



 VIRGINIA BEACH
CONVENTION CENTER
LIVE THE LIFE

CATERING

GREETINGS!

Welcome to Virginia Beach, a renowned destination for food and beverage — where natural beauty and entertainment are matched by the warmth and energy of an exciting community.

Our menus reflect our professional philosophy. We offer dishes prepared with fresh, local and seasonal perspectives, carefully considered and expertly finished. Often, our menus are presented as a starting point for conversation with event hosts, as many special event planners prefer menus tailored to their specific interests.

Complimented by our professional team, we have all the ingredients to give your guests an authentic taste of coastal Virginia.

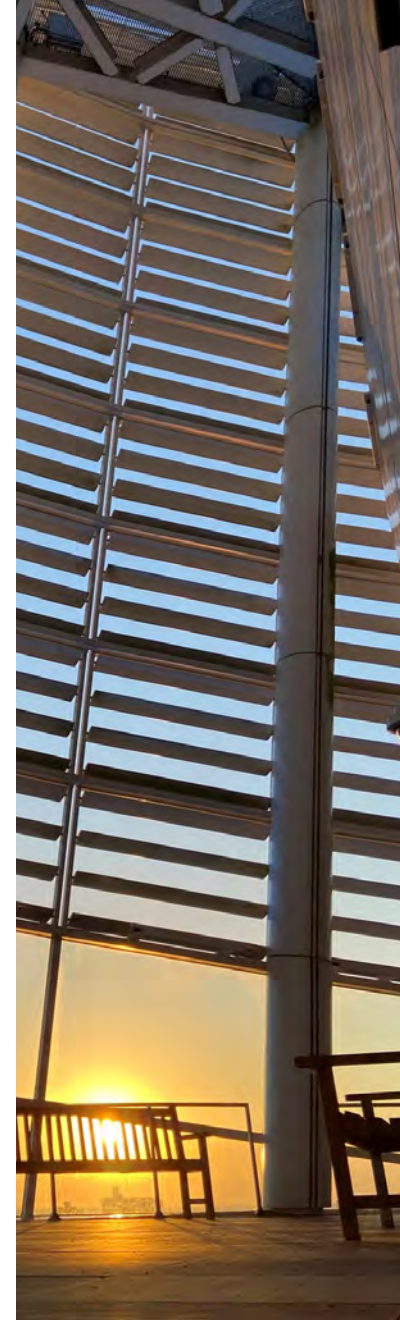
- Welcoming Breakfast Menus
- Breaks for Relaxing or Gearing Up
- Luncheons and Dinners that Dazzle
- Creative Savory and Sweet Receptions
- Inviting Beverage Selections

Please enjoy!



Sabrina Beasley

Sabrina Beasley
General Manager, Catering at the VBCC
1000 19th St, Virginia Beach, VA 23451



MEET OUR EXECUTIVE CHEF, DESIREE NEAL



As the Executive Chef for Catering at the Virginia Beach Convention Center, Desiree Neal oversees all culinary operations in the Center.

A creative visionary and self-proclaimed food enthusiast, Chef Desiree views the kitchen as the starting point to bring together all cultures and walks of life in celebration of food and drink.

A native of Seattle, Chef Desiree found her calling at an early age when her father introduced her to cooking so she could help with responsibilities at home. By age 15, she successfully prepared Thanksgiving dinner for her family and knew then that she enjoyed delighting guests with delicious food. Despite humble beginnings in food service kitchens, Chef Desiree steadfastly followed her passion. Her culinary journey has included positions of increasing responsibility in restaurant, executive conference center and now convention center venues.

She is a talented Chef with vision and imagination weaving together menus that people only dream of – focusing on high quality ingredients while remaining cost effective – attributes that significantly contribute to the Virginia Beach Convention Center’s reputation and standing.

Chef Desiree has worked in all aspects of culinary operations at the Center, resulting in her promotion to Executive Chef in 2017. She has deep understanding of the skills required to successfully create and execute menu offerings to event hosts’ unique interests.

Constantly inspired by the variety of guests who visit the Convention Center, Chef Desiree and her team relish learning new recipes and creating custom menus for special events. They consider them an adventure and opportunity to showcase the region’s natural flavors.

When not caring for guests at the Center, Chef Desiree serves as the Guest Chef at Wave Church’s annual Thanksgiving Extravaganza. You may also find her at the Foodbank of Southeastern Hampton Roads in its support of Saint Mary’s Church in Norfolk.





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Gluten-free Selections (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.

Vegetarian Selections (V)

Vegan Selections (VG)

Local Virginia Favorites

These selections are listed first to highlight and support our small, home-grown, and local food businesses here in the state of Virginia.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SPECIALTY ITEMS & MEALS – VEGETARIAN, (V) VEGAN (VG) & GLUTEN FREE (GF)

Prices listed are per guest. Minimum of 25 guests. All buffets include freshly brewed coffee, decaffeinated coffee, herbal teas, iced tea, and iced water. Service time for buffets is 90 minutes.

BREAKFAST BUFFET (VG) 26

- Vegan-tofu scramble with cheese
- Crispy home fries with diced peppers and onions
- Italian vegan sausage
- Seasonal fresh fruit and berries
- Fresh sprout wheat toast with berry preserve
- Fried cinnamon apples

BREAKFAST ADD ONS

No Bake Oat Bites (GF, V) 5

With Planters peanut butter, honey, raisins and chia seeds

Pungo Strawberry Festival Crêpes (V) 5

Local strawberries, classic crepes and whipped cream

AL A CARTE

By the dozen

- Cartons of Vanilla Almond Milk (8 oz) (GF, VG) 93
- Plant-based BBQ Meatballs (VG) 46
- Plant-based Whole Grain Croissants (VG) 52
- Flourless Chocolate Cake (14 slices) (GF) 155
- Freshly Baked Cookies (V) 33
- Chocolate Brownie Bars (V) 33
- Sweet Lemon Bars (V) 35
- Warm Jumbo Cinnamon Buns (V) 35
- Assorted Scones (V) 38



SPECIALTY ITEMS & MEALS – VEGETARIAN (V) & VEGAN (VG)

Prices listed are per guest. All hot plated meals are served with hearth baked rolls, butter, salad, dessert, freshly brewed coffee, decaffeinated coffee, herbal tea, iced tea and iced water.

Tuna Salad Break (VG) 15

Chickpea tuna salad dip, dill pickle chips, grilled vegetables and crispy vegetable sticks, sprout wheat toast points

PLATED MEALS

Lunch/Dinner prices shown below:

Baby Spinach & Plump Tomatoes with Herb Pasta (V) 26/34

Tossed in a white wine and truffle sauce

Tian of Grilled Toscana Vegetables (VG) 26/34

Plank of zucchini, squash, mushrooms, asparagus, peppers with a basil oil drizzle

Four Cheese Ravioli (V) 26/34

Tossed with Asiago cream sauce served with wilted greens

Savory Wild Mushroom Strudel (V) 26/34

Sauteed wild mushrooms with garlic, truffle oil, and Parmesan cheese, baked in a flaky puff pastry

Greek Cheese Tortellini Pasta (V) 26/34

Tossed in a red pepper sauce with olives, bell peppers, artichokes, and topped with crumbled feta cheese

Whipped Cauliflower Mash Topped with a Mushroom Salad (VG) 27/35

Tossed in a carrot harissa vinaigrette

Grilled Stuffed Portobello Mushroom (V) 27/35

Stuffed with squash, bell peppers, herb brie cheese and topped with breadcrumbs



BREAKFAST



CONTINENTAL BREAKFASTS

Accompanied by freshly brewed coffee, decaffeinated coffee, herbal teas, assorted fruit juices, and iced water. Minimum 25 guests. Service time for breakfast buffets is 90 minutes.

- VA Virginia Continental** 17.50
Seasonal fresh fruit and berries. Freshly baked cinnamon buns with cream cheese icing. Virginia ham, egg and cheese croissants
- Continental (V)** 13.50
Freshly baked breakfast pastries, danish and muffins
- Premium Continental (V)** 16.50
Seasonal fresh fruit and berries. Freshly baked breakfast pastries, danish and muffins

Suggested Pairing: Orange Raspberry Sunrise Mimosa with Lunetta Prosecco

A LA CARTE BREAKFAST ADD-ONS

Prices listed are per guest. Minimum order of 25 guests.

- VA No Bake Oat Bites (GF, V)** 5
With Planters peanut butter, honey, raisins and chia seeds
- VA Pungo Strawberry Festival Crêpes (V)** 5
Local strawberries, classic crepes and whipped cream
- Seasonal Fresh Fruit and Berries (GF, VG)** 4.50
- Breakfast Burrito** 5
Farm fresh scrambled eggs, chorizo, cheese, potatoes, peppers, onions and cilantro, wrapped in a warm tortilla. Accompanied with fresh salsa fresca
- Individual Greek Yogurt Parfaits (V)** 5
Fresh seasonal berries



BREAKFAST BUFFETS

Accompanied by freshly brewed coffee, decaffeinated coffee, herbal teas, assorted fruit juices, and iced water. Minimum 25 guests. Service time for breakfast buffets is 90 minutes.

VA Virginia Country Buffet

27

- Assortment of freshly baked muffins and breakfast breads
- Seasonal fresh fruit and berries
- Farm fresh scrambled eggs with cheddar cheese
- Buttermilk biscuits with Smithfield sausage gravy
- Sweet potato home fries
- Fried Virginia apple compote
- Country style grits
- Butter and fruit preserves

American Classic

23

- Assortment of freshly baked muffins and breakfast breads
- Seasonal fresh fruit and berries
- Selection of fruit-flavored yogurts
- Farm fresh scrambled eggs with cheddar cheese
- Applewood smoked bacon
- Red bliss potatoes, roasted peppers and onion

Sunrise

25

- Assortment of freshly baked muffins and breakfast breads
- Seasonal fresh fruit and berries
- Vanilla crème brûlée French toast with maple syrup and seasonal berry compote
- Farm fresh scrambled eggs with cheddar cheese
- Applewood smoked bacon



PLATED BREAKFASTS

Accompanied by freshly brewed coffee, decaffeinated coffee, herbal teas, orange juice, and iced water.

VA The Virginian 23

- Farm fresh scrambled eggs with cheddar cheese
- Local Surry sausage, Virginia ham, or Applewood smoked bacon
- Country style hash brown casserole
- Sweet potato biscuits with local honey butter

Rise and Shine 22

- Farm fresh scrambled eggs with cheddar cheese
- Herb roasted Yukon gold potatoes
- Applewood smoked bacon
- Fresh tomato au gratin
- Warm buttermilk biscuits and butter

Southwest 23

- Farm fresh scrambled eggs with roasted green chilies and Pepper Jack cheese
- Chorizo sausage
- Southwest potatoes with peppers and onions
- Salsa fresca served family style
- Warm grilled flat bread

Turkey sausage links available upon request.

BREAKFAST ENHANCEMENTS

*Chef attendant required. \$150 Chef attendant fee per 100 guests.

VA Breakfast Street Taco Station 7.50

Flour tortillas, scrambled eggs, cheddar cheese, Surry sausage, Smithfield bacon, black bean and corn salsa and zesty cilantro lime Greek yogurt sauce

Pancake Table (V) 7.50

Buttermilk pancakes, butter, maple syrup, seasonal berry compote, whipped cream and dark chocolate shavings

Belgian Style Waffle Bar* (V) 7.50

Seasonal fresh berries, maple syrup, seasonal berry compote, whipped cream and dark chocolate shavings

Omelet Station* (GF) 7.50

Cheddar cheese, Swiss cheese, ham, smoked bacon, tomatoes, onions, mushrooms and sweet peppers

Virginia White Stone Grit Station (GF) 6.50

Butter balls, bacon bits, cheddar cheese and raw sugar

Suggested Pairing: Grapefruit & Basil Mimosa with 14 Hands Rosé



A LA CARTE / BREAKS



A LA CARTE NON-ALCOHOLIC BEVERAGES

Freshly Brewed Coffee Bar (per guest) 5.50

Up to 60 minutes of continuous service of freshly brewed signature regular and decaf coffee, selection of signature teas. Served with honey, lemon, sugar two ways, and assorted creamers

Coffee/Decaf and Gourmet Tea Selection (by the gallon) 45.50

Keurig® Coffee Service

Assorted Keurig Pods (25 pod minimum) 4
Assortment to include hot tea and hot cocoa packets on request.

Keurig® Machine Rental (per day) 51.50

Iced Coffee Signature Coffee Shop (by the gallon, 2 gallons required) 45.50

Chilled regular or decaf coffee, served with assorted syrups, assorted creamers, sugar two ways, cocoa powder and cinnamon

Our Signature Hot Chocolate (by the gallon) 45.50

Served with mini marshmallows, chocolate shavings and whipped cream

Gourmet Juices (by the gallon, 2 gallons required per flavor) 40

- Orange
- Apple
- Cranberry

Fresh Lemonade Cart (by the gallon, 2 gallons required per flavor)

- Regular Lemonade 40
- Flavored Lemonade 43

Blended with your favorite flavors:

- Strawberry
- Watermelon
- Ginger
- Mint-hibiscus

Freshly Brewed Iced Tea Bar (by the gallon, 2 gallons required per flavor) 39.50

Sweet or unsweetened served with fresh-cut lemons

Signature Infused Spa Water (by the gallon, 2 gallons required per flavor) 33

- Mint-orange
- Strawberry-hibiscus
- Rosemary-cucumber
- Ginger-lemon

SODA / WATER / OTHER (each)

- Assorted Pepsi Product 3.50
- Bottled Water 3.50
- Sparkling Mineral Water 4.50
- Bottled Fruit Juice 4.50
- Gatorade 4.50
- Starbucks Bottled Frappuccino 5
- Red Bull 6.50



A LA CARTE BAKERY (by the dozen)

♥VA Virginia Ham, Egg and Cheese Croissants	42
Freshly Baked Cookies (V)	33
Chocolate Brownie Bars (V)	33
Assorted Mini Quiches	33
Assorted Breakfast Breads (V)	35
Freshly Baked Muffins (V)	35
Freshly Baked Bagels with Cream Cheese (V)	35
Assorted House Breakfast Pastries (V)	35
Warm Jumbo Cinnamon Buns (V)	35
Sweet Lemon Bars (V)	35
Freshly Baked Croissants with Butter	37
Assorted Scones (V)	38
Jumbo Soft Pretzels with Mustard and Nacho Cheese (V)	38
Assorted Gourmet Dessert Bars	50

A LA CARTE PANTRY (by the dozen)

♥VA Individual Planters Trail Mix (V)	34
♥VA Jody's Caramel Popcorn (GF, V)	58
Whole Fruit Bowl (GF, V)	22
Assorted Individual Yogurts (GF, V)	23
Assorted Individually Bagged Potato Chips (GF, V)	23
Assorted Kellogg's Nutri Grain Bars (V)	26
Assorted Nature's Valley Granola Bars (V)	26
Individual Greek Yogurts (GF, V)	30
Fruit and Yogurt Shooters (GF, V)	32
Kind Bars	85
Homestyle Kettle Chips and Choice of Dip (V) (per guest) French onion, ranch or chipotle lime	6
Assorted Candy Bars (V) (each)	5
Ice Cream Novelties (V) (each, freezer required)	6
Freshly Popped Popcorn (GF, V) with Popcorn Machine (serves 300 guests)	475



BREAK SELECTIONS

Prices listed are per guest. Minimum of 25 guests. Accompanied by freshly brewed coffee, decaffeinated coffee, herbal teas, bottled water and assorted canned soda. Service time for themed breaks is 60 minutes.

Tides Ballpark 10.50

Warm soft mini pretzels, mini hot dogs with condiments, Virginia grown salted peanuts and freshly popped popcorn

Virginia's Finest (V) 11.50

Virginia grown salted, unsalted and honey roasted peanuts, locally-made Jody's caramel popcorn and warm apple turnovers

Take a Break (V) 9.50

Freshly baked cookies, brownies, individual bags of chips and pretzels

Take a Hike (V) 9.50

Make your own trail mix bar with peanuts, granola, M&M's and raisins

Sweet and Savory (V) 11.50

Mini hard pretzels, double fudge brownies, assorted freshly baked cookies and freshly popped popcorn

Mediterranean (V) 11.50

Hummus, tabbouleh, olive tapenade, and tzatziki yogurt dip, served with sliced cucumbers and toasted pita chips

Protein Break (V) 12

Sliced Granny Smith apples with honey peanut butter dip, cubed cheddar cheese, hard pretzels and almonds



LUNCH



LUNCH BUFFETS

Prices listed are per guest. Minimum of 25 guests. All lunch buffets include freshly brewed coffee, decaffeinated coffee, herbal teas, iced tea, and iced water. Service time for lunch buffets is 90 minutes.

VA Down Home BBQ

29

SIDES – Choose three (3):

- **House Garden Salad** – mixed field greens, seasonal vegetables, ranch dressing and chef's vinaigrette
- **Southern Coleslaw** – classic house recipe coleslaw
- **Creamy Southern Potato Salad** – potato bites, relish, and creamy mustard dressing
- **Baked Beans** – ketchup, molasses, brown sugar, maple syrup and yellow mustard
- **Three-cheese Homestyle Macaroni and Cheese**

MAIN COURSE – Choose two (2):

- **Pulled Pork** – barbeque spiced hardwood-smoked pulled pork with brioche buns
- **VBCC Pulled Chicken** – house-smoked pulled barbeque chicken with brioche buns
- **Beef Brisket** – barbeque spiced hardwood-smoked beef brisket with dinner rolls
- **VBCC Barbeque Chicken** – house-smoked barbeque chicken breast with dinner rolls
- **Southern Fried Catfish** – cornmeal fried, farmed catfish with house tartar sauce with dinner rolls

DESSERT

House Bread Pudding – with sea-salted caramel sauce

**Served with lemonade*

VA The Virginian

29

- **Local Farm Stand Salad** – mixed field greens, grapes, pecans, crumbled blue cheese and balsamic dressing
- **Southern Potato Salad** – potato, relish and creamy mustard dressing
- **Local Peanut Chicken** – grilled chicken breast with Virginia peanut sauce
- **Apple BBQ Salmon** – Atlantic salmon with house apple BBQ sauce
- **Candied Whipped Sweet Potatoes**
- **Braised Collard Greens with Smithfield Bacon**
- **Warm Apple Dumplings**
- **House Dinner Rolls and Butter**



LUNCH BUFFETS continued

Prices listed are per guest. Minimum of 25 guests. All lunch buffets include freshly brewed coffee, decaffeinated coffee, herbal teas, iced tea, and iced water. Service time for lunch buffets is 90 minutes.

South of The Border

28

- **Tomato, Black Bean and Corn Salad** – corn, tomato gems, black beans, peppers, chili, cilantro and adobe lime vinaigrette
- **Chicken Fajitas** – flame-grilled, spiced chicken bites, mélange of peppers and onion
- **Southwest Beef Tacos** – southwest spiced beef served with a choice of corn taco shells or flour tortillas, shredded lettuce, diced tomatoes, diced onions, cheddar cheese, salsa, sour cream and house guacamole
- **Spanish Rice** – rice infused with tomato, spice and herbs
- **Apple Cinnamon Churros** – classic Mexican apple pastry with infused Mexican cinnamon
- **Mexican Sugar Cookies**

The American

28

- **Southern Coleslaw** – classic house recipe coleslaw
- **Leafy Greens Salad**
- **Creamy Southern Potato Salad** – potato bites, relish, and creamy mustard dressing
- **Country Fried Chicken** – house-fried buttermilk chicken
- **Hamburgers** – beef patty with a brioche bun, served with American cheese, lettuce, tomato, onions, pickles, mayonnaise, mustard and ketchup
- **Buttery Corn**
- **House Selection of Cookies and Brownies**



LUNCH BUFFETS continued

Prices listed are per guest. Minimum of 25 guests. All lunch buffets include freshly brewed coffee, decaffeinated coffee, herbal teas, iced tea, and iced water. Service time for lunch buffets is 90 minutes.

Italian Feast

28

MAIN COURSE – Choose two (2):

- **Cheese Manicotti** – four-cheese manicotti and rosa sauce
- **Parmesan Breaded Chicken Breast** – with lemon basil cream sauce
- **Shrimp and Broccoli Pasta** – shrimp, broccoli, penne pasta and Parmesan herb cream sauce
- **Meat Lasagna** – freshly made lasagna noodles, hearty herbed beef ragu, ricotta cheese, topped with mozzarella cheese

SALADS – Choose two (2):

- **Tossed Caesar Salad** – romaine hearts, Parmesan cheese, herbed croutons, creamy Caesar dressing
- **Tomato Caprese** – heirloom tomatoes, mozzarella cheese, torn basil, aged balsamic and virgin olive oil
- **Tortellini Antipasto Salad** – cheese tortellini, cured Italian meats, herbs and red wine vinaigrette

SIDE/DESSERT

- **Garlic and Asiago Cheese Bread**
- **Lemon Raspberry Cake**

NOLA

29

MAIN COURSE – Choose two (2):

- **Creole Chicken** – tomatoes, onions, peppers and celery
- **Chicken & Andouille Sausage Gumbo** – with New Orleans rice
- **NOLA Cornmeal Catfish** – with Hurricane Sauce
- **NOLA Jambalaya** – chicken, sausage and shrimp

SIDES

- **Red Beans and Rice**
- **Louisiana Maque Choux** – corn, lima beans, peppers and tomato

SALAD/DESSERT

- **NOLA Iceberg Salad** – iceberg hearts, Tasso ham, bleu cheese, raisins, sliced apples, with herb-sugarcane vinaigrette
- **White Chocolate Bread Pudding** – with bourbon hard sauce, sweet cream



HOT PLATED LUNCHES

Prices listed are per guest.

All hot plated lunches are served with hearth baked rolls, butter, salad, dessert, freshly brewed coffee, decaffeinated coffee, herbal tea, iced tea and iced water.

ENTRÉES

Choose one (1) from the following:

Grilled Chicken Rock Shrimp Tomato Velouté (GF) 30

Tomato, basil, mozzarella and local wild rock shrimp velouté, roasted garlic mashed potatoes and tian of local vegetables

Suggested Pairing: Erath Pinot Gris

Roasted Pork Loin Steak (GF) 30

Smithfield's rosemary crusted pork loin, sweet potato hash, Morris Orchard apple chutney and seasonal vegetables

Suggested Pairing: Cono Sur Pinot Noir

Savory Wild Mushroom Strudel (V) 26

Sautéed wild mushrooms, garlic, herbs, truffle essence, Parmesan cheese, encased in a flaky puff pastry

Suggested Pairing: Canyon Road Chardonnay

Zoodle Vegetable Pasta (GF, VG) 26

Zoodle Pasta tossed in carrot harissa vinaigrette and tri-colored quinoa

Pretzel Crusted Chicken 29

Dijon mustard cream sauce, whipped sweet potatoes and seasonal vegetables

Suggested Pairing: Au Contraire Chardonnay

Pan Seared Chicken Breast (GF) 28

Savory lemon basil cream sauce, VBCC's garden-grown rosemary, roasted red potatoes, and seasonal vegetables

Suggested Pairing: Casillero de Diablo Chardonnay

Herb Roasted Chicken (GF) 28

Caramelized shallot cream sauce, whipped potatoes and chef's seasonal garden vegetable bouquet

Suggested Pairing: Talbott Kali Hart Chardonnay

Grilled Chicken Rockefeller 30

Seared chicken breast topped with sautéed spinach, Smithfield bacon, Parmesan cheese, savory lemon garlic cream sauce, roasted garlic mashed potatoes and tian of local vegetables

Grilled Honey Adobo Chicken 30

Cilantro lime cream sauce, roasted tomato risotto with a seasonal vegetable medley

Suggested Pairing: Cavit Pinot Grigio

Barbeque Atlantic Salmon (GF) 32

Barbeque maple glaze, grilled corn Parmesan polenta and grilled seasonal vegetables

Suggested Pairing: Bonterra Sauvignon Blanc

Zinfandel Braised Beef Short Ribs 33

Herbed braising au jus, Parmesan risotto and roasted seasonal vegetables

Suggested Pairing: Two Vines Merlot



HOT PLATED LUNCHES continued

SALADS

Choose one (1) from the following:

VA Asian Vegetable Garden (V)

Crisp romaine, shredded carrots, Napa cabbage, and tri-colored peppers, with lime toasted sesame Virginia peanut vinaigrette

House Garden (GF, VG)

Fresh field greens with cucumbers, tomatoes and carrots, with sweet onion vinaigrette

Spinach Caprese (GF, V)

Baby spinach, heirloom tomatoes, fresh mozzarella and basil, aged balsamic, with extra virgin olive oil

Toscana Gorgonzola Caesar (GF)

Romaine hearts, applewood smoked bacon, walnuts, dried cranberries, Gorgonzola crumbles, with Pecorino Romano dressing

Roasted Beets and Burrata (GF, V)

Fresh field greens with sunflower seeds, roasted beets and burrata, with quince vinaigrette

Suggested Pairing: Ecco Domani Pinot Grigio

DESSERTS

Choose one (1) from the following:

Chocolate Mousse Cake (V)

Semi-sweet chocolate mousse, buttermilk chocolate genoise, sea salt caramel sauce and sweet cream

Key Lime Cheesecake (V)

Key lime cheesecake swirl with graham cracker base

Lemoncello Marscapone Cake (V)

With lemon cello, raspberry coulis and sweet cream

New York Style Cheesecake (V)

Traditional New York cheesecake raspberry compote and white chocolate namelaka

Suggested Pairing: Fetzer Gewurztraminer



BOXED LUNCHES

Prices listed are per guest. All boxed lunches are served with choice of sandwich, wrap or salad, potato chips, gourmet cookie (gourmet cookie is not GF/VG) and bottled water.

Choose three (3) per order.

Sandwiches

23

- **VA Virginia Ham Sandwich** – Virginia ham, smoked Gouda, lettuce and tomato on a buttery croissant
- **VA House Virginia Ham & Chicken Salad Sandwich** – homestyle chicken salad, Virginia ham, Swiss cheese and lettuce on a brioche bun
- **Smoked Chicken Sandwich** – hickory smoked chicken breast, brie and pesto spread on focaccia bread
- **Roasted Turkey Breast** – roasted turkey, cucumber, lettuce, tomato and red pepper pimento cheese on rustic ciabatta bread
- **Herb Roasted Beef Sandwich** – roast beef, lettuce, tomato and bleu cheese spread on rustic ciabatta bread
- **Corned Beef and Gruyère** – shaved corn beef, aged Gruyère cheese and lettuce on marble rye

Wraps

24

- **House Vegetarian Wrap (V)** – raw house vegetables, roasted spinach and Swiss cheese in a herb wrap
- **Cranberry Smoked Turkey Wrap** – smoked turkey, pecans, creamy cranberry chutney spread and local greens in a herb wrap
- **Turkey Pesto Club** – roast turkey breast, greens, bacon, cheddar and Swiss cheese with sundried tomato pesto spread in a herb wrap

Salads

23

- **VA House Harvest Salad (GF, V)** – crisp romaine hearts, local spring mix, diced apples, toasted walnuts, crumbled blue cheese and dried cranberries, served with Nature Nate's honey-aged sherry vinaigrette
- **House Chef Salad (GF)** – field greens and romaine, shredded cheddar, ham, turkey, tomatoes and cucumber, with a side of ranch
- **Southwest Chicken Salad (GF)** – southwest chicken breast, romaine lettuce, diced tomatoes, red onion, bell pepper, roasted corn, black beans, and a side of cilantro lime vinaigrette
- **Vegetable Grain Power Salad (GF, VG)** – field greens, tri-colored quinoa, lentils, segments of citrus, crispy vegetables and a side of blood orange vinaigrette

**Ask your catering manager about our vegan and gluten free options.*



UPSCALE BOXED LUNCHES

Prices listed are per guest. Minimum order of 25 guests.
All boxed lunches are served with salad shaker and bottled water.

Mediterranean Box 26

- Chef's Signature Hummus
- Mixed Italian Olives
- Pita Bread
- Sliced Italian Meats
- Fresh Sliced Mozzarella
- Lemon Drop Cookie

Applewood Smoked Turkey Box (GF) 26

- Julienne Turkey & Swiss
- Hard Boiled Eggs
- Dill Ranch
- Celery Sticks
- Navel Orange Wedges

Homestyle Chicken Salad 28

- Homestyle Chicken Salad
- Herb Brioche Toasted Croutons
- Fresh Grapes
- Mixed Nuts
- Jumbo Chocolate Chip Cookie

Atlantic Smoked Salmon 30

- Sliced Smoked Salmon
- Bagel Chips
- Cream Cheese
- Sliced Cucumbers
- Sliced Red Onions
- Mini Cheesecake

Farm to Picnic Box (GF, VG) 28

- Pickled Beet Salad
- Sunflower Seeds
- Carrot Sticks
- Cucumber Sticks
- Herb Quinoa Salad
- Mixed Berries with Coconut Cream



DINNER



DINNER BUFFETS

Prices listed are per guest. Minimum of 25 guests. Dinner buffets include freshly brewed coffee, decaffeinated coffee, herbal teas, iced tea, and iced water. Service time for dinner buffets is 90 minutes.

Choose Two Cold Salads and Two Hot Entrées 46

Choose Three Cold Salads and Three Hot Entrées 52

COLD SALADS

- **Mixed Field Greens Salad** (GF, VG) – with seasonal vegetables, ranch dressing and chef’s vinaigrette
- **Marinated Tomato and Mozzarella Salad** (GF, V) – with red onions and pine nuts, tossed with balsamic vinaigrette
- **Caesar Salad** (V) – with crisp romaine, shaved Parmesan cheese and garlic herb croutons with creamy Caesar dressing
- **Cheese Tortellini Pasta Salad** (V) – with grilled vegetables, finished with red pepper aioli
- **Mediterranean Pasta Salad** (V) – chickpeas, pasta, crumbled feta, diced tomatoes, peppers, and cucumbers tossed in a fresh herb vinaigrette

HOT ENTRÉES

- **Butternut Squash Ravioli** (V) – with asiago cream sauce
- **Almond Crusted Chicken Breast** – with orange and fennel citrus beurre blanc
- **Pan Seared Chicken Breast** (GF) – with lemon basil glacé
- **Orecchiette Pasta** – tossed with shrimp, scallops, roasted peppers, and plum tomatoes, accompanied by lemon basil butter sauce
- **Thai Glazed Salmon** (GF)
- **Slow Roasted Herb and Horseradish Crusted Beef** – with red wine au jus
- **Braised Beef Short Ribs** – with its own braising au jus

ACCOMPANIMENTS

- **Chef’s Choice of Starch and Vegetable**
- **Dinner Rolls and Butter**
- **Assorted Gourmet Cakes and Pies**



PLATED DINNERS

Prices listed are per guest. All plated dinners are served with house rolls and butter, salad, dessert, freshly brewed coffee, decaffeinated coffee, herbal teas and iced water. An additional course may be added for an upcharge.

Choose one (1) salad OR one (1) soup from the following:

STARTER SALAD

VBCC Signature Salad (GF, V)

Locally sourced farm field greens, crispy Granny Smith apples, Gorgonzola, house-spiced pecans and honey sherry vinaigrette

House Greek Salad (GF, V)

Baby greens, frisée greens, Kalamata olives, cucumbers, crumbled feta, tomato gems and white wine herb vinaigrette

Local Goat Cheese and Spinach Salad (GF, V)

Baby spinach, romaine greens, local goat cheese, toasted walnuts and cranberries and roasted pear vinaigrette

Baby Wedge Salad (GF)

Slivered red onions, shaved carrots, bacon lardons, oven-dried tomatoes and ranch dressing

Suggested Pairing: Chateau Ste Michelle Chardonnay

STARTER SOUP

Chesapeake Bay She Crab Soup (upcharge of \$2)

Classic crab bisque with sherry, savory herbs, double cream and chive garnish

Tomato Bisque (GF, VG)

Roasted tomatoes, vegetable broth and savory herbs

Chicken Tortilla Soup

Roasted chicken, blend of beans, vegetables and seasoned tortilla strips

Roma Tomato Gazpacho

A refreshing medley of ripe tomatoes, English cucumbers, plump Fresno chilis, with an array of spices and a hint of sherry wine

Suggested Pairing: Bottega Vinaia Pinot Grigio



PLATED DINNERS continued

ENTRÉES

Choose one (1) from the following:

VA VBCC Herb Grilled Chicken Breast (GF) 36

Asiago supreme sauce, whipped red potatoes and seasonal bouquet of vegetables

Suggested Pairing: Au Contraire Chardonnay

VA Governor's Stuffed Chicken Breast 37

Artichoke, savory vegetable and Parmesan stuffing, garden herb butter sauce, creamy polenta, broccoli rabe and lemon gremolata

Suggested Pairing: Bonterra Chardonnay

Local Blue Crab Cakes Market Price

Lemon caper white wine butter sauce, roasted herbed red potatoes and seasonal chef's bouquet of vegetables

Suggested Pairing: Saget La Perrière Sauvignon Blanc

Tian of Grilled Toscana Vegetables (GF, VG) 34

Planks of zucchini, squash, mushroom, asparagus, peppers, drizzled with basil oil and balsamic reduction

Suggested Pairing: Stag's Leap Wine Cellars "Aveta" Sauvignon Blanc

Pan Seared Chicken Breast (GF) 36

Lacquered with local honey garlic glaze, creamy Parmesan risotto and roasted thyme root vegetables

Suggested Pairing: Chateau Ste Michelle Riesling

Stuffed Airline Chicken Breast 37

Creamy brie, walnuts, dried fruit stuffing, raspberry bordelaise, served with quinoa wild rice pilaf and seasonal bouquet of vegetables

Suggested Pairing: Fleur de Mer Rosé

Oven Roasted Chicken Breast (V) 38

Caramelized cipollini onion, thyme white wine cream sauce paired with whipped garlic mashed potatoes and wilted greens

Butternut Squash Ravioli (V) 34

Caramelized shallot cream sauce and seasonal vegetables

Suggested Pairing: Erath Pinot Gris



PLATED DINNERS continued

ENTRÉES continued

Choose one (1) from the following:

Roasted Honey Garlic Pork Chop (GF) 38

Apple purée, roasted potatoes, glazed carrots and natural jus

Suggested Pairing: Cono Sur Pinot Noir

Grilled Beef Medallions 48

Port wine demi-glacé, whipped potatoes and roasted asparagus

Suggested Pairing: Erath Pinot Noir

Grilled Flat-Iron Steak 56

Caramelized shallot Dijon bordelaise, roasted herbed red potatoes and seasonal chef's bouquet of vegetables

Suggested Pairing: 1000 Stories Gold Rush Red

Roasted Atlantic Salmon Tournedos 40

Aged sherry cream sauce, wilted greens, tomato provencal and savory herb risotto

Suggested Pairing: Bottega Vinaia Pinot Gris

ENTRÉE DUOS

Atlantic Salmon and Chicken (GF) 44

Roasted garlic butter sauce, mascarpone polenta and lemon asparagus

Suggested Pairing: Talbott Kali Hart Chardonnay

Petite Filet Mignon and Jumbo Lump Crab Cake Market Price

Red wine reduction, roasted garlic mashed potatoes and roasted thyme root vegetables

Suggested Pairing: Los Vascos Cabernet Sauvignon, Erath Pinot Gris



PLATED DINNERS continued

Choose one (1) from the following:

DESSERTS

Crème Brûlée Cheesecake (V)

Vanilla bean filling, sweet cream, hand-torched caramel, graham cracker crust, raspberry sauce

Red Velvet Cake (V)

Layered with cream cheese icing, sea-salted caramel sauce and sweet cream

Oreo Cheesecake (V)

Creamy cheesecake base, Oreo cookie crust and sweet cream

Ultimate Chocolate Cake (V)

Semi-sweet ganache, buttermilk chocolate cake, vanilla syrup, raspberry coulis and sweet cream

Blueberry Brûlée Cheesecake (V)

Blueberry balsamic compote, creamy cheesecake base and sweet cream

Lemonberry Cream Marscapone Cake (V)

Layers of fluffy vanilla cake, blended with blueberries and cranberries, filled with lemon marscapone cream and drizzled with raspberry sauce

Suggested Pairing: Bottega Petalo 'Il Vino Amore' Moscato



RECEPTION



COLD HORS D'OEUVRES

Prices listed are per piece. Minimum order of 50 pieces per selection.

♥ ^{VA} Wanchese Shrimp, Cucumber Canapé and Dill Crème (GF)	5	Lemon Basil Chicken Salad Crostini	5
♥ ^{VA} Chesapeake Bay Crab, Avocado and Cilantro Bruschetta	5.50	Goat Cheese Bacon Pecan Pops (GF)	5
Caprese Skewer, Aged Balsamic (GF, V)	4.50	Rainbow Tortellini Salad Kabobs (V)	5
Red Pepper Hummus, Cucumber Basket (GF, VG)	4.50	Blackened Beef and Blue Cheese Pinwheel	5.50
Ratatouille, Herbed Boursin Cheese Tartlet (V)	4.50	Herb Crusted Beef & Maytag Cheese Mousse Fingerling Potato Canape (GF)	5.50
Rosemary Goat Cheese, Figs, Local Honey Crostini (V)	4.50	Grilled Asparagus, Smoked Salmon and Herb Cream (GF)	5.50
Goat Cheese, Cranberry and Candied Pecan Tartlet (V)	4.50	Ahi Tuna, Avocado Cilantro Ceviche and Lime Vinaigrette (GF)	5.50



HOT HORS D'OEUVRES

Prices listed are per piece. Minimum order of 50 pieces per selection.

Locally Hand Rolled Beef Lumpia with Plum Sauce	4.50	Short Rib, Fig and Bleu Cheese Tartlet	5.50
Local Favorite Chesapeake Bay She Crab Soup Sip	5.50	Tempura Shrimp with Sweet Chili Dipping Sauce (GF)	5.50
Wild Mushroom and Swiss Cheese Tartlet (V)	5	Parmesan Crusted Scallop and Red Pepper Coulis	5.50
Southwestern Chicken Spring Roll with Chili Dipping Sauce	5	Blackened Tuna Skewer with Cucumber Wasabi Aioli (GF)	5.50
Buffalo Chicken Spring Roll with Ranch Dipping Sauce	5	Baked Raspberry Brie Phyllo Tart	5.50
Pistachio Chicken Skewer	5	Chicken Cordon Bleu	5.50
Chicken Skewer with Orange Honey Reduction (GF)	5	Hot Honey Chicken Satay with Ranch Dipping Sauce	5.50
Barbeque Duck and Goat Cheese Quesadilla	5	Maryland Mini Crab Cake and Red Brick Remoulade	6



RECEPTION DISPLAYS AND BOARDS

Prices listed are per display unless otherwise stated. Minimum of 12 guests.
Each order serves approximately 12 guests, unless otherwise stated.

<p>VA Creamy Chesapeake Bay Crab Dip</p>	<p>350</p>	<p>Seasonal Vegetable Crudité (GF, V)</p>	<p>62</p>
<p>(Each order serves approximately 50 guests)</p>		<p>Raw local vegetables and avocado ranch</p>	
<p>Served with assorted gourmet crackers and seasoned crostini</p>		<p>Imported and Domestic Cheese Board (V)</p>	<p>99</p>
<p>Hot Spinach and Artichoke Dip</p>	<p>300</p>	<p>Farmstead and European cheese, seasonal fruit, dried fruits, sliced breads, jams and nuts</p>	
<p>(Each order serves approximately 50 guests)</p>		<p>Farm Stand Charcuterie</p>	<p>99</p>
<p>Served with assorted gourmet crackers and seasoned crostini</p>		<p>Locally sourced artisanal salami, sausage, cured meats, pickled vegetables, mustard, marmalade, rustic sliced baguette and flatbread</p>	
<p>Grilled Farmers Market Vegetables (V)</p>	<p>80</p>	<p>Baked Brie Board (V)</p>	<p>93</p>
<p>Grilled farmers market vegetables, roasted garlic hummus and bagel chips</p>		<p>Baked brie wrapped in puff pastry, topped with apple and cranberry chutney, candied pecans and crackers</p>	
<p>Carved Fruit and Berry Tableau (GF, V)</p>	<p>72</p>		
<p>Local honey and yogurt sauce</p>			



HOT RECEPTION STATIONS

Prices listed are per guest.

*Chef attendant required. \$150 Chef attendant fee per 100 guests.

VA Chesapeake Bay Crab Cake Station* Market Price

Pan-seared crab cakes atop a bed of organic field greens, finished with a red brick remoulade and presented in a martini glass

Shrimp and Grits Station* 14.50

Southern style stone-ground yellow grits topped with sautéed shrimp, Tasso ham, onions, peppers, white wine and fresh cream

Salad Station* 9.50

Choice of baby field greens or romaine hearts, feta cheese, cheddar cheese, tomatoes, cucumbers, mushrooms, black olives, candied pecans, red onions and bacon. Served with choice of herb vinaigrette or chipotle ranch dressing

Choice of Protein:

- **Chicken or Beef** 12.50
- **Shrimp** 13.50

Fresh Mozzarella & Burrata Shop* (V) 9.50

Burrata and hand-pulled mozzarella cheese topped with Roma salsa, Tuscan basil pesto, arugula, marinated tomatoes, stone fruit, served with aged balsamic and extra virgin olive oil on a crostini

Thai Noodle Station* 12.50

A stir fry of Thai noodles with carrots, bell peppers, peas, broccoli, water chestnuts and scallions, with sesame Thai ginger glaze

Choose two (2) proteins: beef, chicken, shrimp, pork or tofu. Accompanied by vegetable lumpia and plum sauce

Pasta Station* 13.50

Includes garlic bread – *Choose three (3):*

- **Fried Cheese Ravioli** – with house Nonna’s marinara sauce
- **Succulent Scallop and Shrimp Orecchiette Pasta** – with sweet tomatoes, fresh basil and roasted garlic, tossed in a white wine cream reduction
- **Cheese Tortellini with Grilled Chicken and Broccoli** – lightly coated with a sweet, smoked sun-dried tomato cream sauce
- **Braised Short Rib and Vegetable Ravioli** – Chanterelle mushrooms and tomato cream sauce
- **Wild Mushroom Ravioli** – with an Appalachian cheddar cream sauce
- **Fusilli Pasta** – julienne prosciutto and spinach, topped with a Gorgonzola cream sauce



HOT RECEPTION STATIONS continued

Prices listed are per guest.

*Chef attendant required. \$150 Chef attendant fee per 100 guests.

Risotto Bar* (per guest) 14.50

Creamy classic risotto

Choose two (2) toppings:

- **Butternut Squash Ragout** – with roasted root vegetables
- **Grilled Chicken** – with basil pesto cream sauce
- **Shrimp, Local Cherry Stone Clams and Mussels** – in lemon butter broth
- **Slow-Roasted Beef** – in red wine demi

Street Tacos Station* (per guest) 14.50

Served with warm flour tortillas and a side of Mexican roasted corn and tomato salad – *Choose two (2):*

- **Zesty Carne Asada Steak** – with pico de gallo, chipotle crema
- **Blackened Chicken** – topped with grilled pineapple salsa and mango glaze
- **Juicy Pulled Pork** – topped with apple slaw and fresh homemade salsa
- **Grilled and Lightly Blackened Shrimp** – topped with cilantro slaw and chipotle lime aioli

CHEF-CARVED STATIONS

Prices listed are per station.

*Chef attendant required. \$150 Chef attendant fee per 100 guests.

Slow-Roasted Whole Turkey Breast* 425

Cinnamon apple chutney and sweet potato biscuits

(Serves approximately 50 guests)

Tri-colored Cracked Pepper and Herb Top Round of Beef* 725

Horseradish cream, Dijon mustard and dinner rolls

(Serves approximately 100 guests)

Smithfield Brown Sugar Glazed Ham* 425

Spicy Creole mustard and dinner rolls

(Serves approximately 50 guests)



DESSERT STATIONS

Prices listed are per guest, unless otherwise noted.

*Chef attendant required. \$150 Chef attendant fee per 100 guests.

Cheesecake Station* (V) 12.50

Creamy cheesecake with strawberries, whipped cream, chocolate shavings, crumbled Oreo cookies, chocolate and raspberry sauces

Chocolate Mousse Bar* (V) 11.50

Fluffy white and dark chocolate mousse topped with granola, chocolate shavings, strawberries and M&M's

S'mores Station 15

Marshmallows, Reese's Cups, chocolate shavings, graham crackers, chocolate chip and peanut butter cookies

Gourmet Dessert Delights (V)

Prices listed are per selection. Minimum of 50 pieces per selection.

Assorted Miniature Desserts 5.50

Assorted Miniature Petit Fours 4.50

Assorted Cheesecake Lollipops (V) 5

Assorted Cupcakes (V) 50 pieces 110

Dessert In A Jar (V) 5.50

By the piece. Minimum of 50 pieces per flavor.

- **French Vanilla Cake** – with cream cheese icing and strawberry glaze
- **Chocolate Cake** – with chocolate icing, whipped cream and caramel drizzle
- **Apple Pie** – with sweet cinnamon whipped cream and caramel drizzle
- **Banana Pudding** – with layers of graham crackers, sliced bananas, vanilla wafers and white chocolate sauce

Suggested Pairing: [Eroica Riesling](#)



BEVERAGES



BAR PACKAGES

Deluxe Spirits

17 per guest – first hour
7.50 per guest – each additional hour

Vodka – New Amsterdam
Gin – Bombay Original
Rum – Bacardi Superior
Tequila – Camarena Silver
Scotch – Dewar's White Label
Bourbon – Jim Beam
Canadian Whiskey – Seagram's 7
Irish Whiskey – Jameson's
Brandy – E&J
Cordials – Dekuyper Triple Sec

Hosted 7.50 per drink
Cash 8.50 per drink

Domestic Beer

Miller Lite
Bud Light
Michelob Ultra

Hosted 5.50 per drink
Cash 6.50 per drink

Imported and Microbrew Beer

Heineken
Corona Extra
Blue Moon
O'Conner Brewing Co.
White Claw Hard Seltzer

Hosted 6.50 per drink
Cash 7.50 per drink

Deluxe Wine

Canyon Road Chardonnay
Cavit Pinot Grigio
Frontera Cabernet Sauvignon
Two Vines Merlot

Hosted 8 per drink
Cash 10.50 per drink

Non-Alcoholic

Pepsi Products & Bottled Water
Hosted 3.50 per drink
Cash 4 per drink
Perrier
Hosted 4.50 per drink
Cash 5 per drink

Bars require bartender fee of \$150 per bartender per 100 guests.



BAR PACKAGES continued

Premium Spirits

18 per guest – first hour
8.50 per guest – each additional hour
Vodka – Tito’s

Vodka – Waterman Spirits

Gin – Tanqueray
Rum – Bacardi 8
Tequila – Herradura Silver
Scotch – Johnnie Walker Black
Bourbon – Jack Daniel’s
Canadian Whiskey – Seagram’s VO
Irish Whiskey – Jameson’s
Cognac – Hennessy VSOP
Cordials – Baileys / Kahlua

Hosted 8.50 per drink
Cash 9.50 per drink

Domestic Beer

Miller Lite
Bud Light
Michelob Ultra

Hosted 5.50 per drink
Cash 6.50 per drink

Imported and Microbrew Beer

Heineken
Corona Extra
Blue Moon
 O’Conner Brewing Co.
White Claw Hard Seltzer

Hosted 6.50 per drink
Cash 7.50 per drink

Premium Wine

Chateau Ste. Michelle Chardonnay
Bonterra Sauvignon Blanc
Ecco Domani Pinot Grigio
Los Vascos Cabernet Sauvignon

Hosted 9 per drink
Cash 12.50 per drink

Non-Alcoholic

Pepsi Products & Bottled Water
Hosted 3.50 per drink
Cash 3.50 per drink
Perrier
Hosted 4.50 per drink
Cash 5 per drink

Bars require bartender fee of \$150 per bartender per 100 guests.



CRAFT COCKTAIL STATIONS

Bourbon & Beyond

Hosted 8.50 per drink

Old Fashioned, Mint Juleps
and Bourbon Sours

Featuring Bulleit Bourbon

Bloody Mary Bar

Hosted 8.50 per drink

Garlic stuffed olives, pickles,
horseradish, jalapeños,
hot sauce, cocktail onions,
celery and cucumbers

Featuring New Amsterdam Vodka

Martini Traditions

Hosted 8.50 per drink

Classic Martinis and
Cosmopolitans

*Featuring Tito's Vodka
and Tanqueray Gin*

The Crush Bar

Hosted 8.50 per drink

Guest choice of Orange,
Grapefruit or Strawberry
Crush, made fresh to order

Featuring New Amsterdam Vodka



Craft cocktail stations require bartender fee of \$150 per bartender per 100 guests.

WINE

Sparkling

La Marca Prosecco – Italy 31

Sparkles with lively effervescence. The crisp, clean palate brings fruity flavors of green apple, juicy peach and ripe lemon.

Lunetta Rosé – Italy 26

Fragrant, with enticing aromas of small red berries. On the palate, clean, fresh and fruity with a delicate touch of sweetness.

Pinot Gris

Bottega Vinaia – Italy 41

Fresh, dry and flavorful with a firm structure leading into a lingering finish, it displays character and finesse.

Erath – Oregon 35

Lush flavors of banana, melon and apricot finishing on a long, clean and clear high note.

Sauvignon Blanc

Stag's Leap Wine Cellars "Aveta" – California 70

Bright acidity and a flavorful mid-palate that leads to a long finish filled with orange zest and kiwi flavors.

Saget La Perrière – France 36

Persistent mineral and fruity notes with a lingering finish on the palate.

Chardonnay

VA Babourville Reserve – Virginia 40

A fresh and exuberant wine with crispness and clean varietal aromas and flavors of apple, pear, and lemon.

Talbott Kali Hart – California 38

Notes of ripe stone fruit and juicy tropical notes meet aromas of Madagascar vanilla for a bright mouthfeel straight through to the finish.

Au Contraire – California 55

Aromas of lemon-lime citrus with rich pear and red apple layered with a floral note of orange blossom.

Bonterra – California 28

Rich, buttery cream quickly turns to aromas of honey and lightly toasted almonds. From 100% organically grown grapes.

Alternative Whites

VA Prince Michel Viognier – Virginia 50

Rich and creamy with melon and mango qualities in the aroma. Long on finish with lingering essence of tropical fruit.

Dom Barons de Rothschild, Legende, Bordeaux Blanc – France 41

Refined and aromatic, combining citrus notes with aromas of exotic passion fruit. On the palate, fresh, lively, and seductive.

Martin Codax Albariño – Spain 32

Rich with peach and citrus fruits while the aromas tend to the floral and slightly nutty end of the spectrum.

Sweet / Dessert

Bottega Petalo 'Il Vino Amore' Moscato – Italy 30

Clear sweetness, pronounced and elegant bouquet, low alcohol content and a typical scent of roses.

Chateau Ste. Michelle, Late Harvest Riesling – Washington 26

Offers rich flavors of ripe peaches balanced with crisp Washington Riesling acidity. It's like a bowl of fruit in a glass!

Cavit Moscato – Italy 22

Delicious notes of apricot, white peach and sage, and a wonderfully refreshing sweetness.

Fetzer Gewürztraminer – California 22

Passion fruit, tangerine, mango and aromas of honey and orange spice join with pineapple, baked pears and hints of cinnamon.



WINE continued

Rosé

Fleur de Mer – *France* 42

Aromas and flavors of fresh red berries, cherry, watermelon, subtle citrus, and Mediterranean herbs. Soft and refreshing acidity cleans out the palate nicely.

Chateau Ste Michelle
– *Washington* 26

Bright aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest and hints of melon.

Merlot

Bonterra – *California* 32

Generous palate of rich, ripe red fruit. Notes of strawberry and pomegranate are framed by a subtle suggestion of dried herbs. From 100% organically grown grapes.

H3 Columbia Crest
– *Washington* 30

Aromas of spice, plum and blackberry with the perfect balance of earth, cocoa and ripe black cherry notes on the palate.

Pinot Noir

J Vineyards – *California* 41

Bright, fruity notes of cranberry, fig and fresh orange peel, with hints of dark, brambly fruit, black tea and clove.

Erath – *Oregon* 41

The palate is round and gratifying with flavors of plum, loganberry, pomegranate and a “dash of sage.

Cono Sur Organic – *Chile* 30

Sweet, wild fruit aromas, where notes of cherries and berries are enhanced by slight toasty hints.

Alternative Reds

 Horton Cabernet Franc – *Virginia* 43

Aromas of violets and tar combine with spicy oak flavors in this robust wine.

Rocca della Macie Chianti
Classico DOCG – *Italy* 36

A lively, ruby-red wine that expresses character, freshness and terroir, and is laden with aromas of cherry and violet.

Trivento Reserve Malbec
– *Argentina* 29

Well balanced with blackberry, cherry, vanilla flavors, and a velvety finish.

Cabernet Sauvignon

Chateau Ste. Michelle,
Indian Wells – *Washington* 50

Specially selected and carefully aged, with lush texture and concentrated flavors of blackberry and black cherry.

High Heaven – *Washington* 40

Powerful, brooding, and rich aromas of currents, dark fruit, and cassis precede this full-bodied wine.

Casillero del Diablo,
Reserva Privada – *Chile* 35

Delicate aromas of red cherries and plums intermingle with an elegant touch of black currant.

William Hill Estate – *California* 32

Intense flavors of blackberry, black cherry and plum mingle with lingering notes of sage, licorice and molasses.

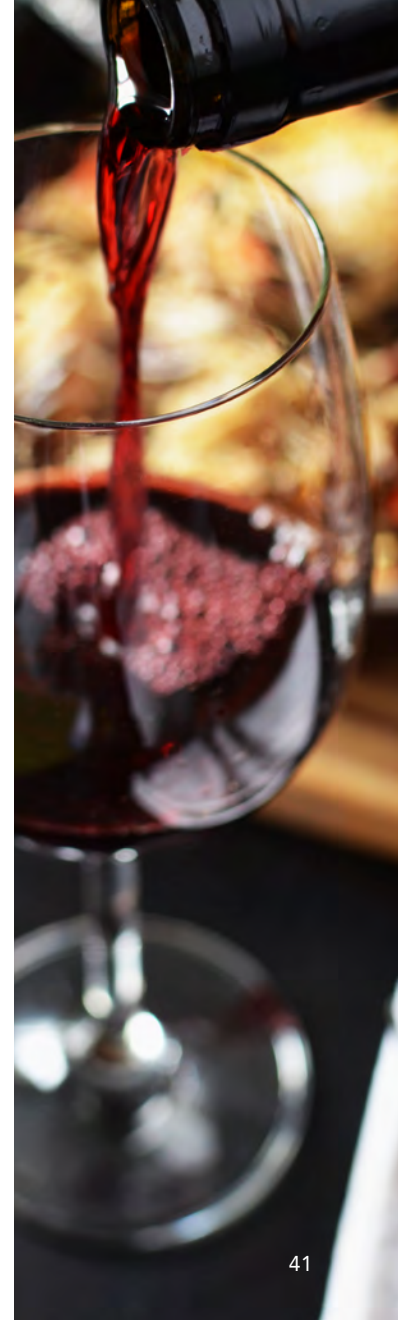
Red Blend

Locations by Dave Phinney
– *California* 42

Opens with ripe black fruits. Dense and rich with hints of chocolate, blackberry compote.

1000 Stories, Gold Rush Red
– *California* 32

Layered with aromas and flavors of rich cherry, cassis, leather and spices.



INFORMATION



POLICIES AND PROCEDURES

The Virginia Beach Convention Center would like to welcome you to our beautiful convention center. You will find that we take great pride in providing excellent service to both you and your guests. In our continuing effort to ensure a most unique experience, our Executive Chef and catering experts are available to meet and fulfill your every need.

Our menus have been created to showcase Virginia's coastal cuisine, accented by unique flavors from around the world. We look forward to working with you and enhancing your next event.

Table Standards

The Catering banquet standard is for service at tables of ten (10) guests with (1) server per 20-30 guests. (One server per two tables at dinner and one server per three tables at lunch.) An additional labor fee will be applied for any set that requires tables seating less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$25.00 per hour with a five (5) hour minimum. Special events may require changing the ratio of guests per server or may require adding dedicated bussing personnel.

Tablecloths

All tables for meal functions are dressed with white linen and napkins. Your sales professional will be able to assist with any custom linen and decor details at an additional charge. Events that require tablecloths for non-food functions may be clothed for \$10 per tablecloth.

Water Service

The Virginia Beach Convention Center provides complimentary water service for podia and head tables. This service may be arranged through your designated event manager. All other water service is available through Catering. Please see your Catering sales professional for any additional water services required.

Payment Policy/Acceptable Forms of Payment

Our Catering policy requires full payment in advance of all events. Upon the execution of the contract the client shall pay to Caterer a reservation deposit of 10% of the projected cost of the event. A signed food and beverage contract and a 90% deposit are due 30 days prior to your event, or upon receipt of the preliminary banquet contract. The remaining balance is due (14) business days prior to the event. A credit card is required to be on file to facilitate any on-site orders or incidental charges incurred during your event. Payments can be made by certified check, wire transfer or credit card.

Service Charge and Tax

All food and beverage items are subject to a 20% service charge and applicable sales tax, currently at 11.5%. Parties of 25 and under will incur an additional service charge of \$150.00 per four-hour period.

SUSTAINABILITY

Cooking Up Some Eco-Friendly Options

As the Nation's first convention center to earn **LEED® Gold for Existing Buildings** from the U.S. Green Building Council, the Virginia Beach Convention Center's priority is to provide a safe, healthy, and environmentally friendly experience for you and your guests. LEED certification means we are committed to the highest standards of cleaning, indoor air quality, energy efficiency and resource conservation. Catering meets that goal by providing delicious, healthy and environmentally sustainable dining options—from the organic herbs and vegetables grown onsite, to recycling and composting, the elimination of Styrofoam, and the use of china and linen – Catering can help you meet your sustainability goals and please the most discerning palate. For more information on LEED, please check <https://www.usgbc.org/leed/why-leed> or you can view the Virginia Beach Convention Center's current LEED score [here](#).

Catering is a verified participant in the **Food Recovery Verified Program**. This program recognizes food businesses and events that are working to fight waste and feed people through food recovery by donating surplus food to hunger fighting non-profit organizations. Participation in food recovery diverts large amounts of food from landfills and provides much needed support to food insecure individuals and families.

Catering is a participant in **Virginia Green**, the Commonwealth's campaign to promote environmentally friendly practices in all aspects of the Virginia tourism and hospitality industry. This certification signifies that the Caterer has met the program's "Core Activities" for Restaurants, which include the following activities that we have implemented in an effort to offset our impact to the environment:

- Recycling glass, steel cans, aluminum cans, plastic, office paper, cardboard and grease
- Minimizing use of styrofoam/disposables
- Water efficiency and energy conservation
- Using dishware and glassware to minimize use of disposables
- Using disposable containers that are biodegradable
- Using water pitchers that minimize use of single-use bottles
- Food overages are donated to the local foodbank
- Effective food inventory control to minimize waste
- When available, purchase locally grown produce and other foods
- Organic menus

Catering is also a participant in the **Sensible Seafood** program. The Sensible Seafood program helps consumers make sustainable seafood choices in stores and restaurants. The program rates the most popular seafood items according to whether or not a seafood choice is abundant, well-managed and fished or farmed in environmentally friendly ways. Please ask your Sales Manager about items that would qualify for this program.

For more information regarding our sustainability efforts and guidelines regarding how your event can contribute to our efforts, please visit our web site at www.visitvirginiabeach.com/convention-center/plan/sustainability.





VIRGINIA BEACH
CONVENTION CENTER
LIVE THE LIFE