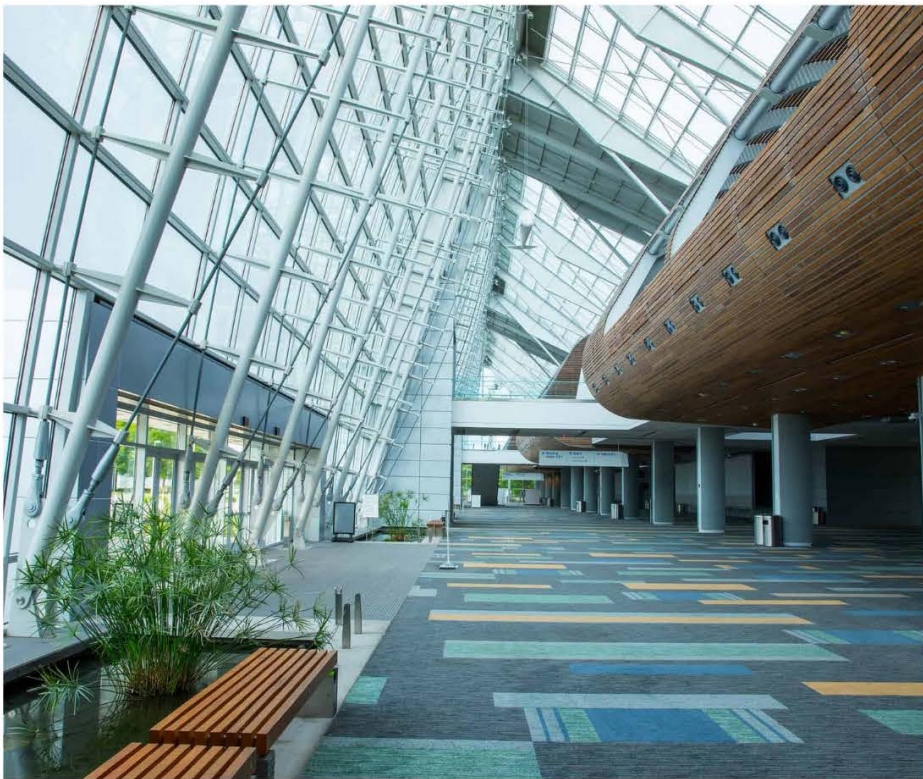


Catering Menu



Welcome



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.

- Welcoming Breakfast Menus
- Breaks for Relaxing or Gearing Up
- Luncheons and Dinners that Dazzle
- Creative Savory and Sweet Receptions
- Inviting Beverage Selections

Please enjoy!

Sabrina Beasley

Sabrina Beasley

General Manager, Catering at VBCC
1000 19th St, Virginia Beach, VA 23451

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FOR MENU & EVENT INFORMATION
CONTACT CATERING SALES OFFICE 757-385-2009

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.

DIETARY INFORMATION

Use these icons to discern what recipes have dietary restrictions. We do not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, may come into contact with products containing gluten and common allergens such as nuts.



Gluten Free



Vegetarian



Vegan

Prices are subject to 20% service charge and 12% sales tax.
Parties of less than 25 are subject to a \$150 additional fee.

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

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 a 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.

Inclusive Dining Options





Inclusive Dining Options

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 | 27.75

- Vegan-tofu scramble with plant-based cheese
- Crispy home fries with diced peppers and onions
- Italian vegan sausage
- Seasonal fresh fruit and berries
- Fresh sprouted toast with berry preserves
- Fried cinnamon apples

BREAKFAST ADD-ONS

NO BAKE OAT BITES | 5.50

With Planters peanut butter, honey, raisins, chia seeds and gluten free oats

PUNGO STRAWBERRY FESTIVAL CRÊPES* | 5.50

Local strawberries, classic crêpes and whipped cream
*Chef attendant required per 100 guests at \$150.

VEGAN PARFAIT | 5.50

Dairy free coconut yogurt, fresh fruit, topped with granola

A LA CARTÉ

By the dozen

Vanilla Almond Milk Cartons (8 oz) | 99  

Plant-based BBQ Meatballs | 49 

Plant-based Whole Grain Croissants | 55.25 

Flourless Chocolate Cake (14 slices) | 165 

Freshly Baked Cookies | 36.25 

Chocolate Brownie Bars | 36.25 

Sweet Lemon Bars | 37.25 

Warm Jumbo Cinnamon Buns | 37.25 

Assorted Scones | 40.50 

 Local Favorite  Gluten Free  Vegetarian  Vegan

Inclusive Dining Options continued

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.

CHICKPEA 'TUNA' SALAD | 16

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

PLATED MEALS

Lunch / Dinner prices shown below:

BABY SPINACH & PLUMP TOMATOES WITH HERB PASTA | 28/36.25

Tossed in a white wine and truffle sauce

TIAN OF GRILLED TOSCANA VEGETABLES | 28/36.25

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

SAVORY WILD MUSHROOM STRUDEL | 28/36.25

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

WILD MUSHROOM & SPINACH RISOTTO | 28/36.25

White wine, Parmesan cheese, cream, wilted spinach and sautéed mushrooms

VEGETARIAN LENTIL BOLOGNESE | 28/36.25

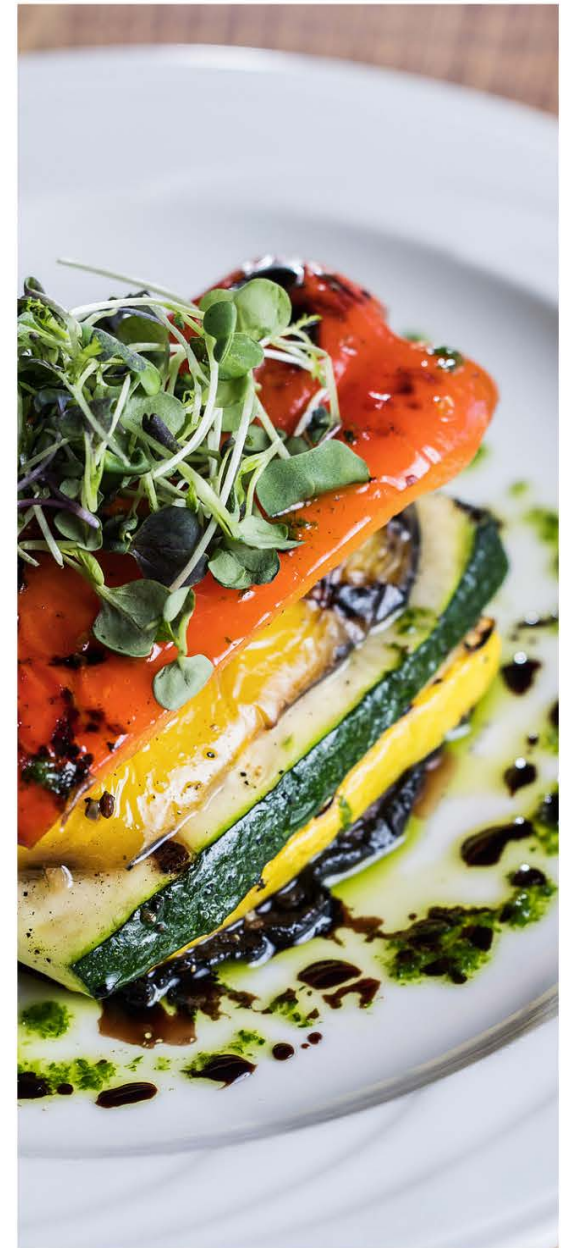
Simmer crushed tomatoes, red wine, soffrito vegetables, fresh garden herbs tossed with pasta

WHIPPED CAULIFLOWER MASH TOPPED WITH A MUSHROOM SALAD | 29/37

Tossed in a carrot harissa vinaigrette

GRILLED STUFFED PORTOBELLO MUSHROOM | 29/37

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



 Local Favorite  Gluten Free  Vegetarian  Vegan

Breakfast





Continental Breakfasts

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.

CONTINENTAL | 14.50 V

Freshly baked breakfast pastries, danish and muffins

PREMIUM CONTINENTAL | 17.75 V

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

VA VIRGINIA CONTINENTAL | 18.75

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

*Suggested Pairing: Orange Raspberry Sunrise
Mimosa with La Marca Prosecco*

VA Local Favorite GF Gluten Free V Vegetarian VG Vegan

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.

VA VIRGINIA COUNTRY | 29

- Assortment of freshly baked muffins and breakfast breads **V**
- Seasonal fresh fruit and berries **VG** **GF**
- Farm fresh scrambled eggs with cheddar cheese **V** **GF**
- Buttermilk biscuits with Smithfield sausage gravy **V**
- Sweet potato home fries **V** **GF**
- Fried Virginia apple compote **V** **GF**
- Country style grits **V** **GF**
- Butter and fruit preserves

AMERICAN CLASSIC | 25

- Assortment of freshly baked muffins and breakfast breads **V**
- Seasonal fresh fruit and berries **VG** **GF**
- Selection of fruit-flavored yogurts **V** **GF**
- Farm fresh scrambled eggs with cheddar cheese **V** **GF**
- Applewood smoked bacon **GF**
- Red bliss potatoes, roasted peppers, and onions **VG** **GF**

SUNRISE | 27

- Assortment of freshly baked muffins and breakfast breads **V**
- Seasonal fresh fruit and berries **VG** **GF**
- Homestyle French toast with maple syrup and seasonal berry compote **V**
- Farm fresh scrambled eggs with cheddar cheese **V** **GF**
- Applewood smoked bacon **GF**



VA Local Favorite **GF** Gluten Free **V** Vegetarian **VG** Vegan



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.

PLATED BREAKFASTS

Accompanied by freshly brewed coffee, decaffeinated coffee, herbal teas, orange juice, and iced water.

VA THE VIRGINIAN | 25

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

RISE & SHINE | 24

- Farm fresh scrambled eggs with cheddar cheese **V** **GF**
- Herb roasted Yukon gold potatoes **VG** **GF**
- Applewood smoked bacon **GF**
- Fresh tomato au gratin **V** **GF**
- Warm buttermilk biscuits and butter **V**

SOUTHWEST | 25

- Farm fresh scrambled eggs with roasted green chilies and Pepper Jack cheese **V** **GF**
- Chorizo sausage **GF**
- Southwest potatoes with peppers and onions **VG** **GF**
- Salsa fresca served family style **VG**
- Warm grilled flat bread **V**

BUILD YOUR OWN

Pick 3: \$30 | Pick 4: \$34

VA YELLOW STONE GRIT STATION **GF**

Butter balls, bacon bits, cheddar cheese.

Add Creamy Shrimp & Tasso topping upcharge | +\$2

VA PUNGO STRAWBERRY FESTIVAL CRÊPES* **V**

Local strawberries, classic crêpes and whipped cream

BELGIAN STYLE WAFFLE BAR* **V**

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

OMELET STATION* **GF**

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

BREAKFAST STREET TACO STATION*

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

SMOKED SALMON DISPLAY

Capers, lemon slices, red onion, tomatoes, cream cheese with bagels

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

VA Local Favorite **GF** Gluten Free **V** Vegetarian **VG** Vegan

A la Carte & Breaks



A la Carte Beverages

Prices listed are per gallon or as noted.

NON-ALCOHOLIC

FRESHLY BREWED COFFEE BAR | 6

(price per guest) 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 & GOURMET TEA SELECTION | 48.75

(by the gallon, 2 gallons required)

KEURIG® COFFEE SERVICE

- Keurig Machine Rental (per day) | 75
- Assorted Keurig Pods (25 pod minimum) | 4.50

Assortment to include hot tea and hot cocoa packets on request.

ICED COFFEE SIGNATURE COFFEE SHOP | 48.75

(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 | 48.75

(by the gallon, 2 gallons required)

Served with mini marshmallows, chocolate shavings and whipped cream

GOURMET JUICES | 43

(by the gallon, 2 gallons required per flavor)

- Orange
- Apple
- Cranberry

FRESHLY LEMONADE CART

(by the gallon, 2 gallons required per flavor)

- Regular Lemonade | 43
- Flavored Lemonade | 46

Blended with your favorite flavors:

- Strawberry
- Ginger
- Watermelon
- Mint-hibiscus

FRESHLY BREWED ICED TEA BAR | 42

(by the gallon, 2 gallons required per flavor)

Sweet or unsweetened with fresh-cut lemons

SIGNATURE INFUSED SPA WATER | 35

(by the gallon, 2 gallons required per flavor)

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

SODA / WATER / OTHER

(by the each)

Assorted Pepsi® Product | 4

Bottled Water | 4

Sparkling Mineral Water | 5

Bottled Fruit Juice | 5

Gatorade® | 5.50

Starbucks® Frappuccino (bottle) | 7

Red Bull® | 7.50

A la Carte Snacks

B A K E R Y (by the dozen)

VA VIRGINIA HAM, EGG & CHEESE
CROISSANTS | 45

FRESHLY BAKED COOKIES | 35 **V**

CHOCOLATE BROWNIE BARS | 35 **V**

ASSORTED MINI QUICHES | 35

ASSORTED BREAKFAST BREADS | 37.25 **V**

FRESHLY BAKED ASSORTED
MUFFINS | 37.25 **V**

FRESHLY BAKED BAGELS WITH
CREAM CHEESE | 37.25 **V**

ASSORTED HOUSE BREAKFAST
PASTRIES | 37.25 **V**

WARM JUMBO CINNAMON
BUNS | 37.25 **V**

SWEET LEMON BARS | 37.25 **V**

VA NO BAKE OAT BITES | 65 **V** **GF**

With Planters peanut butter, honey, raisins and chia seeds

BREAKFAST BURRITO | 68

Farm fresh scrambled eggs, chorizo, cheese, potatoes, peppers, onions and cilantro, wrapped in a warm tortilla. Accompanied with fresh salsa fresca

BREAKFAST SANDWICH | 44

English muffin, Canadian bacon, eggs, cheese

FRESHLY BAKED CROISSANTS
WITH BUTTER | 39.50 **V**

CHOCOLATE CROISSANTS | 75 **V**

ASSORTED SCONES | 40.25 **V**

JUMBO SOFT PRETZELS WITH
MUSTARD & NACHO CHEESE | 40.25 **V**

ASSORTED GOURMET
DESSERT BARS | 54 **V**



VA Local Favorite **GF** Gluten Free **V** Vegetarian **VG** Vegan

A la Carte Snacks continued

P A N T R Y (by the dozen or as noted)

VA INDIVIDUAL PLANTERS® TRAIL MIX | 38 **V**

VA JODY'S CARAMEL POPCORN | 75 **V** **GF**

(12 servings, served in bulk)

WHOLE FRESH FRUIT BOWL | 24 **VG** **GF**

ASSORTED INDIVIDUAL YOGURTS | 25 **V** **GF**

ASSORTED INDIVIDUALLY BAGGED
POTATO CHIPS | 25 **V** **GF**

ASSORTED KELLOGG'S®
NUTRI-GRAIN® BARS | 28 **V**

ASSORTED NATURE'S VALLEY®
GRANOLA BARS | 28 **V**

INDIVIDUAL GREEK YOGURTS | 32 **V** **GF**

FRUIT AND YOGURT SHOOTERS | 34 **V** **GF**

INDIVIDUAL GREEK YOGURT
PARFAITS | 65 **V**

Fresh seasonal berries

SEASONAL FRESH FRUIT & BERRIES | 60 **V** **GF**

(Serves 12)

V
KIND® BARS | 90

HOMESTYLE KETTLE CHIPS &
CHOICE OF DIP | 6.50 **V**

(per guest) French onion, ranch or chipotle lime

ASSORTED CANDY BARS | 5.50 (each) **V**

ICE CREAM NOVELTIES | 6.50 (each) **V**

Freezer required

FRESHLY POPPED POPCORN WITH
POPCORN MACHINE | 550 **V** **GF**

(Serves 300 guests) Requires Chef Attendant at \$150



VA Local Favorite **GF** Gluten Free **V** Vegetarian **VG** Vegan

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.

VA TIDES BALLPARK | 11.50

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

VA VIRGINIA'S FINEST | 14 V

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

TAKE A BREAK | 10.50 V

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

TAKE A HIKE | 10.50 V

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

SWEET AND SAVORY | 12.50 V

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

MEDITERRANEAN | 13

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

- **Optional:** Beetroot roasted carrot dip may replace tzatziki dip to make vegan VG

PROTEIN BREAK* | 16 GF

Celery sticks with local honey peanut butter dip, cubed cheddar, hard-boiled eggs, and turkey sticks

- **Optional:** May replace hard-boiled eggs with mixed nuts

BUILD YOUR OWN

Pick 3: \$14 | Pick 4: \$15

- Cheez-its
- Assorted Dried Fruits Trail Mix
- Mini Beef Sticks
- Turkey Cheddar Pinwheel Bites
- Celery & Carrot Platter with Ranch Dip
- Assorted Cookies
- Garlic Knots with Marinara



VA Local Favorite GF Gluten Free V Vegetarian VG Vegan





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.

VA DOWN HOME BBQ* | 31

SIDES – Choose three (3):

- House Garden Salad – mixed field greens, seasonal vegetables, ranch dressing and chef's vinaigrette **v** **GF**
- Southern Coleslaw – classic house recipe coleslaw **v** **GF**
- Creamy Southern Potato Salad – potato bites, relish, and creamy mustard dressing **v** **GF**
- Baked Beans – ketchup, molasses, brown sugar, maple syrup and yellow mustard **GF**
- Three-cheese Homestyle Macaroni and Cheese **v**

MAIN COURSE – Choose two (2):

- Pulled Pork – barbeque spiced hardwood-smoked pulled pork **GF** with brioche buns
- VBCC Pulled Chicken – house-smoked pulled barbeque chicken **GF** with brioche buns
- Beef Brisket – barbeque spiced hardwood-smoked beef brisket **GF** with dinner rolls
- VBCC Barbeque Chicken – house-smoked barbeque chicken breast **GF** with dinner rolls

DESSERT

- House Bread Pudding – with sea-salted caramel sauce **v**

*Served with lemonade

VA THE VIRGINIAN | 31

- Local Farm Stand Salad – mixed field greens, grapes, pecans, crumbled blue cheese and balsamic dressing **v** **GF**
- Southern Potato Salad – potato, relish and creamy mustard dressing **v** **GF**
- Local Peanut Chicken – grilled chicken breast with Virginia peanut sauce **GF**
- Apple BBQ Salmon – Atlantic salmon with house apple BBQ sauce **GF**
- Candied Whipped Sweet Potatoes **v** **GF**
- Braised Collard Greens with Smithfield Bacon **GF**
- Warm Apple Dumplings **v**
- House Dinner Rolls and Butter **v**

VA Local Favorite **GF** Gluten Free **v** Vegetarian **VG** Vegan

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 | 30

- Tomato, Black Bean and Corn Salad – corn, tomato gems, black beans, peppers, chili, cilantro and Adobo lime vinaigrette **VA** **GF**
- Chicken Fajitas – flame-grilled, spiced chicken bites, mélange of peppers and onions **GF**
- Southwest Beef Tacos – southwest spiced beef
- Toppings – shredded lettuce, diced tomatoes, diced onions, cheddar cheese, salsa, sour cream and house guacamole **GF**
- Choice of Corn Taco Shells **VA** **GF** or Flour Tortillas **VA**
- Spanish Rice – rice infused with tomato, spice and herbs **V** **GF**
- Apple Cinnamon Churros – classic Mexican apple pastry with infused Mexican cinnamon **V**
- Mexican Sugar Cookies **V**

THE AMERICAN | 30

- Southern Coleslaw – classic house recipe coleslaw **V** **GF**
- Leafy Greens Salad
- Creamy Southern Potato Salad – potato bites, relish, and creamy mustard dressing **V** **GF**
- Country Fried Chicken – house-fried buttermilk chicken
- Hamburgers – beef patty **GF** with a brioche bun, served with American cheese, lettuce, tomato, onions, pickles, mayonnaise, mustard and ketchup
- Buttery Corn **V** **GF**
- House Selection of Cookies and Brownies **V**



VA Local Favorite **GF** Gluten Free **V** Vegetarian **VG** Vegan



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 | 30

MAIN COURSE – Choose two (2):

- Cheese Manicotti – four-cheese manicotti and rosa sauce **V**
- Parmesan Breaded Chicken Breast – with lemon basil cream sauce **GF**
- 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):

- Deconstructed Caesar Salad – romaine hearts, Parmesan cheese, herbed croutons, creamy Caesar dressing and chef's vinaigrette **V**
- Tomato Caprese – heirloom tomatoes, mozzarella cheese, torn basil, aged balsamic and virgin olive oil **V GF**
- Tortellini Antipasto Salad – cheese tortellini, cured Italian meats, herbs and red wine vinaigrette

SIDE / DESSERT

- Garlic and Asiago Cheese Bread **V**
- Lemon Raspberry Cake **V**

CARIBBEAN | 30

MAIN COURSE

- Grilled Marinated Jerk Chicken – with creamy coconut pineapple sauce **GF**
- Stewed Curry Mahi Mahi – seasoned with peppers, onions, cumin, ginger **GF**

SIDES

- Oven Roasted Sweet and Savory Plantains **VG GF**
- Jamaican Style Rice and Peas **GF**
- Braised Cabbage **VG GF** – seasoned with peppers, carrots, onions, and fragrant herbs

VA Local Favorite **GF** Gluten Free **V** Vegetarian **VG** Vegan

Hot Plated Lunch

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:

VA ROASTED PORK LOIN STEAK | 32 

Rosemary crusted pork loin, sweet potato hash, Morris Orchard apple chutney and seasonal vegetables

Suggested Pairing: Siduri Pinot Noir

GRILLED CHICKEN WITH PASTA | 29

Tossed in a creamy sun-dried tomato spinach Parmesan sauce

PAN SEARED CHICKEN BREAST | 30 

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

Suggested Pairing: Hartford Court Chardonnay

HERB ROASTED CHICKEN | 30 

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

Suggested Pairing: Rombauer Chardonnay

SESAME CHICKEN | 31 

With garlic ginger reduction, bok choy stir fry vegetables with lime cilantro rice

Suggested Pairing: Napa Cellars Chardonnay

PRETZEL CRUSTED CHICKEN | 31

Dijon mustard cream sauce, whipped sweet potatoes and seasonal vegetables

Suggested Pairing: Chateau Ste. Michelle Chardonnay

GRILLED CHICKEN ROCKEFELLER | 32 

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

GRILLED HONEY ADOBO CHICKEN | 32 

Cilantro lime cream sauce, roasted tomato risotto with a seasonal vegetable medley

Suggested Pairing: Maso Canali Pinot Grigio

SEARED SALMON | 33 

With savory vodka sauce, roasted fingerling potatoes, charred Brussel's sprout medley

Suggested Pairing: Seaglass Pinot Gris

ZINFANDEL BRAISED BEEF SHORT RIBS | 35 

Herbed braising au jus, Parmesan risotto and roasted seasonal vegetables

Suggested Pairing: Murphy Goode Merlot



 Local Favorite  Gluten Free  Vegetarian  Vegan



Hot Plated Lunch continued

SALADS Choose one (1):

VA ASIAN VEGETABLE GARDEN **V**

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

HOUSE GARDEN **VG** **GF**

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

SPINACH CAPRESE **V** **GF**

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

TOSCANA GORGONZOLA CAESAR **GF**

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

ROASTED BEETS AND BURRATA **V** **GF**

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

Suggested Pairing: Jermann Pinot Grigio

DESSERTS Choose one (1):

CHOCOLATE MOUSSE CAKE **V**

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

KEY LIME CHEESECAKE **V**

Key lime cheesecake swirl with graham cracker base

LIMONCELLO MASCARPONE CAKE **V**

With limoncello liqueur, raspberry coulis and sweet cream

NEW YORK STYLE CHEESECAKE **V**

Traditional New York cheesecake, raspberry compote and white chocolate namelaka

Suggested Pairing: Chateau Ste. Michelle Riesling

VA Local Favorite **GF** Gluten Free **V** Vegetarian **VG** Vegan

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.

SANDWICHES | 24.50

Choose three (3) per order:

- **VA** • **Virginia Ham Sandwich** – Virginia ham, smoked Gouda, lettuce and tomato on a buttery croissant
- **VA** • **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 | 25.75

Choose three (3) per order:

- **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 | 24.50

Choose three (3) per order:

- **VA** • **House Harvest Salad** **V** **GF** – crisp romaine hearts, local spring mix, diced apples, toasted walnuts, crumbled bleu cheese and dried cranberries, served with Nature Nate's honey-aged sherry vinaigrette
- **House Chef Salad** **GF** – field greens and romaine, shredded cheddar, ham, turkey, tomatoes and cucumber, with a side of ranch
- **Southwest Chicken Salad** **GF** – southwest chicken breast, romaine lettuce, diced tomatoes, red onions, bell peppers, roasted corn, black beans, and a side of cilantro lime vinaigrette
- **Vegetable Grain Power Salad** **VG** **GF** – field greens, tri-colored quinoa, lentils, segments of citrus, crispy vegetables and a side of blood orange vinaigrette



VA Local Favorite **GF** Gluten Free **V** Vegetarian **VG** Vegan



Upscale Boxed Lunches

Prices listed are per guest. Minimum of 25 guests. All boxed lunches are served with salad shaker and bottled water.

MEDITERRANEAN BOX | 27.75

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

APPLEWOOD SMOKED TURKEY BOX | 27.75

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

HOMESTYLE CHICKEN SALAD | 30

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

ATLANTIC SMOKED SALMON | 32

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

FARM TO PICNIC BOX | 30

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

 Local Favorite  Gluten Free  Vegetarian  Vegan

Dinner









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 | 49.25

CHOOSE THREE (3) COLD SALADS & THREE (3) HOT ENTRÉES | 55.50

COLD SALADS

- Mixed Field Greens Salad – with seasonal vegetables, ranch dressing and chef's vinaigrette  
- Marinated Tomato and Mozzarella Salad – with red onions and pine nuts, tossed with balsamic vinaigrette  
- Caesar Salad – with crisp romaine, shaved Parmesan cheese and garlic herb croutons with creamy Caesar dressing
- 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 – with asiago cream sauce 
- Almond Crusted Chicken Breast – with orange and fennel citrus beurre blanc 
- Pan Seared Chicken Breast – with lemon basil glacé 
- Penne 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 – with red wine au jus 
- Braised Beef Short Ribs – with its own braising au jus 

ACCOMPANIMENTS

- Chef's Choice of Starch and Vegetable
- Dinner Rolls and Butter
- Assorted Gourmet Cakes and Pies

 Local Favorite  Gluten Free  Vegetarian  Vegan



Plated Dinners

Prices listed are per guest. All plated dinners are served with house rolls and butter, salad OR soup, 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 SALADS

VA VBCC SIGNATURE SALAD **V** **GF**

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

HOUSE GREEK SALAD **V** **GF**

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

LOCAL GOAT CHEESE & SPINACH SALAD **V** **GF**

Baby spinach, romaine greens, local goat cheese, toasted walnuts and cranberries and roasted pear vinaigrette

BABY WEDGE SALAD **GF**

Slivered red onions, shaved carrots, bacon lardons, oven-dried tomatoes and ranch dressing

Suggested Pairing: Chateau Ste Michelle Mimi Chardonnay

STARTER SOUP

VA CHESAPEAKE BAY SHE CRAB SOUP **GF**

(Upcharge of +2)

Classic crab bisque with sherry, savory herbs, double cream and chive garnish

TOMATO BISQUE **VG** **GF**

Roasted tomatoes, vegetable broth and savory herbs

CHICKEN TORTILLA SOUP **GF**

Roasted chicken, blend of beans, vegetables and seasoned tortilla strips

ROMA TOMATO GAZPACHO **VG** **GF**

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



VA Local Favorite **GF** Gluten Free **V** Vegetarian **VG** Vegan



Plated Dinners continued

Choose one (1) from the following:

ENTRÉES

VA VBCC HERB GRILLED CHICKEN BREAST | 38.25

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

VA GOVERNOR'S STUFFED CHICKEN BREAST | 39.25

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

VA LOCAL BLUE CRAB CAKES | MARKET PRICE

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

PAN SEARED CHICKEN BREAST | 38.25

Lacquered with local honey garlic glaze, creamy Parmesan risotto and roasted thyme root vegetables
Suggested Pairing: Eroica Riesling

ROASTED CHICKEN CRAB OSCAR | 39.50

With tarragon Hollandaise, lemon asparagus, and creamy risotto
Suggested Pairing: Eroica Riesling

OVEN ROASTED CHICKEN BREAST | 40.50

Caramelized cipollini onions, thyme, and white wine cream sauce paired with whipped garlic mashed potatoes and wilted greens
Suggested Pairing: Fleur de Mer Rosé

JUMBO CRAB STUFFED SHRIMP | 43.50

Savory lemon cream sauce, garlic chive mashed potatoes, roasted asparagus and sweet tomato medley

 Local Favorite  Gluten Free  Vegetarian  Vegan

Plated Dinners continued

Choose one (1) from the following:

ENTRÉES continued

ROASTED HONEY GARLIC PORK CHOP | 40.50

Apple purée, roasted potatoes, glazed carrots and natural jus

Suggested Pairing: Talbott Kali Hart Pinot Noir

GRILLED BEEF MEDALLIONS | 51.25

Port wine demi-glacé, whipped potatoes and roasted asparagus

Suggested Pairing: Siduri Pinot Noir

GRILLED FLAT-IRON STEAK | 59.50

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 | 42.50

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

Suggested Pairing: Jermann Pinot Grigio

ENTRÉE DUOS

ATLANTIC SALMON AND CHICKEN | 47

Roasted garlic butter sauce, mascarpone polenta and lemon asparagus

Suggested Pairing: Napa Cellars Chardonnay

GRILLED CHICKEN AND FLAT IRON STEAK | MARKET PRICE

Whiskey peppercorn reduction, truffle mashed potatoes and seasonal vegetable medley

JUMBO PARMESAN CRUSTED SHRIMP & GRILLED BEEF MEDALLIONS | MARKET PRICE

Creamy herb butter demi glaze, garlic chive mashed potatoes with green bean medley

PETITE FILET MIGNON AND JUMBO LUMP CRAB CAKE | 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



 Local Favorite  Gluten Free  Vegetarian  Vegan



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 V

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

OREO CHEESECAKE V

Creamy cheesecake base, Oreo cookie crust and sweet cream

ULTIMATE CHOCOLATE CAKE V

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

BLUEBERRY BRÛLÉE CHEESECAKE V

Blueberry balsamic compote, creamy cheesecake base and sweet cream

LEMONBERRY CREAM MASCARPONE CAKE V

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

Suggested Pairing: Suggested Pairing: Eroica Riesling

VA Local Favorite GF Gluten Free V Vegetarian VG Vegan

Reception





Hors d'Oeuvres

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

C O L D

VA WANCHESE SHRIMP, CUCUMBER
CANAPÉ & DILL CRÈME | 5.50

VA CHESAPEAKE BAY CRAB, AVOCADO
& CILANTRO BRUSCHETTA | 6

CAPRESE SKEWER,
AGED BALSAMIC | 5

RED PEPPER HUMMUS,
CUCUMBER BASKET | 5

RATATOUILLE, HERBED
BOURSIN CHEESE TARTLET | 5

ROSEMARY GOAT CHEESE, FIGS,
LOCAL HONEY CROSTINI | 5

GOAT CHEESE, CRANBERRY &
CANDIED PECAN TARTLET | 5

LEMON BASIL CHICKEN
SALAD CROSTINI | 5.50

GOAT CHEESE BACON
PECAN POPS | 5.50

RAINBOW TORTELLINI
SALAD KABOBS | 5.50

BLACKENED BEEF & BLEU
CHEESE PINWHEEL | 6

GRILLED ASPARAGUS, SMOKED
SALMON & HERB CREAM | 6

AHI TUNA, AVOCADO CILANTRO
CEVICHE & LIME VINAIGRETTE | 6

SPICY KOREAN BEEF &
CUCUMBER BITE | 6

Topped with sesame rice crisp

Local Favorite Gluten Free Vegetarian Vegan

Hors d'Oeuvres continued

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

H O T

VA **LOCALLY HAND ROLLED BEEF LUMPIA WITH PLUM SAUCE | 5**

VA **LOCAL FAVORITE CHESAPEAKE BAY SHE CRAB SOUP SIP | 6** 

WILD MUSHROOM & SWISS CHEESE TARTLET | 5.50 

SOUTHWESTERN CHICKEN SPRING ROLL WITH CHILI DIPPING | 5.50

BUFFALO CHICKEN SPRING ROLL WITH RANCH DIPPING SAUCE | 5.50

CHICKEN SKEWER WITH ORANGE HONEY REDUCTION | 5.50

BARBEQUE DUCK & GOAT 
CHEESE QUESADILLA | 5.50

SHORT RIB, FIG & BLEU CHEESE TARTLET | 6

TEMPURA SHRIMP WITH SWEET CHILI DIPPING SAUCE | 6 

PARMESAN CRUSTED SCALLOP & RED PEPPER COULIS | 6 

BLACKENED TUNA SHOOTER WITH CUCUMBER WASABI AIOLI | 6 

BAKED RASPBERRY BRIE PHYLLO TART | 6 

CHICKEN CORDON BLEU | 6

HOT HONEY CHICKEN SATAY WITH RANCH DIPPING SAUCE | 6 

MARYLAND MINI CRAB CAKE & RED BRICK REMOULADE | 6.50 



VA Local Favorite  Gluten Free  Vegetarian  Vegan



Displays & Boards

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

VA CREAMY CHESAPEAKE BAY CRAB DIP | 400

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

HOT SPINACH AND ARTICHOKE DIP | 330

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

GRILLED FARMERS MARKET VEGETABLES | 100 **V**

Grilled farmers market vegetables, roasted garlic hummus and bagel chips

CARVED FRUIT AND BERRY TABLEAU | 95 **V** **GF**

Local honey and yogurt sauce

SEASONAL VEGETABLE CRUDITÉ | 75 **V** **GF**

Raw local vegetables and avocado ranch

IMPORTED & DOMESTIC CHEESE BOARD | 115 **V**

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

FARM STAND CHARCUTERIE | 115

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

BAKED BRIE BOARD | 110 **V**

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

VA Local Favorite **GF** Gluten Free **V** Vegetarian **VG** Vegan

Reception Stations

Prices listed are per guest. *Chef attendant required. \$150 Chef attendant fee per 100 guests.

VA 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

THAI NOODLE STATION* | 13.50

A stir fry of Thai noodles with carrots, bell peppers, peas, broccoli, water chestnuts and scallions, with sesame Thai ginger glaze. Accompanied by vegetable lumpia and plum sauce

Choose two (2) Proteins:

Beef, chicken, shrimp, pork or tofu

SALAD STATION* | 10.50

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 | 13.50
- Shrimp | 14.50

VA SHRIMP & GRITS STATION* | 15.50

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

PASTA STATION* | 14.50

Includes garlic bread

Choose three (3):

- Fried Cheese Ravioli – with house Nonna's marinara sauce
- Succulent Scallop and Shrimp Penne 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

Award Winning Shrimp & Grits

Reception Stations continued

RISOTTO BAR* | 15.50

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* | 15.50

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* | 475

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

TRI-COLORED CRACKED PEPPER & HERB TOP ROUND OF BEEF* | 850

(Each order serves approximately 100 guests)
Horseradish cream, Dijon mustard and dinner rolls

SMITHFIELD BROWN SUGAR GLAZED HAM* | 475

(Serves approximately 50 guests)
Spicy Creole mustard and dinner rolls



Dessert Stations

Prices listed are per guest, unless otherwise noted. *Chef attendant required. \$150 Chef attendant fee per 100 guests.

CHEESECAKE STATION* | 13.50 V

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

CHOCOLATE MOUSSE BAR* | 12.50 V

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

S'MORES STATION | 16 V

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

GOURMET DESSERT DELIGHTS V

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

- Assorted Miniature Desserts | 6
- Assorted Miniature Petit Fours | 5
- Assorted Cheesecake Lollipops | 5.50
- Assorted Cupcakes (50 pieces) | 125

DESSERT IN A JAR | 6

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



VA Local Favorite GF Gluten Free V Vegetarian VG Vegan

Beverages



Bar Packages

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

DELUXE

SPIRITS

First Hour | 18 per guest

Each Additional Hour | 8.50 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 | 8.50 per drink

Cash | 9.50 per drink

NON-ALCOHOLIC

- Pepsi Products & Bottled Water

Hosted | 4 per drink

Cash | 4.50 per drink

- Perrier Mineral Water

Hosted | 5 per drink

Cash | 5.50 per drink

DOMESTIC BEER

- Miller Lite
- Bud Light
- Michelob Ultra

Hosted | 6 per drink

Cash | 7 per drink

IMPORTED & MICROBREW BEER

- Heineken
- Corona Extra
- Corona Non-Alcoholic
- Blue Moon
- Virginia Beer Co.
- High Noon Vodka Seltzer

Hosted | 7 per drink

Cash | 8 per drink

DELUXE WINE

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

Hosted | 8.50 per drink

Cash | 11 per drink



Bar Packages *continued*

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

PREMIUM

SPIRITS

First Hour | 19 per guest

Each Additional Hour | 9.50 per guest

- Vodka – Tito's Handmade

VA • Vodka – Waterman Spirits

- Gin – Tanqueray
- Rum – Bacardi 8
- Tequila – Herradura Silver
- Scotch – Johnnie Walker Black
- Bourbon – Jack Daniel's
- Irish Whiskey – Jameson
- Cognac – Hennessy VSOP
- Cordials – Baileys / Kahlua

Hosted | 9.50 per drink

Cash | 10.50 per drink

NON-ALCOHOLIC

- Pepsi Products & Bottled Water

Hosted | 4 per drink

Cash | 4.50 per drink

- Perrier Mineral Water

Hosted | 5 per drink

Cash | 5.50 per drink

DOMESTIC BEER

- Miller Lite
- Bud Light
- Michelob Ultra

Hosted | 6 per drink

Cash | 7 per drink

IMPORTED & MICROBREW BEER

- Heineken
- Corona Extra
- Corona Non-Alcoholic
- Blue Moon

VA • Virginia Beer Co.

- High Noon Vodka Seltzer 🍷

Hosted | 7 per drink

Cash | 8 per drink

PREMIUM WINE

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

Hosted | 9.50 per drink

Cash | 13 per drink





THE CRUSH BAR

Hosted | 9.25 per drink

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

Craft Cocktail Stations

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

THE COASTAL RUM & TIKI BAR

Hosted | 10.25 per drink

- Virginia Beach Mai Tai
- Pineapple Mojito
- Guava Daiquiri



BOURBON & BEYOND

Hosted | 9.50 per drink

- Old Fashioned
- Mint Juleps
- Bourbon Sours
- *Featuring Bulleit Bourbon*



THE SPARKLING SPRITZ GARDEN

Hosted | 10 per drink

- Classic Aperol Spritz
- Grapefruit Sea Breeze Spritz
- Citrus Lavender Spritz

Wine

BY THE BOTTLE

SPARKLING

- Benvolio Prosecco DOC – *Italy* | 37
- J Vineyards Cuvée – *California* | 56
- Chandon Brut – *California* | 59
- La Marca Prosecco – *Italy* | 49

PINOT GRIGIO

- Seaglass – *California* | 43
- Maso Canali – *Italy* | 49
- Jermann – *Italy* | 55

SAUVIGNON BLANC

- Joel Gott – *California* | 42
- Whitehaven – *New Zealand* | 44
- Saint Clair – *New Zealand* | 52

CHARDONNAY

- Chateau Ste. Michelle, Mimi – *Wash.* | 39
- Napa Cellars – *California* | 49
- Hartford Court – *California* | 71
- Rombauer – *California* | 95

RIESLING

- Chateau Ste. Michelle – *Wash.* | 37
- Eroica – *Washington* | 47

ROSÉ

- Charles & Charles, Bolt – *Wash.* | 33
- La Jolie Fleur – *France* | 36
- Fleur de Mer – *France* | 52
- Whispering Angel – *France* | 70

CABERNET SAUVIGNON

- Chateau Ste. Michelle, Indian Wells – *Wash.* | 46
- Prati by Louis M. Martini – *California* | 46
- Napa Cellars – *California* | 66

PINOT NOIR

- Kali Hart by Talbott – *California* | 50
- Siduri – *California* | 56
- J Vineyards – *California* | 105

MERLOT

- Chateau Souverain – *California* | 32
- Murphy Goode – *California* | 38
- Napa Cellars – *California* | 57

MALBEC

- Alamos – *Argentina* | 32
- Don Miguel Gascón – *Argentina* | 37
- Terrazas Reserva – *Argentina* | 47

RED BLEND

- Joel Gott, Palisades – *California* | 36
- Unshackled by The Prisoner – *California* | 41
- Orin Swift, 8 Years in the Desert – *California* | 104

ITALIAN CLASSICS

- San Polo 'Rubio' Toscana, Sangiovese IGT | 44
- Pieropan Soave Classico, White DOC | 44
- Brancaia 'Tre' Toscana, Red Blend IGT | 49
- Ratti 'Ochetti' Langhe, Nebbiolo DOC | 57
- Tenuta di Arceno, Chianti Classico DOCG | 65





The Fine Print

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 \$15 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 AND 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. Remaining balance is due 30 days prior to your event, or upon receipt of the preliminary banquet contract.

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 12%. 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 <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 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 www.visitvirginiabeach.com/convention-center/plan/sustainability.



Thank You!



Sabrina Beasley, Catering General Manager
Catering Sales Office (757) 385-2009