

THE WESTIN

**VIRGINIA BEACH
TOWN CENTER**

Culinary Selections

breakfast

plated breakfast

personal \$20.00 per person
basket of assorted mini muffins
fluffy scrambled eggs
potatoes o'brien
applewood smoked bacon or smithfield sausage
orange juice
freshly brewed starbucks regular, decaffeinated coffees and tazo teas

instinctive \$19.00 per person
basket of assorted mini muffins
pancakes with warm maple syrup
potatoes o'brien
applewood smoked bacon or smithfield sausage
orange juice
freshly brewed starbucks regular, decaffeinated coffees and tazo teas

renewal \$21.00 per person
basket of assorted mini muffins
western omelet with ham, cheddar cheese and onion
potatoes o'brien
applewood smoked bacon or smithfield sausage
orange juice
freshly brewed starbucks regular, decaffeinated coffees and tazo teas

westin continental breakfast \$18.00 per person
sliced assorted fresh fruits
flavored yogurts & granola
assorted bagels with regular and flavored cream cheeses
croissants, scones and apple fritters
assorted fruit juices
freshly brewed starbucks regular and decaffeinated coffee and tazo teas

buffet breakfast

morning wake-up \$20.00 per person

assorted mini muffins
assorted fresh sliced fruits
fluffy scrambled eggs
potatoes o'brien
applewood smoked bacon and smithfield sausage
assorted juices
freshly brewed starbucks regular, decaffeinated coffee and tazo teas

heavenly beginning \$23.95 per person

assorted fresh sliced fruits
oatmeal station with seasonal berries, brown sugar, raisins
pancakes with warm maple syrup
fluffy scrambled eggs
potatoes o'brien
applewood smoked bacon and smithfield sausage
assorted juices
freshly brewed starbucks regular, decaffeinated coffee and tazo teas

town center brunch \$36.00 per person

sweet temptations (choose one)

french toast sticks with warm maple syrup and powdered sugar
pancakes with warm maple syrup
cheese blintzes with macerated seasonal berries

savory selections (choose one)

chicken breast or oven roasted salmon with choice of sauce:
sun-dried tomato hollandaise, roasted garlic and brie, supreme sauce, tomato jam, mustard
demi glace, picatta, béarnaise
or
beef tips with cabernet mushroom demi glace

assorted fruit juices
assorted fresh sliced fruits
assorted mini muffins
caprese salad – fresh tomato, mozzarella and basil
potatoes o'brien
chef's fresh seasonal vegetables
applewood smoked bacon or smithfield sausage

omelet station – chef attended, with guest's choices of: tomatoes, onions, peppers,
mushrooms, cheddar cheese, ham and eggs made to order (90 minute duration)

freshly brewed starbucks regular and decaffeinated coffee and tazo teas

all day break package \$31.00 per person

break package includes morning, mid-morning refresh and choice of
renew or revive afternoon refreshment

morning

(one hour replenishment)

sliced fresh fruits

assorted bagels with regular and flavored cream cheeses

croissants, scones and apple fritters

assorted yogurts and granola

assorted fruit juices

bottled water

freshly brewed starbucks regular and decaffeinated coffee and tazo teas

mid-morning refresh

(thirty minute replenishment)

assorted soft drinks and bottled water

freshly brewed starbucks regular and decaffeinated coffee and tazo teas

choice of renew or revive:

(thirty minute replenishment)

renew

crudités and dip

individual packages of trail mix

assorted soft drinks and bottled water

freshly brewed starbucks regular and decaffeinated coffee and tazo teas

or

revive

choice of: assorted jumbo cookies or brownies or dessert bars

assorted soft drinks and bottled water

freshly brewed starbucks regular and decaffeinated coffee and tazo teas

theme breaks

nacho bar \$12.00 per person

warm tortilla chips, zesty cheese sauce, sour cream, salsa and guacamole
chopped tomatoes, chopped onions, jalapeno slices, shredded lettuce
assorted soft drinks and bottled water

chocolate lovers \$15.00 per person

fresh baked brownies & chocolate chip cookies
white chocolate macadamia nut cookies
chocolate covered pretzels
ice cold skim and whole milk, assorted soft drinks and bottled water

campfire s'mores \$12.00 per person

make your own s'mores over the "campfire"
jumbo marshmallows, graham cracker cookies, hershey chocolate bars
ice cold skim and whole milk, assorted soft drinks and bottled water

at the carnival \$16.00 per person

hot funnel cakes, powdered and cinnamon sugar, fruit toppings &
whipped cream, miniature soft pretzels with mustard
assorted soft drinks and bottled water

make-your-own trail mix \$15.00 per person

toasted oats, dried fruits to include raisins, apricots, cranberries, coconut,
assorted nuts, m&ms
assorted soft drinks and bottled water

an apple a day \$14.00 per person

mini martini glasses with sliced granny smith apples with caramel sauce and peanut butter
dried apple chips, whole apples, apple cider
freshly brewed starbucks regular and decaffeinated coffee and tazo teas
assorted soft drinks and bottled water

sweet and salty \$16.00 per person

warm soft pretzel bites with honey mustard dip, cinnamon sugar dip
chocolate covered bacon, cracker jack boxes and spiced nuts
freshly brewed starbucks regular and decaffeinated coffee and tazo teas
assorted soft drinks and bottled water

breaks

beverage refresh \$6.00 per person (forty-five minute replenishment)
freshly brewed starbucks regular and decaffeinated coffee and tazo teas
assorted soft drinks and bottled water

coffee & cookies \$7.00 per person
assorted home-baked jumbo cookies
freshly brewed starbucks regular and decaffeinated coffee and tazo teas

dessert bars & milk \$6.00 per person
assorted home-baked dessert bars
ice cold skim & whole milk

break enhancements

applewood bacon, egg, and cheese croissants or bagels \$4.95 per person
bagels and lox spread with traditional accompaniments \$8.95 per person
assorted dry cereals with milk \$3.95 per person
smithfield sausage biscuits \$3.50 per person
hard boiled eggs \$1.95 per person
granola bars \$1.95 each
chilled individual low fat yogurts \$2.95 each
seasonal whole fruit selection \$1.95 per piece
individually packaged potato chips and pretzels \$1.75 each
assorted scones – chocolate, cinnamon and blueberry \$7.00 per person
freshly baked brownies \$35.00 per dozen
warm pretzels with assorted mustards \$24.00 per dozen
assorted bagels, assorted jams, cream cheese \$30.00 per dozen
assorted home-baked cookies \$35.00 per dozen
assorted candy bars \$2.50 each

beverages individually priced
assorted pepsi products \$3.00 each
bottled water \$3.00 each
bottled tropicana fruit juices \$3.50 each
naked juices – berry blast, mango orange, strawberry banana \$4.00 each
freshly brewed starbucks coffee \$50.00 per gallon
selection of tazo hot teas \$50.00 per gallon
freshly brewed iced tea \$40.00 per gallon
lemonade \$40.00 per gallon
strawberry lemonade \$45.00 per gallon

lunch (buffet)

all buffets are served with freshly brewed starbucks regular and decaffeinated coffee and iced tea

market fresh deli \$27.00 per person

soup du jour
garden green salad bowl with toppings, assorted dressings
garden pasta salad and fruit salad
turkey, roast beef, virginia ham and chicken salad
cheddar, provolone and swiss cheeses
lettuce, tomato, onion, pickles
mayonnaise, yellow and stone ground mustard
assorted breads and rolls
assorted cookies and brownies

chef's choice buffet \$27.00 per person

our chef will create a special buffet for your guests!
ciabatta bread and butter
one salad selection
two entrée selections
starch selection, fresh vegetables
chef's dessert choice

viceroy \$30.00 per person

minimum of 30 guests

ciabatta bread and butter
soup du jour
mixed field greens, assorted dressings
pasta salad, potato salad
oven roasted salmon with tomato jam
chicken breast with choice of sauce - sun-dried tomato hollandaise, roasted garlic and brie, supreme sauce, tomato jam, mustard demi glace, picatta, béarnaise
chef's fresh vegetables
roasted baby baked potatoes
assorted fancy miniature pastry desserts to include an assortment of cheesecakes, pastries, tartlets, éclairs, petit four and cream puffs

alotta lasagna buffet \$27.00 per person

minimum of 30 guests

garden salad bowl, caprese salad
traditional meat lasagna
vegetable lasagna with alfredo sauce
italian style green beans
garlic breadsticks
tiramisu

the healthy way \$25.00 per person

minimum of 30 guests

fresh fruit salad
grilled vegetable and orzo salad in a balsamic vinaigrette
house salad with assorted dressings
chunky chicken salad, tuna salad, shrimp salad
mini croissants & assorted mini corn dusted kaisers
onion, tomato, lettuce, mayonnaise, mustard, pickles
assorted dessert bars

lunch (buffet)

all buffets are served with freshly brewed starbucks regular and decaffeinated coffee and iced tea

southern style \$29.00 per person

minimum of 30 guests

coleslaw
corn and crab chowder
pulled pork barbeque
chicken barbeque bone-in
kaiser rolls
baked beans
corn bread muffins
apple pie and pecan pie

create your burrito \$21.00 per person

minimum of 30 guests

corn tortilla chips with salsa
warm tortillas, taco shell bowls
black beans, cilantro lime rice
char grilled beef or chicken
pico de gallo, guacamole, shredded cheddar cheese
sour cream, lettuce, tomatoes
cinnamon apple empanadas with caramel drizzle and powdered sugar

all American \$29.00 per person

minimum of 30 guests

garden green salad bowl with assorted toppings and dressings
macaroni salad
potato salad
hamburger sliders, lettuce, tomato, onion and cheese
bbq chicken legs
hot dogs with rolls, onion, relish, ketchup and mustard
strawberry shortcake

the Virginian \$39.00 per person

minimum of 30 guests

she crab soup or clam chowder
garden green salad bowl with assorted toppings and dressings
beer battered fish with cocktail and tartar sauce
peel & eat shrimp
deviled crab
hushpuppies
roasted red bliss potatoes
fire roasted corn medley
pecan pie and key lime pie

traditional plated lunches

include warm sliced ciabatta bread and butter, choice of salad and dessert, chef's choice of starch and vegetable, all lunches served with freshly brewed starbucks regular and decaffeinated coffee and iced tea

salads choice of one

garden salad with tomato, cucumber and onion
mixed greens, seasonal berries, pecans, gorgonzola, croutons
greek salad with tomatoes, onion, cucumber feta cheese and kalamata olives
caesar salad with parmesan cheese, herb croutons
dressing choices: ranch, peppercream, white French,
raspberry vinaigrette, balsamic vinaigrette, greek

entrees

poultry selections \$28.00 per person
boneless, skinless breast of chicken with choice of sauce
gremolata; garlic, fresh parsley and lemon zest
coconut encrusted with kiwi strawberry chutney
smoked gouda cream
bronzed with creole cream
pineapple mango salsa
grand marnier demi glace
picatta
roasted garlic and brie sauce

beef selections - "market price"
braised short rib
sirloin steak with smoked gouda cream
petit filet with gorgonzola demi glace
bbq rubbed pork ribeye with pineapple bread

seafood selections \$30.00 per person
salmon with tomato jam or dill cream
beer batter whitefish with smoky chipotle aioli
stuffed flounder with oven dried tomato hollandaise
coconut shrimp with strawberry kiwi salsa

dessert choice of one

strawberry cheesecake
vanilla thrilla cheesecake
triple chocolate mousse layer cake
chocolate toffee mousse cake
deep dish key lime
lemon mist
chocolate lovin' spoonful
bourbon pecan pie
carrot cake

box lunch \$19.00 per person
displayed in portable boxes, available on platters upon request

sandwich choices – maximum of 3 choices

**served on large croissant or pretzel bread
with lettuce and tomato slices**

chunky chicken salad
tuna salad
shrimp salad
turkey and provolone
roast beef and cheddar
ham and swiss
roasted vegetable wrap
traditional club sandwich – turkey, bacon, lettuce and tomato

choice of one salad:

potato salad
garden pasta salad
cole slaw
carrot sticks and hummus

choice of dessert:

large candy bar, cookies or brownies

includes bottled water, apple, choice of side salad and dessert

assorted soft drinks add \$3.00 additional

plated dinner

all dinners include warm sliced ciabatta bread & butter, choice of salad and dessert and chefs vegetable and starch, freshly brewed starbucks regular and decaffeinated coffee and tazo tea

salads choice of one

caprese salad of fresh mozzarella slices, tomato and basil
spinach salad with sliced strawberries and goat cheese crumbles
caesar salad with parmesan cheese and roasted red peppers, croutons
greek salad with tomatoes, onion, cucumber feta cheese and kalamata olives
southwest salad of mixed greens, diced tomato, green onions, cheddar cheese, fire roasted corn, black beans, chipotle dressing

entrees priced per person

oven roasted salmon with tomato jam \$39.00
chicken breast stuffed with wilted spinach and fresh mozzarella with natural au jus \$36.00
chicken breast with choice of sauce: picatta, sun-dried tomato cream, stone ground mustard sauce, bronzed with creole cream, roasted garlic and brie
panko encrusted with supreme sauce, smoked tomato cream \$34.00
8 oz. filet mignon with roasted garlic and brie sauce – “market price”
8 oz. sirloin steak with tomato relish – “market price”
chesapeake bay crab cakes, lemon aioli \$51.00
in season fresh catch with choice of: honey citrus ginger glaze, lemon buerre blanc or mediterranean style – “market price”
seared duck breast with a dried blueberry port sauce \$48.00

combination entrees

petit filet with choice of sauce chesapeake bay crab cake with lemon aioli \$65.00
petit filet-cabernet demi, duet of crab stuffed shrimp with bearnaise \$67.00
petit filet with wild mushroom demi and chicken breast with apple cider cream \$59.00
chicken breast with smoked gouda cream and salmon rockefeller \$45.00
chicken breast with mushroom and fontina cheese with chesapeake bay crab cake \$48.00

desserts choice of one

strawberry cheesecake
vanilla thrilla cheesecake
triple chocolate mousse layer cake
chocolate toffee mousse cake
lemon mist
deep dish key lime
chocolate bombe
red velvet cake
chocolate lovin’ spoonful
bourbon pecan pie
carrot cake

buffet dinner

the chef's choice buffet \$41.00 per person

minimum of 30 guests

our chef will create a special buffet for your guests!

warm sliced ciabatta bread & butter

two prepared salads

two entrée selections

chef's starch selection

chef's fresh vegetables

chef's dessert assortment

freshly brewed starbucks regular and decaffeinated coffee and tazo tea

monarch buffet \$48.00 per person

minimum of 30 guests

warm sliced ciabatta bread & butter

mixed salad greens with assorted toppings with ranch and balsamic vinaigrette dressings

garden pasta salad

seafood orzo salad

carved top round of beef with horseradish cream

chicken breast gremolata

baby russet potatoes

chef's mixed vegetables

dessert assortment

freshly brewed starbucks regular and decaffeinated coffee and tazo tea

town center buffet \$66.00 per person

minimum of 30 guests

warm sliced ciabatta bread & butter

mixed salad greens with assorted toppings ranch and balsamic vinaigrette dressings OR

caesar salad with parmesan cheese, roasted red pepper, croutons and dressing

caprese salad, baby mozzarella, grape tomatoes and fresh basil, vinaigrette

mediterranean orecchiette salad

seafood orzo salad

chef carved prime rib of beef with au jus and horseradish cream

chicken breast with garlic and brie sauce

stuffed flounder with crabmeat

baby baked potatoes

rice pilaf

chef's mixed vegetables

assorted fancy miniature pastry desserts to include an assortment of cheesecakes, pastries,

tartlets, éclairs, petit four and cream puffs

freshly brewed starbucks regular and decaffeinated coffee and tazo tea

hors d'oeuvres (hot) minimum 50 pieces per order, priced per piece

spanikopita \$2.50
asiago asparagus in phyllo \$2.50
baby lamb chops with sun dried blueberry port sauce \$3.95
hibachi beef skewers \$2.95
breaded mushroom buttons with avocado ranch dip \$2.50
beef empanada \$2.95
southwest chicken street taco rolls \$2.50
chili rellenos bites \$2.50
crab rangoon \$2.95
fig & mascarpone puffs \$2.50
shrimp & crab dipper \$3.25
mac & cheese bites \$2.50
filled risotto croquettes \$3.50
fontina mushroom artisan pizza slices \$2.95
thai spring rolls with dipping sauce \$2.25
seafood fritters with lemon aioli \$3.25
wonton wrapped shrimp with sweet chili sauce \$3.50
mini quiche \$2.50
deep dish pizzas \$2.50
honey citrus pepper glazed chicken satay \$2.50
mini beef wellington \$3.95
bacon wrapped shrimp \$3.95
apple wood smoked bacon wrapped scallops \$3.95
mini chesapeake bay crab cakes, old bay aioli \$3.95
caramelized onion and goat cheese phyllo cup \$1.95
baked brie and raspberry in phyllo \$2.50
jack daniels bbq meatballs \$2.95
bacon wrapped dates \$3.25

hors d'oeuvres (cold) minimum 50 pieces, priced per piece

dill chicken salad on tomato basil edible spoon \$3.00
smoked salmon mousse in buchee cup \$2.95
brie cheese, dried cranberry and onion jam in phyllo cup \$2.50
antipasto skewers \$3.25
crudités shot glasses \$2.50
tomato bruschetta with crispy prosciutto on edible tasting spoon \$3.00
sushi grade tuna with seaweed salad tasting spoon \$2.95
jumbo shrimp cocktail shots \$3.95
chesapeake bay crab salad in phyllo cups \$3.50
caramelized dried fruits with gorgonzola on baguette \$3.50
walk around ceviche and tortilla chips \$3.50

chef attended stations
\$75.00 attendant fee for all stations
all action station pricing based on 1.5 hours

pasta minimum of 25 people, \$9.95 per person
mushroom ravioli with smoked gouda cream, potato gnocchi with sun dried tomato cream
fresh grated parmesan, garlic bread
chicken, shrimp, italian sausage \$3.00 additional per item

grilled cheese and tomato soup minimum of 25 people, \$4.95 per person
gourmet grilled cheese sandwiches grilled to order and paired with tomato soup

grand marnier lamb chops \$13.95 per person
flamed to order finished with a grand marnier demi glace

mediterranean chicken saute minimum of 25 guests, \$7.95 per person
chicken breast sautéed with fresh artichokes, sun dried tomatoes, capers, black olives and
feta cheese

guacamole bar \$6.95 per person
avocados chef prepared with your choice of additives – green onion, jalapenos, tomatoes,
garlic, red onion, lemon and lime juices, cilantro – served with tortilla chips

caesar salad tableside \$10.95 per person
crisp romaine tossed by chef with your choice of traditional accompaniments,
roasted garlic, red pepper strips, herbed croutons, shaved parmesan cheese,
cracked pepper, chicken strips, shrimp and traditional dressing

tuna sauté \$7.95 per person
fresh tuna sautéed to order with seaweed salad, asian sauce, sweet chili sauce

carving stations

pork loin, apple mustard, herb mayonnaise, roasted corn muffins
\$250.00 (serves 40-50)

boneless turkey breast with cranberry chutney, dijon mustard, assorted miniature rolls
\$195.00 (serves 40-50)

virginia honey baked ham, assortment of mustards, chutneys, buttermilk biscuits
\$250.00 (serves 40-50)

salmon florentine, whole side of salmon, melted fresh spinach and garlic wrapped in pastry
\$95.00 (serves 15-20 guests)

prime rib, horseradish cream, mayonnaise and mustard, petit rolls
\$350.00 (serves 30-40)

top round, horseradish cream, mayonnaise and mustard, petit rolls
\$250.00 (serves 50-60)

tenderloin of beef, horseradish cream and roasted tomato jam
\$250.00 (serves 15-20)

station / displays

tapas (serves 30 guests) \$385.00

traditional hummus, olive tapenade, artichoke and feta cheese spread, tomato bruschetta, bacon wrapped dates, pita triangles

fresh fruit \$5.95 per person

assorted fresh sliced fruit, melons and seasonal berries

sushi \$14.95 per person

assorted sushi and california rolls, wasabi cream, soy and ginger

hot crab dip (serves 50 guests) \$175.00

assorted crackers and flat breads

biscuit bar \$7.95 per person

homemade sweet potato, regular and garlic & cheddar biscuits served with toppers of jellies, sliced ham, honey butter, honey, brown sugar, bourbon bacon crumbles, balsamic onion jam, sausage gravy

antipasto display (serves 30 guests) \$450.00

grape tomatoes, marinated mushrooms, grilled asparagus, salami and pepperoni slices, fresh mozzarella, kalamata olives, artichoke hearts, roasted red peppers, virgin olive oil and balsamic vinegar, sliced baguettes

goat & garlic (serves 20) \$65.00

roasted whole garlic cloves in virgin olive oil with roasted red peppers and kalamata olives with creamy goat cheese, toasted baquette slices

cheese \$7.95 per person

assorted imported and domestic cheeses, grapes, flatbreads and crackers

triple chocolate fondue station minimum of 25 people, \$14.00 per person

seasonal fruits, jumbo marshmallows, biscotti, pretzel rods

beverage service

for efficiency of service, one bartender per 100 guests required for all bars,
\$75.00 fee per bartender
identification is required for any person drinking an alcoholic beverages
alcoholic "shots" are not permitted

host bar

call brand liquor	\$6
premium brand liquor	\$7
elite liquor	\$8
house wine	\$6
domestic beer	\$4.50
premium beer	\$5
soft drinks	\$2.50
bottled water	\$2.50
fruit juice	\$2.50

cash bar

call brand liquor	\$6.50
premium brand liquor	\$7.50
elite liquor	\$8.50
house wine	\$6.50
domestic beer	\$5
premium beer	\$5.50
soft drinks	\$3
bottled water	\$3
fruit juice	\$3

host bar packages service by the hour, priced per person

includes: unlimited quantities of mixed drinks, imported and domestic beer, house wines, soft drinks
and assorted juices
one hour; call brands \$14.00 / premium brand \$19.00
two hours; call brands \$20.00 / premium brand \$27.00
three hours; call brands \$26.00 / premium brand \$35.00
four hours; call brands \$32.00 / premium brand \$43.00

beer and wine packages service by the hour, priced per person

includes: unlimited quantities of imported and domestic beer,
house wines, soft drinks and assorted juices
one hour \$10.00
two hours \$16.00
three hours \$22.00
four hours \$28.00

domestic beers

budweiser, bud light, miller lite, michelob ultra, st.paulie girl non alcoholic

premium beers

heineken, corona, sam adams

non-alcoholic beverages

pepsi products include: pepsi, diet pepsi, ginger ale, sierra mist club soda, tonic water
juices: cranberry, orange, grapefruit, pineapple, grenadine, lime

call brand liquors

smirnoff vodka, beefeater gin, bacardi rum, johnnie walker red label scotch, jim beam
bourbon, seagram's 7, sauza gold tequila

premium brand liquors

absolut vodka, bombay sapphire, bacardi rum, johnnie walker black label scotch, jack
daniel's bourbon, crown royal, jose cuervo gold tequila

elite liquors

kettle one vodka, bailey's irish cream, kahlua, grand marnier, amaretto di saronno, southern comfort,
malibu coconut rum, jameson irish whiskey, dewar's white label, henessey v.s., romana sambuca,
captain morgan's spiced rum