

BREAKFAST BUFFETS

Service Time is 90 Minutes.

Continental | \$9

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Herbal Teas
Choice of One Chilled Juices
Orange | Apple | Guava Passion Fruit
Fresh Seasonal Sliced Fruits
Assortment of Sweet & Savory Pastries

Executive Continental | \$11

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Herbal Teas
Choice of Two Chilled Juices
Orange | Apple | Guava Passion Fruit
Fresh Seasonal Sliced Fruits
Assortment of Sweet & Savory Pastries
Toaster Breads with Assorted Jams & Butter
Variety of Yogurts

Hot Breakfast | \$16

*Minimum 25 guests
25% Surcharge Applies for Groups of Less Than 25 Guests.
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Herbal Teas
Choice of Two Chilled Juices
Orange | Apple | Guava Passion Fruit
Fresh Seasonal Sliced Fruits
Assortment of Sweet & Savory Pastries with Assorted Jams & Butter
Fluffy Scrambled Eggs
Smithfield Bacon & Sage Sausage
Homestyle Potatoes

*Hot Breakfast Enhancements | \$2 each Per Person

Cinnamon Glazed French Toast
Steel Cut Oats with Brown Sugar, Glazed Pecans & Craisins Topping Bar
Creamy Cheddar Grits
Buttermilk Biscuits & Country Sausage Gravy

North Beach Themed Breaks

Serviced Time for Themed Breaks is 45 Minutes | Minimum 25 guests | 25% Surcharge
Applies for Groups of Less Than 25 Guests

Donut forget Doughnuts A Variety of Classic Glazed & Cake Donuts • Freshly Baked Morning Pastries
Seasonal Whole Fruit, Freshly Brewed Regular & Decaffeinated Coffee, Selection of Herbal Teas,
Bottled Water | \$6 Per Person

Healthy Edition Selection of Vanilla, Blueberry & Strawberry Yogurt | Seasonal Berries, Shredded Coconut, Fresh Banana | Granola, Almonds, Dark Chocolate, Orange Juice | Freshly Brewed Regular & Decaffeinated Coffee | Selection of Herbal Teas,
Bottled Water | \$7 Per Person

Midday Sugar Rush Freshly Baked Chocolate Chip Cookies, Sugar Cookies, Oatmeal Raisin Cookies
Double Chunk Chocolate Brownies Bites | Chilled 2% Milk, Assorted Soda, Bottled Water | \$8 Per Person

Chip & Dip Trio

House- Fried Chips | Tortilla Chips, Pita Chips, Old Bay Dusted Potato Chips | Served with Salsa, Roasted Garlic Hummus, French Onion Dip | Assorted Soda, Bottled Water | \$9 Per Person

Snack Attack

Warm Bavarian Pretzels with Honey Mustard
Mini Corn Dog Nuggets with Ketchup & Mustard
Sugar Dusted Funnel Cake Fries | Variety of Candy Bars
Assorted Soda | Bottled Water | \$9 Per Person

ALA CARTE SIPS & SNACKS

*Minimum purchase of Three gallons

*Freshly Brewed Coffee | \$13 per Gallon
Regular | Decaffeinated

*Iced Tea | \$9 per Gallon

Fruit Punch | \$8 per Gallon

Lemonade | \$8 per Gallon

Assorted Can Soda | \$2 Each

Bottled Water | \$2 Each

Dunkin Donuts Iced Coffee | \$5 Each

Assorted Powerade | \$3 Each

Assorted Bagels with Cream Cheese | \$18 per Dozen

Freshly Baked Assorted Danishes | \$16 per Dozen

Gourmet Blueberry Crumb Warm Muffins | \$18 per Dozen

Country Sausage Biscuits | \$24 per Dozen

Freshly Baked Cookies | \$13 per Dozen
Chocolate Chip | Sugar | Oatmeal Raisin

Double Chunk Brownies | \$24 per Dozen

Dried Fruit & Nut Trail Mix | \$24 per Dozen

Rice Krispy Bars | \$21 per Dozen

Oats & Honey Granola Bars | \$12 per Dozen

SOUP, SALAD & SPUDS

\$22 per person

Soup (choose two)

Broccoli Cheddar
Italian Sausage & Kale
Rustic Vegetable & Bean Chili
Chicken Florentine

Premium Russet Baked Potatoes

All-Beef Chili | Bacon | Cheddar Cheese | Green Onion
Sour Cream | Butter

Salad Bar

Mixed Greens | Spinach | Romaine
Grape Tomato | Cucumber | Shaved Red Onion | Black
Olives | Sliced Mushrooms
Feta Cheese | Blue Cheese | Parmesan Cheese
Cheddar Cheese
Chickpeas | Chilled Grilled Chicken |
Candied Pecans | Sunflower Seed | Herb Croutons
Variety of Dressings

GRAB N GO LUNCH

\$18 per person | Minimum 25 guest | 25% Surcharge Applies for Groups of Less Than 25 Guests

Sandwich

Caribbean Curry Chicken Salad on a Hawaiian Sweet Roll
 Sweet Raisins | Walnuts | Celery | Curry Spiced Chicken

Smithfield Ham & Swiss on Marble Rye
 Spicy Brown Mustard | Lettuce | Tomato

Roast Beef & Cheddar on Sourdough
 Horseradish Aioli | Lettuce | Tomato

Roasted Turkey BLT on Sourdough
 Provolone | Smoked Tomato Mayo | Bacon | Lettuce
 Tomato

Chilled Roasted Vegetable & Hummus Wrap

Seasonal Roasted Vegetables | Roasted Garlic Hummus
 Feta Cheese | Spinach Tortilla

Included in your Box:

Kettle Chips
 Chefs Choice Chilled Salad
 Two Freshly Baked Cookies
 Whole Fruit
 Bottled Beverage

*25-50 Guest

Choice of Two Sandwiches

*50+ Guest

Choice of Three Sandwiches

Less than 25 guests: choice of One Sandwich

HOT LUNCHEON BUFFET

Serviced Time is 90 Minutes | Minimum 25 guest | 25% Surcharge Applies for Groups of Less Than 25 Guests | Freshly Brewed Coffee, Iced Tea and Water Service

Deconstructed Deli | \$21 per person

Mixed Greens Salad with Choice of Two Dressings
 Orzo, Spinach & Feta Pasta Salad
 Redskin Potato Salad
 Smithfield Ham | Smoked Turkey Breast | Roast Beef
 Tuna Salad
 Swiss | Cheddar | Provolone
 Lettuce | Tomato | Pickle | Red Onion
 Mayo | Chipotle Mayo | Yellow Mustard | Brown Spicy
 Mustard
 House-made Old Bay Dusted Potato Chips
 Assortment of Freshly Baked Cookies

Soup, Salad & Sammies | \$22 per person

Soup: Choice of One

Broccoli Cheddar
 Italian Sausage & Kale
 Rustic Vegetable & Bean Chili
 Chicken Florentine
 Loaded Baked Potato

Salad: Choice of One

Mixed Greens- Grape Tomato | Cucumber | Shaved
 Red Onion (Dressings: Buttermilk Ranch | White Balsamic
 Vinaigrette)
Spinach- Shaved Red Onion | Feta Cheese | Candied
 Pecans | Blood Orange Vinaigrette
Caesar- Romaine | Shaved Parmesan Cheese | Herb
 Croutons | Caesar Dressing
Chopped Mediterranean- Romaine | Grape Tomato
 Cucumber | Shaved Red Onion | Black Olives | Feta
 Cheese | Red Wine Vinaigrette

Sandwiches: Choice of Two

All Sandwiches served with Lettuce, Tomato
Italian- Salami, Pepperoni, Ham, Shaved Onion & Sweet
 Peppadew Relish on Ciabatta w/ Provolone Cheese &
 House Vinaigrette
BLT- Smithfield Bacon on Toasted Sourdough w/ Mayo
Turkey & Smoked Gouda- Hearty Wheatberry Bread w/
 Smoked Tomato Mayo
Roast Beef & Cheddar- Brioche Bun w/ Horseradish Mayo

Assorted Freshly Baked Cookies & Double Chocolate
 Brownies Bites

PLATED LUNCHES

*Minimum 25 guest. 25% Surcharge Applies for Groups of Less Than 25 Guests.
Plated Lunch includes Warm Bread & Butter, Freshly Brewed Coffee, Iced Tea & Water Service

Salad (choose one)

Mixed Greens- Grape Tomato, Cucumber, Red Onion

Dressings: Buttermilk Ranch, White Balsamic Vinaigrette

Spinach- Shaved Red Onion, Feta Cheese, Candied Pecans, Blood Orange Vinaigrette

Caesar- Romaine, Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing

Protein (choose one)

Garlic Parmesan Crusted Chicken **\$19**

Basil Dusted Chicken **\$19**

Salmon Picatta with Lemon and Capers **\$21**

Pan Seared Flat Iron with roasted Garlic Demi **\$21**

Caribbean Curry Jackfruit **\$16**

Starch (choose one)

Oven Roasted Potatoes

Garlic Mashed Potatoes

Wild Rice Pilaf

Mediterranean Couscous Salad

Veg (choose one)

Oven Roasted Broccoli

Charred Asparagus

Petite Sweet Carrots

Fresh Seasonal Blend of the Bay

Dessert

Cheesecake with Raspberry Sauce

Double Chocolate Cake

Flourless Chocolate Torte

Classic Apple Pie

**Groups Exceeding count of 25: Should you select a choice of two entrees, the price of the higher entrée will prevail for all guests. Multiple entrees will share the same starch and vegetable.*

THEMED BUFFETS

Serviced Time is 90 Minutes | Minimum 25 guest | 25% Surcharge Applies for Groups of Less Than 25 Guests | Freshly Brewed Coffee, Iced Tea and Water Service

TexMex Taco & Fajita Bar | Lunch \$24 | Dinner \$28 after 4pm

Chicken Tortilla Soup
Black Bean & Corn Salad
Warm Corn & Flour Tortillas
Slow Roasted Shredded Pork
Smoked Chipotle Rubbed Chicken Breast
Fire- Roasted Pepper & Onions
Smashed Avocado | Shredded Cabbage | Pico de Gallo
Crema | Cotija Cheese | Shredded Cheddar
Cilantro- Lime Jasmine Rice
Oreo Crème Filled Churros
Pineapple Fruit Punch

Mediterranean | Lunch \$27 | Dinner \$31 after 4pm

Roasted Garlic Hummus w/ Warm Pita Bread
Mediterranean Cucumber & Feta Salad- Grape Tomato
Shaved Red Onion | Romaine | Lemon Vinaigrette
Grilled Chicken with Fresh Herbs & Lemon
Oven-Roasted Salmon with Sundried Tomatoes | Olives
Feta
Garlic Dill New Potatoes
Seasoned Medley of Zucchini, Squash & Eggplant
Lemon Cream Cake
Baklava
Sparkling Limonata

Pan Asia | Lunch \$24 | Dinner \$28 after 4pm

Asian Slaw- A Mix of Crisp Vegetables w/ Ginger-Soy Dressing
Vegetable Lumpia w/ Sweet Chili Sauce
Garlic Chicken Adobo
Stir-Fried Beef w/ Vegetables
Steamed Jasmine Rice
Garlic Sautéed Green Beans
Layered Coconut Cake
Fortune Cookies

Country Fixin's | Lunch \$26 | Dinner \$30 after 4pm

Sweet Cornbread w/ Butter
Redskin Potato Salad
Coleslaw
Crisp Fried Chicken
BBQ Pulled Pork w/ Mini Rolls
Sweet Onion Baked Beans
Sautéed Green Beans
Fruit Cobbler
Southern Sweet Lemon Tea

Ciao Italiano | Lunch \$25 | Dinner \$29 after 4pm

Crusty Bread w/ Butter
Zuppa Toscana- Mild Italian Sausage, Kale & Gnocchi
Caesar Salad
Chicken Rustica w/ Crisp Prosciutto
Herb Crusted Cod w/ Blistered Tomatoes
Roasted Red Potatoes
Grilled Seasonal Vegetables
Cheesecake w/ Seasonal Berries
Sparkling Limonata

Carib Feast | Lunch \$24 | Dinner \$28 after 4pm

Warm Sweet Rolls
Mixed Greens Salad w/ Mango Vinaigrette
Festive Potato Salad
Jerk Spiced Grilled Chicken with Pineapple BBQ Sauce
Slow-Roasted Sofrito Marinated Pork
Coconut Rice
Braised Cabbage
Sweet Plantain
Rum Raisin Bread Pudding

PLATED DINNER

25% Surcharge Applies for Groups of Less Than 25 Guests | Plated Dinner includes Warm Bread & Butter, Freshly Brewed Coffee, Iced Tea & Water Service

Salad

Mixed Greens- Grape Tomato, Cucumber, Shaved Red Onion

Dressings: Buttermilk Ranch, White Balsamic Vinaigrette

Spinach Salad - Shaved Red Onion | Feta Cheese
Candied Pecans | Blood Orange Vinaigrette

Caesar – Romaine, Shaved Parmesan Cheese, Herb
Croutons

Protein

Basil Dusted Chicken with Sweet Sherry Cream & Tomato
Jam | \$26 Per Person

Walnut Crusted Chicken with Roasted Red Pepper & Blue
Cheese Cream Sauce | \$26 Per Person

Chicken Rustica- Sundried Tomato Cream & Crisp
Prosciutto | \$27 Per Person

Salmon with Tomato, Capers Beurre Blanc Sauce | \$28
Per Person

Sun-dried Tomato Pesto & Panko Crusted Cod | \$25 Per
Person

Oven Roasted Cod with Fire-Roasted Poblano Cream |
\$25 Per Person

Slow-Roasted Beef Tenderloin with Roasted Garlic Demi
Glaze | \$32 Per Person

Starch (choose one)

Oven Roasted New Potatoes
Garlic Mash Potatoes
Wild Rice Pilaf
Sun-Dried Tomato Risotto

Dessert (choose one)

Cheesecake with Raspberry Sauce
Double Chocolate Cake
Flourless Chocolate Torte

*Enhanced Desert Option: +\$2 per person

*Triple Chocolate Cheesecake
*Caramel Granny Smith Apple Pie
*Lemon Berry Mascarpone Crème Cake

Vegetable (choose one)

Oven Roasted Broccoli
Charred Asparagus
Petite Sweet Carrots
Fresh Seasonal Blend of the Day

**Groups Exceeding count of 25: Should you select a choice of two entrees, the price of the higher entrée will prevail for all guests. Multiple entrees will share the same starch and vegetable. Higher price prevails for all plates.*



DINNER BUFFET

\$33 per person | Minimum 50 guest | 25% Surcharge Applies for Groups of Less Than 50 Guests | Buffet Dinner Includes Warm Bread & Butter, Freshly Brewed Coffee, Iced Tea & Water Service

Salads

Please Choose One of the Following Salads

Mixed Greens- Grape Tomato, Cucumber, Shaved Red Onion

Dressings: Buttermilk Ranch, White Balsamic Vinaigrette

Spinach- Shaved Red Onion, Feta Cheese, Candied Pecans, Blood Orange Vinaigrette

Caesar- Romaine, Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing

Cucumber & Feta Salad – Romaine, Grape Tomato, Shaved Red Onion, Lemon Vinaigrette

Protein Selections

Please Choose Two of the Following Proteins

**Add additional protein for \$4 per person*

Smoked Bacon BBQ Grilled Chicken

Basil Dusted Chicken with Sweet Sherry Cream & Tomato Jam

Chicken Rustica- Sun-Dried Tomato Cream & Crisp Prosciutto

Oven-Roasted Salmon with Sweet Sherry Cream & Mango Salsa

Cilantro Pesto & Panko Crusted Cod

Slow-Roasted Top Round of Beef with Roasted Garlic Demi & Sun-Dried Tomato

Smoked Sausage & Shrimp Creole Pasta

Starches

Please Choose Two of the Following Starches

Herb Roasted New Potatoes

Roasted Garlic Mashed Potatoes

Homestyle Mac & Cheese

Wild Rice Pilaf

Tomato & Spinach Cheese Tortellini

Vegetables

Please Choose One of the Following Vegetables

Seasonal Vegetable Medley

Parmesan Crusted Brussels

Buttered Broccoli

Green Beans with Sautéed Onion & Bacon

Honey Glazed Baby Carrots

Dessert

Chefs Assortment of Sweets

FOOD & BEVERAGE POLICIES

FOOD AND BEVERAGE

Due to Virginia State Laws all food and beverage served in the banquet rooms must be provided by the hotel. Any exceptions (i.e. wedding cakes) must come from licensed and insured vendor and be approved by your catering representative. No food or beverage may leave the hotel premises. Food stations must be guaranteed for full guest count.

MENU SELECTION

Your complete menu must be given to your Catering Representative 30 days prior to your event. Our professional staff will be happy to assist you in customizing a menu to fit your specific needs.

PLATED ENTRÉE CHOICE

We request that all menu selections (starter, entrée, and dessert) be the same for all guests in attendance. If you choose, you may select up to two (2) plated entrées for groups of 25 or greater and the price of the higher entrée will prevail for all guests. Multiple entrees will share the same starch and vegetable. Should you select a menu with two entrées, an exact entrée count must be provided to your catering representative at least four (4) business days in advance of the event. Should the hotel not receive the exact entrée counts prior to the event dates, we will prepare 50% of each entrée. The client must provide entrée cards for our staff to identify your guests' choice of entrée. In addition to the choice of two entrees, a Vegetarian and gluten free option is always available, regardless of group size.

DEPOSIT AND PAYMENT

A non-refundable deposit is required with the signed contract to confirm the event. Remaining payment in full is due 7 business days prior to arrival. Acceptable forms of payment are Credit Card (Visa, MasterCard, American Express and Discover) or Cashier's Checks/Money Orders.

GUARANTEES

The number of guests attending your function must be given to our Catering Department at least 72 business hours prior to the event. This number will be considered your final guarantee and you will be charged for this number plus any guests that were in addition to the guarantee. If no final guarantee is provided the original amount contracted will be used as the guarantee. The Hotel will set for 5% over the guarantee to a maximum of 10 people.

TAX AND SERVICE CHARGES

All food, beverage, room rental, misc. fees / charges are subject to 22% service charge and current State and Local Tax. Audio Visual is also subject to 22% service charge and current State and Local Tax.

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 22% service charge and current State and Local Tax.

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.