of payment are cash, check, and credit card. The remaining balance will be billed by invoice and will be due within 14 days of the event date. Roanoke College department events will be invoiced within 72 hours of the event date.

Payments not received within 30 days of the final invoice due date will be subject to a late charge of 3%. Payments not received within 60 days of the final invoice due date will be subject to a late charge of 6%.



BEVERAGES

Prices Valid Through July 2026

Beverages by the Gallon Serve 10 -12ppl per Gallon

Hot Served by the gallon

Seattle's Best Coffee	\$20.00
Signature Decaf Coffee	\$20.00
Hot Tea Selection Per Dozen...	\$15.00
Hot Apple Cider.....	\$22.95
Hot Chocolate.....	\$22.95

Cold Served by the gallon

Cold Apple Cider.....	\$22.95
Vanilla Iced Coffee	\$35.00
Unsweet Iced Tea	\$16.95
Sweet Iced Tea	\$16.95
Lemonade	\$12.95
Seasonal Punch	\$13.95

A La Carte Individual Bottles

RC Branded Water.....	\$1.75
Assorted Canned Sodas	\$1.50
Assorted Juice Bottles.....	\$2.25

Bars Served by the gallon

Cold Brew Bar	\$40.00
Hot Chocolate Bar	\$35.00
Hot Coffee Bar	\$35.00

Chef Selection of Flavorings,
Toppings, Whipped Cream & Treats

Water 5 Gallon Dispenser

Ice Water	\$10.00
Chefs Choice Infused Ice Water	\$15.95



BREAKFAST SELECTIONS

25 Guests Minimum for Buffet; 12 Guests Minimum for Plated
Includes Iced Water

RC Breakfast Buffet

Scrambled Eggs,
Choice of: Bacon, Sausage Links, or Turkey Sausage
Breakfast Potatoes, Fresh Fruit Salad, Hot Biscuits
\$13.75

Add Sausage Gravy ... \$3.25
Add Brioche French Toast with Syrup ... \$3.25
Add Pancakes \$3.25
Add Assorted Juices ... \$2.25

RC Avocado Toast

Poached Egg, Honey Sunflower Multi Grain Toast, Avocado
Spread, Bacon, Grape Tomato, Sea Salt
Served With Fruit Salad
\$11.95

The Dean's Plate

Western Frittata, Country Potatoes, Fresh Cut Fruit Cup
\$12.95

The Presidential Plate

Poached Egg & Bacon on Avocado Toast, Hollandaise, Yukon Gold
Potato Hash, Fresh Fruit Cup
\$14.25

Add Assorted Juices ... \$2.25



BREAKFAST SELECTIONS

Grill Items Per dozen

RC English Muffin with Sausage, Egg & American Cheese	\$34.95
Croissant with Ham, Egg & Cheddar Cheese	\$39.95
Smoked Salmon Mini Bagels with Dill Cream Cheese, Capers, and Pickled Onions	\$29.95

Cold Selections Per dozen

Chobani Greek Yogurt: Vanilla, Strawberry & Blueberry	\$19.95
Apples	\$12.95
Oranges	\$12.95
Bananas	\$9.95
Breakfast Fruit Salad (12 ppl minimum)	\$3.75 / person
RC Signature Almond Cranberry Granola Yogurt Parfait Station (12 ppl minimum)	\$4.75 / person

Fresh Baked Goods Per dozen

Fresh Baked Assorted Danish	\$15.00
Cinnamon Streusel Muffins	\$18.00
Blueberry Muffins	\$18.00
Chocolate Chip Muffins	\$18.00
Cinnamon Buns with Sugar Glaze	\$21.00



DELI BUFFET

Includes Iced Water

Includes Premium Turkey and Ham.

Served with Assorted Breads & Croissants. Condiments, Iced Water and Assorted Cookies

12 Guests Minimum

\$14.95

(Choose 1)

Chicken Salad, Egg Salad, Pimento Cheese or Tuna Salad

Breads

Assorted Breads & Croissants

Gluten Free Option Upon Request (+\$1.00)

Cheese (Choose 2)

Cheddar, American, Provolone, Swiss

Side Items (Choose 2)

Choose 1: Fresh Cut Fruit Salad, Southwest Quinoa Salad, Potato Salad, Potato Chips

Choose 1: Mixed Greens Salad with Ranch & Balsamic Dressings, Classic Macaroni Salad, Gourmet Pasta Salad (+\$1.50)

Desserts

Served with Assorted Cookies

Additional Dessert Selections found on page 16

Additional Beverage Selections found on page 1



PLATED LUNCH

12 Guest Minimum
Includes Iced Water

Grilled Vegetable Wrap

\$11.95

Marinated Grilled Vegetables, Red Pepper
Hummus, Provolone Cheese & Spinach. Served
with Choice of Side.

Chicken or Tuna Salad Sandwich

\$12.95

Choice of Tuna or Chicken Salad as Wrap or
Croissant. Lettuce and Tomato. Served with Choice
of Side.

Deli Turkey Club Wrap

\$12.95

Turkey, Bacon, Cheddar, and Honey Dijon Mustard.
Served with Chips or Deli Salad.

Rooney's Soup, Salad & Sandwich Plate

\$14.95

Tomato Bisque, Ceasar Salad & 1/2 Turkey Bacon Club

Italian Sub

\$12.95

Assorted Italian Meats, Provolone Cheese, Basil
Aioli, Banana Peppers, Lettuce, and Tomatoes.
Served with Assorted Chips or Choice of Deli
Salad.

Side Options:

SW Quinoa Salad

Potato Salad

Pesto Tortellini Salad

Pasta Salad

Assorted Chips



PLATED LUNCH

12 Guest Minimum
Includes Iced Water

Cranberry Walnut Chicken Salad Plate

\$12.95

Chicken Salad, Arcadian Greens, Baguette,
and Fresh Fruit.

RC Cobb Salad

\$14.95

Arcadian Greens, Grilled Chicken, Chopped
Bacon, Hard Boiled Egg, Grape Tomato,
Avocado, Blue Cheese Crumbles, Lemon
Vinaigrette

Classic Caesar Salad

\$8.95

Classic Caesar Salad, Caesar Dressing,
Romaine Lettuce, Parmesan Cheese, Croutons

Add Grilled Chicken (+\$5.00)

Add Salmon (+\$6.00)

Superfoods Greek Salad

\$14.95

Crunch Kale, Tomatoes, Cucumbers,
Quinoa, Oven Dried Tomatoes, Feta Cheese,
Kalamata Olives, Red Pepper Humus, and
Pita Chips. Tossed with Athenian
Vinaigrette



BOXED MEALS

Minimum 6 per box type

RC Caesar Salad Box

\$10.75

Crisp Romaine Lettuce, Croutons, Shaved Parmesan

Cheese with Caesar Dressing on the side.

Includes Bottled Water and Cookie

Add Marinated Grilled Chicken Breast (+\$5.00)

Add Blackened Salmon (+\$6.00)

RC Premium Box

\$14.95

Premium Sandwich Selection, Chips, Fresh

Fruit Salad, Chefs Choice Deli Salad, Fudge

Brownie, and Bottled Water

Premium Sandwiches (Choose 1)

Turkey & Bacon Club Wrap

Cheddar Cheese, Honey Dijon, Lettuce & Tomato

Chef's Chicken Salad Wrap

Chicken Salad & Leaf Lettuce

Caprese Ciabatta

Mozzarella, Tomato, Spinach, Basil Aioli

Italian Hoagie

Italian Meats, Provolone, Basil Aioli,

Banana Peppers, Lettuce & Tomato

Grilled Vegetable Wrap

Chef's Choice Grilled Vegetable Wrap

RC Express Box

\$12.75

Includes Sandwich Choice on a Croissant.

Accompanied by Chips, Whole Fruit, Cookie, and

Bottled Water

Sandwich (Choose 1)

Ham & Swiss

Turkey and Cheddar

Chicken Salad

Egg Salad

Pimento Cheese

Tuna Salad

Uncrustable PB&J (2 Sandwiches)

RC Greek Salad Box

\$12.75

Mixed Greens, Kalamata Olives, Grape Tomatoes,

Feta Cheese, Red Onions, Cucumbers, Athenian

Vinaigrette, Red Pepper Humus, and Pita Chips.

Includes Bottle Water and Cookie

Add Marinated Grilled Chicken Breast (+\$5.00)

Add Blackened Salmon (+\$6.00)



ENTREE BARS

25 ppl minimum
Includes Iced Water

Mexican Rice Bowl Buffet

\$15.95

Red Rice, Black Beans, Chicken Tinga,
Cheddar Jack Cheese, Lettuce, Pico de
Gallo, Roasted Corn, Guacamole, Chipotle
Ranch, Crunchy Tortilla Strips

Lo Mein Bar

\$10.95

Lo Mein, Carrots, Cabbage, Mushrooms,
Bell Peppers, Scallions
Served with Spring Rolls
Add Chicken (+\$5.00) Per Person
Add Tofu (+3.50) Per Person

Quinoa & Roasted Vegetable Bar

\$11.75

Quinoa, Roasted Sweet Potatoes, Spiced Cauliflower,
Curried Chickpeas, Sauteed Spinach, Tzatziki Sauce &
Warm Naan

Philly Cheesesteak Bar

\$13.25

Philly Steak or Shaved Chicken, Cheese Sauce,
Onions & Peppers. Toasted Sub Rolls
Served with Assorted Chips

Chicken Gyro and Falafel Bar

\$13.95

Warm Pitas, Citrus Seasoned Chicken, Falafel,
Lettuce, Tomato, Feta Cheese & Tzatziki Sauce.
Served with Seasoned Potato Wedges

General Tso's Bar

\$12.95

General Tso's Chicken, Steamed Rice & Broccoli.
Served with Spring Rolls & Duck Sauce



DINNER BUFFETS

25 ppl minimum

Includes Ice Water & Dessert

Additional Beverages found on page 1

Additional Desserts found on page 16

Southern Buffet

\$18.95

Chicken Tenders with Honey Mustard and BBQ
Sauce, Mac & Cheese, Classic Potato Salad,
Seasoned Green Beans, Yeast Rolls & Assorted
Cookies

Italiano Buffet

\$27.95

Pesto Tortellini, Steamed Broccoli, Ciabatta Bread,
Caesar Salad & Tiramisu

Choice of Citrus Balsamic Grilled Chicken Breast
or Portobello Madeira Chicken Breast

Choice of Meat Lasagna, RC Vegetable Lasagna or
Italian Sausage with Peppers and Onions

Rooney's Buffet

\$37.95

Arcadian Greens Salad with Roasted Beets, Feta Cheese
& Balsamic Vinaigrette. Grilled Salmon, Bistro Steak au
Poivre, Roasted Potatoes, Fresh Green Beans &
Assorted Rolls

The Classic Buffet

\$27.95

Includes Roasted Beef Top Round and Soft Rolls

Selection Items:

Salad: Garden Salad with Ranch and Balsamic
Dressings or Caesar Salad

Entree: Roasted Chicken Breast Madeira, Roasted
Turkey, or Stuffed Portabella Mushrooms

Side 1: Fresh Green Beans, Glazed Carrots, or
Chef's Selection Roasted Vegetables

Side 2: Mashed Potatoes, Baby Bakers or Maple
Roasted Sweet Potatoes

The Presidential Buffet

\$44.95

Crunchy Kale Salad with Almonds, Cranberries,
Feta Cheese & Maple Vinaigrette. RC Crab cake
with Remoulade, Beef Tenderloin with Diane
Sauce, Whipped Boursin Potatoes, Roasted
Vegetables, Focaccia Bread, Pound Cake with
Mixed Berries & Whipped Cream, Chocolate Fudge
Cake

Add Carving Station Attendant - \$30 per hour



PLATED DINNER

12 Guests Minimum

Includes Ice Water

Additional Beverage Selections found on page 1

Add Bread Basket (+\$0.75) Per Person

Grilled Stuffed Portabella Mushroom

\$17.95

Grilled Portabella Mushroom Stuffed with:
Herb Goat Cheese, Roasted Peppers,
Squash & Caramelized Onions

Pesto Tortellini

\$17.95

Cheese Tortellini, Pesto & Fresh
Vegetables
Add Grilled Chicken +\$3.95

Porcini Asiago Gnocchi

\$17.95

Rich & Creamy Porcini Asiago Sauce,
Gnocchi & Roasted Vegetables

Thai Shrimp Curry

\$19.95

Jumbo Shrimp, Zucchini, Red Peppers, Peas &
Spicy Sweet Green Curry over Jasmine Rice

Chicken Dijon

\$19.95

Grilled Chicken Breast, Mushroom
Dijon Sauce, Yukon Mashed Potatoes
& Fresh Vegetables

Pork Tenderloin

\$20.95

Pork Tenderloin Medallions, Bourbon
Mustard Sauce, Maple Sweet Potatoes &
Braised Collard Greens

Grilled Chicken Breast Boursin

\$20.95

Grilled Chicken Breast, Creamy Boursin & Oil
Dried Tomato Sauce, Yukon Gold Mashed
Potatoes & Fresh Vegetables

Grilled Salmon

\$22.95

Grilled Atlantic Salmon Filet, Lemon
Caper Cream Sauce, Citrus Basmati
Rice & Fresh Vegetables



PLATED DINNER

12 Guests Minimum

Includes Ice Water

Additional Beverage Selections found on page 1

Add Bread Basket per person (+\$0.75)

Salmon Korma

\$22.95

Tandoori Spiced Salmon, Korma Sauce, Basmati
Rice & Spiced Cauliflower

Bistro Steak

\$25.95

Shoulder Tender Medallions, Red Wine Demi,
Yukon Gold Mashed Potatoes & Fresh Vegetables

Grilled Filet Mignon

\$35.95

House Cut 6oz. Beef Tenderloin Filet,
Diane Sauce, Fondant Potatoes & Fresh
Vegetables

RC Duet Plate

\$41.95

Roasted Beef Tenderloin, Red Wine Demi,
Seared Salmon, Lemon Dill Cream Sauce,
Boursin Whipped Potatoes & Fresh
Vegetables

Dessert Selection (Applies to total number of meals):

Pound Cake with Mixed Berries & Whipped Cream (+\$2.50)

Chocolate Fudge Cake (+\$2.75)

Vanilla Cheesecake with Berries (+\$2.75)

Flourless Chocolate Torte (+\$3.75)

Tiramisu (+\$3.75)

Reese's Peanut Butter Pie (+\$3.75)

Lemon Cream Cake (+\$4.75)

Deep Dish Bourbon Pecan Pie (+\$4.75)

Salad Selection:

House Salad (+\$2.25)

Caesar Salad (+\$2.25)

Crunchy Kale Salad with Toasted

Almonds, Cranberries, Apples, and Feta

Cheese (+\$2.95)

Greek Salad (+\$3.75)

Arcadian Greens with Bacon, Tomatoes,
and Blue Cheese Crumbles (+\$3.75)



HORS D'OEUVRES

Cold Hors D'oeuvres Minimum 25 pieces per order

Deviled Eggs	\$0.95
Assorted Vegetable Pinwheels	\$0.95
Fresh Fruit Kebabs	\$1.25
Ham Sliders	\$1.75
Pimento Cheese Slider	\$1.75
Turkey Sliders	\$1.75
Add Cranberry Sauce +\$0.25	
Cranberry Walnut Chicken Salad in Phyllo Cup	\$1.50
Miniature Chicken Salad Croissants	\$2.25
Jumbo Cocktail Shrimp	\$2.25
Unagi Tuna Spoons	\$1.50
Assorted Nori Rolls	\$1.50

Hot Hors D'oeuvres Minimum 25 pieces per order

BBQ Meatballs	\$0.95
Signature Tomato Toasties	\$1.25
Vegetarian Tomato Toasties	\$1.25
Falafel Balls with Tzatziki	\$1.50
Baked Spanakopita	\$1.50
Mozzarella Sticks with Marinara	\$1.50
Buffalo Hot Wings	\$1.50
General's Boneless Bites.....	\$1.25
BBQ Style Wing Dings	\$1.25
Thai Style Boneless Bites.....	\$1.25
Vegetable Spring Roll with Duck Sauce	\$2.00
Pork Egg Roll with Duck Sauce	\$2.00
Buffalo Chicken Egg Roll with Ranch Sauce	\$2.00
Pork Potstickers with Ginger Soy Dipping Sauce	\$1.25
Vegetable Potstickers with Soy Dipping Sauce	\$1.25
Teriyaki Chicken and Pineapple Brochettes	\$1.50
Teriyaki Steak and Pineapple Brochettes	\$2.25
Chicken Tenders with BBQ & Honey Mustard Sauce	\$1.75
Maple-Glazed Bacon Skewer	\$1.75
Sausage Stuffed Mushrooms	\$1.25
Mini Country Ham Biscuits & Fig Jam.....	\$2.00
Mini Crab Cakes with Cocktail Sauce	\$2.75
Baked Oysters Casino	\$2.75



RECEPTION PLATTERS

Smoked Salmon Platter

\$110.00

Serves 25

Smoked Salmon, Dill Cream Cheese, Boiled Eggs, Capers & Everything Crackers

Assorted Fresh Fruit Platter

Small Platter \$60.00

Serves 25 people

Medium Platter \$110.00

Serves 50 people

Large Platter \$150.00

Serves 75 people

Fresh Vegetable Garden with Ranch Dip

Small Platter \$50.00
Serves 25 people

Medium Platter \$75.00
Serves 50 people

Large Platter \$110.00
Serves 75 people

Charcuterie Platter

Chefs Selection of Meats & Cheeses,
Marinated Olives, Bruschetta,
Mixed Nuts, Dried Fruits & Crostini

Small Platter \$90.00
Serves 25 people

Medium Platter \$175.00
Serves 50 people

Large Platter \$225.00
Serves 75 people

Chef's Selection Cheese Display

Assortment of Domestic Cheeses
Served With Crackers

Small Platter \$60.00
Serves 25 people

Medium Platter \$110.00
Serves 50 people

Large Platter \$150.00
Serves 75 people

Mezze Platter

Hummus, Whipped Feta, Grilled
Vegetables, Olive Blend, Pepperoncini &
Pita Chips

Small Platter \$70.00
Serves 25 people

Medium Platter \$120.00
Serves 50 people

Large Platter \$170.00
Serves 75 people



RECEPTION STATIONS

25 guest minimum

Pasta Display Bar

\$13.95

Pasta Selection (Choose up to 2)

Napoli - Italian Sausage in a Zesty Tomato Sauce
with Gnocchi

Pomodoro - Cheese Tortellini tossed with Simple
Tomato and Fresh Basil Sauce

Porcini Asiago - Creamy Porcini Sauce with
Penne Pasta

A la Vodka - Shrimp in Tomato Vodka Sauce and
Cavatappi

RC Mashed Potato Bar

\$10.95

Choice of Yukon

Gold or Smashed Red
Potatoes

Cheddar Cheese, Chopped Scallion,
Broccoli, Bacon & Sour Cream

Add Brown Gravy (+\$1.00) Per Person

Add Steamed Broccoli (+\$1.00) Per Person

Add Classic Beef Chili (+\$4.00) Per Person

Add Veggie Chili (+\$4.00) Per Person

Crostini Bar

\$10.95

Choose 3

Bruschetta, Pimento Cheese, Spreadable Brie,
Olive Tapenade or Herb Cream Cheese

Macaroni & Cheese Bar

\$10.95

Choice of Cheddar or Smoked

Gouda Shells & Cheese

Chopped Scallions, Peas, Fried Onions &
Choice of Bacon or Ham

Add Pico de Gallo (+\$1.25) Per Person

Add Steamed Broccoli (+\$1.25) Per Person

Add Classic Beef Chili (+\$4.00) Per Person

Add Veggie Chili (+\$4.00) Per Person

Add Chicken Tinga (+\$4.00) Per Person



ATTENDED STATIONS

50 guest minimum

Attended Stations require an additional fee of \$30 per hour, per attendant

Pasta A La Carte - Station

\$12.95

Pasta Selection (Choose up to 2)

Napoli - Italian Sausage in a Zesty Tomato Sauce
with Gnocchi

Pomodoro - Cheese Tortellini tossed with Simple
Tomato and Fresh Basil Sauce

Porcini Asiago - Creamy Porcini Sauce with
Penne Pasta

A la Vodka - Shrimp in Tomato Vodka Sauce and
Cavatappi

Omelet Bar Station

\$9.95

Chef's Selection of Meats,
Vegetables & Cheeses

Carving Station with Attendant per Hour

Your Choice of Carved Protein, served with Rolls and Condiments

Carved Items are offered per person pricing, pricing
adjusted by Catering Team after order has been placed

\$30 per hour station attendant fee
(up to 2 items per attendant, per 75 guests)

Carving Selections

Seasoned Pork Loin (Serves 30 people, +\$95.00)

Baked Virginia Ham (Serves 75 people, +\$175.00)

Roasted Turkey Breast (Serves 75 people, +\$195.00)

Top Round of Beef (Serves 75 people, +\$275.00)

Baked Angus Tenderloin of Beef (Serves 20 people, Market Price)



SNACKS & DIPS

Dip Options Cost per 2 Quarts (serves 24 people)

Potato Chips with French Onion Dip	\$40.00
Traditional Hummus & Pita Chips.....	\$45.00
Red Pepper Hummus & Pita Chips.....	\$45.00
Fresh Guacamole Tortilla Chips (2 Pounds)	\$45.00
Spinach and Artichoke Dips with Tortilla Chips	\$55.00
Buffalo Chicken Dip with Tortilla Chips	\$55.00
Queso Dip with Fresh Tortilla Chips	\$55.00
Hot RC Dip with Tortilla Chips	\$50.00
Hot RC Dip with Pita Chips	\$55.00
Seafood Fondue & Crostini.....	\$80.00

Snack Options By the Dozen

Assorted Bagged Chips	\$15.00
Individual Pretzel Bags	\$15.00
Individual Chex Mix Bags	\$15.00
Individual Gold Fish Bags	\$15.00
Planters Fruit & Nut Mix.....	\$15.00
Orchard Valley Trail Mix.....	\$30.00
Assorted Kind Granola Bars.....	\$36.00
Individual Gluten Free Brownies (per brownie)	\$3.00
Individual Wrapped Rice Krispy Treats	\$18.00

Fresh Whole Fruit By the Dozen

Apples	\$12.95
Oranges	\$12.95
Bananas	\$9.95



COOKIES, BARS, CAKES & MORE

Cookie Choices

Sold by the Dozen

Assorted Cookies Chef's Choice	\$9.75
Chocolate Chip Cookies	\$9.75
Sugar Cookies	\$9.75
Snickerdoodle Cookies	\$9.75
Churros	\$9.00
Oatmeal Raisin Cookies	\$9.75
Peanut Butter Cookies	\$9.75
M&M Chip Cookies	\$9.75
Mountain Cookies	\$12.00
Paris Sprinkle Cookies	\$12.00
Gluten Friendly Cookies	\$15.00
RC Maroon Cookies	\$24.00

Bar Choices

Sold by the Dozen

Fresh- Made Rice Krispy Treats	\$15.00
Chocolate Fudge Brownies	\$12.00
Lemon Bars	\$15.00
Gluten Friendly Chocolate Brownies	\$15.00
Salted Caramel Pretzel Brownies	\$15.00
Reese's Pieces Brownies	\$15.00
White Chocolate Chips & Cranberry Blondies	\$15.00
Oreo Blondies	\$15.00

Bakery Cakes

8-inch Layered Round Cakes (serves 12-16)	\$40.00
1/2 Sheet Cake (serves 24-36)	\$60.00
Custom Design	+ \$25.00
Cupcake (2 Dozen Minimum)	\$36.00



TRAVEL MEALS

For RC Students Only

12 people Minimum

Two (2) Meal Swipes may be used for students on dining plans. Please provide: Student's First Name, Last Name, Maroon ID Number, and your billing department. Dining will bill department for meals provided for students without dining plans or available swipes.

XL Lunch Travel Meals

\$20.00

Includes Pesto Tortellini Salad, Whole Fruit,
Trail Mix, Aquafina Bottled Water, Gatorade,
Assorted Bagged Chips, Brownie

Select An Entree (Choose 1):

Turkey Club Wrap with Bacon

Italian Sub

Chicken Salad Wrap

Greek Salad with Hummus & Pita

Chips

Grilled Chicken Breast

Vegetarian Sandwich Option

XL To Go Travel Meals

\$20.00

Includes Grilled Chicken, Pesto
Tortellini Salad, Whole Fruit, Honey
Oat Granola Bars, Aquafina Bottled
Water, Gatorade, and Assorted Greek
Yogurt

ICE CREAM

25 ppl minimum

\$5.75

Includes Chocolate Sauce, Sprinkles, and Whipped
Cream

Choice of 1 Ice Cream Flavor per 25 Guests

Vanilla

Chocolate

Strawberry

Mango Sorbet

Premium Sundae Toppings

Mini Marshmallows (+\$0.75)

Maraschino Cherries (+\$0.95)

Brownie Chunks (+\$1.50)

M&M Sundae Toppings
(+\$1.75)

Maple Walnut Topping
(+\$2.75)



ROONEY'S FAVORITES

Fun and easy bars and buffets to fit the mood of any gathering.
Indoor, outdoor, formal, informal, Rooney has you covered with a
couple of his favorites!
25 Guest Minimum

Shrimp Taco Bar

\$13.95

Blackened Shrimp, Shaved Iceberg Lettuce,
Pico de Gallo, Avocado Crema, Lime Wedges.
Tortilla Chips & Salsa

Street Taco Bar

\$12.95

Pork Carnitas, Roasted Corn, Pico de
Gallo, Chipotle Ranch, Pickled Onions.
Tortilla Chips & Salsa

Pretzel Bar

\$5.95

Jumbo Hot Pretzels, Beer Cheese,
Dijon Mustard

Nacho Bar

\$7.00

Tortilla Chips, Nacho Cheese, Jalapenos, Salsa

Wing Bar

\$13.95

Traditional Buffalo Wings, BBQ Style
Wing Dings, Carrot and Celery Sticks,
Ranch and Blue Cheese Dressings
Vegetarian Options Available

Add Guacamole and Sour Cream (+\$1.25)

Add Pico De Gallo (+\$1.25)

Add Flame Roasted Corn and Black Beans (+\$1.25)

Add Seasoned Beef (+\$2.00)

Add Chicken Tinga (+\$2.00)

Add Impossible Beef Crumbles (+\$3.00)

All American Cookout

\$17.95

Hot Dogs, Grilled Hamburgers, Veggie
Burgers, Hot Dog Chili, Macaroni Salad,
Potato Chips, Lettuce, Tomato &
American Cheese. Assorted Cookies (2 per
person)

Barbecue Cookout

\$26.95

Oven Fried Chicken, BBQ Baby Back
Ribs, Marinated Grilled Vegetables, Mac
& Cheese, Gourmet Pasta Salad, Cole
Slaw & Bakeshop Fudge Brownie



Student Group Pick-Up Menus

25% Discount for Student Groups when paid for
with Roanoke College Department fund

Hot Appetizer Options Minimum Order of 25

BBQ Meatballs	\$0.95
Signature Tomato Toasties	\$1.25
Vegetarian Tomato Toasties.....	\$1.25
Falafel Balls with Tzatziki	\$1.25
Vegetable Spring Roll with Duck Sauce	\$1.25
Pork Egg Roll with Duck Sauce	\$2.00
Buffalo Chicken Egg Roll with Ranch Sauce	\$2.00
Chicken Tenders with BBQ & Honey Mustard Sauce	\$1.75

Cold Appetizer Options Minimum Order of 25

Miniture Chicken Salad Croissants	\$3.25
Ham Sliders	\$1.75
Turkey Sliders	\$1.75
Pimento Cheese Sliders	\$1.75
Vegetable Spring Roll with Duck Sauce	\$1.25
Deviled Eggs	\$0.95
Assorted Vegetable Pin Wheels	\$0.95

Dip Options Cost per Quart, 2 Quart Minimum per Selection (serves 24 people)

Potato Chips with French Onion Dip	\$20.00
Traditional Hummus & Pita Chips.....	\$45.00
Red Pepper Hummus & Pita Chips.....	\$45.00
Fresh Guacamole Tortilla Chips (2 Pounds)	\$45.00
Spinach and Artichoke Dips with Tortilla Chips	\$55.00
Buffalo Chicken Dip with Tortilla Chips	\$55.00
Queso Dip with Fresh Tortilla Chips	\$55.00
Hot RC Dip with Tortilla Chips	\$50.00
Hot RC Dip with Pita Chips	\$55.00



Student Group Pick Up Menus

25% Discount for Student Groups when payed for
with Roanoke College Department fund

Beverages To Go

Assorted Sodas by the Dozen.....	\$10.00
RC Branded Water by the Case of 24	\$42.00
Gallon of Lemonade	\$12.95
Gallon of Sweet Iced Tea	\$16.95
Gallon of Unsweet Iced Tea	\$20.00
Gallon of Vanilla Iced Coffee	\$25.95

Dessert Trays Priced per dozen, 2 dozen minimum per selection

Assorted Cookies Chef's Choice	\$9.75
Chocolate Chip Cookies.....	\$9.75
Sugar Cookies	\$9.75
Oatmeal Raisin Cookies	\$9.75
M & M Chip Cookies	\$9.75
Fresh-made Rice Crispy Treats	\$12.75
Chocolate Fudge Brownies	\$14.75



Student Group Pick Up Menus

25% Discount for Student Groups when payed for
with Roanoke College Department fund.

Boneless Wings Takeout

Box

10 Pounds

\$60

Choice of: Buffalo, Honey BBQ, Garlic Parmesan or
Hot Honey
Served with Ranch or Blue Cheese

Bone-In Wings

Takeout Box

10 Pounds

\$60

Choice of: Buffalo, Honey BBQ, Garlic Parmesan
or Hot Honey
Served with Ranch or Blue Cheese

Cheese Pizza

\$13.95

Mozzarella, Red Sauce, House Made Dough

Pepperoni Pizza

\$14.95

Pepperoni, Mozzarella, Red Sauce, House Made Dough

Chef's Selection Cheese Display

Assortment of Domestic Cheeses

Served With Crackers

Small Platter	\$60.00
Serves 25 people	
Medium Platter	\$110.00
Serves 50 people	
Large Platter	\$150.00
Serves 75 people	

Assorted Fresh Fruit Platter

Small Platter	\$60.00
Serves 25 people	
Medium Platter	\$110.00
Serves 50 people	
Large Platter	\$150.00
Serves 75 people	

Fresh Vegetable Garden with Ranch Dip

Small Platter	\$50.00
Serves 25 people	
Medium Platter	\$75.00
Serves 50 people	
Large Platter	\$110.00
Serves 75 people	



BAR MENU

Prices Valid Through July 2026

\$30.00 Bartender Fee (per event hour, per bartender)

\$50.00 Bar Set Up Fee (per bar)

Host Bar/Ticket Bar - billed by consumption or tickets received

Cash Bar - charged to guest by guest choice

Beer - American Lagers and Light Lagers

American Lagers and Light Lagers Assortment	\$6.00
Budweiser	\$6.00
Miller Lite	\$6.00
Michelob Ultra	\$6.00

Beer - Craft and Regional

Craft Beer Assorted Selections Bartender's Choice	\$7.00
Gent Bent IPA Style Beer - ibu 67 - abv 7.2% Salem, Virginia	\$7.00
Devil's Backbone Vienna Lager	\$7.00
Brooklyn Lager Amber - Gold Vienns Style Lager IBU 33 ABV 5.2% Brooklyn, New York	\$7.00
St. George Brown Ale English Style Brown Ale IBU 28 ABV 5% Hampton, Virginia	\$7.00
Minute Man IPA	\$7.00
Dogfish Head IPA	\$7.00

Beer - International

International Beer Assorted Selections Bartender's Choice	\$6.00
Stella Artois Pale Lager Style Beer IBU 18 ABV 5.0% Belgium	\$6.00
Corona Extra International Pale Lager ABV 4.5%	\$6.00



BAR MENU

Prices Valid Through July 2026

\$30.00 Bartender Fee (per event hour, per bartender)

\$50.00 Bar Set Up Fee (per bar)

Host Bar/Ticket Bar - billed by consumption or tickets received

Cash Bar - charged to guest by guest choice

Ciders & Seltzers

Assorted Seltzers, Hard Ciders, and Hard Teas	\$6.00
White Claw Seltzer (Assorted)	\$6.00
Angry Orchard Cider	\$6.00
Bold Rock Cider	\$6.00
Assorted Truly Seltzer	\$6.00

White Wine Selections Priced Per Bottle

Robert Mondavi Pinot Grigio	\$19.00
Robert Mondavi Sauvignon Blanc	\$19.00
Boxwood Cupola Sauvignon Blanc	\$35.00
St. Supery Sauvignon Blanc	\$48.00
Robert Mondavi Chardonnay	\$19.00
La Crema Chardonnay	\$39.00
Rutherford Ranch Chardonnay	\$53.00
Michael Schops Vigonier	\$31.00

Sparkling and Blush Wine Priced Per Bottle

Jump Mt. Rose	\$32.00
Cafe De Paris Sparkling Wine	\$20.00
Primo Amore Moscato	\$20.00
Moet Chandon Blush Champagne	\$89.00
Tattinger Brut	\$150.00
Curated Wine Selection	\$100.00



BAR MENU

Prices Valid Through July 2026

Red Wine Selections Priced Per Bottle

Robert Mondavi Pinot Noir	\$19.00
Chalk Hill Pinot Noir	\$50.00
Robert Mondavi Merlot	\$19.00
Robert Mondavi Cabernet Sauvignon	\$19.00
Stel Mar Cabernet Sauvignon	\$21.00
Malbec Bodegas Geico	\$29.00
Barboursville Cabernet Franc	\$29.00
Cakebread Cellars Cabernet Sauvignon	\$165.00

Spirits Priced Per Drink

Tito's Handcrafted Vodka	\$6.00
Bacardi Superior	\$6.00
Beefeater Gin	\$6.00
Jose Cuervo Gold Tequila	\$6.00
Dewar's Scotch	\$6.00
Jim Beam Bourbon	\$6.00
Jack Daniels Tennessee Whiskey	\$6.00
E&J Brandy	\$6.00

Premium Spirits Priced Per Drink

Premium Spirits Bar (Billed on Consumption)	
Grey Goose Vodka	\$8.00
Appleton Estate Rare Blend 12-Year Rum	\$8.00
Bombay Sapphire Gin	\$8.00
Cuervo 1800 Reposado Tequila	\$8.00
Johnnie Walker Black Scotch	\$8.00
Aperol	\$8.00
Maker's Mark Bourbon	\$8.00
Courvoisier Cognac VS	\$8.00
Grande Marnier	\$8.00
Kahlua	\$8.00
Chambord	\$8.00
Bailey's Irish Cream	\$8.00
Uncle Nearest 1884 Small Batch Whiskey	\$8.00



BAR MENU

Prices Valid Through July 2026

Custom Bartender Designed Cocktails Billed on Consumption

Custom Cocktail	Price to be Determined
Sangria (Alcoholic)	\$6.00

Alcohol Free Beverages Billed on Consumption

Custom Spirit-Free Cocktail	Price Based on Ingredients
Fre Alcohol Removed Chardonnay	\$21.00
Fre Alcohol Removed Cabernet Sauvignon	\$21.00
Maroon Punch	\$21.00

