



BOOTH 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.

- Extensive A la Carte Menus
- Creative Savory and Sweet Receptions
- Inviting Beverage Selections

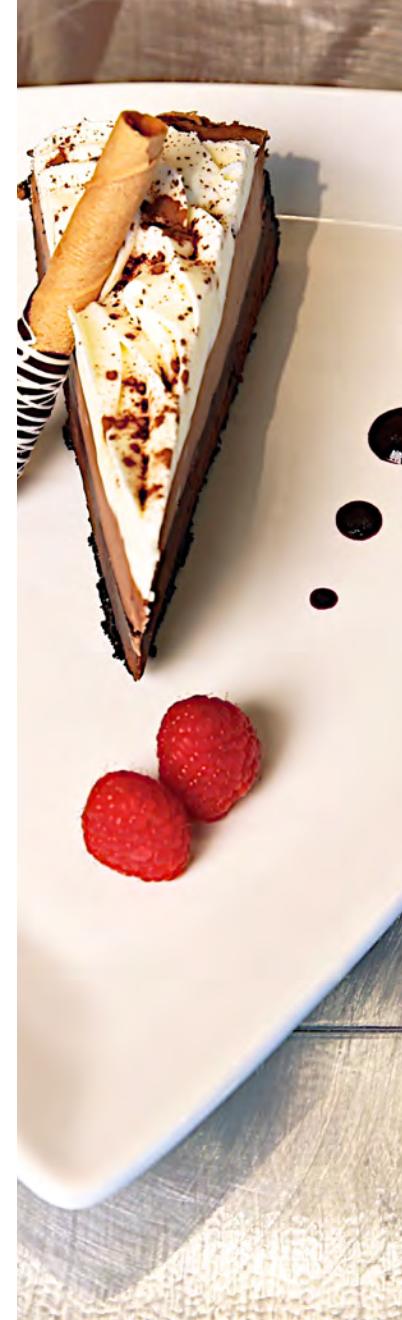
Please enjoy!

Beth Williamson

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



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



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Gluten-free Selections (GF)

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

Vegetarian Selections (V)

Vegan Selections (VG)



VA Local Virginia Favorites

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



MEET OUR EXECUTIVE CHEF, DESIREE NEAL



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

A creative visionary and self-proclaimed food enthusiast, Chef Desiree

views the kitchen as the starting point to bring together all cultures and walks of life in celebration of food and drink.

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

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

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

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

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



A LA CARTE

A LA CARTE

NON-ALCOHOLIC BEVERAGES

Freshly Brewed Coffee Bar 5/guest

Up to 60 minutes of continuous service of freshly brewed signature regular and decaf coffee, selection of signature teas. Served with local honey, lemon, sugar three ways, cream and milk

Coffee/Decaf and Gourmet Tea Selection (by the gallon) 44

Keurig® Coffee Service

Coffee by the cup/pod (25 pod minimum) 3.50

Keurig® Machine Rental (per day) 50

Iced Coffee Signature Coffee Shop (by the gallon, 2 gallons required) 44

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

Our Signature Hot Chocolate 44 (by the gallon)

Served with mini marshmallows, chocolate shavings and whipped cream

Freshly Brewed Iced Tea Bar 38 (by the gallon, 2 gallons required per flavor)

Sweet or unsweetened served with fresh-cut lemons

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

Regular Lemonade 38

Flavored Lemonade 40

- Strawberry
- Watermelon
- Ginger
- Mint-hibiscus

Gourmet Juices 38 (by the gallon, 2 gallons required per flavor)

Orange, Apple, Cranberry

Signature Infused Spa Water 32 (by the gallon, 2 gallons required per flavor)

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

SODA / WATER / OTHER (each)

Assorted Pepsi Products 3

Bottled Water 3

Sparkling Mineral Water 4

Bottled Fruit Juice 4

Gatorade 4

Red Bull 4.50



A LA CARTE

FROM THE BAKERY (by the dozen)

Virginia Ham, Egg & Cheese Croissants  VA 40

Freshly Baked Cookies (V) 32

Chocolate Brownie Bars (V) 32

Assorted Mini Quiches 32

Assorted Breakfast Breads (V) 34

Freshly Baked Muffins (V) 34

Bagels with Cream Cheese (V) 34

Assorted House Breakfast Pastries (V) 34

Warm Jumbo Cinnamon Buns (V) 34

Blondie Bars (V) 34

Sweet Lemon Bars (V) 34

Assorted Scones (V) 37

Jumbo Soft Pretzels with
Mustard & Nacho Cheese (V) 36

Whole Assorted Cakes (V) (each) 80-100

- Chocolate Mousse
- Lemoncello Marscapone
- New York Style Cheesecake



A LA CARTE

FROM THE PANTRY (by the dozen)

Individual Planters Trail Mix  (V) 33

Jody's Caramel Popcorn Bags  (GF, V) 50

Whole Fruit Bowl (GF, V) 21

Assorted Individual Yogurts (GF, V) 22

**Assorted Individually Bagged
Potato Chips** (GF, V) 22

Assorted Kellogg's Nutri Grain Bars (V) 25

Assorted Nature's Valley Granola Bars (V) 25

Individual Greek Yogurts (GF, V) 29

Fruit and Yogurt Shooters (GF, V) 31

Assorted Individual Cereals & Milk (V) (each) 4

Kettle Chips and Choice of Dip (V) (each) 5
French onion, ranch or chipotle lime

Assorted Candy Bars (V) (each) 4

Ice Cream Novelties (V) (each) 4
& Freezer Rental (required) 150

Freshly Popped Popcorn (each) 4
& Popcorn Machine (GF, V) (Serves 300 guests) 450



A rustic charcuterie board is the centerpiece, laden with an assortment of meats including salami, prosciutto, and pepperoni, alongside various cheeses like brie, blue cheese, and a wedge of hard cheese. The board also features green grapes, dark olives in a glass jar, cashews, almonds, and several types of crackers. Two glasses of red wine are positioned to the left of the board. A small jar of jam with a wooden spreader sits on the right. The entire scene is set on a dark wooden table with a striped cloth in the background.

RECEPTION

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COLD HORS D'OEUVRES

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

**Chesapeake Bay Crab, Avocado
and Cilantro Bruschetta**  5

**Caprese Skewer,
Aged Balsamic** (GF, V) 4

**Red Pepper Hummus,
Cucumber Basket** (GF, VG) 4

**Goat Cheese, Cranberry and
Candied Pecan Tartlet** (V) 4

**Lemon Basil Chicken
Salad Crostini** 4.50

**Blackened Beef and Blue
Cheese Pinwheel** 5

**Herb Crusted Beef & Maytag
Cheese Mousse Fingerling
Potato Canape** (GF) 5

**Grilled Asparagus, Smoked
Salmon and Herb Cream** (GF) 5

**Ahi Tuna, Avocado Cilantro
Ceviche and Lime Vinaigrette** (GF) 5



RECEPTION

HOT HORS D'OEUVRES

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

**Locally Hand Rolled Beef
Lumpia with Plum Sauce** 

4

**Wild Mushroom and Swiss
Cheese Tartlet (V)**

4

**Southwestern Chicken Spring
Roll with Chili Dipping Sauce**

4.50

**Buffalo Chicken Spring Roll
with Ranch Dipping Sauce**

4.50

Pistachio Chicken Skewer

4.50

**Chicken Skewer with Orange
Honey Reduction (GF)**

4.50

**Short Rib, Fig & Bleu
Cheese Tartlet**

5

**Barbeque Duck & Goat
Cheese Quesadilla**

4.50

**Parmesan Crusted Scallop
& Red Pepper Coulis**

5

**Blackened Tuna Skewer with
Cucumber Wasabi Aioli (GF)**

5

**Maryland Mini Crab Cake &
Red Brick Remoulade**

5.50



RECEPTION

DISPLAYS AND BOARDS

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

Farm Stand Charcuterie VA 96

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

Imported and Domestic Cheese Board 96

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

Baked Brie Board (V) 90

Baked brie wrapped in puff pastry, topped with orange and cranberry marmalade, sliced apples, candied pecans and crackers

Grilled Farmers Market Vegetables (V) 78

Grilled farmers market vegetables, roasted garlic hummus and country sourdough crisps

Seasonal Vegetable Crudité (GF, V) 60

Raw local vegetables and avocado ranch





BAR BEVERAGES

BEVERAGES

BAR PACKAGES

Deluxe Spirits

First Hour (per guest) 16

Each Additional Hour (per guest) 7

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

Deluxe Wine 26

(by the bottle)

Canyon Road Chardonnay

Cavit Pinot Grigio

Frontera Cabernet Sauvignon

Two Vines Merlot

Domestic Beer

6

(each, 12 oz can or bottle)

Miller Lite

Bud Light

Michelob Ultra

Imported and Microbrew Beer

7

(each, 12 oz can or bottle)

Heineken

Corona Extra

Blue Moon

O'Conner Brewing Co.

White Claw Hard Seltzer

Bartender (4 hours) 150

Additional Hour(s) 25



BEVERAGES

BAR PACKAGES continued

Premium Spirits

First Hour (per guest) 17

Each Additional Hour (per guest) 8

Vodka – Tito’s

Gin – Tanqueray

Rum – Bacardi 8

Tequila – Herradura Silver

Scotch – Johnnie Walker Black

Bourbon – Bulleit

Canadian Whiskey – Seagram’s VO

Irish Whiskey – Jameson’s

Cognac – Hennessy VSOP

Cordials – Baileys / Kahlua

Premium Wine 34

(by the bottle)

Chateau Ste. Michelle Chardonnay

Bonterra Sauvignon Blanc

Ecco Domani Pinot Grigio

Los Vascos Cabernet Sauvignon

Domestic Beer 6

(each, 12 oz can or bottle)

Miller Lite

Bud Light

Michelob Ultra

Imported and Microbrew Beer 7

(each, 12 oz can or bottle)

Heineken

Corona Extra

Blue Moon

O’Conner Brewing Co.

White Claw Hard Seltzer

Bartender (4 hours) 150

Additional Hour(s) 25



BEVERAGES

CRAFT COCKTAIL STATIONS

Bourbon & Beyond

Hosted 8 per drink

Old Fashioned, Mint Juleps
and Bourbon Sours

Featuring Bulleit Bourbon

Bloody Mary Bar

Hosted 8 per drink

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

Featuring New Amsterdam Vodka

Martini Traditions

Hosted 8 per drink

Classic Martinis and
Cosmopolitans

*Featuring Tito's Vodka
and Tanqueray Gin*

The Crush Bar

Hosted 8 per drink

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

Featuring New Amsterdam Vodka





INFORMATION

GENERAL INFORMATION

POLICIES AND PROCEDURES

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

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

Table Standards

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

Tablecloths

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

Water Service

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

Payment Policy/Acceptable Forms of Payment

Catering'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. Catering meets that goal by providing delicious, healthy and environmentally sustainable dining options—from the organic herbs and vegetables grown onsite, to recycling and composting, the elimination of Styrofoam, and the use of china and linen – Catering can help you meet your sustainability goals and please the most discerning palate. For more information on LEED, please check <https://www.usgbc.org/leed/why-leed> or you can view the Virginia Beach Convention Center's current LEED score [here](#).

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

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

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

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

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



