



# CHEF SPOTLIGHT

#### **EXECUTIVE CHEF DESIREE NEAL**

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.

Chef Desiree 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.

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# VIRGINIA BEACH CONVENTION CENTER



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

#### GLUTEN-FREE SELECTIONS 49



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



# FOR MENU AND EVENT INFORMATION, CONTACT THE CATERING SALES OFFICE AT 757-385-2015.

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

# SPECIALTY ITEMS & MEALS - VEGETARIAN VEGAN GO GLUTEN FREE 69

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

### **BREAKFAST BUFFET ©** 26.75

- · 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**



With Planters peanut butter, honey, raisins and chia seeds

# PUNGO STRAWBERRY FESTIVAL CRÊPES 0 | 5.25

Local strawberries, classic crepes and whipped cream

#### **AL A CARTE**

#### By the dozen

- · Vanilla Almond Milk Cartons (8 oz) 🚳 🚾 🛮 95.50
- · Plant-based BBQ Meatballs @ | 47.50
- · Plant-based Whole Grain Croissants © | 53.50
- · Flourless Chocolate Cake (14 slices) 🚳 | 160
- · Freshly Baked Cookies 🔾 34
- · Chocolate Brownie Bars 💵 34
- · Sweet Lemon Bars 💟 36
- · Warm Jumbo Cinnamon Buns 💵 36
- · Assorted Scones **2** 39



# SPECIALTY ITEMS & MEALS

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 15.50

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

#### **PLATED MEALS**

Lunch / Dinner prices shown below:

# BABY SPINACH & PLUMP TOMATOES WITH HERB PASTA | 27/35

Tossed in a white wine and truffle sauce

# TIAN OF GRILLED TOSCANA VEGETABLES @ © | 27/35

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

#### **FOUR CHEESE RAVIOLI (1)** 27/35

Tossed with Asiago cream sauce served with wilted greens

#### **SAVORY WILD MUSHROOM STRUDEL 0** 27/35

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

# GREEK CHEESE TORTELLINI PASTA 0 27/35

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 © 28/35

Tossed in a carrot harissa vinaigrette

# GRILLED STUFFED PORTOBELLO MUSHROOM **② ○** 28/35

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





# 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.

# **VIRGINIA CONTINENTAL | 18**

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

# **CONTINENTAL 0 | 14**

Freshly baked breakfast pastries, danish and muffins

# **PREMIUM CONTINENTAL (1)** 17

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

Suggested Pairing: Orange Raspberry Sunrise Mimosa with La Marca Prosecco

# A LA CARTE BREAKFAST ADD-ONS

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

# 

With Planters peanut butter, honey, raisins and chia seeds

# PUNGO STRAWBERRY FESTIVAL CRÊPES © | 5.25

Local strawberries, classic crepes and whipped cream

# **SEASONAL FRESH FRUIT & BERRIES (9) (1)** 4.75

# **BREAKFAST BURRITO** | 5.25

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 1 5.25

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.

#### **W VIRGINIA COUNTRY | 28**

- 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** | 24

- 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** | 26

- Assortment of freshly baked muffins and breakfast breads
- · Seasonal fresh fruit and berries
- Homestyle 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.

# **THE VIRGINIAN** | 24

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

### **RISE AND SHINE** | 23

- · 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** | 24

- 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.

# **\*\*BREAKFAST STREET TACO STATION** | 7.75

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

# PANCAKE TABLE **1** 7.75

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

### **BELGIAN STYLE WAFFLE BAR\* 0 | 7.75**

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

# **OMELET STATION\* 69** | 7.75

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

# VIRGINIA WHITE STONE GRITS STATION 6 6.75

Butter balls, bacon bits, cheddar cheese and raw sugar

Suggested Pairing: Grapefruit & Basil Mimosa with La Jolie Fleur Rosé





# A LA CARTE NON-ALCOHOLIC BEVERAGES

#### FRESHLY BREWED COFFEE BAR (per guest) | 5.75

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) | 47

#### **KEURIG® COFFEE SERVICE**

Assorted Keurig Pods (25 pod minimum)  $\mid$  4.25 Assortment to include hot tea and hot cocoa packets on request.

Keurig Machine Rental (per day) | 55

#### **ICED COFFEE SIGNATURE COFFEE SHOP | 47**

(by the gallon, 2 gallons required)

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

### **OUR SIGNATURE HOT CHOCOLATE** | 47

(by the gallon)

Served with mini marshmallows, chocolate shavings and whipped cream

# **GOURMET JUICES** | 41.50

(by the gallon, 2 gallons required per flavor)

- · Orange
- · Apple
- · Cranberry

#### FRESH LEMONADE CART

(by the gallon, 2 gallons required per flavor)

- · Regular Lemonade | 41.50
- · Flavored Lemonade | 44.50

Blended with your favorite flavors:

- · Strawberry
- · Ginger
- Watermelon
- · Mint-hibiscus

#### FRESHLY BREWED ICED TEA BAR | 40.75

(by the gallon, 2 gallons required per flavor)

Sweet or unsweetened with fresh-cut lemons

# **SIGNATURE INFUSED SPA WATER | 34**

(by the gallon, 2 gallons required per flavor)

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

#### SODA / WATER / OTHER (each)

ASSORTED PEPSI® PRODUCT | 3.75

BOTTLED WATER | 3.75

SPARKLING MINERAL WATER | 4.75

BOTTLED FRUIT JUICE | 4.75

GATORADE® | 4.75

STARBUCKS® FRAPPUCCINO (bottle) | 5.25

RED BULL® | 6.75



# A LA CARTE BAKERY (by the dozen)

VIRGINIA HAM, EGG
AND CHEESE CROISSANTS | 43.50

FRESHLY BAKED COOKIES **(1)** 34

**CHOCOLATE BROWNIE BARS (2)** 34

**ASSORTED MINI QUICHES | 34** 

**ASSORTED BREAKFAST BREADS 0** | 36

FRESHLY BAKED MUFFINS **(1)** 36

FRESHLY BAKED BAGELS WITH CREAM CHEESE (1) 36

**ASSORTED HOUSE BREAKFAST PASTRIES (1)** 36

WARM JUMBO CINNAMON BUNS **(1)** 36

**SWEET LEMON BARS**  36

FRESHLY BAKED CROISSANTS WITH BUTTER 1 38

**ASSORTED SCONES**  39

JUMBO SOFT PRETZELS WITH MUSTARD AND NACHO CHEESE (1) 39

**ASSORTED GOURMET DESSERT BARS 0** | 52

A LA CARTE PANTRY (by the dozen)

**INDIVIDUAL PLANTERS TRAIL MIX (2)** 35

JODY'S CARAMEL POPCORN **(9) (0)** 

WHOLE FRUIT BOWL @ © 23

ASSORTED INDIVIDUALLY BAGGED POTATO CHIPS © 0 | 24

ASSORTED KELLOGG'S® NUTRI GRAIN® BARS © | 27

ASSORTED NATURE'S VALLEY®
GRANOLA BARS © | 27

FRUIT AND YOGURT SHOOTERS 69 0 | 33

HOMESTYLE KETTLE CHIPS & CHOICE OF DIP (per guest) 6.25 French onion, ranch or chipotle lime

ASSORTED CANDY BARS (v) (each) | 5.25

**ICE CREAM NOVELTIES**  (each) | 6.25 Freezer required

FRESHLY POPPED POPCORN WITH POPCORN MACHINE (9 C) (serves 300 guests) | 500 Requires Chef Attendant at \$150

# **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 | 11

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

# **VIRGINIA'S FINEST ()** 12

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

# TAKE A BREAK 0 10

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

# **TAKE A HIKE** 10

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

### **SWEET AND SAVORY 0** | 12

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

# **MEDITERRANEAN (1)** 12

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

# PROTEIN BREAK 0 | 12.50

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





# 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.

# **DOWN HOME BBQ\*** | 30

#### **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

# THE VIRGINIAN | 30

- 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** | 29

- Tomato, Black Bean and Corn Salad corn, tomato gems, black beans, peppers, chili, cilantro and Adobo lime vinaigrette
- Chicken Fajitas flame-grilled, spiced chicken bites, mélange of peppers and onion
- Southwest Beef Tacos southwest spiced beef, shredded lettuce, diced tomatoes, diced onions, cheddar cheese, salsa, sour cream and house guacamole
- · Choice of Corn Taco Shells or Flour Tortillas
- 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 | 29

- 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 | 29**

#### 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** | 30

#### 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
- House-made 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 [3]

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

Suggested Pairing: Seaglass Pinot Gris

# **ROASTED PORK LOIN STEAK 69 | 31**

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

Suggested Pairing: Siduri Pinot Noir

#### **SAVORY WILD MUSHROOM STRUDEL 0 27**

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

#### 

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

#### PRETZEL CRUSTED CHICKEN | 30

Dijon mustard cream sauce, whipped sweet potatoes and seasonal vegetables

Suggested Pairing: Chateau Ste. Michelle Chardonnay

# PAN SEARED CHICKEN BREAST [9] 29

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

Suggested Pairing: Hartford Court Chardonnay

#### **HERB ROASTED CHICKEN 69 | 29**

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

Suggested Pairing: Rombauer Chardonnay

#### **GRILLED CHICKEN ROCKEFELLER** | 31

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

### **GRILLED HONEY ADOBO CHICKEN | 31**

Cilantro lime cream sauce, roasted tomato risotto with a seasonal vegetable medley Suggested Pairing: Maso Canali Pinot Grigio

# **BARBEQUE ATLANTIC SALMON (9)** 33

Barbeque maple glaze, grilled corn Parmesan polenta and grilled seasonal vegetables Suggested Pairing: Joel Gott Sauvignon Blanc

# ZINFANDEL BRAISED BEEF SHORT RIBS 134

Herbed braising au jus, Parmesan risotto and roasted seasonal vegetables Suggested Pairing: Murphy Goode Merlot



# HOT PLATED LUNCHES continued

#### **SALADS**

Choose one (1) from the following:

# **MASIAN VEGETABLE GARDEN**

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

### 

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

### 

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

#### TOSCANA GORGONZOLA CAESAR (9)

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

# ROASTED BEETS AND BURRATA 🚳 🖸

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

Suggested Pairing: Jermann Pinot Grigio

#### **DESSERTS**

Choose one (1) from the following:

#### **CHOCOLATE MOUSSE CAKE**

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

#### **KEY LIME CHEESECAKE**

Key lime cheesecake swirl with graham cracker base

#### LIMONCELLO MASCARPONE CAKE O

With lemon cello, raspberry coulis and sweet cream

#### **NEW YORK STYLE CHEESECAKE**

Traditional New York cheesecake raspberry compote and white chocolate namelaka

Suggested Pairing: Chateau Ste. Michelle Riesling



# **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 | 23.75

- Virginia Ham Sandwich Virginia ham, smoked Gouda, lettuce and tomato on a buttery croissant
- 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 Sandwich 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 Sandwich- shaved corned beef, aged Gruyère cheese, lettuce on marble rye

### **WRAPS** | 24.75

- 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 Wrap roast turkey breast, greens, bacon, cheddar and Swiss cheese with sundried tomato pesto spread in a herb wrap

#### **SALADS** | 23.75

- - Southwest Chicken Salad 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 @ @ –
    field greens, tri-colored quinoa, lentils,
    segments of citrus, crispy vegetables and
    a side of blood orange vinaigrette



<sup>\*</sup>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 | 26.75**

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

#### **APPLEWOOD SMOKED TURKEY BOX** 9 | 26.75

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

# **HOMESTYLE CHICKEN SALAD** | 29

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

# **ATLANTIC SMOKED SALMON | 31**

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

# FARM TO PICNIC BOX 69 @ 29

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





# **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 (2) COLD SALADS & TWO (2) HOT ENTRÉES | 47.50

CHOOSE THREE (3) COLD SALADS & THREE (3) HOT ENTRÉES | 53.50

#### **COLD SALADS**

- Mixed Field Greens Salad @ @ with seasonal vegetables, ranch dressing and chef's vinaigrette

- · Cheese Tortellini Pasta Salad – with grilled vegetables, finished with red pepper aioli
- Mediterranean Pasta Salad 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 

   with lemon basil glacé
- Orecchiette Pasta tossed with shrimp, scallops, roasted peppers, and plum tomatoes, accompanied by lemon basil butter sauce
- · Thai Glazed Salmon 🚱
- · Slow Roasted Herb and Horseradish Crusted Beef <sup>(6)</sup> with red wine 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**



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

#### **HOUSE GREEK SALAD**

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

#### LOCAL GOAT CHEESE & SPINACH SALAD 19 0

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 Mimi 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 🚳 🐵

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: Seaglass Pinot Grigio



# PLATED DINNERS continued

# **ENTRÉES**

Choose one (1) from the following:

# 

Asiago supreme sauce, whipped red potatoes and seasonal vegetables Suggested Pairing: Rombauer Chardonnay

# **GOVERNOR'S STUFFED CHICKEN BREAST (9)** 38

Artichoke, savory vegetable and Parmesan stuffing, garden herb butter sauce, creamy polenta, broccoli rabe and lemon gremolata Suggested Pairing: Hartford Court Chardonnay

# **W LOCAL BLUE CRAB CAKES (3)** | MARKET PRICE

Lemon caper white wine butter sauce, roasted herbed red potatoes and chef's seasonal vegetables Suggested Pairing: Whitehaven Sauvignon Blanc

# TIAN OF GRILLED TOSCANA VEGETABLES (9 © | 35

Planks of zucchini, squash, mushroom, asparagus, peppers, drizzled with basil oil and balsamic reduction Suggested Pairing: Saint Clair Sauvignon Blanc

# PAN SEARED CHICKEN BREAST [9] 37

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

Suggested Pairing: Eroica Riesling

#### **STUFFED AIRLINE CHICKEN BREAST 00 | 38**

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

Suggested Pairing: Fleur de Mer Rosé

# **OVEN ROASTED CHICKEN BREAST (9)** | 39

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

### **BUTTERNUT SQUASH RAVIOLI 0 | 35**

Caramelized shallot cream sauce and seasonal vegetables

Suggested Pairing: Maso Canali Pinot Grigio



# PLATED DINNERS continued

#### **ENTRÉES** continued

Choose one (1) from the following:

#### **ROASTED HONEY GARLIC PORK CHOP** [39]

Apple purée, roasted potatoes, glazed carrots and natural jus

Suggested Pairing: Talbott Kali Hart Pinot Noir

#### **GRILLED BEEF MEDALLIONS (6)** | 49.50

Port wine demi-glacé, whipped potatoes and roasted asparagus

Suggested Pairing: Siduri Pinot Noir

#### **GRILLED FLAT-IRON STEAK (6)** | 57.50

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

Suggested Pairing: Unshackled by The Prisoner, Red Blend

#### **ROASTED ATLANTIC SALMON TOURNEDOS** 41

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

Suggested Pairing: Jermann Pinot Grigio

#### **ENTRÉE DUOS**

Choose one (1) from the following:

#### **ATLANTIC SALMON AND CHICKEN 00 | 45.50**

Roasted garlic butter sauce, mascarpone polenta and lemon asparagus

Suggested Pairing: Napa Cellars Chardonnay

# PETITE FILET MIGNON AND JUMBO LUMP CRAB CAKE [8] MARKET PRICE

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

Suggested Pairing: Prati by Louis M. Martini Cabernet Sauvignon, Seaglass Pinot Grigio



# 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**

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

#### **OREO CHEESECAKE**

Creamy cheesecake base, Oreo cookie crust and sweet cream

### **ULTIMATE CHOCOLATE CAKE**

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

### **BLUEBERRY BRÛLÉE CHEESECAKE**

Blueberry balsamic compote, creamy cheesecake base and sweet cream

#### LEMONBERRY CREAM MASCARPONE CAKE O

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

Suggested Pairing: Eroica Riesling





# HORS D'OEUVRES

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

COLD

WANCHESE SHRIMP, CUCUMBER CANAPÉ & DILL CRÈME (§) 5.25

**CHESAPEAKE BAY CRAB, AVOCADO & CILANTRO BRUSCHETTA** | 5.75

RED PEPPER HUMMUS, CUCUMBER BASKET (9 © | 4.75

RATATOUILLE, HERBED
BOURSIN CHEESE TARTLET | 4.75

ROSEMARY GOAT CHEESE, FIGS, LOCAL HONEY CROSTINI 1 4.75

GOAT CHEESE, CRANBERRY & CANDIED PECAN TARTLET | 4.75

**LEMON BASIL CHICKEN SALAD CROSTINI** | 5.25

**GOAT CHEESE BACON PECAN POPS** [ 5.25

RAINBOW TORTELLINI SALAD KABOBS 0 | 5.25

BLACKENED BEEF & BLEU CHEESE PINWHEEL | 5.75

HERB CRUSTED BEEF & MAYTAG
CHEESE MOUSSE FINGERLING
POTATO CANAPE (9) | 5.75

GRILLED ASPARAGUS, SMOKED SALMON & HERB CREAM (9) 5.75

AHI TUNA, AVOCADO CILANTRO CEVICHE & LIME VINAIGRETTE [9] 5.75



# HORS D'OEUVRES

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

#### HOT

**LOCALLY HAND ROLLED BEEF LUMPIA WITH PLUM SAUCE** | 4.75

WILD MUSHROOM & SWISS CHEESE TARTLET 0 | 5.25

**SOUTHWESTERN CHICKEN SPRING ROLL WITH CHILI DIPPING SAUCE** | 5.25

**BUFFALO CHICKEN SPRING ROLL WITH RANCH DIPPING SAUCE** | 5.25

**PISTACHIO CHICKEN SKEWER 69 | 5.25** 

CHICKEN SKEWER WITH ORANGE HONEY REDUCTION **(§)** 5.25

BARBEQUE DUCK & GOAT CHEESE QUESADILLA | 5.25

SHORT RIB, FIG & BLEU CHEESE TARTLET | 5.75

TEMPURA SHRIMP WITH SWEET CHILI DIPPING SAUCE [6] 5.75

PARMESAN CRUSTED SCALLOP & RED PEPPER COULIS [6] 5.75

BLACKENED TUNA SKEWER WITH CUCUMBER WASABI AIOLI 6 5.75

**BAKED RASPBERRY BRIE PHYLLO TART** | 5.75

**CHICKEN CORDON BLEU** | 5.75

HOT HONEY CHICKEN SATAY
WITH RANCH DIPPING SAUCE ◎ | 5.75

MARYLAND MINI CRAB CAKE & RED BRICK REMOULADE (9) | 6.25



# RECEPTION DISPLAYS & BOARDS

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

# **© CREAMY CHESAPEAKE BAY CRAB DIP | 375**

(Each order serves approximately 50 guests)
Served with assorted gourmet crackers and seasoned crostini

#### **HOT SPINACH AND ARTICHOKE DIP | 315**

(Each order serves approximately 50 guests)
Served with assorted gourmet crackers and seasoned crostini

#### **GRILLED FARMERS MARKET VEGETABLES 0 | 85**

Grilled farmers market vegetables, roasted garlic hummus and bagel chips

#### **CARVED FRUIT AND BERRY TABLEAU 9 0 75**

Local honey and yogurt sauce

### **SEASONAL VEGETABLE CRUDITÉ 69 0 | 64**

Raw local vegetables and avocado ranch

# IMPORTED & DOMESTIC CHEESE BOARD ♥ 102

Assortment of cheese, seasonal fruit, dried fruits, sliced breads, jams and nuts

#### **FARM STAND CHARCUTERIE** | 102

Locally sourced artisanal salami, sausage, cured meats, pickled vegetables, mustard, marmalade, rustic sliced baguette and assorted gourmet crackers

#### **BAKED BRIE BOARD 0** | 96

Baked brie wrapped in puff pastry, topped with apple and cranberry chutney, candied pecans and crackers



# HOT RECEPTION STATIONS

Prices listed are per guest.

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

# 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 & GRITS STATION\*** | 15

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

#### **SALAD STATION\*** | 10

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 | 13
- · Shrimp | 14

### FRESH MOZZARELLA & BURRATA SHOP\* (1)

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\* | 13

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\* | 14

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) | 15

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) | 15

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\* | 445

Cinnamon apple chutney and sweet potato biscuits (Serves approximately 50 guests)

# TRI-COLORED CRACKED PEPPER & HERB TOP ROUND OF BEEF\* | 800

Horseradish cream, Dijon mustard and dinner rolls (Serves approximately 100 guests)

#### SMITHFIELD BROWN SUGAR GLAZED HAM\* | 445

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\* 0 | 13**

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

# **CHOCOLATE MOUSSE BAR\* 0 | 12**

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

#### S'MORES STATION | 15.50

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

#### **GOURMET DESSERT DELIGHTS**

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

**Assorted Miniature Desserts | 5.75** 

**Assorted Miniature Petit Fours | 4.75** 

**Assorted Cheesecake Lollipops ♥** | 5.25

Assorted Cupcakes © 50 pieces | 115

#### **DESSERT IN A JAR (1)** 5.75

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





# BAR PACKAGES

#### **DELUXE SPIRITS**

First Hour | 17.50 per guest Each Additional Hour | 7.75 per guest

- · Vodka New Amsterdam
- · Gin Beefeater
- · Rum Bacardi Superior
- · Tequila Cuervo Tradicional
- · Scotch Dewar's White Label
- · Bourbon Jim Beam
- · Irish Whiskey Jameson
- · Cordials Dekuyper Triple Sec

Hosted | 7.75 per drink Cash | 8.75 per drink

#### **NON-ALCOHOLIC**

Pepsi Products & Bottled Water Hosted | 3.75 per drink Cash | 4.25 per drink

Perrier

Hosted | 4.75 per drink

Cash | 5.25 per drink

#### **DOMESTIC BEER**

- · Miller Lite
- · Bud Light
- · Michelob Ultra

Hosted | 5.75 per drink Cash | 6.75 per drink

#### **IMPORTED & MICROBREW BEER**

- · Heineken
- · Corona Extra
- · Blue Moon



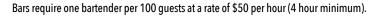
- M · O'Conner Brewing Co.
  - · High Noon Vodka Seltzer 🔮

Hosted | 6.75 per drink Cash | 7.75 per drink

#### **DELUXE WINE**

- · Dark Harvest Chardonnay
- · Ruffino Lumina Pinot Grigio
- · Sycamore Lane Cabernet Sauvignon
- · Proverb Pinot Noir

Hosted | 8.25 per drink Cash | 10.75 per drink





# BAR PACKAGES continued

#### PREMIUM SPIRITS

First Hour | 18.50 per guest Each Additional Hour | 8.75 per guest

- · Vodka Tito's Handmade
- **W** · Vodka Waterman Spirits
  - · Gin Tangueray
  - · Rum Bacardi 8
  - · Tequila Herradura Silver
  - · Scotch Johnnie Walker Black
  - · Bourbon Jack Daniel's
  - · Irish Whiskey Jameson
  - · Cognac Hennessy VSOP
  - · Cordials Baileys / Kahlua

Hosted | 8.75 per drink Cash | 9.75 per drink

#### **NON-ALCOHOLIC**

Pepsi Products & Bottled Water Hosted | 3.75 per drink Cash | 3.75 per drink

Perrier

Hosted | 4.75 per drink

Cash | 5.25 per drink

#### **DOMESTIC BEER**

- · Miller Lite
- · Bud Light
- · Michelob Ultra

Hosted | 5.75 per drink Cash | 6.75 per drink

#### **IMPORTED & MICROBREW BEER**

- · Heineken
- · Corona Extra
- · Blue Moon



- **W** · O'Conner Brewing Co.
  - · High Noon Vodka Seltzer 🚱

Hosted | 6.75 per drink Cash | 7.75 per drink

#### **PREMIUM WINE**

- · Kendall-Jackson Vintner's Reserve Chardonnay
- · Kim Crawford Sauvignon Blanc
- · Franciscan Estate Cabernet Sauvignon
- · La Crema Pinot Noir

Hosted | 9.25 per drink Cash | 12.75 per drink



Bars require one bartender per 100 quests at a rate of \$50 per hour (4 hour minimum).

# **CRAFT COCKTAIL STATIONS**

#### **BOURBON & BEYOND**

Hosted | 9 per drink

Old Fashioned, Mint Juleps and Bourbon Sours

Featuring Bulleit Bourbon

#### **BLOODY MARY BAR**

Hosted | 8.75 per drink

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

Featuring New Amsterdam Vodka

#### **MARTINI TRADITIONS**

Hosted | 9 per drink

Classic Martinis and Cosmopolitans

Featuring Tito's Handmade Vodka and Tanqueray Gin

#### THE CRUSH BAR

Hosted | 8.75 per drink

Guest choice of Orange, Grapefruit or Strawberry Crush, made fresh to order Featuring New Amsterdam Vodka



Craft cocktail Stations require one bartender per 100 guests at a rate of \$50 per hour (4 hour minimum).

# WINE by the Bottle

#### **SPARKLING**

- · Benvolio Prosecco DOC Italy | 32
- · J Vineyards Cuvée California | 51
- · Chandon Brut California | 54
- · La Marca Prosecco Italy | 44

#### **PINOT GRIGIO**

- · Seaglass California | 38
- · Maso Canali Italy | 44
- · Jermann Italy | 50

#### **SAUVIGNON BLANC**

- · Joel Gott California | 37
- · Whitehaven New Zealand | 39
- · Saint Clair New Zealand | 47

#### **CHARDONNAY**

- · Chateau Ste. Michelle, Mimi Washington | 34
- · Napa Cellars California | 44
- · Hartford Court California | 67
- · Rombauer California | 90

#### **RIESLING**

- · Chateau Ste. Michelle Wash. | 32
- · Eroica Washington | 42

#### ROSÉ

- · Charles & Charles, Bolt Wash. | 28
- · La Jolie Fleur France | 31
- · Fleur de Mer France | 47
- · Whispering Angel France | 65

#### **CABERNET SAUVIGNON**

- · Chateau Ste. Michelle, Indian Wells – Wash. | 41
- · Prati by Louis M. Martini California | 41
- · Napa Cellars California | 61

#### **PINOT NOIR**

- · Kali Hart by Talbott California | 45
- · Siduri California | 51
- · J Vineyards California | 100

#### **MERLOT**

- · Chateau Souverain California | 25
- · Murphy Goode California | 33
- · Napa Cellars California | 52

#### **MALBEC**

- · Alamos Argentina | 26
- · Don Miguel Gascón Argentina | 32
- · Terrazas Reserva Argentina | 42

#### **RED BLEND**

- · Joel Gott, Palisades California | 31
- Unshackled by The Prisoner California | 36
- · Orin Swift, 8 Years in the Desert California | 99

#### **ITALIAN CLASSICS**

- San Polo 'Rubio' Toscana,
   Sangiovese IGT | 39
- · Pieropan Soave Classico, White DOC | 39
- · Brancaia 'Tre' Toscana, Red Blend IGT | 44
- Ratti 'Ochetti' Langhe,
   Nebbiolo DOC | 52
- · Tenuta di Arceno, Chianti Classico DOCG | 60





# 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 \$11 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 <a href="https://www.usgbc.org/leed/why-leed">https://www.usgbc.org/leed/why-leed</a> 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 <a href="https://www.visitvirginiabeach.com/convention-center/plan/sustainability.">www.visitvirginiabeach.com/convention-center/plan/sustainability.</a>











