

BILLY'S.



Banquet Packages Menu April 2026

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. Any balloons, balloon arches, etc. must be removed at the conclusion of the event or a \$250 clean up fee will be charged to the client.

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.

Banquet Hors D'oeuvres

3 for \$33 per person • 4 for \$40 per person • 5 for \$50 per person • 6 for \$60 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.: Cheddar, Swiss, Monterey Jack, Pineapple, Cantaloupe, Honeydew Melon, etc.] *REQUESTS TAKEN AT MARKET PRICE*

SMOKED CHICKEN CROSTINI

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

AVOCADO DIP (V/GF)

Served with Fresh Vegetables & Corn Tortilla Chips.

THREE CHEESE DIP (V)

Served with Tortilla Chips.

BONELESS WINGS

Choice of Buffalo, BBQ, or Sweet & Spicy Thai Chili.

BBQ SHRIMP

(5 Shrimp per person)

Shrimp Sautéed in BBQ sauce.

PRIME RIB SLIDERS

(1-2 per person)

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

MINI-MEATBALLS

(3 per person)

Ground Beef & Ground Pork, Garlic & Italian Seasonings with Marinara & Parmesan.

BUILD YOUR OWN GRILLED SHRIMP TACOS

(5 Shrimp per person)

Soft Flour Tortillas, Shrimp, Remoulade, Lettuce, Tomatoes & Jalapeños.

ADD-ONS & UPGRADES

BUILD YOUR OWN TACO BAR

(Chicken, Shrimp, & Black Beans)

Soft Flour Tortillas, Remoulade, Lettuce, Tomatoes & Jalapeños.

\$17 per person before tax and gratuity

SALSA BAR (V)

Avocado Dip, Salsa, & Three Cheese Dip. Served with Corn Tortilla Chips.
\$15 per person before tax and gratuity

SHRIMP COCKTAIL (GF)

(5 shrimp per person)

Jumbo Shrimp served with Cocktail Sauce & Lemon Slices.

\$12 per person

MINI BILLY'S "RITZ" CAKES

(2 per person)

Mini, Jumbo Lump Crab Cakes with Remoulade. *\$15 per person*

CHARCUTERIE

Artfully arranged meats, cheese, & crudité. *\$15 per person*

OYSTERS ON THE HALF SHELL (GF)

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

AHI TUNA WONTONS

Ahi Tuna, Nori, Wonton Chips, Sweet Thai Chili Sauce, Citrus Salsa.
\$10 per person

BACON WRAPPED SCALLOPS (GF)

Scallops, Bacon, Tequila Lime Agave Cream Sauce *\$13 per Scallop*

LOBSTER MAC & CHEESE

Knuckle & Claw, Penne *\$15 per person*

THREE CHEESE SHRIMP DIP

Creole Shrimp, Cheese Blend, Flour Tortillas *\$15 per person*

COOKIES & BROWNIES

\$7 per person

PETIT FOURS

Small Bite-sized Confectioneries
Ex.: Chocolate Truffle, Red Velvet Cake, Carrot Cake, & Double Chocolate Cake. *\$9 per person*

ASSORTED CAKES

(2 per person)

Ex.: Belgian Chocolate Mousse, Chocolate Layer Cake, Praline Pie, Limoncello Cake. *\$10 per person*
REQUESTS TAKEN AT MARKET PRICE

Fier One Dinner Buffet

*All Dinner Buffets include a Tossed Salad & Fresh Warm Rolls.
Choose 2 Entrees & 2 Sides for \$45 per person before tax & gratuity*

ENTREES

CHICKEN CORDON BLEU (GF)

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

MORNAY CHICKEN (GF)

Shiitake Mushrooms, Grated Gruyere Cheese Sauce

PORK LOIN (GF)

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

SOUTHERN GLAZED SALMON (GF)

(Three ounces per person)

Salmon filets in a Citrus Honey Mustard Glaze

SHRIMP & GRITS

(Four ounces per person)

Padow's Country Ham, Coastal Shrimp, Grape Tomatoes, Stone-ground Grits, Habanero Cream Sauce

CHEESE TORTELLINI STROGANOFF

(Four ounces per person)

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.

CHICKEN PENNE ALFREDO

(Four ounces per person)

(Vegetarian Preparation Available)

PASTA PRIMAVERA (V)

(Four ounces per person)

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

VEGETABLE STUFFED PEPPERS (V)

Bell Peppers, Beans, Rice, and Fresh Vegetables

SIDES

VEGETABLE MEDLEY (V/GF)

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

CHEDDAR SMASHED POTATOES (V/GF)

MACARONI & CHEESE (V)

ASPARAGUS (V/GF)

(5 per person)

RICE PILAF (V)

CHEESY GRITS (V)

ROASTED CARROTS (V/GF)

BAKED APPLES

ROASTED PEACHES

UPGRADES

CRAB STUFFED SHRIMP

(3 per person)

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

Add \$10 per person

PRIME RIB

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

Add \$10 per person

Fier Two Dinner Buffet

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

Choose 1 Appetizer, 2 Entrees, 2 Sides & 1 Dessert for \$65 per person before tax & gratuity

APPETIZERS

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.

ENTREES

CHICKEN CORDON BLEU (GF)

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

MORNAY CHICKEN (GF)

Shiitake Mushrooms, Grated Gruyere Cheese Sauce

PORK LOIN (GF)

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

SHRIMP & GRITS

(Four ounces per person)

Padow's Country Ham, Coastal Shrimp, Grape Tomatoes, Stone-ground Grits, Habanero Cream Sauce

CHEESE TORTELLINI STROGANOFF

(Four ounces per person)

USDA Choice Prime Rib, Cremini Mushrooms, Beef Stock, Onions, Fresh Garlic & Black Pepper, Grape Tomatoes, Sour Cream and Cheese Stuffed Tortellini.

SOUTHERN GLAZED SALMON

(GF) (Three ounces per person)

Salmon filets in a Citrus Honey Mustard Glaze

CHICKEN PENNE ALFREDO

(Four ounces per person)

(Vegetarian Preparation Available)

PASTA PRIMAVERA (V)

(Four ounces per person)

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

VEGETABLE STUFFED PEPPERS

(V) Bell Peppers, Beans, Rice, and Fresh Vegetables

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)

(5 per person)

RICE PILAF (V)

CHEESY GRITS (V)

ROASTED CARROTS (V/GF)

BAKED APPLES

ROASTED PEACHES

DESSERT

COOKIES & BROWNIES

PETIT FOURS

Small Bite-sized Confectioneries
Ex.: Chocolate Truffle, Red Velvet Cake, Carrot Cake, & Double Chocolate Cake.

ASSORTED CAKES

Ex.: German Chocolate Cake, Chocolate Layer Cake, Praline Pie, Limoncello Cake.

ADD-ONS & UPGRADES BACON WRAPPED SCALLOPS (GF)

Scallops, Bacon, Tequila Lime Agave Cream Sauce \$13 per Scallop

CRAB STUFFED SHRIMP

(3 per person)

Tender Shrimp stuffed with Billy's Crab Cake Mixture, broiled in Butter and topped with Lobster Cream Sauce.
Add \$10 per person

PRIME RIB

USDA Choice Prime Rib, seared and cooked low, Salted and Seasoned to ensure a perfect blend.
Add \$10 per person

Fier Three Dinner Buffet

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

Choose 3 Hors D'oeuvres, 2 Entrées, 2 Sides & 1 Dessert for \$85 per person before tax & gratuity

— or —

Choose 2 Hors D'oeuvres, 3 Entrées, 2 Sides & 1 Dessert for \$85 per person 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.]

REQUESTS TAKEN AT MARKET PRICE

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.

PRIME RIB SLIDERS

(1-2 per person)

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

MINI-MEATBALLS

(2 per person)

Ground Beef & Ground Pork, Garlic & Italian Seasonings.

BUILD YOUR OWN GRILLED SHRIMP TACOS

(5 Shrimp per person)

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

LAMB CHOP LOLLIPOPS

(2 per person)

Bite-size Lamb on the bone, broiled to perfection in Assorted Spices, in a Housemade Fig Port Reduction Sauce.

UPGRADES

BACON WRAPPED SCALLOPS (GF)

Scallops, Bacon, Tequila Lime Agave Cream Sauce

\$13 per Scallop

AHI TUNA WONTONS

Ahi Tuna, Nori, Wonton Chips, Sweet Thai Chili Sauce, Citrus Salsa.

Add \$5 per person

SHRIMP COCKTAIL (GF)

(5 Shrimp per person)

Jumbo Shrimp served with Cocktail Sauce & Lemon Slices.

Add \$5 per person

MINI BILLY'S "RITZ" CAKES

(2 per person)

Mini, Jumbo Lump Crab Cakes with Remoulade.

Add \$7 per person

CHARCUTERIE

Artfully arranged meats, cheese, & crudité.

Add \$8 per person

LOBSTER MAC & CHEESE

Knuckle & Claw, Penne *Add \$8 per person*

THREE CHEESE SHRIMP DIP

Creole Shrimp, Cheese Blend, Flour Tortillas

Add \$8 per person

Fier Three Dinner Buffet - Continued

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

Choose 3 Hors D'oeuvres, 2 Entrées, 2 Sides & 1 Dessert for \$85 per person before tax & gratuity

— or —

Choose 2 Hors D'oeuvres, 3 Entrées, 2 Sides & 1 Dessert for \$85 per person before tax & gratuity

CRAB STUFFED SHRIMP

(3 per person)

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

LAMB CHOP LOLLIPOPS

(2 per person)

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.

MORNAY CHICKEN (GF)

Shiitake Mushrooms, Grated Gruyere Sauce

PORK LOIN (GF)

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

SHRIMP & GRITS

(Four ounces per person)

Padow's Country Ham, Coastal Shrimp, Grape Tomatoes, Stone-ground Grits, Habanero Cream Sauce

SOUTHERN GLAZED SALMON (GF)

(Three ounces per person)

Salmon filets in a Citrus Honey Mustard Glaze

PASTA PRIMAVERA (V)

(Four ounces per person)

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

VEGETABLE STUFFED PEPPERS (V)

Bell Peppers, Beans, Rice, and Fresh Vegetables

UPGRADES

FILET TENDERLOIN CARVING STATION

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

Add \$10 per person, Culinary Attendant Required

LOBSTER MAC & CHEESE

Knuckle & Claw, Penne *Add \$8 per person*

Fier Three Dinner 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)

(Five per person)

RICE PILAF (V)

CHEESY GRITS (V)

ROASTED CARROTS (V/GF)

BAKED APPLES

ROASTED PEACHES

DESSERTS

COOKIES & BROWNIES

ASSORTED PETIT FOURS

Small Bite-sized Confectioneries Ex.: Chocolate Truffle, Red Velvet Cake, Carrot Cake, & Double Chocolate Cake.

CHEF'S CHOICE ASSORTED CAKES

Ex.: German Chocolate Cake, Chocolate Layer Cake, Praline Pie, Limoncello Cake.

REQUESTS TAKEN AT MARKET PRICE

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

Lunch Buffet / Brunch Buffet

*Lunch Buffets are available from Monday-Saturday 11am-3pm only.
Brunch Buffets are available on Sundays only from 12-2pm*

LUNCH BUFFET OPTION A

House Salad
Seven Cheese Macaroni & Cheese
Prime Rib Sliders
Build Your Own Grilled Shrimp Tacos

\$32 per person before tax and gratuity

LUNCH BUFFET OPTION B

House Salad
Rice Pilaf
Turkey Pinwheels
Mini Ritz Cakes

\$34 per person before tax and gratuity

BRUNCH BUFFET OPTION A

Fruit & Cheese Platter
Fried Chicken
Biscuits
Sausage Gravy
Buttermilk Pancakes & Maple Syrup
Scrambled Eggs
Applewood Smoked Bacon

\$38 per person before tax and gratuity

BRUNCH BUFFET OPTION B

Fruit & Cheese Platter
Shrimp Cocktail
Fried Chicken
Biscuits
Sausage Gravy
Buttermilk Pancakes & Maple Syrup
Scrambled Eggs
Applewood Smoked Bacon
Mini Crab Cakes

\$62 per person before tax and gratuity