

# food FOR thought

Sheraton Virginia Beach Oceanfront • 3501 Atlantic Avenue • Virginia Beach, VA 23451 • 757.425.9000

## BREAKFAST TABLE

*Breakfast tables include squeezed orange juice, choice of apple or cranberry juice, morning baked pastries and breakfast breads, assorted fruit preserves, honey and sweet butter, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments.*

Based on 60 minutes of continuous service.

All Breakfast Tables with attendance less than 25 guests are subject to \$3.00 per person surcharge.

## EARLY SUNRISE

Sliced Seasonal Fruits and Organic Berries  
Sheraton Bread Basket to Include Assorted Pastries, Breakfast Breads, and Bagels  
Fruit Preserves and Butter

(Please select one of the following)

Signature Frittata with Organic Roasted Mushrooms, Caramelized Onions, Bell Peppers and Goat Cheese

Warm Applewood-Smoked Bacon and Egg Sandwich on Flaky Buttermilk Biscuit

(Please select one of the following)

Hickory-smoked Bacon

Chicken-Apple Sausage links

Herb-Roasted Potatoes

Sliced seasons best fruits and organic berries

Farm fresh scrambled eggs

Western style breakfast potatoes

Apple wood smoked bacon and pork sausage links

22.00

## ALL AMERICAN

Seasonal Fruits and Organic Berries,  
Display of individual Flavored Yogurts  
Steel Cut Oatmeal with Brown Sugar, Dried Fruits and Toasted Almonds

Sheraton Bread Basket to Include Assorted Pastries, Breakfast Breads, and Bagels  
Fruit Preserves and Butter

Scrambled Eggs with Herbs

Cheese Blintzes with warm seasonal fruit compote

Hickory-smoked Bacon

New York Style Breakfast Potatoes

23.00

## THE BOARDROOM CONTINENTAL

Fresh Chilled Orange Juice,  
Freshly brewed Starbucks regular and decaffeinated coffee, assorted Tazo teas and condiments

Sliced Seasonal Fresh Fruits

Sheraton Bread Basket to Include Assorted Pastries, Breakfast Breads and Bagels

Fruit Preserves and Butter

12.00

## PLATED BREAKFAST

*Plated breakfasts include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments, squeezed orange juice, and choice of apple or cranberry juice*

Plated breakfast best served at a maximum of 100 guests.

## ATLANTIC BREEZE

Farm Fresh Scrambled Eggs

Applewood-smoked Bacon

Charred Roma Tomato, Hash Brown Potatoes

Sheraton Bread Basket to Include Assorted Pastries, Breakfast Breads, and Bagels

Fruit Preserves and Butter

18.00

## ENHANCEMENTS

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

Egg, Grilled Virginia Ham and Brie Somerset Cheddar Cheese

6.00 per person

Buttermilk Biscuits and Sausage Gravy

6.00 per dozen

Applewood smoked Bacon and Scrambled Eggs on Buttermilk Biscuit

45.00 per dozen

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

Our Signature Frittata of Smoked Bacon

7.00 per person

Bagels 26.00 per dozen

French Toast 8.00 per person

Parfaits 8.00 each

Assorted Pastries 34.00 per dozen

Warm croissants with cheese 32.00 per dozen

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## **BREAKFAST SPECIALTIES**

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

### **EGG AND OMELET STATION**

Eggs or omelet cooked "your way"  
Your Choice of Toppings to include Organic Tomatoes, Organic Mushroom, Onions Peppers, Ham  
Bacon, Scallions, Spinach, Salsa, Cheddar and Mozzarella  
(Egg Whites and Egg Beaters Available)

10.00

### **PANCAKE OR BELGIAN WAFFLE STATION**

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

8.00

### **SMOOTHIE STATION**

*Our Fresh Fruit Smoothie Station lets you tempt your guest's taste buds while treating their bodies. We pack our smoothies with the finest ingredients and blend them to perfection.*

Green machine, a combination of kale, celery, green apple, kiwi ice and yogurt

Strawberry smoothie, strawberry, banana, yogurt and ice with organic local honey

Blueberry Banana, fresh blueberry banana yogurt local honey with fresh mint and ice  
8.00

### **CREPE STATION**

Fresh house made crepe with an assortment of fruit compote to include

Roasted Pineapple, Blueberry, Strawberry Ginger, Organic Banana Foster, Whipping Cream and Fresh Mint.

8.00

## **BRUNCH**

*Brunch includes freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments, squeezed orange juice, apple and cranberry juice.*

Based on 60 minutes of continuous service.

All Brunch Tables with attendance less than 25 guests are subject to \$3.00 per person surcharge.

## **BOUNTIFUL BRUNCH**

Assorted House baked Danish, assorted muffins, flaky croissants and coffee cakes

Seasons best cut fruit and berries with vanilla yogurt dressing

Chef prepared omelet with choice of ham, bacon, sausage, cheddar, Swiss, onion, peppers, organic mushrooms, organic baby spinach, and organic vine ripened tomato salsa

Smoked fish table, bagels, cream cheese, shaved red onion, capes, hard cooked egg

Organic young field greens, balsamic vinaigrette, ranch dressing

Slow roasted sirloin of beef, peppercorn jus, horseradish cream

Rosemary roasted Red Bliss potatoes

Grilled Salmon, Organic Spinach, Tomato Jam

Jumbo lump blue crab cakes, tomato basil relish, Dijon butter (Additional 10.00 per person)

Chef's selection of cakes, pies and confections

36.00

\* Culinary attendant fee of \$75.00 per station additional fee for service exceeding 60 minutes \$40.00 per hour


\*\* All Beverages served by the gallon and charged on consumption

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### MORNING BREAK

*Sheraton has partnered with Core Performance to bring you our signature breaks. Items marked with this logo  have nutrients that works together to create long-lasting energy, helping you lead a higher quality of life.*

All breaks include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments.

### MORNING COFFEE BREAK

Freshly Baked Breakfast Pastries  
Freshly Brewed Starbucks Coffee and  
Decaffeinated Coffee and Tazo Teas

10.00

### POWER UP

Build Our Own Warm Nuts and Dried  
Fruit Track 

Almonds, organic pecans, walnuts, organic  
peanuts, pumpkin seeds, apricots, apples,  
prunes, pears, cranberries

Three grain bread stacks

Tomato, mozzarella, basil, extra virgin olive  
oil, sweet potato, portabella, with organic  
chevre

Assorted Naked Juices

18.00

### GOURMET COFFEE AND DOUGHNUTS

A Variety of Local Homemade Doughnuts  
Flavor Your Own Coffee with Assorted Flavor  
Syrups and Creamers

Freshly Brewed Starbucks Coffee and  
Decaffeinated Coffee, Tazo Teas

12.00

### ENHANCEMENTS

Fresh Brewed Starbucks® regular and  
decaffeinated coffee\*\*

42.00 per gallon

Invigorating Tazo® Hot Tea  
Collection 

Darjeeling, chai, green ginger, lemon mate and  
refresh mint

3.00

Iced Tea, Lemonade, Fruit Punch

32.00 per gallon

Chilled Fruit Juices

4.25 each

Naked Juice® Fruit and Berries

Organic Smoothies 

Probiotic: Tropical mango, very berry  
Superfood: Green & Red machine

7.00 each

Myoplex® Lite Performance Bars 

32.00 per dozen

Vitamin Waters 

4.00 each

Assorted Individual Yogurt

3.00 each

Assorted Cereal, Granola & Snack Bars

3.00 each

Season's Harvest Whole Fruit Selection  


18.00 per dozen

Build Our Own Warm Nuts and Dried  
Fruit Track 

Almonds, pecans, walnuts, peanuts, pumpkin  
seeds, apricots, apples prunes, pears,  
cranberries


15.00

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## AFTERNOON BREAK

*Sheraton has partnered with Core Performance to bring you our signature breaks. Items marked with this logo  have nutrients that works together to create long-lasting energy, helping you lead a higher quality of life.*

All breaks are based on 30 minutes of continuous service. Minimum of 10 people.

## BEAT THE HEAT

3 Flavors of Ice Cream, with Your Choice of Sauces, Fruits, Candies, Nuts, and Whipped Cream

Old Fashioned Root Beer

12.00

## CHOCOLATE SHOP

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

14.00

## SWEET AND SALTY BREAK

Housemade Potato Chips Chipotle Ranch Dip  
Pretzel Chips with Peach Salsa  
Blondies and Brownies  
Candy Shooters  
Assorted Sodas

10.00

## REVIVE

Fruit and Veggie Shots with Orang-Mango, Assorted Berries, Pomegranate, Tomato Carrot-Ginger, Red Pepper-Strawberry  
Hummus and Pita Chips  
Vitamin Water

9.00

## TAKE A DIP

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

16.00

## BALLPARK

Mini Corn Dogs  
Soft Pretzel with Cheese and Mustard  
Hot Roasted Peanuts  
Freshly Popped Popcorn  
Cracker Jacks  
Assorted Sodas

13.00

## ENHANCEMENTS

Jumbo Chocolate Chip, Peanut Butter, Chocolate Chunk, Oatmeal Raisin Cookies

26.00 per dozen

All-Chocolate Brownies Classic Shortbread Cookies

26.00 per dozen

Iced Tea, Lemonade, Fruit Punch

32.00 per gallon

Chilled Fruit Juices

4.25 each

Naked Juice® Fruit and Berries

Smoothies 

Probiotic: Tropical mango, very berry  
Superfood: Green & Red machine

7.00 each

Coca Cola, Diet Coke, Mr. Pibb, Sprite

3.00 Each CHARGED ON CONSUMPTION

Jumbo Pretzels with Traditional Mustard

26.00 per dozen

Assorted Candy Bars

3.00 each

Assorted Bags of Gourmet Potato Chips

3.00 each

Iced Tea, Lemonade, Fruit Punch

32.00 per gallon

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## CHILLED LUNCH TABLE

*Luncheon tables include 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 \$5.00 per person surcharge.

## THE GREEK ISLES

Salads (Choice of 2)  
Organic Greek Salad  
Cannellini Bean and Tuna Salad  
Potato Salad with Chorizo, Roasted Pepper and Olives  
Goat Cheese marinated in Olive Oil and Herbs  
Mushrooms marinated in Olive Oil, Pepper and Organic Garlic  
Seasonal Greens, Choice of Dressings  
Bruschetta with Organic Tomato, Buffalo Mozzarella and Arugula  
Prosciutto with Melon  
Chilled Grilled Chicken Breast with Couscous, Raisins and Preserved Lemon  
Sliced Tenderloin of Beef with Ratatouille Salad, Organic Garlic Crostini  
Focaccia, Assortment of Rolls, Grissini and Lavash  
Served with  
Hummus, Tapenade, Babaganoush and Tzatziki  
Cannoli  
Tiramisu  
Fruit Tarts

27.00

## MARKETPLACE

Onion Bisque  
Salad Station to Include: Green Romaine Caesar, Baskets of Mesclun Greens  
Marinated Organic Grape Tomatoes, Baby Buffalo Mozzarella, Marinated Artichokes, Organic Button Mushrooms, Organic Cucumbers, Boiled Eggs, Croutons,  
Dressings include:  
Buttermilk Ranch, Honey Mustard, Basil Balsamic Vinaigrette and Citrus Vinaigrette  
Gourmet Sandwiches, including:  
Grilled Vegetables and Organic Portobello Mushroom on Olive Focaccia  
Shrimp Wrap with Avocado and Bacon, Lemon Aioli  
Roasted Chicken Salad with Pecans on Brioche  
Roasted Tenderloin of Beef with Brie and Horseradish on mini roll  
Lemon Tart, Organic Strawberry Shortcake, and Chocolate Cake

32.00

## THE CABANA DELI

(Choice of 2)

Basket of Organic Seasonal Greens, selection of House Dressings  
Red Skin Potato and Egg Salad with Red Onions and Pickle  
Roasted Mediterranean Organic Vegetable Salad  
Organic Sliced Tomatoes with Mozzarella Cheese  
Tuna Salad, Toasted Chicken Salad

Selection of Deli Meats and Cheeses:

Smoked Turkey Breast, Sugar-cured Ham, Roast Beef, Salami, Sliced Breast of Chicken  
Assorted Cheeses and Relishes  
Deli-style Breads and Rolls, Kaiser Rolls, Deli Rye Bread and Wheat Bread  
Chef's Assortment of Freshly Baked Cookies

26.00

## HOT LUNCH TABLE

*Hot Luncheon tables 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 Luncheon Tables with attendance less than 25 guests are subject to \$5.00 per person surcharge.

## SOUTH OF THE BORDER

Crisp Romaine Lettuce  
with Jicama, Organic Baby Tomatoes, Organic Cucumbers, Cumin-lime ranch dressing

Spicy Chicken Fajitas  
with Sautéed peppers and onions, Flour Tortillas

Refried Beans and Fiesta Blend Rice

Taco Bar  
with Corn Tortillas, Zesty Ground Beef, Shredded Lettuce, Fresh Chopped Tomatoes, Onions, Jalapenos, Mexican Cheese Blend, Sour Cream and Fresh Guacamole

Yellow Corn Tortilla Chips  
with Fresh Pico de Gallo

Fried Apple Churros

Fresh Fruit

27.00

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### BACKYARD BARBECUE

Served with condiments and relish tray

Tossed Organic Mixed Green Salad  
with Choice of Dressings

Sweet and Sour Cole Slaw

Char Grilled Hamburgers with  
American Cheese

Nathan's Famous Coney Island Hot  
Dogs

Grilled Bone-in Breast of Chicken  
Basted with tangy barbecue sauce

Fresh Corn on the Cob  
With sweet butter and fresh organic chives

Barbecue Baked Beans with  
Applewood Bacon

Fresh Baked Cookies and Sweet  
Street Brownies

31.00

### LITTLE ITALY

Served with Garlic toast and breadsticks

Classic Caesar Salad

Crisp romaine, focaccia croutons, parmesan  
cheese and creamy Caesar dressing

Antipasto Display

Cured olives, organic pickled vegetables,  
cured meats and aged cheeses

Grilled Breast of Chicken

With Organic Roasted Tomato and Organic  
Basil Alfredo Sauce

Assorted Thin Crust Pizza

Tilapia with Lemon and Mascarpone

Steamed Organic Broccoli

With Olive oil, Roasted Garlic and Sea Salt

Tiramisu Cake & Mascarpone Filled  
Cannoli

34.00

### A LA CARTE LUNCH TABLE

*All Lunch Selections include Rolls,  
Butter, Freshly Brewed Coffee and Tea  
Minimum 25 Guests.*

Based on 60 minutes of continuous service.

All Luncheon Tables with attendance less than  
25 guests are subject to \$5.00 per person  
surcharge.

#### SOUPS Add \$6.00 (Select One Item)

Clam Chowder

She Crab Soup

Potato Leek Soup

Chicken Noodle Soup

#### SALADS (Select Two Items)

Vine-ripened Tomato and Fresh Mozzarella  
with Extra Virgin Olive Oil and Basil

Caesar Salad with traditional Condiments

Organic Spinach Salad with Organic  
Strawberries, Candy Pecans and Goat Cheese

Fraise and Bacon Salad

#### ENTREES (Select Two or Three Items)

Salmon Scaloppine, Fennel Beurre Blanc

Grilled Breast of Chicken marinated in green  
goddess, okra Black Beans stew

Pan-seared Grouper with crispy wanton skin,  
coconut curry sauce

Peppered Garlic Beef with Mushrooms and  
Organic Broccoli

Provençal Chicken with Aioli, Organic  
Tomatoes and Basil

Stuffed Pork Chop with Cornbread and Honey  
Mustard Sauce

#### ACCOMPANIMENTS

(Select One Item)

Organic Kale with Organic Garlic and Olive Oil

Grilled Organic Asparagus

Organic Vegetable Medley of Green Beans  
and Carrots

Sautéed French Carrots and Organic  
Asparagus

Ratatouille

(Select One Item)

Red Skin Garlic Mash Potato

Roasted Fingerling Potatoes

Orzo with Spinach and Roasted Artichokes

Baked Potatoes

Rice Pilaf

#### DESSERTS

Chef's selection of sweet Two Entrée  
Selections

\$29.95 per guest

Three Entrée Selections

\$36.95 per guest

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## HOT PLATED LUNCH

*Hot plated luncheons include house salad, Chef's Choice of Starch and Fresh Vegetable of the Day, 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)

Chilled oven-roasted Tomato Soup  
Cream of Mushroom  
Minestrone Soup

### Salads (Selection of 1)

Organic Baby Spinach and Organic Strawberry  
Shaved Fennel and Spinach Salad  
Organic Tomato and Feta Cheese salad

### Entrees (Selection of 1)

Roasted Breast of Chicken with mushroom demi

22.00

Seared Breast of Chicken with red wine demi

21.00

Jerk Mahi with Roasted Pineapple and Mango Salsa

24.00

Pan-seared Salmon, Lemon Beurre Blanc

25.00

Warm Organic Mushroom Ravioli

20.00

Braised Organic Spinach, Caramelized Organic Portobello Mushrooms

18.00

### Dessert (Selection of 1)

Triple Chocolate Mousse Cake ~ Frangelico-Caramel Sauce

Cappuccino Mousse Cake

Vanilla Crème Brulee

Cookies and Cream Cheesecake, Raspberry Sauce and Seasonal Berries

Apple Pie with Drizzled

with Jack Daniel Caramel Sauce

## HOT PLATED LUNCH (CONT.)

New York Style Cheesecake

Caramel Apple Granny Pie

Bread Pudding with Crème Anglaise  
52.00

## GRAB & GO LUNCH BOX

*Grab & Go lunches include a Soft Drink, Gourmet Potato Chips and House made Chocolate Cookies. Choose one sandwich or mix it up with a minimum of a dozen per sandwich selection.*

### Smoked Turkey Club Wrap

Apple wood smoked bacon, vine ripe tomato, green leaf lettuce, California avocado, honey mustard, in a spinach tortilla wrap

### Roast Beef on Rye

Medium rare Roast beef, vine ripe tomato, green organic leaf lettuce, shaved red onion, sliced cheddar cheese, horseradish mayonnaise on marble rye hoagie

### Ham & Swiss

Shaved honey ham, Swiss cheese, organic green leaf lettuce, organic tomato, yellow mustard on a fresh hoagie roll

### Italian Sub

Capicola ham, mortadella, Genoa salami, provolone cheese, organic green leaf lettuce, organic vine ripe tomato, tangy banana peppers, herbed mayonnaise on fresh hoagie roll

### Vegetarian Wrap

Organic Green leaf lettuce, organic vine ripe tomato, European cucumber, alfalfa sprouts, shredded carrot, roasted garlic hummus in a whole wheat wrap

## All Grab & Go Boxed Lunches

21.00

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## **DINNER TABLE**

*Each Dinner Table 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 \$3.00 per person surcharge.

## **GRAND DINNER TABLE**

Served with your choice of salad, Chef's Choice of Starch and Fresh Seasonal Vegetable, crusty baked rolls with sweet butter, freshly brewed Starbucks® Coffee and Tazo® Teas and Luzianne® Iced Tea

**Salad Selections (select one):**

### **Traditional Tossed Garden Salad**

With assorted dressings

### **Classic Caesar Salad**

With Focaccia Croutons and Parmesan Cheese

### **Organic Baby Spinach Salad**

With sundried cranberries and goat cheese

**Entrée Selections (Select Three):**

### **Roasted Sirloin of Beef**

With spicy tomato sauce and caramelized onions

### **Grilled Chicken Breast Topped with Prosciutto and Mozzarella Cheese**

In Tomato Cream Sauce

### **Chicken Breast with Country Ham**

Topped with Organic Mushroom and Herb Veloute

### **Fresh Organic Local Flounder with Chesapeake Bay Crab Stuffing**

topped with Mushroom Cream Sauce

### **Fresh Atlantic Salmon Filet**

With Tomato Relish

### **Pan Seared Chicken with Ratatouille**

### **Oven Roasted Pork Loin**

With Vidalia Onion Gravy

### **Seared Grouper**

with Organic Garlic and Olives, Organic Tomato Concasse

### **Teriyaki-soaked Beef Medallions**

with Ginger

### **Chocolate Layer Cake**

37.00

## **THEME DINNER TABLE**

Served with your choice of salad, Chef's Choice of Starch and Fresh Seasonal Vegetable, crusty baked rolls with sweet butter, freshly brewed Starbucks® Coffee and Tazo® Teas and Luzianne® Iced Tea

### **Yukon Gold Potato Salad**

with Chorizo, Scallions, coarse-grain Mustard and Sour Cream Dressing

### **New Jersey-style Cobb Salad**

Romaine Herbed Chicken, Goat Cheese, Bacon, Marinated Organic Tomatoes and Ranch Dressing

### **Sour Cream-Chive Skillet Spoon Bread**

### **Louisiana Seafood Boil**

with new potato crab dumpling's and baby shrimp with drown butter and old bay sea salt

### **BBQ Breast of Chicken**

with Roasted Corn, Tomatoes and Red Onion Salad

### **Smoked Sirloin of Beef**

with Buttermilk Mashed New Potatoes and Vidalia Onion Gravy

## **Dessert**

### **Banana Cream Pie**

### **Lemon Pie**

### **Strawberry Cheesecake**

\$52.00

## **LITTLE ITALY**

### **Antipasti**

**Caesar Salad** with Focaccia Croutons

**Vine Ripe Red and Yellow Tomato Mozzarella Platter** with Pesto

### **Pasta**

**Manicotti** filled with Chicken, Ricotta and Basil

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

**Pork Scaloppini** with Roasted Root Vegetables

**Organic Broccoli** with Garlic and Extra Virgin Olive Oil

**White Corn Polenta** with Black Truffles Oil

### **Ciabatta Garlic Bread**

## **Dolce**

### **Italian Cannoli**

### **Tiramisu**

### **Assorted Biscotti**

**Cheesecake** topped with a mocha whipping cream

45.00



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### CARIBBEAN BBQ TABLE

Organic Iceberg Lettuce Salad with Papaya, Cranberry Applewood-smoked Bacon and Pineapple Dressing

Roasted Organic Corn, Organic Cherry Tomatoes, Caramelized Onions with Lime Vinaigrette

Basket of Spiced Plantain Chips

Escovitch Chicken Brochettes, Guava Barbeque Sauce

Caribbean Grouper  
steamed with butter and allspice Sauce

Grilled Flank Steak Jerk Sauce

Buttermilk Mash with smoked black pepper

Roasted Sweet Potatoes and fried Dumplings

Coconut Rice and beans

Assortment of Bread Rolls

Key Lime Island Pie

Chocolate Mousse Cake

Sweet Potato Pie

47.00

### RIVER BOAT DINNER TABLE

Crispy Romaine Lettuce  
with Florida Cobb Salad, Ranch Dressing

Sliced Cucumbers, Red Onion and Blue Cheese

Cajun Roasted Red Potato Salad

Blackened Flounder Topped  
with fried Okra and Tomatoes

Colonial Fried Chicken

Fried Pork chops, Vidalia Onion Gravy

Braised Collard Greens with Ham Hocks

Red Bean and Rice

Fried Green Tomatoes, Buttermilk Dressing

Mississippi Chocolate Cake

Key Lime pie

Coconut Cake

42.00

### HOT PLATED DINNER

*Hot plated dinner include house salad, Chef's Choice of Starch and Fresh Vegetable of the Day, 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)

Chilled Tomato Soup with Cucumber Sorbet

Gratinated Onion Soup

Manhattan style Clam Chowder  
with Fried Clams and Lemon Parsley

Lobster Bisque  
with Tarragon Cream, Buttered Croutons

Local She Crab Soup  
Oyster Crackers

Chicken Tortilla Soup

Salads

(choose one)

Caprese Salad  
with a combination of fresh tomato and mozzarella with kale pesto

Seasonal Organic Mixed Greens  
with Grape Tomatoes and Cucumbers, Champagne Vinaigrette

Organic Mesclun Salad  
with Carrot and Cabbage confetti, Chamomile Citrus Vinaigrette

Medley of Garden Lettuces  
with Goat Cheese and Grape Tomatoes, Carrot celery ribbon, Sherry Vinaigrette

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

Organic Baby Spinach Salad  
with Sliced Strawberry, Mandarin Segments, Picked Red Onions, Toasted Almonds, Chopped Bacon and Mirin Soy Vinaigrette

Classic Caesar Salad

Entrée

Chicken Scaloppini,  
Pilaf Rice, Baby Vegetables and Wild Mushroom Sauce

31.00

Herb Roasted Chicken Breast  
Buttered Haricots Verts, Soft Polenta  
Glazed Baby Vegetables and Natural Thyme-infused Jus

32.00

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## HOT PLATED DINNER (CONT.)

**Roasted Airline Chicken Breast**  
Creamy Herb Mashed Potato, Sautéed Baby  
Vegetable and Natural Jus  
32.00

**Pan-seared Teriyaki Salmon**  
with Seafood Risotto, Butternut Squash and  
Butter Sauce  
40.00

**Pan-seared Red Snapper**  
Scallion Potato Cake, roasted organic baby  
beets and Sweet Pea Puree Vinaigrette  
40.00

**Panko and herb butter crusted  
Grouper**  
Coconut Basmati Rice, Baby Bok Choy and  
Lemongrass Beurre Blanc  
42.00

**Tea brined Pork Loin Chop**  
with Potato Au Gratin, Collard greens,  
Caramelized Apples and Port Wine Sauce  
38.00

**Braised Beef Short Ribs**  
with Wasabi Mash, Crispy Fried Onions,  
Jumbo Organic Asparagus and Pan Jus  
40.00

**Grilled Beef Tenderloin**  
with Onion Confit, Fingerling Potatoes,  
Organic Wild Mushroom Ragout and Cognac  
Cream Sauce  
49.00

## Duet Entrees

Please select one of the following:

**Crispy Seared Snapper & Chicken  
Thighs**  
with Baby Vegetable Ratatouille and  
Creamed Leeks  
42.00

**Herb Roasted Medallions of Beef  
with Shrimp**  
Mascarpone Polenta and Charred Corn  
Sauce  
52.00

**Salmon Roasted Petit New York  
Steak and Herb Roasted Salmon**  
with a Organic Tomato Cardamom Reduction  
and Petite Filet of Angus Beef over Roasted  
Shallot Potatoes with Truffle Vinaigrette  
with Braised Organic Leeks and Peppered  
Cabernet Sauce  
54.00

## HOT PLATED DINNER (CONT.)

**Beef Medallions with Smoked Bacon  
and Onion Confit, Roasted Fennel-  
glazed Snapper**  
Truffled Potato Puree, Port Wine Sauce  
54.00

**Grilled Filet of Beef and Chesapeake  
Bay Crab Cake,**  
Truffled Parmesan Bread Pudding, Jumbo  
Asparagus, Madeira demi-glace and Lobster  
Sauce

56.00

## Desserts

Please select one of the following:

**Vanilla Bean Cheese Cake, Strawberry  
Sauce**

**Apple Tarts with Caramel Sauce and  
Cinnamon Cream**

**Triple Chocolate Mousse with  
Raspberry Coulis**

**Tiramisu**

**Warm Liquid Center Chocolate Cake  
with Vanilla Ice Cream**

**Larissa banana foster bread pudding**

**Chocolate Mousse Cake with Chocolate  
Ganache**

**Seasonal Fruit Tart with Vanilla  
Chantilly Cream**

**Carrot Cake**

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## RECEPTION TABLE

### Seafood Table

Selection of Jumbo Shrimp, fresh clams and oysters on the half shell, served with cocktail sauce, horseradish, Texas Pete hot sauce, fresh lemons and limes

### Market Price

### Fresh Fruits

Sliced Seasonal Fresh Fruits on Silver Platter Served with Honey Yogurt and Whipped Cream

8.00

### Crudités

Seasonal Selection of Fresh Vegetable With Dipping Sauces

8.00

### Antipasto Table

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

12.00

### Market Station

Deluxe Presentation of Imported and Domestic Artisan Cheese  
Fresh Fruit, English Crackers, French Breads  
Displayed with Whole Cheeses and Dried Fruits

9.00

### The Farmer's Market

Selection of Fresh, Grilled and Marinated Vegetables to Include  
Portobello Mushrooms, Asparagus, Bell Peppers, Cherry Tomatoes,  
Baby Carrots, Squash and Zucchini,  
Served with Hummus and Tapenade

9.00

## RECEPTION STATIONS

### Fresh Seafood on Ice (per 100 pieces)

Jumbo 16/20 Gulf Shrimp	350.00
Freshly Shucked Oysters	300.00
Clams on the Half Shell	225.00
Snow Crab Claws	Market Price
Florida Stone Claws	Market Price

(Available from October 15 to May 15 only)

### Sushi

Assorted Sushi and California Maki Rolls

### Market Price

## RECEPTION STATIONS (CONT.)

### Fresh Smoked Salmon

Fresh Salmon seasoned and smoked by Ocean Place chefs and served with buttered brown bread and classic garnitures. Each side serves approximately 30 people

4.00

### Chef Attended Pasta Station

#### Three Pastas

Garden Rotini, Tri- Colored Cheese Tortellini, Penne

#### Two Sauces

Marinara, Alfredo

With Pine Nuts, Fresh Parmesan, Olive Oil, Roasted Red Peppers, Sun-Dried Tomatoes, Olives and Mushrooms, Grilled Focaccia Bread

Grilled Chicken

Grilled Shrimp

12.00

### Stir Fry Station

Stir Fried Shrimp with Asian Vegetables

Cilantro and Bean Sprouts

Stir Fried Chicken with Teriyaki Ginger Sauce

Lime Scented Jasmine Rice

Assorted Dim Sum

16.00

### Mashed Potato Bar (unattended)

Roasted Garlic and Herb Red Skin Mashed Potatoes, Whipped Wasabi Mashed Potatoes and Mashed Sweet Potatoes

Assorted Toppings

- Candid Nuts
- Butter
- Sour Cream
- Chives
- Roasted Garlic Gloves
- Applewood Smoked Bacon
- Assorted Cheeses
- Green Onion

10.00

### Flaming Dessert Station

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

12.00

### Chicago Cheesecake Station

Assorted Chicago Cheesecakes

10.00

### Deluxe Dessert Station

Assortment of Pies and Cakes, Array of Gourmet Cookies, Miniature French and Italian Pastries, Chocolate Mousse Cups, Petits Fours

10.00

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## HOT CANAPES

*Hot Canapés are priced per 100 pieces*

Meatballs

175.00

Chicken Wings

195.00

Spanakopita

Spinach and Feta Cheese Turnover

250.00

Vegetable Spring Roll, Sweet Chili  
Dipping Sauce

295.00

Goat Cheese and Mushroom  
Rangoon

325.00

Tart with Blue Cheese and  
Caramelized Red Onion

325.00

Ratatouille and Goat Cheese Phyllo

350.00

Spinach and Artichoke Quiche

295.00

Bacon Quiche

295.00

Conch Fritter, Mango Cajun  
Rémoulade

395.00

Chicken Adobe

295.00

Chicken and Cheese Quesadilla

295.00

Spicy Beef Empanada

295.00

Mini Chicken Kabob with Teriyaki  
Glaze

350.00

Smoked Gouda and Chorizo Tart

325.00

Coconut Shrimp, Orange-  
Horseradish Marmalade

350.00

## HOT CANAPES (CONT.)

Scallop and Bacon

350.00

Miniature Crab Cakes, Tartare Sauce

395.00

Lobster Borchetta with a mango chive  
salsa

395.00

Crab Rangoon

350.00

Lobster Fritter, Cajun Remoulade

395.00

Baby Lamb Chops, Red wine mint  
gastric

Market Price

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## RECEPTION ACTION STATIONS

### From the Garden

Chef-tossed Salads presented in wooden bowls

### Choices Include:

Haricot Verts, Grape Tomatoes, Fresh Fennel and Brioche Crouton

Lemon-Olive Oil Dressing

Artichokes, Caramelized Mushrooms, Smoked Salmon

Dill Crème Fraiche Dressing

Soba Buckwheat Noodles with Garden Vegetables

Crisp Wonton and Apple Soy Dressing

12.00

### Risotto Rave

Chicken Confit, wild Mushrooms, Fresh Peas and Caramelized Onion

Calamari, Scallop and Rock Shrimp

With Parmesan Cheese, Italian Parsley and Lemon Oil

Garlic Bread Basket

14.00

### Everybody Loves Shrimp

Scampi-style Shrimp in Herb, Lemon and Garlic Butter

Shrimp Provencale with Calamari and Fresh Basil

Crispy Fried Shrimp, Horseradish-Tomato Cocktail Sauce

Shrimp Tempura Roll

16.00

### Spanish Umbrella

Seafood Paella

Steamed Mussels and Clams

Tomato, Basil and Garlic Broth, Sour Dough Bread

Blackened Snapper with Tropical Fruit Salsa

14.00

## CARVERY

Uniformed Chefs will carve the following selections:

### Deluxe Carving Stations

Slow Roasted Beef Top Round with red wine demi, mini rolls

15.00

### Whole Roasted Filet Mignon

with Roasted Mushroom and Thyme Reduction, mini rolls (approximately 15 dinner servings)

Market Price

Beef Wellington in Puff Pastry (approximately 15 dinner servings)

Market Price

Whole Salmon Wrapped in Puff Pastry (approximately 10 dinner servings)

14.00

### Whole Oven-roasted 20lb. Turkey

Buttermilk Biscuits, Cranberry Sauce, Mustard Serves approximately 30 people

14.00

### Glazed Baked Smithfield Ham

Buttermilk Biscuits, Selection of House Mustards

Serves approximately 35 people

12.00

### Roasted New York Strip of Beef,

Miniature Rolls, Creamed Horseradish, Mustard

Serves approximately 30 people

15.00

### Whole Roasted Tenderloin of Beef,

Miniature Rolls, Creamed Horseradish, Mustard

Market Price

### Herb Roasted Leg Lamb

with Aromatic Moroccan Barbecue Sauce Serves approximately 30 people

Market Price

### Whole Roasted Steamship of Beef

Yorkshire Pudding

Miniature Rolls, Creamed Horseradish, Mustard

Serves Approximately 200 people

650.00

All Chef attended stations required one attendant per 50 people; attendant fee of \$75.00 per station. Additional fee for service exceeding 60 minutes at \$40 per half hour

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## LIBATIONS

### Deluxe Brand Cocktails

Smirnoff Vodka, Beefeater Gin, Castillo Rum, Sauza Tequila, Jim Beam Bourbon, Johnnie Walker Red Scotch, Seagram's 7 Blended Whiskey, Hennessey V. S.

Cash	7.00
Host	6.00

### Premium Brand Cocktails

Absolute Vodka, Tanqueray Gin, Cruzan Light Rum, Jose Cuervo Gold, Jack Daniels, Chivas Regal, Crown Royal, Hennessey VS

Cash	8.00
Host	7.00

### Super Premium Brand Cocktails

Ketel One Vodka, Bombay Sapphire Gin, Barcardi Silver, Jose Cuervo 1800, Jack Daniels, Chivas Regal, Crown Royal, Hennessey VSOP

Cash	9.00
Host	8.00

### Ultra Premium Brand Cocktails

Grey Goose Vodka, Hendricks's Gin, Myers Original Dark Rum, Jose Cuervo 1800 Tequila, Jack Daniel's Chivas Regal Scotch, Crown Royal Whiskey, Hennessy V. S. O. P.

Cash	9.00
Host	8.00

### House Wine

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

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

### Premium Wine

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

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

### Imported Beer

Heineken, Corona Extra

Cash	6.00
Host	5.50

### Domestic Beer

Budweiser, Bud Light, Miller Light, Locally Brewed Selection

Cash	5.50
Host	4.50

### Soft Drinks

Coca Cola, Diet Coke, Mello Yello, Mr. Pibb, Sprite

3.00 each

### Bottled Water

3.00

## BAR PACKAGES

(Charged on Consumption)

Bar Packages are priced per person minimum of two hours.

### DELUXE PACKAGE

First Hour \$14.00

Additional Hour \$5.00

### PREMIUM PACKAGE

First Hour \$17.00

Additional Hour \$6.00

### SUPER PREMIUM PACKAGE

First Hour \$20.00

Additional Hour \$7.00

### ULTRA PREMIUM PACKAGE

First Hour \$23.00

Additional Hour \$8.00

Bartender fees \$75.00 per hour/per bartender

Bartender fees waived at \$500.00 in bar sales per bar

The number of bartenders will be based on Sheraton 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.

### **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 REQUIREMENTS:**

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.