From the floor where you will first dance as husband and wife, to the exquisite dinner during which guests will toast to your lifelong commitment, our vow is to make your wedding day perfect.
GOURMET DISPLAYS
International And Domestic Cheese Board Garnished With Fresh Fruit With Gourmet Crackers And Flatbreads
Grilled And Marinated Vegetable Display, Featuring A Variety Of Italian Olives, Marinated Artichokes, Sun-Dried Tomatoes, Skewers Of Antipasti, Hummus And Assorted Tapenades with Crusty Italian Bread
Hot Spinach And Artichoke Dip With Toasted Baguettes And Assorted Gourmet Crackers

CHOICE OF SALAD
Tossed Caesar Salad With Shaved Parmesan Cheese And Garlic Herb Croustades
Fresh Baby Spinach, Caramelized Walnuts, Sliced Strawberries, Mandarin Oranges And Dried Cranberries Tossed With Sweet Vidalia Onion Dressing
Romaine Hearts, Sun-Dried Tomatoes, Kalamata Olives, Thinly Sliced Cucumbers And Crumbled Feta Cheese Tossed With Balsamic Dressing

ENTRÉE OPTIONS
Cider-Marinated Duck Breast Accompanied By Sweet Vermouth Sauce And Fruit Chutney $38
Pan-Seared Atlantic Salmon Finished With Lemon Caper And White Wine Reduction $37
Seaweed-Stuffed Flounder With Sherry Cream $38
Grilled Filet Mignon Topped With Fresh Herb Garlic And Shallot Compound Butter, Accompanied By Brandied Peppercorn Demi-Glace $50
Tender Veal Cutlet Topped With Prosciutto Ham And Boursin Cheese, Accompanied By Roasted Garlic And Shallot Demi-Glace $46
Crab And Goat Cheese Stuffed Airline Chicken Breast With A Raspberry Bordelaise $38
Macadamia Crusted Mahi Mahi With A Mango Chili Sauce $40
Walnut Sage Crusted Chicken Breast With A Black Pepper Butter And Melting Onions $36

PASSED HORS D’OEUVRE
(CHARCOAL THREE)
Tomato Basil Bruschetta With Aged Balsamic
Bacon-Wrapped Scallops With Brandy Horseradish Cream
Sliced Sirloin Pinwheel With Artichokes And Parmesan Cheese
Oriental Chicken And Vegetable Rice-Paper Rolls
Smoked Trout Mousse On Cucumber Rounds
Smoked Chicken Quesadillas
Smoked Salmon With Herb Cream Cheese On A Croustade
Grilled Chicken Brie Almond Quesadillas
Grilled Zucchini And Roasted Red Pepper Canapés
Canapés Of Shrimp And Cucumber With Dill Crème
Toasted Goat Cheese And Fresh Herb Canapés
Crab Stuffed Cornmeal Crusted Scallop With Asiago Glaze
Buffalo Mozzarella Caprese Canapés
Baked Brie With Raspberries On Brioche Crouton
Black Olive Tapenade And Goat Cheese Canapés
Mini Mushroom Vol Au Vent In Phyllo

ONE-HOUR OPEN BAR
Premium Liquor, Wine, Domestic And Imported Bottled Beer
(Add $10 per guest.)
COMBINATION ENTRÉE OPTIONS

- Jumbo Lump Crab Cake Paired With Pan-Seared Chicken Breast, Finished With Lemon Caper And White Wine Reduction $46
- Pan Roasted Salmon And Grilled Chicken Breast With Orange Almond Beurre Blanc $44

Grilled Petite Filet Mignon And Herb Seared Chicken Breast With A Cabernet Sauvignon Sauce $48
Herb Grilled Shrimp Paired With Seared Chicken Breast Finished With Asiago Glaze $44
Lobster Medallions With Garlic And Herb Compound Butter, Paired With Grilled Petite Filet Mignon And Finished With Brandied Peppercorn Demi-Glace $50

PLATED DINNER ACCOMPANIMENTS

Fresh Seasonal Vegetable And Starch Of Chef’s Choice, Freshly Baked Dinner Rolls, Freshly Brewed Coffee And Iced Tea, Champagne Toast, And Tray Of Miniature Desserts Served To Each Table

ADDITIONAL COURSE ITEMS TO ENHANCE YOUR PLATED MEAL

APPETIZER COURSE

- Crab Bisque En Croûte $4
- Grilled Jumbo Shrimp With Crispy Tortilla Strips, Finished With Cilantro Oil Vinaigrette $5
- Portobello Stuffed Ravioli With Smoky Pancetta Cream Sauce $5
- Stuffed Portobello Mushroom With Balsamic Glaze $5
- Asparagus And Wild Mushroom Crêpes With Red Pepper Cream Sauce $6

WINE SERVED WITH DINNER

Little Boomey: Chardonnay, Merlot, Shiraz Cabernet Sauvignon, Cabernet Sauvignon $22
Trinchero Family: Chardonnay, Merlot, Pinot Noir, Cabernet Sauvignon $28
Folie-A-Deux: Ménage A Trois Red, Ménage A Trois White $36

Ask your salesperson for additional wines available for service during dinner.

Prices are subject to 20% service charge and 10.5% sales tax.
SANDBRIDGE DINNER BUFFET

SERVICE TIME IS 90 MINUTES.

CHOOSE THREE COLD SELECTIONS

California Greens Salad: With Fresh Garden Vegetables, Shredded Cheese And Croutons With Your Choice Of Two Dressings
Marinated Tomato And Mozzarella Salad: Fresh Tomatoes, Mozzarella, Red Onion And Pine Nuts Tossed In Balsamic Vinaigrette
Orzo Pasta Salad:
Orzo Pasta With Diced Tomatoes, Summer Squash, Green Onions With Parmesan Cheese And Roasted Garlic Olive Oil Vinaigrette
Broccoli And Sun-Dried Tomato Salad With Garlic Peppercorn Parmesan Dressing
Fresh Asparagus And Sweet Grape Tomato Salad With Rotini Pasta And Basil Vinaigrette
Tortellini Pasta Salad With Fresh Seasonal Vegetables And Sun-Dried Tomato Vinaigrette
Seafood Pasta Salad Tossed With Lemon Caper Aioli

CHOOSE THREE ENTREMÉES

3. Penne Pasta Tossed With Shrimp, Scallops, Roasted Peppers And Juicy Plum Tomatoes, Accompanied By A Lemon Basil Butter Sauce
3. Pan Roasted Salmon With An Orange Almond Beurre Blanc
Drizzled Shrimp And Spicy Sausage Tossed With Rotini Pasta And Creamy Tomato Garlic Sauce
Blackened Mahi Mahi Topped With A Cilantro Corn And Black Bean Salsa
Slow Roasted Herb And Horseradish Crusted Beef With A Caramelized Shallot Demi Glace Seafood-Stuffed Flounder Finished With A Creamy Leek And Wild Mushroom Sauce

DINNER BUFFET ACCOMPANIMENTS

Fresh Seasonal Vegetable And Starch Of Chef’s Choice, Freshly Baked Dinner Rolls, Freshly Brewed Coffee And Iced Tea, Champagne Toast, And Tray Of Miniature Desserts Served To Each Table

Herb Pan Roasted Chicken Breast With A Mixed Berry Bordelaise
Rosemary Citrus Glazed Pork Loin With A Cabernet Sauvignon Sauce
Walnut Sage Roasted Chicken Breast With A Black Pepper Butter
Sesame Seared Mahi Mahi With An Orange Soy Reduction

Garlic And Pepper-Crusted Prime Rib, Sliced Thin And Accompanied By Horseradish Cream Sauce
Jamaican Jerk Rubbed Pork Tenderloin With A Sweet And Spicy Mango Salsa
Pan-Seared Chicken Breast Finished With Buttery Lemon Caper Sauce

Prices are subject to 20% service charge and 10.5% sales tax.

$39
RUDEE INLET STATION PACKAGE

SERVICE TIME IS 90 MINUTES.

GOURMET DISPLAYS

International And Domestic Cheese Board Garnished With Fresh Fruit With Gourmet Crackers And Flatbreads
Grilled And Marinated Vegetable Display Featuring A Variety Of Italian Olives, Marinated Artichokes, Sun-Dried Tomatoes, Skewers Of Antipasti, Hummus And Assorted Tapenades With Crusty Italian Bread
Hot Spinach And Artichoke Dip With Toasted Seasoned Crostini And Assorted Gourmet Crackers

HORS D’OEUVRE
(Choose Four)

Oriental Chicken And Vegetable Rice-Paper Rolls
Grilled Chicken Brie Almond Quesadilla
Andouille Sausage In Puff Pastry With Creole Mustard
Coconut Lobster Tail With Orange Creole Sauce
Sweet Coconut Shrimp With Spicy Plum Sauce
Shrimp And Dill Puffs
Caramelized Sweet Onion And Goat Cheese Tart
Thai Shrimp Money Bag
Tomato Basil Bruschetta With Aged Balsamic

CHEF-ATTENDED STATIONS
(Choose One Carved Item)

Carved-To-Order Garlic Pepper Roast Beef With Horseradish Sauce And Dijon Mustard And Dinner Rolls
Carved-To-Order Jamaican Jerk Rubbed Pork Tenderloin With Mango Salsa And Ginger Plum Glaze And Dinner Rolls
Carved-To-Order Roasted Turkey, Cranberry Chutney, Basil Mayonnaise With Garlic And Biscuits

$36

ASSORTED MINIATURE DESSERTS AND
CHAMPAGNE TOAST INCLUDED

$75 Chef Attendant Fee per 100 guests, Required For All Stations.

THE BACK BAY STATION PACKAGE

SERVICE TIME IS 90 MINUTES.

GOURMET DISPLAYS

International And Domestic Cheese Board Garnished With Fresh Fruit With Gourmet Crackers And Flatbreads
Grilled And Marinated Vegetable Display Featuring A Variety Of Italian Olives, Marinated Artichokes, Sun-Dried Tomatoes, Skewers Of Antipasti, Hummus And Assorted Tapenades With Crusty Italian Bread
Cheese Fondue With Lightly Toasted Crusty Breads, Soft Pretzel Breads And Granny Smith Apple Wedges
Hot Spinach And Artichoke Dip With Toasted Seasoned Crostini And Assorted Gourmet Crackers

HORS D’OEUVRE
(Choose Four)

Oriental Chicken And Vegetable Rice-Paper Rolls
Grilled Chicken Brie Almond Quesadilla
Andouille Sausage In Puff Pastry With Creole Mustard
Coconut Lobster Tail With Orange Creole Sauce
Sweet Coconut Shrimp With Spicy Plum Sauce
Shrimp And Dill Puffs
Caramelized Sweet Onion And Goat Cheese Tart
Thai Shrimp Money Bag
Tomato Basil Bruschetta With Aged Balsamic

CHEF-ATTENDED STATIONS
(Choose One Carved Item)

Carved-To-Order Garlic Pepper Roast Beef With Horseradish Sauce And Dijon Mustard And Dinner Rolls
Carved-To-Order Jamaican Jerk Rubbed Pork Tenderloin With Mango Salsa And Ginger Plum Glaze And Dinner Rolls
Carved-To-Order Roasted Turkey, Cranberry Chutney, Basil Mayonnaise And Garlic And Biscuits

$41

ASSORTED MINIATURE DESSERTS AND
CHAMPAGNE TOAST INCLUDED

$75 Chef Attendant Fee per 100 guests, Required For All Stations.

Prices are subject to 20% service charge and 10.5% sales tax.
THE CROATAN STATION PACKAGE

GOURMET DISPLAYS

International And Domestic Cheese Board Garnished With Fresh Fruit With Gourmet Crackers And Flatbreads
Grilled And Marinated Vegetable Display Featuring A Variety Of Italian Olives, Marinated Artichokes, Sun-Dried Tomatoes, Skewers Of Antipasti, Hummus And Assorted Tapenades With Crusty Italian Bread
Cheese Fondue With Lightly Toasted Crusty Breads, Soft Pretzel Breads And Granny Smith Apple Wedges
Hot Creamy Crab Dip With Toasted Seasoned Crostini And Assorted Gourmet Crackers
Assorted Sushi Display

HORS D’OEUVRE (CHOOSE FIVE)

Oriental Chicken And Vegetable Rice-Paper Rolls
Grilled Chicken Brie Almond Quesadilla
Andouille Sausage In Puff Pastry With Creole Mustard
Coconut Lobster Tail With Orange Creole Sauce
Sweet Coconut Shrimp With Spicy Plum Sauce
Shrimp And Dill Puffs
Caramelized Sweet Onion And Goat Cheese Tart
Thai Shrimp Money Bag
Tomato Basil Bruschetta With Aged Balsamic

CARVING STATION (CHOOSE ONE CARVED ITEM)

Carved-To-Order Garlic Pepper Roast Beef With Horseradish Sauce And Dijon Mustard And Dinner Rolls
Carved-To-Order Jamaican Jerk Rubbed Pork Loin With Mango Salsa And Ginger Plum Glaze And Dinner Rolls
Carved-To-Order Roasted Turkey, Cranberry Chutney, Basil Mayonnaise With Garlic And Biscuits

SHRIMP AND GRITS STATION

Southern-Style Stone-Ground Yellow Grits Topped With Sautéed Shrimp, Tasso Ham, Onions, Peppers, White Wine And Fresh Cream

ITALIAN RISOTTO STATION

Freshly Tossed Caesar Salad And Freshly Baked Italian Breads
Creamy Short-Grain Rice With Toppings To Include:
Chicken Pesto With Roasted Peppers
Sautéed Garlic And Wild Mushroom Sauce
Shrimp, Scallop And Andouille Sausage With Roasted Peppers

ASSORTED MINIATURE DESSERTS AND CHAMPAGNE TOAST INCLUDED

$50 Chef Attendant Fee per 100 guests, Required For All Stations.

Prices are subject to 20% service charge and 10.5% sales tax.
### Hosting Bar Packages

**Premium Hosted Brands**
- $12.00 Per Person First Hour
- $4.00 Per Person Each Additional Hour

*OR CLIENT MAY BE BILLED ON CONSUMPTION AT THE PER DRINK PRICE*

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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<tbody>
<tr>
<td>Premium Mixed drinks</td>
<td>$5.00</td>
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<tr>
<td>Cordials</td>
<td>$6.00</td>
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<tr>
<td>House Wine</td>
<td>$4.75</td>
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<tr>
<td>Imported Beer</td>
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<tr>
<td>Domestic Beer</td>
<td>$3.75</td>
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<tr>
<td>Assorted Sodas</td>
<td>$2.00</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$2.00</td>
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</tbody>
</table>

*OR DRINK TICKETS ARE AVAILABLE*

### Cash Bar Menu

**Premium Mixed Drinks** $5.50

**Cordials** $6.50

**House Wine** $5.25

**Imported Beer** $5.25

**Domestic Beer** $4.25

**Assorted Sodas** $2.25

**Bottled Water** $2.25

*Cash Bars require Bartender Fee. ($75.00 per bartender.)*

### Signature Drinks

- Blue Paradise Martini $6.50
- Crystal Raspberry Fizz $5.00

### Martini Bar

Featuring Blue Paradise Martinis, Cosmopolitans, Appletinis, Vodka And Gin Martinis $6.50 Per Drink

### Distinctive Gourmet

- **Recycling**
  - Glass, steel cans, aluminum cans, plastic, office paper, cardboard and grease
- **Minimizing Use of Disposables**
- **Water Efficiency and Energy Conservation**
- **Using Dishware and Glassware**
- **Using Disposable Containers**
- **Using Water Pitchers**

### Cooking Up Some Eco-Friendly Options

- Food overages are donated to a local shelter for the homeless
- Effective food inventory control to minimize wastes
- When available, purchase locally grown produce and other foods
- Organic menus

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.virginiabeachconventioncenter.com and click on “Green Initiatives”.

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Prices are subject to 20% service charge and 10.5% sales tax.