

CULINARY SELECTIONS

THE WESTIN VIRGINIA BEACH TOWN CENTER

- FEEL WELL - MOVE WELL - EAT WELL - PLAY WELL - SLEEP WELL - WORK WELL -

4535 Commerce Street Virginia Beach, Virginia 23462 T: 757.275.7871 F: 757.275.7835

http://www.westinvirginiabeach.com/

- BREAKFAST SELECTIONS -

Westin Continental - \$19.00 per person

Individual Fruit Cups

Flavored Yogurt & Granola

Assorted Bagels with Regular & Flavored Cream Cheeses Sliced Coffee Cake, Assorted Scones, & Power Breakfast Cookies

Assorted Bottled Juices

Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and Assorted Tazo® Teas

PLATED BREAKFAST

ALL PLATED BREAKFASTS INCLUDE ORANGE JUICE, BASKET OF ASSORTED MINIATURE BREAKFAST MUFFINS, FRESHLY BREWED STARBUCKS® REGULAR & DECAFFEINATED COFFEE, AND ASSORTED TAZO® TEAS SERVED TABLESIDE.

Recharge - \$21.00 per person

Individual Quiche with Cheddar Cheese, Tomatoes, & Spinach Smithfield® Sausage Links or Applewood Smoked Bacon Apple Sweet Potato Hash

Red Velvet & Sweet Cream Cheese Stuffed French Toast
Virginia Country Ham®
Hash Brown Potatoes

Renewal - \$21.00 per person

Fluffy Biscuits with Fried Green Tomatoes

Coddled Egg topped with Oven Dried Tomato Basil Hollandaise

Canadian Bacon

Hash Brown Potatoes

Gluten Free - \$21.00 per person

Huevos Ranchero & Corn Tortilla with Black Beans

Roasted Tomato Salsa

Hash Brown Potatoes

BREAKFAST TABLES

ALL BREAKFAST TABLES ARE SERVED BUFFET STYLE AND INCLUDE CHILLED ORANGE & CRANBERRY JUICES, FRESHLY BREWED STARBUCKS® REGULAR AND DECAFFEINATED COFFEE, AND ASSORTED TAZO® TEA.

- ALL BREAKFAST TABLES ARE BASED ON 90 MINUTES OF SERVICE - MINIMUM OF 25 GUESTS - \$75.00 SERVICE FEE FOR GROUPS OF 24 OR LESS

Westin Wake Up - \$21.00 per person

Individual Fruit Cups
Sliced Coffee Cake, Assorted Scones, & Power Breakfast Cookies
Egg Strata with Spinach & Swiss Cheese
Smithfield® Sausage Links or Applewood Smoked Bacon
Roasted Potato Medley or Cheddar Grits with Chives

Heavenly Beginnings - \$24.00 per person
Individual Fruit Cups
Fresh Bananas
Assorted Cold Cereals with Whole & Skim Milk
Multigrain Pancakes & Warm Maple Syrup
Individual Egg Cakes
Cheddar & Ham
Frag Whites Mushroom Green Onion & Sy

Egg Whites, Mushroom, Green Onion & Swiss Smithfield® Sausage Links or Applewood Smoked Bacon Roasted Potato Medley or Cheddar Grits with Chives

Country Sunshine - \$18.00 per person

Individual Fruit Cups

Create Your Own Breakfast

Start With: Homemade Fluffy Country Biscuits & Belgian Waffles

Top it however you like!

SWEET and SAVORY options

Warm Maple Syrup Sausage Gravy

Strawberry Sauce Ham & Shredded Cheese

Whipped Cream Wilted Kale

Assorted Jams Honey Mustard

Fried Chicken Tenders



Beverage Refresh - \$6.00 per person

(Forty-Five Minute Replenishment)
Assorted Soft Drinks & Bottled Water
Freshly Brewed Starbucks® Regular & Decaffeinated
Coffee and Assorted Tazo® Teas

Coffee & Cookies - \$7.00 per person
Assorted Freshly Baked Jumbo Cookies
Freshly Brewed Starbucks® Regular & Decaffeinated Coffee
and Assorted Tazo® Teas

Dessert Bars & Milk - \$7.50 per person
Assorted Home-Baked Dessert Bars
Ice Cold Skim & Whole Milk

ALL DAY BREAK PACKAGE - \$32.00 per person

THIS PACKAGE INCLUDES MORNING, MID-MORNING, AND AFTERNOON REFRESH. FRESHLY BREWED STARBUCKS® REGULAR & DECAFFEINATED COFFEE, AND ASSORTED TAZO® TEAS WILL BE AVAILABLE THROUGHOUT.

Morning Break (One Hour Replenishment)

Individual Fruit Cups

Flavored Yogurt & Granola

Assorted Bagels with Regular & Flavored Cream Cheeses

Sliced Coffee Cake, Assorted Scones & Power Breakfast Cookies

Assorted Bottled Juices

Mid-Morning Refresh (Thirty Minute Replenishment)

Assorted Soft Drinks & Bottled Water

Assorted Granola & Kind® Bars

Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and Assorted Tazo® Teas

Afternoon Refresh (Thirty Minute Replenishment)

- Select One -

RENEW

REVIVE

Mixed Berry & Strawberry Banana Smoothie

Kind® & Bear Naked® Bars

Assorted Soft Drinks & Bottled Water

Choice Of: Assorted Jumbo Cookies or Iced Brownies or Dessert Bars
Assorted Soft Drinks & Bottled Water

THEMED BREAKS

Recharge - \$16.00 per person

Assorted Tazo® Teas

Baked Pita Chips & Root Vegetable Chips
Hummus, Cucumber Dill Tzatziki Sauce
Antipasto Skewers
Olive Tapenade
Spiced Nuts
Assorted Soft Drinks & Bottled Water
Freshly Brewed Starbucks® Regular & Decaffeinated Coffee

Chocolate Lovers - \$15.00 per person

Fresh Baked Brownies & Chocolate Chip Cookies

White Chocolate Macadamia Nut Cookies

Red Velvet Cookies

Ice Cold Skim & Whole Milk
Assorted Soft Drinks & Bottled Water

Guacamole Bar - \$15.00 per person

Corn Tortillas Chips

Guacamole, Roasted Salsa, Tomatillo Salsa

Toppings to include:

Mexican Cheese, Tomatoes, Garlic, Jalapeno, Bacon Bits,
Lime Roasted Corn, Cilantro Green Onion, & Sour Cream
Virgin Margaritas

Make Your Own Trail Mix - \$16.00 per person Toasted Oats
Dried Fruits to include Raisins, Apricots,

Cranberries, & Coconut

Assorted Nuts and M&Ms®

Assorted Soft Drinks & Bottled Water

A Step Back in Time - \$15.00 per person

Root Beer Floats with Whipped Cream & Cherries Pigs in a Blanket served with Mustard & Ketchup French Fries Assorted Tootsie Roll® Lollipops

Sweet & Salty - \$16.00 per person

Warm Soft Pretzel Bites with Honey Mustard Dip & Cinnamon Sugar Dip

Chocolate Covered Bacon

Cracker Jacks® & Spiced Nuts

Assorted Soft Drinks & Bottled Water

Freshly Brewed Starbucks® Regular & Decaffeinated Coffee

Assorted Tazo® Teas

BREAK ENHANCEMENTS

Applewood Bacon, Egg, & Cheese Croissants or Bagels	\$60.00 per dozen	
Bagels & Lox with Traditional Accompaniments	\$8.95 per person	
Assorted Dry Cereals with Milk	\$6.95 per person	
Smithfield® Sausage Biscuits	\$60.00 per dozen	
Hard Boiled Eggs	\$15.00 per dozen	
Assorted Granola Bars	\$2.50 each	
Chilled Individual Low-Fat Yogurts	\$3.95 each	
Seasonal Whole Fresh Fruit Selection	\$1.95 per piece	
Sun Chips®, Cracker Jacks®, Pretzels, & Trail Mix	\$3.00 each	
Assorted Scones - Chocolate, Cinnamon, & Blueberry	\$35.00 per dozen	
Fresh Baked Iced Brownies	\$35.00 per dozen	
Warm Pretzels with Assorted Mustards	\$24.00 per dozen	
Assorted Bagels with Assorted Jams & Cream Cheese	\$30.00 per dozen	
Assorted Home-Baked Cookies	\$35.00 per dozen	
Assorted Large Candy Bars	\$3.00 each	

SUPERFOOD ENHANCEMENTS Super



Body Balance - \$4.25 per person	Brain Boost - \$3.75 per person
Freshly Baked Oat Bran Walnut Muffin	Blueberries, Purple Grapes,
Pomegranate Acai Juice	Raspberries & Walnuts

Longevity Boost - \$3.25 per person	Stress Reducer - \$3.50 per person
Green Tea with Honey & Soy Milk	Assorted Dried Fruit & Nuts

SuperFoods are known for being health-enhancing and rich in antioxidants and phyto-nutrients. "These nutritional powerhouse foods can help extend your health span - the extent of time you have to be healthy, vigorous and vital."

- Dr. Steven Pratt, author of SuperFoods Rx. Fourteen Foods That Will Change Your Life.

BEVERAGES

Assorted Coke 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	\$55.00 per gallon	
Selection of Tazo® Teas	\$55.00 per gallon	
Freshly Brewed Iced Tea	\$40.00 per gallon	
Lemonade	\$40.00 per gallon	

- LUNCH SELECTIONS -

PLATED LUNCH

ALL PLATED LUNCHES INCLUDE WARM SLICED CIABATTA BREAD & BUTTER, CHOICE OF SALAD & DESSERT, CHEF'S CHOICE OF STARCH & VEGETABLE, STARBUCKS® REGULAR & DECAFFEINATED COFFEE, ASSORTED TAZO® TEAS, AND ICED TEA.

SALAD (Select One)

Garden Salad with Tomato, Cucumber, & Onion
Mixed Greens, Seasonal Berries, Pecans, Gorgonzola, Croutons
Greek Salad with Tomatoes, Onion, Cucumber, Feta Cheese, & Kalamata Olives
Caesar Salad with Parmesan Cheese, Herb Croutons

Dressing Choices: Ranch, Peppercream, White French, Greek, Raspberry Vinaigrette, Balsamic Vinaigrette

ENTREES

CHICKEN SELECTIONS - \$29.00 per person

Boneless, Skinless Chicken Breast with Choice of Preparation:

Creamy Mushroom Sherry Sauce Picatta

Basil Butter, Prosciutto, & Fontina Cheese Teriyaki Sauce & Grilled Pineapple

Smoked Gouda Cream Roasted Garlic & Brie Sauce

Coconut Encrusted with Kiwi Strawberry Chutney Parmesan Encrusted with Melted Mozzarella

& Sundried Tomato Pesto

BEEF SELECTIONS - "market price"

Sirloin Steak with Smoked Gouda Cream Gourmet Meatloaf

BBQ Rubbed Pork Ribeye with Pineapple Bread Bistro Steak with Gorgonzola Demi-Glace

SEAFOOD SELECTIONS - \$31.00 per person

Stuffed Flounder with Oven Dried Tomato Hollandaise Coconut Shrimp with Strawberry Kiwi Salsa Beer Battered Whitefish with Smoky Chipotle Aioli Salmon - Rockefeller or Soy Cured with

Freed Bells

Fennel Broth

DESSERT (Select One)

Strawberry Cheesecake Triple Chocolate Mousse Layer Cake

Deep Dish Key Lime Pie

Salted Caramel Crunch

Deep Dish Apple Pie

Bourbon Pecan Pie

Philadelphia® Cream Cheese Cake Carrot Cake

Chef's Choice Mason Jar Desserts

LUNCH TABLE

ALL LUNCH TABLES ARE SERVED BUFFET STYLE WITH ICED TEA, FRESHLY BREWED STARBUCKS® REGULAR & DECAFFEINATED COFFEE AND ASSORTED TAZO® TEAS.

- ALL LUNCH TABLES ARE BASED ON 90 MINUTES OF SERVICE - MINIMUM OF 25 GUESTS - \$75.00 SERVICE FEE FOR GROUPS OF 24 OR LESS

Market Fresh - \$28.00 per person

Soup du Jour

Garden Green Salad Bowl with Toppings & Assorted Dressings

Chef's Pasta Salad or Potato Salad

Turkey, Roast Beef, Ham, & Chicken Salad

Cheddar, Provolone & Swiss Cheeses

Lettuce, Tomato, Onion, Pickles

Mayonnaise, Yellow & Stone-Ground Mustard

Wheat, Kaiser & Pretzel Rolls

Assorted Cookies & Brownies

Chef's Choice - \$30.00 per person

Our Chef will create a special buffet for your guests!

Ciabatta Bread & Butter

One Salad Selection

Two Hot Entrée Selections

Starch Selection & Fresh Vegetables

Chef's Dessert Choice

Taste of Tuscany - \$33.00 per person

Panzanella Salad: Tuscan Bread Pieces, Salad of Romaine, Black

Olives, Red Onion, Oven Dried Tomatoes, Fresh Basil & Cucumber

Calamari Salad

Eggplant Rollantini

Tuscan Skillet of Chicken Sausage & Cannellini Bean

Garlic Kale Gnocchi

Lemon Asparagus

Cannoli & Tiramisu

Chinatown - \$33.00 per person

Clear Soup with Tofu & Green Onions on the Side

Asian Salad Bowl with Sesame Dressing

Beef & Broccoli

General Tso Chicken

Fried Rice

Thai Spring Rolls with Duck Sauce

Fortune Cookies

Tazo® Tea Station

South of the Border - \$29.00 per person

Chicken Tortilla Soup with Corn Tortilla Hay

Chips with Salsa & White Dip

Chicken Chimichanga

Beef Enchilada

Mexican Rice

Refried Beans

Cinnamon Apple Churros

Box Lunch

All box lunches include bottled water, bowl of seasonal apples, choice of side salad, and choice of dessert. Boxed lunches are displayed in portable boxes, but are available on platters upon request.

- \$19.00 per person -

Salad (Select One)

Antipasto Salad

Tortellini Pasta Salad

Bruschetta Orecchiette Salad

Quinoa Citrus Salad

Cannelloni Bean Salad

Sandwich (Select up to Three)

Traditional Italian Sub

Buffalo Chicken Salad Wrap

Turkey & Provolone

Turkey with Brie & Caramelized Onions

Roast Beef & Cheddar with Horseradish Cream

Chicken Caesar Wrap

Triple Decker Club: Turkey, Bacon, Lettuce, & Tomato

Vegetable Chinese Box with Tofu & Coconut Lime Rice

Avocado and Roasted Vegetable Wrap

Custom Option: Ask us about preparing your favorite sandwich/wrap!

Dessert (Select One)

Large Candy Bar

Chocolate Chip Cookie

Brownie

Lemon Bar

Cupcake

Add assorted Coke® products for an additional \$3.00 each.

- DINNER SELECTIONS -

PLATED DINNER

ALL DINNERS INCLUDE WARM SLICED CIABATTA BREAD & BUTTER, CHOICE OF SALAD AND DESSERT AND CHEF'S VEGETABLE AND STARCH, FRESHLY BREWED STARBUCKS® REGULAR & DECAFFEINATED COFFEE, ASSORTED TAZO® TEAS, AND ICED TEA.

Salad (Select One)

Baby Iceberg Topped with Oven Roasted Tomatoes, Red Onion, Cucumber, & Chick Peas with Tzatziki Dressing Arugula Salad with Sliced Strawberries, Goat Cheese Crumbles, & Caramelized Pecans

Mixed Greens Salad with Diced Potatoes, Bacon Crumbles, Onion & Hard-Boiled Egg with Mustard Vinaigrette Greek Salad with Tomatoes, Onion, Cucumbers, Feta Cheese, & Kalamata Olives

Southwest Salad of Mixed Greens, Diced Tomato, Green Onions, Cheddar Cheese, Fire Roasted Corn, & Black Beans with Chipotle Dressing

Thai Cashew Salad: Mixed Greens, Cashews, Broccoli, Shredded Carrots, Green Onion, & Purple Cabbage with Sesame Dressing

Single Entrées

Oven Roasted Salmon Rockefeller - \$40.00 per person

Chicken Breast with Choice of Preparation: Picatta, Thai Peanut Sauce / Honey Soy Ginger Sauce Stone Ground Mustard Sauce / Roasted Garlic & Brie / Herb Roasted with Natural Au Jus Mushroom Cream Sauce - \$35.00 per person

Bacon Wrapped Chicken with Chipotle Honey Barbeque Sauce - \$38.00 per person

8 oz. Filet Mignon with Choice of Preparation: Coffee Encrusted with Creole Cream / Balsamic Bourbon Glaze Crimson Horseradish Cream / Mushroom Cabernet / Caprese / Béarnaise — "market price"

Chesapeake Bay Crab Cakes with Lemon Aioli - \$59.00 per person

In Season Fresh Catch with Choice of Preparation: Honey Citrus Ginger Glaze / Thai Coconut Curry Sauce Lemon Buerre Blanc / Mediterranean style – "market price"

Combination Entrées

Chesapeake Bay Crab Cake with Lemon Aioli & Bistro Steak with Choice of Preparation - \$67.00 per person

Bistro Steak & Chicken Breast with Choice of Preparation - \$63.00 per person

Salmon Rockefeller & Chicken Breast with Choice of Preparation - \$52.00 per person

Chicken Breast with Mushroom and Fontina Cheese & Chesapeake Bay Crab Cake - \$62.00 per person

Braised Boneless Short Rib & Lemon Garlic Skewer Shrimp - \$50.00 per person

Desserts (Select One)

White Chocolate Blueberry Bread Pudding Vanilla Thrilla Cheesecake

Salted Caramel Crunch Torte Bourbon Pecan Pie

Triple Chocolate Mousse Layer Cake Flourless Chocolate Torte

Coconut Bombe

Chef's Choice Mason Jar Desserts

Tuxedo Bombe

Oreo® Pie

DINNER TABLE

ALL BUFFET DINNERS INCLUDE WARM SLICED CIABATTA BREAD & BUTTER, FRESHLY BREWED STARBUCKS® REGULAR & DECAFFEINATED COFFEE, ASSORTED TAZO® TEAS, AND ICED TEA.

- ALL DINNER TABLES ARE BASED ON 90 MINUTES OF SERVICE - MINIMUM OF 25 GUESTS - \$75.00 SERVICE FEE FOR GROUPS OF 24 OR LESS

Chef's Choice Buffet - \$45.00 per person

Minimum of 25 Guests

Our Chef will create a special buffet for your guests!

Two Prepared Salads
Two Entrée Selections

One Starch Selection

Fresh Vegetables

Dessert Assortment

Monarch Buffet - \$54.00 per person

Minimum of 25 Guests

Mixed Salad Greens with Assorted Toppings, Ranch & Balsamic Vinaigrette Dressings

Garden Pasta Salad

Seafood Orzo Salad

Carved Top Round of Beef with Horseradish Cream or Salmon Florentine Chicken Breast

Baby Russet Potatoes Chef's Mixed Vegetables Dessert Assortment

Town Center Buffet - \$66.00 per person

Minimum of 25 Guests

Mixed Salad Greens with Assorted Toppings, Ranch & Balsamic Vinaigrette Dressings or Caesar Salad with Parmesan Cheese, Roasted Red Pepper & Croutons

Caprese Salad, Baby Mozzarella, Grape Tomatoes, & Fresh Basil with Vinaigrette

Mediterranean Orecchiette Salad

Seafood Orzo Salad

Chef Carved Prime Rib of Beef with Au Jus and Horseradish Cream

Chicken Breast with garlic & Brie Sauce

Stuffed Flounder with Crabmeat

Baby Baked Potatoes

Rice Pilaf

Chef's Mixed Vegetables

Assorted Fancy Miniature Pastry Desserts: Cheesecakes, Pastries, Tartlets, Eclairs, Petit Fours, Cream Puffs

- DESIGN YOUR OWN RECEPTION -

\$27.00 PER PERSON
SELECT ANY 6 OPTIONS BELOW.
INCLUDES FRESHLY BREWED ICED TEA AND WATER.

Mac & Cheese Bites

Chicken Cordon Bleu Bites

Mini Assorted Naan Pizzas

Risotto Croquettes

Jack Daniels BBQ Meatballs

Fig and Mascarpone Puffs

Personal Ceviche with Tortilla Chips

Braised Beef and Cheddar Grits

Caramelized Fruit and Gorgonzola on Baguette

Bleu Cheese Cake topped and filled with Dried Apples, Pecans, Dried Cranberries and Caramel

Mini Grilled Cheese Sandwiches and Tomato Soup Shots

French Fry Bar - Traditional and Sweet Potato Fries- Ketchup, Cheese Whiz, Ranch, Crumbled Parmesan Cheese, Garlic and Parsley Seasoning, Malt Vinegar, Brown Sugar Cinnamon

Assorted Dessert Shots

Assorted Mini Pastries

Southwest Chicken Street Tacos

Chicken Cordon Bleu Bites

Ham and Cheese Rollups

Antipasto Skewers

Bacon Wrapped Dates

Asiago Asparagus in Phyllo

Soup served in a Bread Bowl

Spinach and Artichoke Dip with Sweet Potato Chips

Slider Station: Served with Assorted Condiments

Wheel of Baked Brie with Raspberry wrapped in Puff Pastry

Asian Slaw topped with Chicken served in Mini Chinese Box

Cake Pops

Mini Warm Doughnut Holes

Assorted Mini Pastries

Cookie and Milk-Mini Cookies served atop Shot Glass of Ice Cold Milk

- HORS D'OEUVRES SELECTIONS -

MINIMUM 50 PIECES PER ORDER
PRICED PER PIECE

НОТ	
Spanakopita	\$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	\$2.95
Southwest Chicken Street Taco Rolls	\$2.95
Chili Relleños Bites	\$2.50
Crab Rangoon	\$2.95
Shrimp & Crab Dipper	\$3.25
Mac & Cheese Bites	\$2.50
Filled Risotto Croquettes	\$3.50
Thai Spring Rolls with Dipping Sauce	\$2.95
Seafood Fritters with Lemon Aioli	\$3.25
Wonton Wrapped Shrimp with Sweet Chili Sauce	\$3.50
Mini Quiche	\$2.50
Mini Deep Dish Pizzas	\$2.50
Honey Citrus Pepper Glazed Chicken Satay	\$2.50
Mini Beef Wellington	\$3.95
Bacon Wrapped Shrimp	\$3.95
Applewood Smoked Bacon Wrapped Scallops	\$3.95
Mini Chesapeake Bay Crab Cakes, Old Bay® Aioli	\$3.95
Baked Brie & Raspberry in Phyllo	\$2.95
Jack Daniels® BBQ Meatballs	\$2.95
Bacon Wrapped Dates	\$3.25
COLD	
Dill Chicken Salad on Tomato Basil Edible Spoon	\$3.00
Smoked Salmon Mousse in Bouche Cup	\$2.95
Brie Cheese, Dried Cranberry & Onion Jam in Phyllo Cup	\$2.50
Antipasto skewers	\$3.25
Crudité Shot Glasses	\$2.50
Tomato Bruschetta with Crispy Prosciutto	\$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

- CHEF ATTENDED STATIONS -

\$75.00 ATTENDANT FEE FOR ALL STATIONS

ALL ACTION STATIONS PRICING BASED ON 1.5 HOURS

Pasta - \$10.95 per person (Minimum of 25 Guests)

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 person / per item

Grilled Cheese & Tomato Soup - \$5.95 per person (Minimum of 25 Guests)

Gourmet Grilled Cheese Sandwiches Grilled to Order, Paired with Tomato Soup

Grand Marnier Lamb Chops - \$14.95 per person

Flamed to Order finished with a Grand Marnier Demi-Glace

Mediterranean Chicken Sauté - \$8.95 per person (Minimum of 25 Guests)

Chicken Breast Sautéed with Fresh Artichokes, Sun Dried Tomatoes, Capers, Black Olives & Feta Cheese

Guacamole Bar - \$7.95 per person

Avocados Chef Prepared with your Choice of: Green Onions, Jalapeños, Tomatoes, Garlic, Red Onion, Lemon Juice, Lime Juice, & Cilantro Served with Tortilla Chips

Caesar Salad Tableside - \$11.95 per person

Crisp Romaine Tossed by Chef with Your Choice of Traditional Accompaniments: Roasted Garlic, Red Pepper Strips, Herbed Croutons, Shaved Parmesan Cheese, Cracked Black Pepper, Chicken Breast Strips, & Shrimp

Tuna Sauté - \$9.95 per person

Fresh Tuna Sautéed to Order with Seaweed Salad, Asian Sauce & Sweet Chili Sauce

CARVING STATIONS

Pork Loin - \$275.00 (Serves 40-50 guests)

Apple Mustard, Herb Mayonnaise, Roasted Corn Muffins

Boneless Turkey Breasts - \$225.00 (Serves 40-50 guests)

Served with Cranberry Chutney, Dijon Mustard, Assorted Miniature Rolls

Virginia Honey Baked Ham - \$250.00 (Serves 40-50 guests)

Assortment of Mustards, Chutneys, Buttermilk Biscuits

Salmon Florentine - \$150.00 (Serves 15-20 guests)

Whole Side of Salmon, Melted Fresh Spinach & Garlic Wrapped Pastry

Prime Rib - \$395.00 (Serves 30-40 guests)

Horseradish Cream, Mayonnaise & Mustard, Petit Rolls

Top Round of Beef - \$295.00 (Serves 50-60 guests)

Horseradish Cream, Mayonnaise & Mustard, Petit Rolls

Tenderloin of Beef - \$300.00 (serves 15-20 guests)

Horseradish Cream & Roasted Tomato Jam

- DISPLAYS & STATIONS -

Tapas - \$15.95 per person
Traditional Hummus
Olive Tapenade
Artichoke & Feta Cheese Spread
Tomato Bruschetta
Bacon Wrapped Dates
Pita Triangles

Biscuit Bar - \$9.95 per person Homemade Sweet Potato, Traditional, & Garlic/Cheddar Biscuits Toppings Include: assorted jellies, sliced ham, honey butter, honey, brown sugar, bourbon bacon crumbles, balsamic onion jam, sausage gravy

Fresh Fruit - \$7.95 per person
Assorted Fresh Fruit including Melons and
Seasonal Berries

Hot Crab Dip - \$200.00 (Serves 50 Guests) Served with Assorted Crackers & Flatbreads Goat & Garlic - \$125.00 (Serves 20 Guests)
Roasted Whole Garlic Cloves in Virgin Olive
Oil with Roasted Red Peppers & Kalamata
Olives
Creamy Goat Cheeses
Toasted Baguette Slices

Antipasto Display - \$495.00 (Serves 30 Guests)
Grape Tomatoes, Marinated Mushrooms, Grilled
Asparagus, Salami & Pepperoni Slices, Fresh
Mozzarella, Kalamata Olives, Artichoke Hearts,
Roasted Red Peppers
Virgin Olive Oil & Balsamic Vinegar
Sliced Baguettes

Cheese - \$7.95 per person
Assorted Imported & Domestic Cheeses, Grapes,
Assorted Crackers & Flatbreads

Sushi - \$19.95 per person Assorted Crab & California Rolls Wasabi Cream Soy & Ginger

- BEVERAGE SERVICE -

FOR EFFICIENCY OF SERVICE, 1 BARTENDER PER 100 GUESTS IS REQUIRED FOR ALL BARS. \$75.00 FEE PER BARTENDER

- ALCOHOLIC "SHOTS" ARE NOT PERMITTED -

- IDENTIFICATION IS REQUIRED OF ANY PERSON DRINKING AN ALCOHOLIC BEVERAGE -

Host Bar		Cash Bar	
Call Brand Liquor	\$7	Call Brand Liquor	\$7.50
Premium Brand liquor	\$8	Premium Brand Liquor	\$8.50
Elite Liquor	\$9	Elite Liquor	\$9.50
House Wine	\$7	House Wine	\$7.50
Domestic Beer	\$5.50	Domestic Beer	\$6
Premium Beer	\$6	Premium Beer	\$6.50
Soft Drinks	\$2.50	Soft Drinks	\$3
Bottled Water	\$2.50	Bottled Water	\$3
Fruit Juice	\$2.50	Fruit Juice	\$3

HOST BAR PACKAGES (service by the hour, priced per person)

INCLUDES: UNLIMITED MIXED DRINKS, IMPORTED AND DOMESTIC BEER, HOUSE WINES, SOFT DRINKS AND ASSORTED JUICES

One Hour: Call Brands \$15.00 Premium Brands \$20.00
Two Hours: Call Brands \$21.00 Premium Brands \$28.00
Three Hours: Call Brands \$27.00 Premium Brands \$36.00
Four Hours: Call Brands \$33.00 Premium Brands \$44.00

BEER & WINE PACKAGES (service by the hour, priced per person)

Includes: Unlimited imported and domestic beer, house wines, soft drinks and assorted juices

One Hour \$12.00
Two Hours \$18.00
Three Hours \$24.00
Four Hours \$30.00

DOMESTIC BEERS: BUDWEISER®, BUD LIGHT®, MILLER LITE®, MICHELOB ULTRA®, COORS LIGHT®, O'CONNOR®

PREMIUM BEERS: HEINEKEN®, CORONA®, SAM ADAMS®

NON-ALCOHOLIC BEVERAGES: CRANBERRY, ORANGE, GRAPEFRUIT & PINEAPPLE JUICES, COKE® PRODUCTS INCLUDING COKE®, DIET COKE®, GINGER ALE®, SPRITE®, CLUB SODA, TONIC WATER

CALL BRAND LIQUORS: SMIRNOFF® VODKA, BEFFEATER® 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®, Disaronno® Amaretto, Southern Comfort®, Malibu® Coconut Rum, Jameson® Irish Whiskey, Dewar's White Label®, Hennessy V.S.®, Romana Sambuca®, Captain Morgan® Spiced Rum