

BILLY'S.



Banquet Packages Menu 2022

102 Market Street • Roanoke, Virginia 24011
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Thank you for considering Billy's for your Special Event!

Here at Billy's we will do anything we can to ensure your event runs smoothly. Our attentive service staff as well as our exceptional culinary experts are excited to make your event a memorable one. We have multiple rooms and dining areas sure to accommodate your needs & we provide a variety of menu options for you to consider!

We look forward to having you!

V-VEGETARIAN
GF-GLUTEN FREE

Event Policies

DEPOSIT/ CANCELLATION: BILLY'S reserves the right to charge an initial deposit payable upon signature of this event policy agreement. In the event of cancellation, the event coordinator or manager on duty must be contacted 7 days prior to the event or a \$350 cancellation fee and 50% of the food and beverage minimum plus tax and gratuity will be charged to the client.

GUARANTEED GUEST COUNT: The guaranteed guest count is due from the Client seven business days in advance of the event. If no guaranteed guest count is received by BILLY'S, BILLY'S will set for and charge for the original guest count estimate, or the actual number of guests in attendance, whichever is greater. BILLY'S cannot ensure additional seating should the actual guest count exceed the guaranteed guest count or room capacity. Every attempt will be made to accommodate additional guests on a space available basis/ however, it is possible a guest may not be seated or served.

SERVICE CHARGE: A 20% service charge is applied to all food, beverage and other charges, where applicable.

AUTHORITY: Any person signing an agreement with BILLY'S in the name of a corporation, association, or society represents to BILLY'S that he/she is authorized to sign the agreement on behalf of the organization. In addition, the signature on this Agreement will act as a signature on file if a credit card is used as a deposit or final payment; therefore, the cardholder must sign this agreement, along with any other responsible parties.

PAYMENT: All payments must be made by: American Express, Mastercard, Visa, or cash. Final payment is due upon conclusion of event. No personal checks. Business checks accepted with prior approval.

TAXES: Client agrees to pay any and all federal, state, municipal or other taxes imposed on or applicable to event. Groups or organizations claiming exemption from applicable taxes are responsible for providing BILLY'S with a copy of the organization's tax exemption certificate 72 hours in advance; otherwise applicable taxes will be charged to Client.

FOOD & BEVERAGE: Due to health, safety and liquor laws of each state, all food and beverage must be supplied by BILLY'S, unless approved by the General Manager. A service fee may be charged on items not supplied by BILLY'S. No food or beverage may be removed from the event area at any time prior to, during or after the event. Prices quoted and products offered are subject to change based on supply price increases and the availability of products from our supply chain.

SECURITY: BILLY'S reserves the right to inspect and control all events, and may, in its discretion, require security for certain events, particularly those with minors in attendance. The cost of such services will be the Client's responsibility. BILLY'S will not assume any liability for theft or any other type of loss or damage to personal property occurring either prior to, or after the event.

DELIVERIES: With prior arrangement, BILLY'S will accept packages sent no earlier than 3 business days prior to the event. Any shipment prior to such dates, or deemed excessive in size or volume may be subject to storage fees.

DISPLAY & DECORATION: All displays and/or decoration proposed by Client will be subject to prior approval by BILLY'S representative in each instance. Any damage caused to the premises will be the responsibility of the Client. No glitter, confetti or sparklers unless approved by management.

ALCOHOLIC BEVERAGES: BILLY'S strictly adheres to all laws and regulations pertaining to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons.

EXCUSED NON-PERFORMANCE: Client agrees and acknowledges that BILLY'S shall be excused from performing any obligations under this Agreement for so long as such performance is prevented, delayed or hindered by an act of God, fire, flood or explosion, strikes, labor disputes, inability to procure labor, equipment materials or surplus, or any other causes beyond its reasonable control. If inclement weather prohibits us from opening, management will contact client in timely manner and vice versa.

Lunch Banquet Buffet

Choose three of the following for \$21 per person. All pricing is before tax & gratuity.

TURKEY PINWHEELS

Shredded Turkey in a Jalapeno Cheddar Wrap, Romaine Lettuce, Heirloom Tomatoes, Avocado & Celery.

HICKORY SMOKED HAM PINWHEELS

Hickory Smoked Ham in a Jalapeno Cheddar Wrap with Romaine Lettuce, Heirloom Tomatoes, Avocado & Celery.

POPCORN SHRIMP

Shrimp battered & fried until golden brown & crispy, served with Cocktail Sauce.

CHICKEN PRIMAVERA (GF)

Grilled Chicken, Vegetable Medley & Housemade Marinara.

CAPRESE PASTA (V)

Penne Pasta, Fresh Mozzarella Cheese, Grape Tomatoes, & Housemade Marinara.

BONELESS WINGS

Choice of: Buffalo, Billy's Signature BBQ, or Thai Chili Sauce.

BUILD YOUR OWN GRILLED SHRIMP TACOS

Soft Flour Tortillas, Shrimp, Remoulade, Lettuce, Tomatoes & Jalapeños. Can be fried upon request. (Substitute Corn Tortillas for a GF option.)

BUILD YOUR OWN GRILLED FISH TACOS

Soft Flour Tortillas, Grilled Fish Caramelized in Sweet Thai Chili Sauce, Jalapenos, Lettuce & Tomatoes. (Substitute Corn Tortillas for a GF option.)

SEVEN CHEESE BLENDED MACARONI & CHEESE (V)

RICE PILAF (V)

VEGETABLE MEDLEY (GF)

SOUTHERN PASTA SALAD

LUNCH BUFFET UPGRADES

PRIME RIB SANDWICHES

Billy's Famous French Dip Sandwich served on a smaller scale! Served with Horseradish sauce for dipping.

Add \$2 per person

MINI BILLY'S "RITZ" CAKES

Mini, Jumbo Lump Crab Cakes with Remoulade.

Add \$3 per person

ADD-ON LUNCHEON SOUPS & SALADS

TOMATO BASIL SOUP (V/GF) *Add \$2 per person*

SPICY CRAB & CORN CHOWDER

Add \$3 per person

HOUSE SALAD (V/GF)

Mixed Greens, Tomatoes, Cucumbers, Cheddar Cheese, & Toasted Almonds *Add \$2 per person*

STRAWBERRY SALAD (V/GF)

Sliced Strawberries, Mixed Greens, Baby Spinach, Blueberries, Dried Cranberries, & Roasted Pecans, *Add \$4 per person.*

Banquet Hors D'oeuvres

4 for \$27 per person • 5 for \$33 per person • 6 for \$40 per person
All pricing is before tax & gratuity.

VEGETABLE PLATTER (GF/V)

Chef's Assorted Vegetables. [Ex.: Broccoli, Carrots, Celery, Cucumbers.] Served with Ranch Dressing for dipping.

FRUIT & CHEESE PLATTER (GF/V)

Assorted Fruits & Cheeses. [Ex.: Smoked Cheddar, Swiss, Monterey Jack, Grapes, Pineapple, Cantaloupe, etc.]

SMOKED CHICKEN CROSTINI

Sliced Baguette, Smoked Chicken Salad, Pickled Onion and Goat Cheese Spread.

AVOCADO DIP (V)

Served with Fresh Vegetables & Chips.
(Substitute Corn Tortillas for a GF option.)

THREE CHEESE DIP (V)

Served with Tortilla Chips.

BONELESS WINGS

Choice of Buffalo Sauce, Billy's Signature BBQ, or Sweet & Spicy Thai Chili.

BBQ SHRIMP

Shrimp Sautéed in Spicy/Tangy BBQ sauce served on a Mini Skewer.

PRIME RIB SANDWICHES

Billy's Famous Prime Rib Sandwich served on a smaller scale with Horseradish sauce for dipping.

MINI-MEATBALLS

Ground Beef & Ground Pork, Garlic & Italian Seasonings.

BUILD YOUR OWN GRILLED SHRIMP TACOS

Soft Flour Tortillas, Shrimp, Remoulade, Lettuce, Tomatoes & Jalapeños. Can be fried upon request.
(Substitute Corn Tortillas for a GF option.)

TERIYAKI CHICKEN & PINEAPPLE SKEWERS

Grilled Chicken, Pineapple, Soy Sauce, Teriyaki.

PREMIUM UPGRADES

MINI BILLY'S "RITZ" CAKES

Mini, Jumbo Lump Crab Cakes with Remoulade.
\$12 per person

LAMB CHOP LOLLIPOPS

Bite-size Lamb on the bone, broiled to perfection in Assorted Spices, served with Housemade Fig Port Reduction Sauce. *\$9 per person*

SHRIMP COCKTAIL (GF)

Jumbo Shrimp served with Cocktail Sauce & Lemon Slices.
100 Shrimp \$185 / 200 Shrimp \$350

OYSTERS ON THE HALF SHELL (GF)

Fresh Oysters on the Half Shell, Shucked to Order.
*Market Price **

**Culinary Attendant Required,
Limit 20 guests per attendant*

CHARCUTERIE

Artfully arranged meats, cheese, & crudité.
Market Price

Dinner Banquet Buffet

All Dinner Buffets include a Tossed Salad & Fresh Warm Rolls.

Tier One: Choose 2 Entrees & 2 Sides for \$45 per person before tax & gratuity

Tier Two: Choose 2 Hors D'oeuvres, 3 Entrées, 2 Sides & 1 Dessert for \$65 per person before tax & gratuity

CRAB STUFFED SHRIMP

Tender Shrimp stuffed with Billy's Crab Cake Mixture, broiled in Butter and topped with Lobster Cream Sauce.

LAMB CHOP LOLLIPOPS

Bite-size Lamb on the Bone, broiled to perfection in Assorted Spices, served with Housemade Fig Port Reduction Sauce.

PRIME RIB

USDA Choice Prime Rib, seared and cooked low, Salted and Seasoned to ensure a perfect blend.

CHICKEN CORDON BLEU (GF)

Chicken Breast, seasoned & stuffed with Swiss Cheese & Black Forest Ham, served with a Bleu Cheese Cream Sauce.

CAPRESE CHICKEN (GF)

Homemade Mozzarella, Balsamic Reduction, Heirloom Tomatoes & Fresh Basil over Seasoned Chicken Breast.

MORNAY CHICKEN (GF)

Shiitake Mushrooms, Grated Gruyere Sauce

PORK LOIN (GF)

Whole Pork Loin, seasoned with Fresh Herbs, cooked at a high temperature to capture the flavor of the seasoning.

CHEESE TORTELLINI STROGANOFF

USDA Choice Prime Rib, Cremini Mushrooms, Beef Stock, Onions, Fresh Garlic & Black Pepper, cooked down into a perfect creamy base then tossed with Grape Tomatoes, Sour Cream and Cheese Stuffed Tortellini.

BAKED SALMON

Salmon filets topped with Bourbon Glaze

CHICKEN PENNE ALFREDO

(Vegetarian Preparation Available)

PASTA PRIMAVERA (V)

Penne Pasta tossed with Thick Marinara, Mixed Vegetables, Garlic, & Parmesan Cheese

VEGETABLE STUFFED PEPPERS (V)

Bell Peppers, Beans, Rice, and Fresh Vegetables

Dinner Banquet Buffet - Continued

SIDES

VEGETABLE MEDLEY (V/GF)

Summer squash, zucchini, red bell peppers, and red onions.

CHEDDAR SMASHED POTATOES (V/GF)

SEVEN CHEESE BLENDED MACARONI & CHEESE (V)

ASPARAGUS (V/GF)

WILD RICE (V)

CHEESY GRITS (V)

ROASTED CARROTS (V/GF)

BAKED APPLES

ROASTED PEACHES

DESSERTS

SMALL DESSERT PLATTER

Assorted Cookies & Brownies.

ASSORTED PETIT FOURS

[Ex. Chocolate Truffle, Red Velvet Cake, Carrot Cake & Double Chocolate Cake.]

CHEF'S CHOICE ASSORTED CAKES

[Ex.: Red Velvet Cake, German Chocolate Cake, Praline Pie, Chocolate Layer Cake, Limoncello Cake, etc.]

A minimum Food & Beverage purchase may apply. Ask your Event Coordinator for pricing details.

BEVERAGE ADDITIONS

MIMOSA BAR

A Chef's selection of 3 berries and 3 juices, 3 accompanied by Bottles of Prosecco
Market Price, Prosecco \$24 per bottle

BUILD YOUR OWN BLOODY MARY BAR

Tomato, Clamato, & our housemade Bloody Mary Mix, with all the accoutrements:
Bacon, Lemons, Limes, Celery, Carrots, Olives, Worcestershire, Assorted Hot Sauces & More!
**Market Price*

COFFEE STATION

Regular & Decaf Coffee kept Piping Hot!
\$75