Sheraton
VIRGINIA BEACH
OCEANFRONT
HOTEL

Breakfast

BUFFET TABLES

Includes freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments, chilled orange juice and your choice of apple or cranberry juice. Based on 60 minutes of continuous service.
All Buffet Tables with attendance less than 25 guests are subject to $75.00 surcharge.

Early Sunrise

Sliced Seasonal Fruits and Berries
Bread Basket to include Assorted Pastries, Breakfast Breads and Bagels
Fruit Preserves and Butter
Farm Fresh Scrambled Eggs
Western Style Breakfast Potatoes

Please select one of the following:

Applewood Smoked Bacon
or
Pork Sausage Links

Please select one of the following:

Signature Frittata with Roasted Mushrooms, Caramelized Onions, Bell Peppers and Goat Cheese
or
Applewood Smoked Bacon and Egg Sandwich on Flaky Buttermilk Biscuit
22

The Boardroom Continental

Fresh Chilled Orange Juice,
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Assorted Tazo® Teas and Condiments
Sliced Seasonal Fresh Fruits
Bread Basket to include Assorted Pastries, Breakfast Breads and Bagels
Fruit Preserves and Butter
12

All American

Sliced Seasonal Fruits and Berries
Bread Basket to include Assorted Pastries, Breakfast Breads and Bagels
Fruit Preserves and Butter
Farm Fresh Scrambled Eggs
Western Style Breakfast Potatoes
Display of individual Flavored Yogurts
Steel Cut Oatmeal with Brown Sugar, Dried Fruits and Toasted Almonds
Applewood Smoked Bacon
Cheese Blintzes with Warm Seasonal Fruit Compote
24

BREAKFAST SPECIALTIES

Complement your breakfast or brunch selection with these popular, delicious action stations.

EGG AND OMELET STATION

Eggs or Omelets cooked "your way"
Your choice of toppings to include Tomatoes, Mushrooms, Onions, Green Peppers, Ham,
Bacon, Scallions, Baby Spinach, Salsa, Cheddar and Mozzarella
(Egg Whites and Egg Beaters Available)
10

PANCAKE OR BELGIAN WAFFLE STATION

Fluffy Pancakes or Belgian Waffles served with Warm Wild Berry Compote, Flambéed Apple Compote, Vanilla Whipped Cream, Powdered Sugar, Fresh Strawberries, Warm Maple Syrup and Sweet Butter
8

SMOOTHIE STATION

Our Fresh Fruit Smoothie Station combines the finest ingredients and blends them into a perfect addition to any meal or break

GREEN MACHINE SMOOTHIE:
Kale, Celery, Green Apple, Kiwi, and Yogurt

STRAWBERRY SMOOTHIE:
Strawberry, Banana and Yogurt with Local Honey

BLUEBERRY SMOOTHIE:
Blueberry, Mango and Yogurt with Local Honey
8

CREPE STATION

Fresh house made crepes with an assortment of fruit compote to include:
Roasted Pineapple, Blueberry, Strawberry and Bananas Foster,
Whipped Cream and Fresh Mint
8

* Culinary attendant fee of $75.00 per station

PLATED BREAKFAST

Includes freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments, chilled orange juice and your choice of apple or cranberry juice.
Plated Breakfast is best served at a maximum of 100 guests.

ATLANTIC BREEZE

Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Charred Roma Tomatoes, Hash Brown Potatoes
Assorted Pastries Basket with Fruit Preserves and Butter
18

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age.

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Sheraton
VIRGINIA BEACH
OCEANFRONT
HOTEL

Brunch

BOUNTIFUL BRUNCH

Brunch includes freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments, chilled orange juice and your choice of apple or cranberry juice.
Based on 60 minutes of continuous service.
All Brunch Tables with attendance less than 25 guests are subject to $75.00 surcharge.

Sheraton Bread Basket
To include: Assorted Pastries, Breakfast Breads and Bagels
Fruit Preserves and Butter

Sliced Seasonal Fruits and Berries

Farm Fresh Scrambled Eggs

Hickory Bacon, Link Sausages

Western Style Breakfast Potatoes

Display of Cured and Smoked Meats with homemade Fig Jam

Mesclun Mixed Greens
Topped with Cucumber, Tomato and assorted dressings

Country Style Grits
Topped with Baby Shrimp and Kale

Seared Chicken Breast
With Tarragon-Chardonnay Sauce

Grilled Salmon Medallion
With Fennel Beurre Blanc

Rice Pilaf

Citrus Roasted Vegetable Medley

Assorted Petite Cakes, Fruit Tarts, Mini-Cheesecakes
36

ENHANCEMENTS

Enhance your breakfast buffet with one or more of these all-time favorites

Egg, Grilled Virginia Ham and American Cheese Croissant Sandwich
6.00 Per person

Egg, Applewood Smoked Bacon, Somerset Cheddar Cheese on Buttermilk Biscuit
6.00 Per person

Buttermilk Biscuits and Sausage Gravy
6.00 Per person

Breakfast Quesadilla of Eggs, Salsa, Cheese and Cilantro
8.00 Per person

Classic Quiche Lorraine
7.00 Per person

Portobello, Spinach and Gruyere Cheese Quiche
7.00 Per person

Frittata with Breakfast Potatoes, Smoked Bacon, Green Peppers, Mushrooms
7.00 Per person

Bagels
26.00 Per dozen

French Toast
4.00 Per person

Parfaits
8.00 Each

Assorted Pastries
34.00 Per dozen

Warm Croissants with Cheese
32.00 Per dozen

Fresh Brewed Starbucks® regular and decaffeinated coffee
42.00 Per gallon

Invigorating Tazo® Hot Tea Collection
3.00 Each

Iced Tea, Lemonade, Fruit Punch, Orange Juice, Apple Juice and Cranberry Juice
32.00 Per gallon

Assorted Naked Juice®
7.00 Each

Vitamin Waters
4.00 Each

Energy Drinks
4.25 Each

Soft Drinks, Coca-Cola Products
3.00 Each

Assorted Individual Yogurts
3.00 Each

Assorted Snack Bars (Choice of Cereal, Granola, Energy & Candy Bars)
3.00 Each

Season's Harvest Whole Fruit Selection
18.00 Per dozen

Trail Mix:
Pecans, Walnuts, Peanuts. Raisins, Dried Pears and Cranberries
4.50 Per person

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Lunch

LUNCH BUFFETS

Includes freshly brewed Starbucks® Coffee and Tazo® Teas and Luzianne® Iced Tea.
Based on 60 minutes of continuous service.
All Luncheon Tables with attendance less than 25 guests are subject to $75.00 surcharge.

MARKETPLACE

Choice of Tomato or Onion Bisque

Salad Station to include: Romaine and Mesclun Greens, Marinated Grape Tomatoes, Baby Buffalo Mozzarella, Marinated Artichokes, Button Mushrooms, Cucumbers, Hard Boiled Eggs, Croutons

Dressings to include:
Buttermilk Ranch, Honey Mustard, Basil Balsamic Vinaigrette

Gourmet Sandwiches to include:
Grilled Vegetables and Portobello Mushroom on Olive Focaccia
Shrimp Wrap with Avocado, Bacon and Lemon Aioli
Roasted Chicken Salad with Pecans on Brioche
Roasted Tenderloin of Beef with Brie and Horseradish on Mini Roll

Lemon Tart, Strawberry Shortcake and Chocolate Cake
30

BACKYARD BARBECUE

Served with condiments and relish tray
Tossed Mixed Green Salad with Choice of Dressings
Sweet and Sour Cole Slaw
Char-Grilled Hamburgers with American Cheese
Famous Coney Island Hot Dogs
Grilled Bone-in Chicken Breast
Basted with Tangy Barbecue Sauce
Fresh Corn on the Cob
With Sweet Butter and Fresh Chives
Barbecue Baked Beans with Smoked Bacon
Fresh Baked Cookies and Brownies
31

THE CABANA DELI

Tricolor Tortellini Pasta stuffed with Cheese, tossed with Peppers, Red Onions, Black Olives and Carrots in an Italian Vinaigrette

Creamy Cole Slaw or House Salad

Deli Style Cold Cuts:
An array of sliced Ham, Smoked Turkey Breast, Roast Beef, Genoa Salami, Swiss, American, Cheddar and Provolone Cheeses accompanied with Green Leaf Lettuce, Vine Ripe Tomatoes, Shaved Red Onions, and Crisp Dill Pickles. Served with Gourmet Mustards and Mayonnaise.

Served with an assortment of sliced Breads and Rolls

Fresh Baked Cookies and Brownies
28

SOUTH OF THE BORDER

Crisp Romaine Lettuce
With Jicama, Baby Tomatoes, Cucumbers, Chipotle Ranch Dressing
Spicy Chicken Fajitas with Sautéed Peppers and Onions, Flour Tortillas
Refried Beans and Fiesta Blend Rice
Zesty Ground Beef Tacos with Corn Tortillas and assorted toppings to include: Shredded Lettuce, Fresh Chopped Tomatoes, Onions, Jalapenos, Mexican Cheese Blend, Sour Cream, Fresh Guacamole
Yellow Corn Tortilla Chips with Fresh Pico de Gallo
Fried Apple Churros, Fresh Fruit
29

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TRADITIONAL LUNCH TABLE

Includes Chef's Choice of Starch and Vegetable and Crusty Baked Rolls with Sweet Butter

SOUPS add $6.00 (select one)
Clam Chowder
She-Crab
Minestrone
Chicken Noodle

SALADS (select one)
Vine-Ripened Tomato and Fresh Mozzarella with Extra Virgin Olive Oil and Basil
Traditional Caesar with Shaved Parmesan and Focaccia Croutons
Spinach with Strawberries, Candied Pecans and Goat Cheese

ENTREES (select two or three)
Salmon Scaloppini with Fennel Beurre Blanc
Grilled Chicken Breast Marinated in Green Goddess with Okra Black Beans Stew
Pan-Seared Grouper with Crispy Wonton Skin and Coconut Curry Sauce
Peppered Garlic Beef with Mushrooms and Broccoli
Provencal Chicken with Aioli Tomatoes and Basil
Stuffed Pork Chop with Cornbread and Honey Mustard Sauce

DESSERT
Assorted Mini Desserts

Two Entrée Selections
32.00 per guest
Three Entrée Selections
38.00 per guest

HOT PLATED LUNCH

Includes House Salad, Chef's Choice of Starch and Vegetables, Crusty Baked Rolls with Sweet Butter, freshly brewed Starbucks® Coffee and Tazo® Teas and Luzianne® Iced Tea. Selections are limited to two choices plus vegetarian. The highest priced entrée will prevail.

SOUPS add $6.00 (select one)
Oven-Roasted Tomato
Cream of Mushroom
Minestrone
Local She-Crab

ENTREES
Roasted Chicken Breast
With Mushroom and Red Wine Demi-Glace
22

Pan-Seared Chicken Breast
With Prosciutto Ham, Melted Mozzarella and Tomato Cream Sauce
25

Grilled Skirt Steak
With Rosemary Au Jus and Caramelized Onions
26

Jerk Spiced Mahi Mahi
With Roasted Pineapple and Mango Salsa
25

Pan-Seared Salmon
With Lemon Beurre Blanc
24

Crab Cake Platter
With Bistro Sauce
27
Warm Mushroom Ravioli
20

Braised Spinach
With Caramelized Portobello Mushrooms
18

Vegetarian Lasagna
With Fire Roasted Tomato Sauce
18

DESSERT add $6.00 (select one)

Triple Chocolate Mousse Cake

Vanilla Crème Brûlée

Cookies and Cream Cheesecake with Raspberry Sauce

Apple Pie with Jack Daniel's Caramel Sauce

Bread Pudding with Crème Anglaise

GRAB & GO LUNCH BOX

Includes a Soft Drink, Gourmet Potato Chips and Freshly Baked Cookies.
Choose one sandwich or mix it up with a minimum of a dozen per sandwich selection.

Smoked Turkey Club Wrap
With Bacon, Cheddar Cheese, Vine Ripe Tomato, Lettuce and Honey Mustard in a Whole Wheat Tortilla Wrap

Roast Beef on Rye
Roast Beef with Vine Ripe Tomato, Lettuce, Red Onion, Cheddar Cheese, Horseradish Mayonnaise on Marble Rye Bread

Ham & Swiss
Shaved Honey Ham, Swiss Cheese, Lettuce, Vine Ripe Tomato, Yellow Mustard on a Fresh Hoagie Roll

Italian Sub
Capicola Ham, Mortadella, Genoa Salami, Provolone Cheese, Lettuce, Vine Ripe Tomato, Banana Peppers, Mayonnaise on a Fresh Hoagie Roll

Vegetarian Wrap
Roasted Vegetables with Roasted Garlic Hummus and Alfalfa Sprouts on a Whole Wheat Wrap

18

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Break

MORNING

All breaks are based on 30 minutes of continuous service

MORNING COFFEE

Assorted Baked Breakfast Pastries
Fresh Brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas
10

POWER UP

Build Your Own Trail Mix
Almonds, Pecans, Walnuts, Peanuts, Pumpkin Seeds
Dried Apricots, Apples, Pears, Cranberries
Assorted Yogurts, Granola, Fresh Berries
Assorted Naked® Juices
Fresh Brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas
18

GOURMET COFFEE AND DOUGHNUTS

A Variety of Locally Made Doughnuts
Flavor Your Own Coffee with Assorted Flavor Syrups and Creamers
Freshly Brewed Starbucks Coffee and Decaffeinated Coffee, Tazo Teas
12

AFTERNOON

All breaks are based on 30 minutes of continuous service.

BEAT THE HEAT

3 Flavors of Ice Cream, with your choice of Sauces, Fruits, Candies, Nuts, and Whipped Cream
Old Fashioned Root Beer
12

CHOCOLATE SHOP

Chocolate Chip Cookies
White Chocolate Macadamia Nut Cookies
Chocolate Shortbread
Chocolate Covered Fruits
Pound Cake Kebab with Chocolate
Luzianne Iced Tea
14

SWEET AND SALTY

House made Potato Chips with Chipotle Ranch Dip
Plantain Chips with Mango Salsa
Pretzel Sticks and Salty Caramel dip
Blondies and Brownies
Candy Shooters
Soft Drinks, Coca-Cola Products
12

REVIVE

Fruit and Veggie Shots to include Strawberry-Spinach, Orange-Mango and Cucumber-Apple
Red Pepper Hummus and Pita Chips
Vitamin Water
9

TAKE A DIP

Tortilla Chips with Salsa and Guacamole
Spinach Dip with Baguettes
Fresh Cut Vegetables with Creamy Ranch Dip
Sliced Seasonal Fruits and Berries with Honey Yogurt Dip
Fresh Lemonade
16

BALLPARK

Mini Corn Dogs
Jumbo Soft Pretzels with Cheese and Mustard
Roasted Peanuts
Freshly Popped Popcorn
Cracker Jacks®
Soft Drinks, Coca-Cola Products
13

ENHANCEMENTS

Enhance your break with one or more of these all-time favorites

Jumbo Chocolate Chip, Peanut Butter, Chocolate Chunk, Oatmeal Raisin and Classic Shortbread Cookies
26.00 Per dozen

Chocolate Brownies
26.00 Per dozen

Jumbo Soft Pretzels with Traditional Mustard
26.00 Per dozen

Assorted Candy Bars
3.00 Each

Assorted Bags of Gourmet Potato Chips
3.00 Each

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Reception

RECEPTION TABLE DISPLAY

All table displays are priced per person

Seafood Table
Selection of Jumbo Shrimp, Fresh Clams and Oysters on the Half Shell, served with Cocktail Sauce, Horseradish, Hot Sauce, Fresh Lemons and Limes
Market Price

Fresh Fruit Display
Sliced Seasonal Fruits served with Honey Yogurt and Whipped Cream
8

Market Station
Deluxe presentation of Imported and Domestic Artisan Cheeses with Gourmet Crackers and French Breads
8

Crudités
Colorful array of Garden Vegetables with Creamy Bleu Cheese, Peppercorn Ranch and Roasted Garlic Humus Dip
8

Antipasto Table
Assorted Italian Meats, Buffalo Mozzarella Cheese, Pepperoncini, Italian Black and Green Olives, Roasted Peppers, Marinated Mushrooms and Artichoke Hearts, with Sun-dried Tomatoes, Sliced Vine Ripe Tomatoes, Italian Herbs and Olive Oil with Crackers and Focaccia Bread
12

Assorted Sushi and California Maki Rolls
Market Price

Deluxe Dessert Display
Assortment of Pies and Cakes, Array of Gourmet Cookies, Miniature French and Italian Pastries, Chocolate Mousse Cups and Petit Fours
10

Chicago Cheesecake Display
Assorted Chicago Cheesecakes
10

FRESH SEAFOOD ON ICE

Per 100 pieces

Jumbo Gulf Shrimp
350

Freshly Shucked Oysters
300

Clams on the Half Shell
225

Snow Crab Claws
Market Price

HOT CANAPÉS

Per 100 pieces

Oven Roasted Meatballs
Choice of BBQ, Marinara or Teriyaki Sauce
195

Chicken Wings
Choice of BBQ, Buffalo or Naked
195

Spanakopita
Spinach and Feta Cheese Turnover
250

Vegetable Spring Roll
With Sweet and Sour Sauce
275

Goat Cheese and Mushroom Rangoon
250

Ratatouille and Goat Cheese in Phyllo Cup
250

Spinach and Artichoke Quiche
295

Conch Fritter with Mango Cajun Rémoulade
395

Chicken Quesadilla Cornucopia
Served with Sour Cream
295

Spicy Beef Empanada
With Tomato Salsa
295

Chicken Kabob with Teriyaki Glaze
350

Coconut Shrimp
With Horseradish Marmalade
350

Scallops Wrapped in Bacon
350

Miniature Crab Cakes
With Spicy Remoulade
395

Lobster Bruschetta
With Mango Chive Salsa
395

Crab Rangoon
350

Lobster Fritter
With Cajun Remoulade
395

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Petite Lamb Chop
with Red Wine Mint Gastrique
Market Price

Ahi Tuna
Seared Sushi Grade Tuna, Sweet Chili Sauce, Toasted Sesame Seeds on a Crisp Cucumber
350

Caprese
Fresh Mozzarella, Roma Tomato, Fresh Basil with Balsamic Glaze on a Pita Crisp
295

DELUXE CARVING STATIONS

Minimum 30 Guests
All carving stations are priced per person
Uniformed Chefs will carve the following selections:

Slow Roasted Top Round of Beef
With Red Wine Demi-Glace and Silver Dollar Rolls
13

Whole Roasted Filet Mignon
With Roasted Mushroom and Thyme Reduction, Silver Dollar Rolls
Market Price

Beef Wellington in Puff Pastry
Market Price

Whole Salmon Wrapped in Puff Pastry
14

Oven Roasted Whole Turkey
Fresh Sage Gravy, Cranberry Sauce and Buttermilk Biscuits
12

Honey Glazed Ham
Buttermilk Biscuits with Selection of House Mustards
12

Roasted New York Strip of Beef
Miniature Rolls, Creamed Horseradish with Mustard
15

Whole Roasted Tenderloin of Beef
Miniature Rolls, Creamed Horseradish and Mustard
Market Price

Herb Roasted Leg of Lamb
With Moroccan Glaze
Market Price

ACTION STATIONS

All Chef attended stations require one attendant per 100 people; fee of $75.00 per attendant

From the Garden
With any combination of the following: Mesclun Greens, Baby Spinach, Haricot Verts, Grape Tomatoes, Cucumbers, Shredded Carrots, Onions, Green Peppers, Herb Croutons, Parmesan, Feta, Dried Cranberries, Lemon-Olive Oil Dressing, Balsamic Vinaigrette and Creamy Ranch
12

Risotto
With any combination of the following: Wild Mushrooms, Fresh Peas, Caramelized Onions, Shrimp, Chicken Confit, Parmesan Cheese, Italian Parsley and Lemon Oil
Served with Garlic Bread
14

Pasta Station:
Linguini, Tri- Colored Cheese Tortellini and Penne

Marinara, Alfredo and Olive Oil

With any combination of the following: Pine Nuts, Fresh Parmesan, Roasted Red Peppers, Sun-Dried Tomatoes, Olives, Broccoli and Mushrooms
with Focaccia Bread
12

Additions:
Grilled Chicken, Meatballs or Italian Sausage
5
Grilled Shrimp
7

Spanish Seafood Paella
Steamed Mussels, Clams, Shrimp, Roasted Red Peppers, Artichokes, Green Peas, Sundried Tomatoes, Capers, Basil and Garlic Broth
Served with French Baguette
16

Stir Fry Station
Choice of: Shrimp, Chicken or Beef
With Asian Vegetables to include: Cilantro, Bean Sprouts, Bamboo Shoots, Broccoli, Bok Choy, Napa Cabbage, Baby Corn
Tossed in Teriyaki Ginger Sauce
Served with Jasmine Rice or Rice Noodles
15

Mashed Potato Bar
To include: Roasted Garlic and Herb Red Skin, Whipped Wasabi and Sweet Potato

Assorted toppings to include: Candied Nuts, Mini Marshmallow, Butter, Sour Cream, Chives, Roasted Garlic, Green Onion, Smoked Bacon and Assorted Cheeses
10

Flambé Dessert Station
Bananas Foster and Cherries Jubilee, Flamed to Order, Served Atop Pound Cake and Vanilla Ice Cream
12

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Dinner

BUFFETS

Includes crusty baked rolls with sweet butter, freshly brewed Starbucks® Coffee and Tazo® Teas and Luzianne® Iced Tea. Based on 60 minutes of continuous service. All Dinner Tables with attendance less than 25 guests are subject to $75.00 surcharge.

GRAND DINNER TABLE

Served with Chef's Choice of Starch and Fresh Seasonal Vegetable

SALADS (select one):
Traditional Tossed Garden
Classic Caesar
With Focaccia Croutons and Parmesan Cheese
Baby Spinach
With Sundried Cranberries and Goat Cheese

Dressings:
Buttermilk Ranch, Honey Mustard and Basil Balsamic Vinaigrette

ENTRÉE SELECTIONS (select three):

Roasted Sirloin of Beef with Spicy Tomato Sauce and Caramelized Onions

Teriyaki Ginger Marinated Beef Medallions

Grilled Chicken Breast with Ratatouille

Pan Seared Chicken topped with Prosciutto and Mozzarella Cheese in Tomato Cream Sauce

Fresh Local Flounder with Chesapeake Bay Crab Stuffing topped with Mushroom Cream Sauce

Fresh Atlantic Salmon Filet with Tomato Relish

Seared Grouper with Garlic, Olives and Tomato Concasse

Oven Roasted Pork Loin with Vidalia Onion Gravy

DESSERTS
Chocolate Layer Cake, Carrot Cake and Bread Pudding
53

CARIBBEAN BBQ TABLE

Tropical Wedge Salad with Iceberg Lettuce, Fresh Fruit, Dried Cranberries, Bacon and Pineapple Vinaigrette Dressing

Basket of Spiced Plantain Chips

Jamaican Jerk Chicken enhanced with Scotch Bonnet Sauce
Caribbean Escovitch Snapper steamed with Butter and Allspice
Grilled Flank Steak with Chimichurri

Scallion Hush Puppies
Coconut Rice and Beans
Roasted Corn

Key Lime Island Pie
Chocolate Mousse Cake
Sweet Potato Pie with Drunken Raisins
48

RIVER BOAT DINNER TABLE

Florida Cobb Salad with
Romaine Lettuce
Sliced Cucumbers, Red Onion, Diced Tomato, Hard Boiled Egg, and Blue Cheese Crumbles
With Ranch Dressing

Cajun Roasted Red Potato
Salad

Southern Crispy Fried Chicken
Blackened Flounder Topped with Fried Okra in a Tomato Fondue Sauce
Fried Pork chops with Vidalia Onion Gravy
Braised Collard Greens with Ham Hocks
Red Beans and Rice

Fried Green Tomatoes with Buttermilk Dressing

Mississippi Mud Pie
Key Lime pie
Coconut Cake
46

THE AMERICAN ROAD TRIP

New England Traditions
New England Clam Chowder
Mini Maine Lobster Rolls
Boston Baked Beans
Creamed Summer Corn

Southern Style
Cajun BBQ Pulled Pork
Buttermilk Fried Chicken
Gourmet Mac-N-Cheese
Collard Greens with Smoked Bacon

California Dreaming
California Rolls served with Wasabi and Pickled Ginger
Hollywood Cobb Chopped Salad with Romaine Lettuce, Tomatoes, Bacon, Hard Boiled Eggs, Avocado and Shredded Cheese
Gourmet Flatbread with Avocado & Chicken, finished with Feta Cheese, Bacon Bits and Cilantro Cream Sauce

Midwest Treats
All-American Apple Pie
Fried Twinkies
Chicago Style Cheesecake
44

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LITTLE ITALY
Antipasto
Cured Meats and Cheeses, Pickled Vegetables and Olives with Focaccia Bread

Caesar Salad with Focaccia Croutons and Parmesan Cheese

Manicotti Filled with Chicken, Ricotta and Basil

Rigatoni with Rock Shrimp, Scallions, Garlic, Tomatoes and Capers

Pork Scaloppini with Roasted Root Vegetables

Broccoli with Garlic and Extra Virgin Olive Oil White Corn Polenta with Black Truffle Oil

Ciabatta Garlic Bread

Cannoli
Tiramisu
Assorted Biscotti
45

HOT PLATED DINNER

Includes crusty baked rolls with sweet butter, freshly brewed Starbucks® Coffee and Tazo® Teas and Luzianne® Iced Tea. Selections are limited to two choices plus vegetarian. The highest priced entrée will prevail.

SOUPS add $7.00(select one)
Creamy Tomato
Gratinéed Onion
Manhattan Style Clam Chowder
Lobster Bisque
Local She-Crab
Chicken Tortilla

SALADS (select one)
Caprese with Fresh Tomato, Mozzarella and Kale Pesto

Signature Mixed Greens with;
Grape Tomatoes, Cucumbers and Radish

Baby Spinach with Goat Cheese, Dried Cranberries and Candied Pecans with Sherry Vinaigrette

Mediterranean with Cucumbers, Feta Cheese and Kalamata Olives with Red Wine Vinaigrette

Summer Spinach with Sliced Strawberries and Mandarin Oranges, Pickled Red Onions, Toasted Almonds and Chopped Bacon with Mirin Soy Vinaigrette

Classic Caesar with Focaccia Croutons and Parmesan Cheese

ENTRÉES
Chicken Scaloppini with Wild Mushroom Sauce, Rice Pilaf and Baby Vegetables
35

Herb Roasted Chicken Breast with Natural Thyme Jus, Soft Polenta Cake and Glazed Baby Vegetables
35

Roasted Airline Chicken Breast with Red Wine Jus, Creamy Herb Mashed Potatoes and Sautéed Baby Vegetables
35

Grilled Teriyaki Salmon with Lemon Butter Sauce, Seafood Risotto and Butternut Squash
40

Pan-Seared Red Snapper with Sweet Pea Puree Vinaigrette, Scallion Potato Cake and Garlic Green Beans
44

Panko and Herb Crusted Grouper with Lemongrass Beurre Blanc, Coconut Basmati Rice and Baby Bok Choy
43

Pork Loin Chop with Caramelized Apple Chutney and Port Wine Sauce, Potato Au Gratin and Collard Greens
40

Braised Beef Short Ribs with Red Wine Demi, Wasabi Mashed Potatoes, Crispy Fried Onions and Asparagus
44

Grilled Beef Tenderloin topped with Onion Confit and Cognac Cream Sauce, Fingerling Potatoes and Wild Mushroom Ragout
49

Grilled Eggplant stuffed with Ricotta, Parmesan and Cream Cheese and topped with Marinara Sauce
31

Grilled Portabella with Crusted Bleu Cheese, Couscous and Citrus Glaze
31

DUET ENTREES (select one)
Crispy Seared Red Snapper & Grilled Chicken Breast with Baby Vegetable Ratatouille and Rice Pilaf
42

Herb Roasted Medallions of Beef & Butter Poached Shrimp with Mascarpone Polenta, Charred Corn Sauce and Seasonal Vegetable
50

Petit New York Strip Steak topped with Chesapeake Bay Lump Crab Meat with Tomato Cardamom Reduction, Roasted Fingerling Potatoes and Asparagus
52

Filet Mignon with Smoked Bacon-Onion Chutney & Roasted Fennel Glazed Snapper with Port Wine Sauce, Truffle Potato Puree and Green Beans
54

Grilled Filet of Beef & Chesapeake Bay Crab Cake with Madeira Demi-Glace and Lobster Sauce, Parmesan Bread Pudding and Charred Asparagus
56

DESSERTS (Select One)
Vanilla Bean Cheesecake with Strawberry Sauce

Apple Tart with Caramel Sauce and Cinnamon Cream

Triple Chocolate Mousse with Raspberry Coulis

Tiramisu

Bread Pudding with Crème Anglaise

Seasonal Fruit Cobbler with Vanilla Chantilly Cream

Carrot Cake

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age.

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Sheraton
VIRGINIA BEACH
OCEANFRONT
HOTEL

Beverages

DELUXE BRAND COCKTAILS

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Sauza Silver Tequila, Jim Beam Bourbon, Johnnie Walker Red Label Scotch, Seagram's 7 Blended Whiskey, Hennessey V. S. Cognac and DeKuyper Liqueurs

Cash	Host
7	6

PREMIUM BRAND COCKTAILS

ABSOLUT Vodka, Bombay Sapphire Gin, BACARDI Superior Rum, Jose Cuervo Silver Tequilla, Jack Daniel's Tennessee Whiskey, Crown Royal Blended Whiskey, Hennessey V.S.O.P. Cognac and DeKuyper Liqueur

Cash	Host
9	8

HOUSE WINES

Chardonnay, Cabernet Sauvignon, Pinot Grigio, White Zinfandel, Merlot

Cash	Host
7.00 Per glass	6.00 Per glass
35.00 Per bottle	30.00 Per bottle

PREMIUM WINE

Chardonnay, Cabernet Sauvignon, Pinot Grigio, White Zinfandel, Merlot

Cash	Host
8.00 Per glass	7.00 Per glass
40.00 Per bottle	35.00 Per bottle

IMPORTED BEERS

Heineken, Corona Extra, Corona Light and Stella Artois

Cash	Host
6	5.50

DOMESTIC BEERS

Budweiser, Bud Light, Miller Light, Yuengling, Blue Moon and Angry Orchard Hard Cider

Cash	Host
5.50	4.50

CRAFT BEERS

Samuel Adams Boston Lager, Rebel IPA,

Cash	Host
6	5.50

NON-ALCOHOLIC BEER

St. Pauli Girl

BEVERAGES

Fruit Juices
Soft Drinks, assorted Coca-Cola Products, and Bottled Water
3.00 Each

BAR PACKAGES

Bar Packages are priced per person minimum of two hours.

DELUXE PACKAGE

Deluxe Brand Cocktails, House Wines, Domestic and Imported Beers, Fruit Juices, Bottled Water and assorted Soft Drinks
First 2 Hours $19.00
Additional Hour $5.00
(5 hours $34.00 per person)

PREMIUM PACKAGE

Premium Brand Cocktails, Premium Wines, Domestic and Imported Beers, Fruit Juices, Bottled Water and assorted Soft Drinks

First 2 Hours $23.00
Additional Hour $6.00
(5 hours $41.00 per person)

Bartender fees:
$75.00 per bartender

Bartender fees waived at
$500.00 in bar sales per bar

*The number of bartenders will be based on Sheraton Service Standards

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General Policies & Information

FOOD AND BEVERAGES:
All food and beverages served in the banquet rooms must be provided by the hotel. Any exceptions (i.e. wedding cakes) must have the prior written approval by your Catering Representative.

GUARANTEES:
The number of guests attending your function must be given to our Catering Department at least 72 business hours in advance. This number will be considered your final guarantee and you will be charged for this number plus any guests in addition to the guarantee.

TAX AND SERVICE CHARGES:
All food and beverage is subject to current State and Local Tax and 22% Service Charge. Meeting room rental and miscellaneous charges are also subject to state sales tax and 22% Service Charge.

MENU SELECTION:
Your complete menu must be given to your Catering Representative thirty days prior to your event. Our professional staff will be happy to assist you in customizing a menu to fit your specific needs or budget.

AUDIO/VISUAL, ELECTRICAL & MECHANICAL REQUIRMENTS:
Arrangements for your Audio/Visual, Electrical and/or Mechanical requirements can be made with your Catering Representative. Charges will be assessed according to current specifications. The Catering Department requires notification of any equipment and/or unusual materials that the client wishes to bring into the hotel and reserves the right to inspect and approve in advance. Audio visual charges are subject to service charge and state sales tax.

SHIPPING AND RECEIVING:
If you or your guests need to ship material to the Hotel prior to the event, written permission must be granted prior to shipment. Authorized packages or shipments will be accepted two days prior to the function date. Early shipments and/or Bulk shipments are subject to handling fees.

LIABILITY:
The Hotel cannot accept any responsibility for items left in the room during such times that the room is not occupied or after the room is vacated. All equipment and decorations must be removed from the property immediately following an event. Special security arrangements can be made available, please inquire with your Sales Representative

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