

CATERING MENU



WELCOME TO VIRGINIA BEACH!

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!

Beth Williamson

Beth Williamson General Manager, Centerplate 1000 19th St, Virginia Beach, VA 23451



For menu and event information, contact the Catering Sales Office at 757-385-2009.





A SPECIAL MESSAGE...

Convention Center, is looking forward to welcoming show management, exhibitors and attendees with an array of new safety and sanitation procedures to ensure the safe delivery of food and beverage services. The safety of our guests, employees, and work associates remain at the forefront of all the Centerplate/ Sodexo hospitality venues. Our commitment to safety and sanitation programs continues with our suppliers and vendors to be sure they are placing the same elevated focus on safety that you would expect from us.

Our Centerplate Hospitality Ambassador will lead the entire team with the implementations and compliance of CDC, along with state and local health directives. Our Hospitality Ambassador will work with the local health department, provide continued training on new standards of operations at pre-shift team meetings and interact with our clients to educate everyone on our new safety protocols.

Our culinary team, headed by **Executive Chef Desiree Neal**, is working to adapt traditional services and menus to work within the "new norm". Emphasis will include modified buffet services, individually packaged selections, specialized packaging and new pricing to accommodate safe and appropriate food and beverage services on behalf of the VBCC attendees.

Centerplate will provide all our employees with the necessary PPE required to perform their tasks in a safe manner. Here are some of the new policies and procedures to be implemented:

- · Three-ply surgical masks and gloves for all team members
- All staff will go through employee wellness screening upon arrival prior to reporting to their assigned area
- · Targeted sanitation and cleaning schedules
- · Point of sale barriers for guests and cashiers
- · Wrapped flatware
- · Only PC condiments to be provided

As your food service partner, Centerplate has always "made it better to be there" for our guests and employees, and as we enter the "new norm", rest assured you can depend on Centerplate to "make it safer to be there as well!"





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VIRGINIA BEACH CONVENTION CENTER

GF Gluten-free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does 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.







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





CENTERPLATE'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrées marketed to the mainstream and light options are all very popular among our attendees.

Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!







MEET OUR EXECUTIVE CHEF, DESIREE NEAL



As the Executive Chef for Centerplate 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.





BREAKFAST

CONTINENTAL BREAKFASTS

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

Virginia Continental W

Seasonal fresh fruit and berries. Freshly baked cinnamon buns with cream cheese icing. Virginia ham, egg and cheese croissants

V Continental \$12

Freshly baked breakfast pastries, danish and muffins

№ Premium Continental \$14.50

Seasonal fresh fruit and berries. Freshly baked breakfast pastries, danish and muffins

A LA CARTE BREAKFAST ADD-ONS

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

G W No Bake Oat Bites **™** \$4.25 With Planters peanut butter, honey, raisins and chia seeds

V Pungo Strawberry Festival Crepes **♥** \$4.25 Local strawberries, classic crepes and whipped cream

GF √ Seasonal Fresh Fruit and Berries \$3.25

Breakfast Burrito \$4.25

Farm fresh scrambled eggs, chorizo, cheese, potatoes, peppers, onions and cilantro, wrapped in a warm tortilla. Accompanied with fresh salsa fresca

V Individual Greek Yogurt Parfaits \$4.25 Fresh seasonal berries

Suggested Pairing: Orange Raspberry Sunrise Mimosa with Lunetta Prosecco

\$16





BREAKFAST

BREAKFAST BUFFETS

Accompanied by freshly brewed coffee, decaffeinated coffee, herbal teas, and assorted fruit juices. Minimum 25 quests. Service Time for Breakfast Buffets is 90 Minutes.

Virginia Country Buffet **1** \$23

- Assortment of freshly baked muffins, breakfast breads and coffee cake
- 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

American Classic \$21

- · Assortment of freshly baked buttery croissants and pastries
- · Seasonal fresh fruit and berries
- · Selection of plain and fruit-flavored yogurts
- · Farm fresh scrambled eggs with cheddar cheese
- · Applewood smoked bacon
- · Artisan sausage links
- · Red bliss potatoes, roasted peppers and onion

Sunrise \$22

- · Assortment of freshly baked muffins, breakfast breads and coffee cake
- · 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
- · Sage-scented pork sausage





BREAKFAST

PLATED BREAKFASTS

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

The Virginian 🗱 \$20

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

Rise and Shine \$19

- · 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 \$20

- 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

BREAKFAST ENHANCEMENTS

*Chef Attendant Required. \$100 Chef Attendant Fee per 100 quests.

Breakfast Street Taco Station \$6.50

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

V[€] Pancake Table \$6

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

V Belgium Style Waffle Bar* \$6.50

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

GF Omelet Station* \$6.50

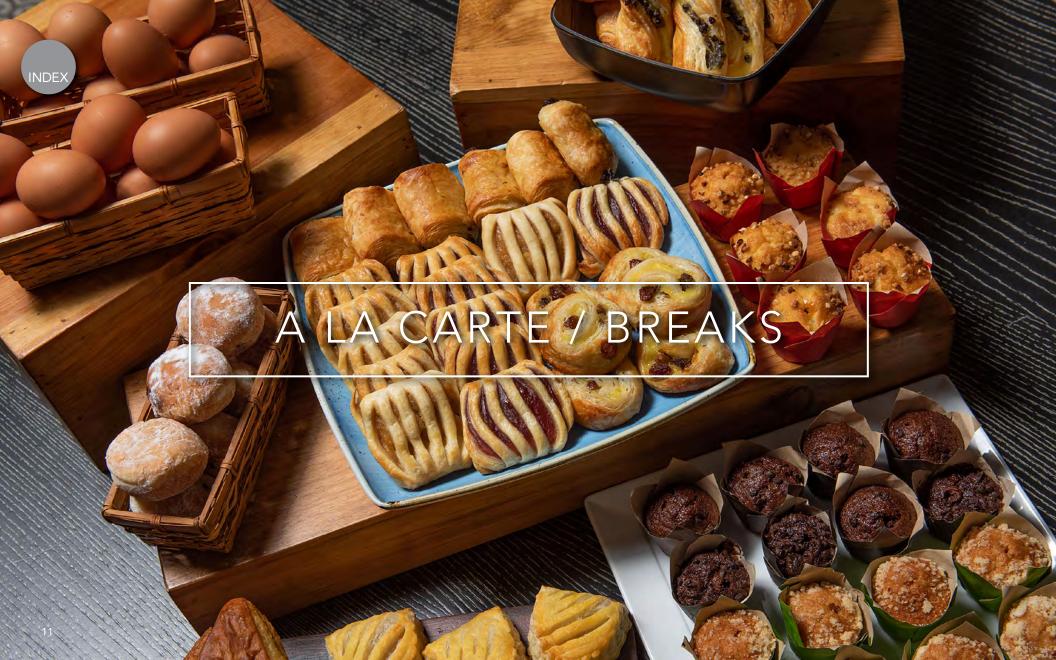
Cheddar cheese, Swiss cheese, ham, smoked bacon, tomatoes, onions, mushrooms and sweet peppers

GF Virginia White Stone Grit Station \$6

Butter balls, bacon bits, cheddar cheese and raw sugar

Suggested Pairing: Grapefruit & Basil Mimosa with 14 Hands Rosé







NON-ALCOHOLIC BEVERAGES

Freshly Brewed Coffee Bar Up to 60 minutes of continuous service of freshly brewed signature regular and deciselection of signature teas. Served with least	caf coffee,	Our Signature Hot Chocolate (by the gallon) Served with mini marshmallows, chocolate shavings and	\$41	Signature Infused Spa Water (by the gallon, 2 gallons required) · Mint-orange	\$30
honey, lemon, sugar three ways, cream a		whipped cream		Strawberry-hibiscusRosemary-cucumber	
Coffee/Decaf and Gourmet Tea Selection (by the gallon)	\$41	Freshly Brewed Iced Tea Bar (by the gallon)	\$37	· Ginger-lemon	
Keurig [®] Coffee Service		Sweet or unsweetened served with fresh-cut lemons		SODA / WATER / OTHER (each)	
Coffee by the cup/pod (25 pod minimum)	\$3			Assorted Pepsi Product	\$3
Keurig® Machine Rental (per day)	\$50	Fresh Lemonade Cart		Bottled Water	\$3
		(by the gallon, 2 gallons required)		Sparkling Mineral Water	\$4
Iced Coffee Signature	***	· Regular Lemonade	\$37	Bottled Fruit Juice	\$3.50
1 , , , , ,	\$41	· Flavored Lemonade	\$39	Gatorade	\$3.50
Chilled regular or decaf coffee, served with assorted syrups, half		Blended with your favorite flavors of strawberry, watermelon, ginger		Starbucks Bottled Frappuccino	\$4.50
and half, a variety of sweeteners and cocoa powder and cinnamon		and mint-hibiscus		Red Bull	\$4.50





A LA CARTE

FROM THE BAKERY (by the dozen)

Virginia Ham, Egg	
and Cheese Croissants 💔	\$37
V ^ℓ Freshly Baked Cookies	\$31
Vc Chocolate Brownie Bars	\$31
Assorted Mini Quiches	\$31
V _t Assorted Breakfast Breads	\$33
V _ℓ Freshly Baked Muffins	\$33
√ Freshly Baked Bagels with Cream Cheese	\$33
V _ℓ Assorted House Breakfast Pastries	\$33
V∉ Warm Jumbo Cinnamon Buns	\$33
V t Blondie Bars	\$33
V ^ℓ Sweet Lemon Bars	\$33
V _ℓ Assorted Scones	\$36
√ Jumbo Soft Pretzels with Mustard and Nacho Cheese	\$36

FROM THE PANTRY (by the dozen)

¼ Individual Planters Trail Mix 	\$28
GF	\$50
	\$21
ℋ √ Assorted Individually Bagged Potato Chips	\$21
∜ Kellogg's Nutri Grain Bars	\$24
$\sqrt[r]{t}$ Assorted Nature's Valley Granola Bars	\$24
 ∰ √ Individual Greek Yogurts	\$28
 Fruit and Yogurt Shooters	\$30
√ Assorted Individual Cereals & Milk (per guest)	\$3
√t Homestyle Kettle Chips and Choice of Dip (per guest) French onion, ranch or chipotle lime	\$4
√ Assorted King Size Candy Bars (each)	\$4
Vt Ice Cream Novelties (each, freezer required)	\$4
Freshly Popped Popcorn with Popcorn Machine (Serves 300 quests)	\$350





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 \$9.50

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

V Virginia's Finest ₩ \$10.50

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

¼ Take a Break \$8.50

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

√ Take a Hike \$8.50 Make your own trail mix bar with peanuts, granola, M&M's and raisins \$ 8.50 \$ 8.50 \$ 8.50 \$ 8.50 \$ 8.50 \$ 8.50 \$ 8.50 \$ 8.50 \$ 8.50 \$ 8.50 \$ 8.50 \$ 8.50 \$ 8.50 \$ 8.50 \$ 8.50 \$ 9.50

V^r Sweet and Savory \$10.50

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

V[€] Mediterranean \$10.50

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







LUNCH BUFFETS

Prices listed are per guest. Minimum of 25 guests. All Lunch Buffets include freshly brewed coffee, decaffeinated coffee, herbal teas, and iced tea.

Service time for lunch buffets is 90 minutes.

Down Home BBQ \$25.50

- House Garden Salad mixed field greens salad, 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
- Beef Brisket barbeque spiced hardwood-smoked beef brisket
- VBCC Barbeque Chicken house-smoked barbeque chicken breast
- Southern Fried Catfish cornmeal fried, farmed catfish with house tartar sauce
- Bread Pudding house bread pudding with sea-salted caramel sauce

The Virginian 💖 \$26

- 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





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LUNCH BUFFETS continued

Prices listed are per guest. Minimum of 25 guests. All Lunch Buffets include freshly brewed coffee, decaffeinated coffee, herbal teas, and iced tea.

Service time for lunch buffets is 90 minutes.

South of The Border \$24.50

- Tomato and Corn Salad corn, tomato gems, 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, 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 \$24.50

- Southern Coleslaw classic house recipe coleslaw
- Creamy Southern Potato Salad potato bites, relish, and creamy mustard dressing
- Country Fried Chicken house-fried buttermilk chicken
- Hamburgers beef patty on 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, and iced tea. Service time for lunch buffets is 90 minutes.

Italian Feast \$25.50

MAIN COURSE - Choose two:

- Cheese Manicotti four-cheese manicotti and rosa sauce
- Baked Ziti Bolognese ziti pasta, Bolognese sauce, ricotta and mozzarella cheese
- Parmesan Breaded Chicken Breast with lemon basil cream sauce
- Shrimp and Mushroom Pasta shrimp, mushrooms, penne pasta and Parmesan herb cream sauce

SALADS - Choose two:

- 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
- · Lemoncello Torte

NOLA \$26

MAIN COURSE - Choose two:

- Red Beans and Rice side of Chaurice sausage
- 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

SALADS/DESSERT

- Nola Iceberg Salad iceberg hearts, Tasso ham, bleu cheese, raisins, sliced apples, with herb-sugarcane vinaigrette
- Louisiana Maque Choux corn, lima beans, peppers and tomato
- White Chocolate Bread Pudding with hard bourbon sauce, sweet cream



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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 water.

FNTRÉES

Please select one from the following:

Grilled Chicken Rock Shrimp Tomato Velouté \$26.50

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 \$27

Smithfield's rosemary crusted pork loin, sweet potato hash, Morris Orchard apple chutney and seasonal vegetables Suggested Pairing: BV Coastal Pinot Noir

V Savory Wild Mushroom Strudel \$21

Sautéed wild mushrooms, garlic, herbs, truffle essence, Parmesan cheese, encased in a flaky puff pastry Suggested Pairing: Canyon Road Chardonnay

GF ✓ Seared Cauliflower Steak \$21

Mushroom salad tossed in carrot harissa vinaigrette and tri-colored quinoa with Romanesco sauce

Suggested Pairing: Cavit Pinot Grigio

Pretzel Crusted Chicken \$24.50

Dijon mustard cream sauce, whipped sweet potatoes and seasonal vegetables

Suggested Pairing: The Stag Chardonnay

Herb Roasted Chicken \$24.50

Caramelized shallot cream sauce, whipped potatoes and chef's seasonal garden vegetable bouquet Suggested Pairing: Talbott Kali Hart Chardonnay

Zinfandel Braised Beef Short Ribs \$28.50

Herbed braising au jus, Parmesan risotto and roasted seasonal vegetables

Suggested Pairing: Two Vines Merlot

Barbeque Atlantic Salmon \$27.50

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

Suggested Pairing: Bonterra Sauvignon Blanc





HOT PLATED LUNCHES continued

SALADS

Please select one from the following:

V^t Asian Vegetable Garden **₩**

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

GF √ House Garden

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

GF V^ℓ Spinach Caprese

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

GF Toscana Gorgonzola Caesar

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

GF ✓ Roasted Beets and Burrata

Bibb lettuce, sunflower seeds, roasted beets and burrata, with quince vinaigrette

DESSERTS

Please select one from the following:

V Chocolate Mousse Cake

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

V Key Lime Cheesecake

Key lime cheesecake swirl with graham cracker base

V Lemoncello Raspberry Cake

With lemon cello, raspberry coulis and sweet cream

Vth New York Style Cheesecake

Traditional New York cheesecake raspberry compote and white chocolate namelaka

V. Olive Oil Coconut Cake

Coconut mousse and raspberry sauce

Suggested Pairing: Ecco Domani Pinot Grigio

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 and bottled water.

Three choices per order.

Sandwiches \$18.50

- Virginia Ham Sandwich Virginia ham, smoked Gouda, lettuce and tomato on a buttery croissant
- House Virginia Chicken Salad 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 smoked Gouda on ciabatta bread
- Herb Roasted Beef Sandwich roast beef, lettuce, tomato and bleu cheese spread on crusty ciabatta
- · Corn Beef and Gruyère shaved corn beef, aged Gruyère cheese and lettuce on marble rye

Wraps \$18.50

- GF V₃ · House Vegan Wrap raw house vegetables, roasted spinach and chickpea cheese in a whole wheat 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 \$18.50

- - House Chef Salad field greens and romaine, shredded cheddar, ham, turkey, tomatoes and cucumber, with a side of ranch
 - GF: Southwest Chicken Salad southwest chicken breast, romaine lettuce, diced tomatoes, red onion, bell pepper, roasted corn, black beans, crispy tortilla strips and a side of cilantro lime vinaigrette
- 伊ゾ。・ Vegan Grain Power Salad field greens, tri-colored quinoa, black lentils, segments of citrus, shaved fennel, radishes, crispy vegetables and a side of blood orange vinaigrette







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 water. An additional course may be added for an upcharge.

Please select one salad OR one soup from the following:

STARTER SALAD

GF V^ℓ VBCC Signature Salad **③**

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

GF V House Greek Salad

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

GF V_ℓ Local Goat Cheese and Spinach Salad

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

Baby Wedge Salad

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

GF √ Tomato Bisque

Roasted tomatoes, vegetable broth and savory herbs

Chicken Tortilla Soup

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



Suggested Pairing: Bottega Vinaia Pinot Grigio



PLATED DINNERS continued

ENTRÉES

Please select one from the following:

GF VBCC Herb Grilled Chicken Breast \$32.50

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

Suggested Pairing: Au Contraire Chardonnay

Governor's Stuffed Chicken Breast \$33.50

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

Suggested Pairing: Casillero de Diablo Chardonnay

Local Blue Crab Cakes **\$42**

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

Suggested Pairing: Terrunyo Sauvignon Blanc

F √ Tian of Grilled Toscana Vegetables \$31

Planks of zucchini, squash, mushroom, asparagus, peppers and chickpea cheese

Suggested Pairing: Bertani Velante Pinot Grigio

GF Pan Seared Chicken Breast \$32.50

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

Suggested Pairing: William Hill Chardonnay

Stuffed Airline Chicken Breast \$33.50

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

Suggested Pairing: Stag's Leap Winery Viognier

Roasted Honey Garlic Pork Chop \$34

Apple purée, roasted potatoes, glazed carrots and natural jus

Suggested Pairing: Cono Sur Bicicleta Pinot Noir





PLATED DINNERS continued

ENTRÉES continued

Please select one (1) from the following:

Grilled Beef Medallions \$35.50

Port wine demi-glacé, whipped potatoes and roasted asparagus

Suggested Pairing: Erath Pinot Noir

Grilled Flat-Iron Steak \$36.50

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

Suggested Pairing: 19 Crimes Red Blend

Roasted Atlantic Salmon Tournedos \$37

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

Suggested Pairing: Maso Canali Pinot Grigio

ENTRÉE DUOS

GF Atlantic Salmon and Chicken \$41

Roasted garlic butter sauce, mascarpone polenta and lemon asparagus

Suggested Pairing: Patz & Hall 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

Please select one from the following:

DESSERTS

V Triple Vanilla Cheesecake

Vanilla bean, New York style cheesecake, raspberry syrup and sweet cream

V Red Velvet Cake

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

V Oreo Cheesecake

Creamy cheesecake base, Oreo cookie crust and sweet cream

V Ultimate Chocolate Cake

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

V Blueberry Brûlée Cheesecake

Blueberry balsamic compote, creamy cheesecake base and sweet cream

V Lemoncello Torte

Layers of vanilla cream, raspberry syrup and sweet cream

Suggested Pairing: Bottega Petalo 'Il Vino Amore' Moscato







COLD HORS D'OEUVRES

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

GF Wanchese Shrimp, Cucumber Canapé and Dill Crème	\$4.50	$arphi_t$ Goat Cheese, Cranberry and Candied Pecan Tartlet	\$4
Chesapeake Bay Crab, Avocado and Cilantro Bruschetta 💔	\$4.75	Lemon Basil Chicken Salad Crostini	\$4
덋 ∜ Caprese Skewer, Aged Balsamic	\$3.75	Blackened Beef and Blue Cheese Pinwheel	\$4.50
GF √g Red Pepper Hummus, Cucumber Basket	\$3.75	# Herb Crusted Beef & Maytag Cheese Mousse Fingerling Potato Canape	\$5
$\bigvee_t^{\!$	\$4	# Grilled Asparagus, Smoked Salmon and Herb Cream	\$4.50
√ Rosemary Goat Cheese, Figs, Local Honey Crostini	\$4	# Ahi Tuna, Avocado Cilantro Ceviche and Lime Vinaigrette	\$4.50





HOT HORS D'OEUVRES

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

Locally Hand Rolled Beef Lumpia with Plum Sauce 💔	\$3.75	Chicken Skewer with Orange Honey Reduction	\$4
Local Favorite Chesapeake Bay She Crab Soup Sip	\$5	Short Rib, Fig and Bleu Cheese Tartlet	\$5
V French Onion Soup Boule	\$3.75	Barbeque Duck and Goat Cheese Quesadilla	\$4.50
√ Wild Mushroom and Swiss Cheese Tartlet	\$3.75	# Tempura Shrimp with Sweet Chili Dipping Sauce	\$4.50
Southwestern Chicken Spring Roll with Chili Dipping Sauce	\$4	Parmesan Crusted Scallop and Red Pepper Coulis	\$4.50
Buffalo Chicken Spring Roll with Ranch Dipping Sauce	\$4	## Blackened Tuna Skewer with Cucumber Wasabi Aioli	\$4.50
Oahu Chicken Pinwheel Skewer with Macadamia Nuts	\$4	Maryland Mini Crab Cake and Red Brick Remoulade	\$5





DISPLAYS AND BOARDS

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

Creamy Chesapeake Bay Crab Dip 💖 \$6.50/guest

Served with assorted gourmet crackers and seasoned crostini

Hot Spinach and Artichoke Dip \$5.50/guest

Served with assorted gourmet crackers and seasoned crostini

V Grilled Farmers Market Vegetables \$78

Grilled farmers market vegetables, Poblano, Greek yogurt dip, salsa verde and country sourdough crisps

GF V Carved Fruit and Berry Tableau \$70

Local honey and yogurt sauce

GF \bigvee_t Seasonal Vegetable Crudité

Raw local vegetables, ranch and Poblano Greek yogurt dip

V Imported and Domestic Cheese Board

\$60

\$96

\$96

\$72

Farmstead and European cheese, seasonal fruit, dried fruits, sliced breads, jams and nuts

Farm Stand Charcuterie

Locally sourced artisanal salami, sausage, cured meats, pâté, pickled vegetables, mustard, marmalade, crusty sliced baguette and flatbread

W Baked Brie Board

Sour cherry and pear marmalade, grapes, apple, crackers and candied pecans





HOT STATIONS

Prices listed are per quest.

*Chef Attendant Required. \$100 Chef Attendant Fee per 100 guests.

Chesapeake Bay Crab Cake Station* \$14.50

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* \$\$12.50

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

Salad Station* \$8.50

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

V Fresh Mozzarella & Burrata Shop* \$8.50

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

Thai Noodle Station* \$10.50

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* \$12.50

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
- Wild Mushroom Ravioli with an Asiago cream sauce fusilli pasta with julienne prosciutto and spinach, topped with a Gorgonzola cream sauce
- · Braised Short Rib and Vegetable Ravioli Chanterelle mushrooms and tomato cream sauce
- Wild Mushroom Ravioli with an Appalachian cheddar cream sauce





HOT STATIONS continued

Prices listed are per guest.

*Chef Attendant Required. \$100 Chef Attendant Fee per 100 guests.

Risotto Bar* \$12.50

Creamy classic risotto

Choice of 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 served with Asiago cheese

Street Tacos Station* \$13.50

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

Slow-Roasted Whole Turkey Breast* \$8

Cinnamon apple chutney and sweet potato biscuits

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

Horseradish cream, Dijon mustard and dinner rolls

Smithfield Brown Sugar Glazed Ham* \$8.50 Spicy Creole mustard and dinner rolls

\$8





DESSERT STATIONS

Prices listed are per quest.

*\$100 Chef Attendant Fee per 100 guests. Required for all stations.

V^r Cheesecake Station* \$12

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

V Chocolate Mousse Bar* \$10.50

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

Vth Gourmet Dessert Delights

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

Assorted Miniature Desserts \$4.50
Assorted Gourmet Dessert Bars \$4
Assorted Miniature Petit Fours \$4

V_t Dessert In A Jar \$4.50

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

\$16/guest – first hour \$6/guest – each additional hour

Vodka – New Amsterdam Gin – Bombay Original Rum – Bacardi Superior

Tequila – Camarena Silver Scotch – Dewar's White Label

Bourbon – Jack Daniel's

Canadian Whiskey – Seagram's 7

Irish Whiskey - Jameson's

Brandy - E&J

Cordials – Dekuyper Triple Sec

Hosted \$6.50 per drink

Cash \$8 per drink



Domestic Beer

Miller Lite Bud Light Michelob Ultra

Hosted \$4.50 per drink

Cash \$5 per drink

Imported and Microbrew Beer

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

Hosted \$5.50 per drink

Cash \$6 per drink

Deluxe Wine

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

Hosted \$6.50 per drink

Cash \$10 per drink

Non-Alcoholic

Pepsi Products & Bottled Water

Hosted \$3 per drink

Cash \$3 per drink

Perrier

Hosted \$4 per drink

Cash \$4.50 per drink





BEVERAGES

BAR PACKAGES continued

Premium Spirits

\$17/guest – first hour \$7/guest – each additional hour

Vodka – Tito's

Gin – Tanqueray

Rum - Bacardi 8

Tequila – Herradura Silver

Scotch – Johnny Walker Black

Bourbon - Bulleit

Canadian Whiskey - Seagram's VO

Irish Whiskey - Jameson's

Cognac – Hennessy VSOP

Cordials - Baileys / Kahlua

Hosted \$7.50 per drink

Cash \$9 per drink

Domestic Beer

Miller Lite
Bud Light
Michelob Ultra

Hosted \$4.50 per drink

Cash \$5 per drink

Imported and Microbrew Beer

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

Hosted \$5.50 per drink

Cash \$6 per drink

Premium Wine

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

Hosted \$7.50 per drink

Cash \$12 per drink

Non-Alcoholic

Pepsi Products & Bottled Water

Hosted \$3 per drink

Cash \$3 per drink

Perrier

Hosted \$4 per drink

Cash \$4.50 per drink





CRAFT COCKTAIL STATIONS

Bourbon & Beyond

Hosted \$7.50 per drink

Old Fashioned, Mint Juleps and Bourbon Sours

Featuring Bulleit Bourbon

Bloody Mary Bar

Hosted \$6.50 per drink

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

Featuring New Amsterdam Vodka

Martini Traditions

Hosted \$7.50 per drink

Classic Martinis and Cosmopolitans

Featuring Tito's Vodka and Tanqueray Gin

The Crush Bar

Hosted \$6.50 per drink

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

Featuring New Amsterdam Vodka











BEVERAGES



\$38

\$32

\$28

WINE

Sparkling La Marca Prosecco – Italy Sparkles with lively effervescence. The

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

Stags' Leap Winery - California \$53

Lively, expressive and vibrant, exhibiting the variety's classic citrus fruit, lemon grass and white floral nuances.

Saget La Perrière – France \$36

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

Chardonnay

Baboursville 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

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

The Stag – California

Flavors of grapefruit, Asian pear, lime with subtle spice emerge with a long, lingering finish. With generous layers of vibrant citrus and white floral notes.

Bonterra – California

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

Alternative Whites

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

\$30

\$26

\$22

\$22

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*

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

Chateau Ste. Michelle, Late Harvest Riesling – Washington

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

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

Fetzer Gewürztraminer

- California

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





BEVERAGES

WINE continued

Rosé

Fleur de Mer – France \$42 Aromas and flavors of fresh red berries,

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

Penfolds Max's Shiraz

– Australia \$44

The richness of the forest fruits and red liquorice are tempered by subtle savoury notes of dried thyme and sage.

W 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.

Cabernet Sauvignon

Beringer Knights Valley – Calif. \$50

Supple blue and black fruit notes accented by dark chocolate, coffee and a silky finish.

\$40

\$35

\$42

\$32

Chateau Ste. Michelle, Indian Wells – Washington

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

Casillero del Diablo, Reserva Privada – *Chile*

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

William Hill Estate – California \$

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

Red Blend

Locations by Dave Phinney – California

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

1000 Stories, Gold Rush Red – California

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







GENERAL INFORMATION

POLICIES AND PROCEDURES

The Virginia Beach Convention Center and Centerplate 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 Centerplate 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 Centerplate. Please see your Centerplate sales professional for any additional water services required.

Payment Policy/Acceptable Forms of Payment

Centerplate's 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 \$100.00 per four-hour period.



GENERAL INFORMATION

POLICIES AND PROCEDURES continued

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. Centerplate 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 – Centerplate 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 https://www.usgbc.org/leed/why-leed or you can view the Virginia Beach

Centerplate 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.

Centerplate 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 Centerplate 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

Centerplate 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.











MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl LIV, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

