

Continental Breakfasts

(Service for 1 hour)

The Executive Continental

*Fresh Chilled Orange Juice,
Regular and Decaf Coffee,
Selection of Hot Teas,
Assorted Breakfast Pastries
\$9.95 per person*

The Corporate Continental

*Fresh Chilled Orange Juice,
Regular and Decaf Coffee,
Selection of Hot Teas,
Sliced Seasonal Fresh Fruits,
Bagels with Flavored Cream Cheese,
Assorted Breakfast Pastries
\$10.95 per person*

The Boardroom Continental

*Fresh Chilled Apple and
Orange Juice,
Regular and Decaf Coffee,
Selection of Hot Teas,
Sliced Seasonal Fresh Fruits,
Assorted Yogurts,
Assorted Breakfast Breads
\$11.95 per person*

Plated Breakfasts

*(Includes Fresh Chilled Orange Juice,
Hot Tea, Regular and Decaf Coffee,
and a Basket of Breakfast Breads
and Pastries)*

The Sunny Wave

*Fluffy Scrambled Eggs with Choice of
Crispy Bacon or Link Sausage
served with Western Style Potatoes
\$11.95 per person*

The Cinnamon Swirl

*Cinnamon French Toast with Maple
Syrup, Choice of Bacon or
Link Sausage, served with
Warm Spiced Apples
\$11.95 per person*

Breakfast Quiche

*Chef's Special Vegetable and
Cheese Quiche served with
Sliced Seasonal Fresh Fruit
\$12.95 per person*

Breaks a la Carte

<i>Regular and Decaf Coffee</i>	<i>\$30.00 gallon</i>
<i>Iced Tea/Lemonade/Fruit Punch</i>	<i>\$28.00 gallon</i>
<i>Assorted Herbal Teas</i>	<i>\$2.00 each</i>
<i>Hot Chocolate</i>	<i>\$2.00 each</i>
<i>Assorted Soft Drinks</i>	<i>\$2.00 each</i>
<i>Bottled Water</i>	<i>\$2.25 each</i>
<i>Assorted Fruit Juice</i>	<i>\$30.00 gallon</i>
<i>Bagels w/ Assorted Cream Cheese</i>	<i>\$25.00 dozen</i>
<i>Assorted Danish</i>	<i>\$25.00 dozen</i>
<i>Assorted Muffins</i>	<i>\$25.00 dozen</i>
<i>Assorted Fresh Baked Cookies</i>	<i>\$25.00 dozen</i>
<i>Chocolate Fudge Brownies</i>	<i>\$25.00 dozen</i>
<i>Assorted Whole Fresh Fruit</i>	<i>\$20.00 dozen</i>
<i>Assorted Granola Bars and Snack Bars</i>	<i>\$30.00 dozen</i>
<i>Assorted Individual Yogurts</i>	<i>\$36.00 dozen</i>
<i>Mini Ham and Cheese Croissants</i>	<i>\$32.00 dozen</i>
<i>Sausage Biscuits</i>	<i>\$32.00 dozen</i>
<i>Assorted Cereals with Milk</i>	<i>\$3.00 per person</i>
<i>Assorted Ice Cream Bars</i>	<i>\$3.00 each</i>
<i>Soft Pretzels with Spicy Mustard</i>	<i>\$25.00 dozen</i>
<i>Mixed Nuts</i>	<i>\$16.00 pound</i>
<i>Tortilla Chips and Salsa</i>	<i>\$12.00 pound</i>
<i>Potato Chips and French Onion Dip</i>	<i>\$10.00 pound</i>

Coffee Service for One Hour
(to include Regular and Decaf Coffee and Assorted Hot Teas)
\$5.00 per person

All prices subject to Service Charge & Applicable Sales Tax

Specialty Breaks

(Minimum of 25 Guests – Extra \$1.50 per person for Under 25 Guests)

(Service for 30 minutes)

Sweet Recess

*Assorted Soft Drinks and Iced Tea
Regular and Decaf Coffee
Fresh Baked Cookies and Chocolate
Fudge Brownies
\$7.95 per person*

Take A Dip

*Assorted Soft Drinks and Iced Tea
Tortilla Chips with Salsa
Fresh Cut Vegetables with
Creamy Ranch Dip
Potato Chips with French Onion Dip
\$8.95 per person*

Ice Cream Social

*Assorted Soft Drinks and
Bottled Water
Selection of Gourmet Ice Cream Bars
\$8.95 per person*

The Boardwalk Break

*Assorted Soft Drinks and
Bottled Water
Funnel Cakes
Cheddar Popcorn
Soft Pretzels with
Classic Yellow Mustard
\$9.95 per person*

The Healthy Option

*Assorted Juices and Bottled Water
Yogurt Parfaits with
Fresh Berries and Granola
Fresh Cut Vegetables with
Low Fat Dip
Trail Mix
Fresh Fruit Skewers
\$11.95 per person*

Make Your Own Sundae Bar

*Assorted Soft Drinks and
Bottled Water
Vanilla and Chocolate Ice Cream
Chocolate, Strawberry and
Caramel Sauce, Chopped Pecans,
Whipped Cream, Maraschino Cherries
and Oreo Pieces
\$11.95 per person*

Breakfast Buffets

(Minimum of 30 Guests – Extra \$1.50 per person for Under 30 Guests)

The Lynnhaven

*Choice of Two Chilled Juices,
Sliced Seasonal Fruits
Assortment of Breakfast Breads, Bagels
with Flavored Cream Cheese,
Butter and Jams
Scrambled Eggs, Link Sausage and
Crispy Bacon
Western Style Potatoes and
Southern Grits
Regular and Decaf Coffee,
Selection of Hot Teas
\$15.95 per person*

The Chesapeake

*Chilled Orange Juice,
Sliced Seasonal Fruits
Assorted Breakfast Breads and Pastries
with Butter and Jams
Scrambled Eggs, Link Sausage and
Crispy Bacon
Cinnamon Swirl French Toast with Warm
Maple Syrup
Western Style Potatoes
Assorted Cold Cereals with
Skim and Whole Milk
Regular and Decaf Coffee,
Selection of Hot Teas
\$19.95 per person*

The Atlantic Brunch

*Chilled Orange Juice, Sliced Seasonal Fruits
Assorted Breakfast Pastries
Scrambled Eggs
Link Sausage and Crispy Bacon
Cheese Blintzes with Blueberry and Strawberry Toppings
Oven Roasted Red Potatoes
Green Beans with Sweet Red Pepper Butter
Grilled Salmon with Lemon Caper Sauce over Wilted Spinach
Carving Station with Choice of
Virginia Ham, Roasted Turkey, or Roasted Steamship of Beef
Regular and Decaf Coffee, Selection of Hot Teas
\$25.95 per person*

Breakfast Enhancements

*Omelette and Eggs Any Style Station \$5.00 per person
Belgian Waffle Station \$5.00 per person*

\$75.00 Station Attendant Fee – One Attendant per 40 Guests

All prices subject to Service Charge & Applicable Sales Tax

Hot Luncheon Entrees

(Includes Tossed Garden Salad with Choice of Two Dressings, Chef's Choice of Starch, Vegetable and Dessert, Rolls and Butter, Iced Tea, Regular and Decaf Coffee)

Chicken Selections

*Wellington Farms "Free Range" Chicken
with Mushrooms in a Marsala Wine Sauce
\$16.95 per person*

*Basil Encrusted Sauteéd Chicken
with a Demi Reduction and
Finished with a Mushroom Confit
\$15.95 per person*

*Sauteed Tender Chicken Breast with Penne Pasta and Seasonal Vegetables
in a Creamy Alfredo Sauce
\$14.95 per person*

Beef Selections

*Grilled Petite Filet with Crimini
Mushrooms in Garlic Herb Butter
\$19.95 per person*

*Tender Marinated Sliced London Broil
with Burgundy Demi Glace
\$16.95 per person*

*Bacon Wrapped Meatloaf served with Garlic Mashed Potatoes
\$14.95 per person*

Seafood Selections

*Fresh Atlantic Salmon Grilled and
Topped with a Lemon-Caper
White Wine Sauce
\$17.95 per person*

*Chesapeake Bay Crab Cakes Broiled to
Perfection with Lemon Butter,
and served with Remoulade Sauce
\$18.95 per person*

If selecting multiple entrees, there will be an additional surcharge of \$3.00 per person

All prices subject to Service Charge & Applicable Sales Tax

Cold Lunch Entrees

*(Includes Chef's Selection of Dessert,
Iced Tea, Regular and Decaf Coffee)*

Salad Trio

*Chunky Chicken Salad, Tuna Salad
and Seafood Salad
Served over Mixed Greens with Sliced
Seasonal Fresh Fruit
\$14.95 per person*

Grilled Yellowfin Tuna Nicoise

*Mixed Greens, New Potatoes,
Baby Green Beans, Grape Tomatoes,
Black Olives, and Capers
With Dijon Vinaigrette
\$15.95 per person*

Chicken Caesar Salad

*Grilled Chicken over Crisp Romaine
Lettuce Tossed with
Shredded Parmesan Cheese
And Garlic Croutons
\$13.95 per person.
Substitute Shrimp \$16.95*

Classic Chef Salad

*Mixed Greens with Vine Ripe Tomato,
English Cucumber, Hard Boiled Egg,
and Red Onion
Topped with a Julienne of Virginia Baked
Ham, Smoked Turkey Breast, Swiss and
American Cheese,
With Choice of Dressing
\$15.95 per person*

The All American

*Thinly Sliced Honey Ham and Smoked
Turkey Breast, American Cheese,
Lettuce, and Tomato,
on a Kaiser Roll, served with Potato
Salad and Kosher Pickle
\$12.95 per person*

The New Yorker

*Roast Beef with Cheddar Cheese
on a Kaiser Roll
Served with Potato Salad and
Kosher Pickle
\$12.95 per person*

Vegetarian Wrap

*Spinach Tortilla filled with Leaf Lettuce, Tomato, Cucumber, Alfalfa Sprouts and
Roasted Garlic Hummus
Served with Choice of Potato or Pasta Salad
\$12.95 per person*

All prices subject to Service Charge & Applicable Sales Tax

Lunch on the Go

*All Sandwiches served with Lettuce, Tomato, Mayonnaise, and Mustard
Boxed lunches served with Chips, Fresh Whole Fruit, Cookies, Side Salad, and Soft Drink*

*Choose One Sandwich
\$15.95 per person*

The All American Hoagie

Virginia Ham, Smoked Turkey and American Cheese on a Hoagie Roll

Roast Beef and Cheddar Hoagie

Rare Roast Beef and Cheddar Cheese on a Hoagie Roll

The Italian Hoagie

Genoa Salami and Italian Ham, with Provolone Cheese on a Hoagie Roll

Turkey Club Wrap

*Smoked Turkey, Crisp Bacon, Leaf Lettuce and Vine Ripe Tomato Wrapped in a Spinach
Tortilla*

The Vegetarian Wrap

*Spinach Tortilla filled with Leaf Lettuce, Tomato, Cucumber, Alfalfa Sprouts and Roasted
Garlic Hummus*

All prices subject to Service Charge & Applicable Sales Tax

Luncheon Buffets

*(Minimum of 30 guests – Extra \$2.00 per person for Under 30 Guests)
(All buffets include Iced Tea, Regular and Decaf Coffee and Selection of Hot Teas)*

Your Choice Buffet

Choice of One Salad

*Tossed Mixed Greens with Choice of Dressings
Baby Spinach Salad with Bacon Vinaigrette Dressing
Traditional Caesar Salad*

Choice of Two Entrées

*-Grilled Chicken with Wild Mushroom Marsalla Sauce
- Grilled Salmon with a Lemon Caper Sauce
- Tender Marinated Sliced London Broil with Mushroom Bordelaise
Glazed Virginia Ham with Pineapple Relish
- Five Cheese or Meat Lasagna
-Herb Roasted Chicken*

Choice of Two Sides

*Oven Roasted New Potatoes
Roasted Garlic Mashed Potatoes
Rice Pilaf
Garden Vegetable Medley
Green Beans with Sweet Red Pepper Butter
Glazed Baby Carrots*

*Includes Freshly Baked Rolls and Butter
With Chef's Dessert Selection
\$19.95 per person*

All prices subject to Service Charge & Applicable Sales Tax

Themed Luncheon Buffets

*(Minimum of 30 Guests – Extra \$2.00 per person for Under 30 Guests)
(All buffets include Iced Tea, Regular and Decaf Coffee and Selection of Hot Teas)*

The Little Italy Buffet

*Classic Caesar Salad
Antipasto Platter
Chicken and Broccoli Alfredo
over Linguini
Penne and Meatballs Marinara
Five Cheese Baked Lasagna
Sauteéd Vegetables with Fresh Herbs
Garlic Bread
Red Velvet Cake, Tiramisu, and
Petite Cannoli
\$19.95 per person*

The Mexican Fiesta

*Mixed Romaine Salad with Jicama,
Tomato, Red Onion and Cucumber
Tortilla Chips with Pico de Gallo
Beef Tacos with Corn Tortillas
Chicken Fajitas with Flour Tortillas
Shredded Cheddar Cheese,
Shredded Lettuce, Diced Tomatoes,
Chopped Onions, Sour Cream,
Sliced Jalapenos
Guacamole and Spicy Salsa
Refried Beans and Spanish Rice
Fried Apple Churros,
Banana Chocolate Chip Cake
\$18.95 per person*

The Summer Cookout

*Tossed Mixed Greens with Choice of Dressings,
Seasonal Fresh Fruit, Cole-Slaw, Potato Salad
Hamburgers with American Cheese
Nathan's Famous Coney Island Hot Dogs
BBQ Chicken, Condiment and Relish Tray, Bread Basket
Corn on the Cob, Baked Beans
Fresh Baked Cookies and Brownies
\$19.95 per person*

The Ploughman's Lunch

*Pasta Salad, Potato Salad
Tossed Garden Salad with Dressings
Array of Honey Ham, Mesquite Smoked Turkey Breast,
Medium Rare Roast Beef and Assorted Sliced Cheeses,
Lettuce, Shaved Onions, Sliced Tomatoes, Dill Pickle Spears,
Condiments and Bread Basket
Chef's Dessert Selection
\$18.95 per person*

All prices subject to Service Charge & Applicable Sales Tax

Dinner Entrees

*(Includes Choice of Salad, Chef's Selection of Vegetable,
Dessert, Dinner Rolls and Butter, Iced Tea, and Regular and Decaf Coffee)*

Choice of Salad

- Sheraton Signature Salad - Local Grown Field Greens and Garden Vegetables
with Balsamic Vinaigrette*
- Classic Caesar Salad with Focaccia Croutons and Parmesan Cheese
- Baby Greens with Mandarin Oranges, Sun-Dried Cherries,
and Toasted Pine Nuts with Raspberry Vinaigrette*

Poultry Selections

*Wellington Farms "Free Range" Breast
of Chicken, Fresh Asparagus and
Chesapeake Bay Lump Crab
Finished with a
Creamy Hollandaise Sauce
\$29.95 per person*

*Grilled Breast of Chicken
with Prosciutto Ham, Melted
Mozzarella Cheese
Finished with a Sun Dried Tomato
Cream Sauce
Served with Garlic Risotto
\$25.95 per person*

*Chicken Breast
Sauteed and topped with a White Wine,
Caper and Artichoke Buerre Blanc
Served with Steamed Basmati Rice
\$24.95 per person*

*Basil Encrusted Chicken with
Roasted Chicken Glace
Finished with a Wild Mushroom Confit
Served with Roasted Garlic Mashed
Potatoes
\$24.95 per person*

Dinner Entrees

*(Includes Choice of Salad, Chef's Selection of Vegetable,
Dessert, Dinner Rolls and Butter, Iced Tea and Regular and Decaf Coffee)*

Pork Selections

*Sliced Pork Loin Medalions with
Vidalia Onion Gravy
Served with Yukon Gold Mashed Potatoes
\$24.95 per person*

*Porterhouse Style Pork Chop Pizzaiola
16 Ounce Chop with Spicy Tomato Sauce,
Sauteed Peppers and Onions,
Served with Steamed White Rice
\$26.95 per person*

Beef Selections

*6oz. Certified Black Angus Filet of Beef
with Wild Mushroom Demi Glace
Served with Roasted Garlic
Whipped Potatoes
\$34.95 per person*

*Filet Mignon of Beef Medallions
with Roasted Baby Baked Potatoes and
Sauteed Broccolini, finished with
Sauce Bearnaise
\$33.95 per person*

*Slow Roasted Prime Rib of
Beef Au Jus
Served with Twice Baked Potato
and Petite Green Beans
\$29.95 per person*

*Grilled Marinated Sliced London Broil
with Wild Mushroom Bordelaise
Served with Roasted Garlic
Mashed Potatoes
\$24.95 per person*

Dinner Entrees

*(Includes Choice of Salad, Chef's Selection of Vegetable,
Dessert, Dinner Rolls and Butter, Iced Tea and Regular and Decaf Coffee)*

Seafood Selections

*Chesapeake Bay Crab Cakes
Broiled to Perfection, topped with
Tomato Basil Relish
And Dijon Mustard Butter, served with
Roasted Fingerling Potatoes
\$29.95 per person*

*Fresh Local Flounder
Stuffed with Chesapeake Bay Crab Meat,
Topped with Lobster Cream Sauce, served
over Steamed Basmati Rice
\$29.95 per person*

*Oven Roasted Atlantic Salmon
topped with Sauteed Spinach
And served with Lemon Scented
Basmati Rice
\$27.95 per person*

*Grilled Atlantic Tuna with
Kalamata Olive Tapenade,
With a warm White Bean Salad, and
Roasted Garlic Aioli
\$26.95 per person*

Mixed Grills

*6 oz. Certified Black Angus Filet of Beef
with Wild Mushroom Merlot Demi
Accompanied with
Chesapeake Bay Crab Cake
with Lemon Essence
\$42.95 per person*

*6 oz Certified Black Angus Filet of Beef
with Garlic Herb Butter
Accompanied with
Pan Seared Breast of Chicken with a
Wild Mushroom Confit
\$38.95 per person*

*Old Bay Roasted Wellington Farms "Free
Range" Chicken Breast
Accompanied with
Crabmeat Stuffed Shrimp
\$39.95 per person*

*Grilled Atlantic Salmon
Accompanied with
Gulf Shrimp Brochette
With Sauteed Greens, Saffron Risotto, and
Valencia Orange Vinaigrette
\$38.95 per person*

All prices subject to Service Charge & Applicable Sales Tax

Dinner Indulgences

Choose one

Sweet Finales

New York Style Cheesecake
Carrot Cake
Chocolate Confusion Cake
Coconut Layer Cake
Southern Bourbon Pecan Pie
Key Lime Raspberry Swirl Cheesecake
Tiramisu with Caramel Drizzle

Dinner Enhancements

Amusee Bouchee ***“Little Appetizer”***

<i>Fennel Dusted Diver Scallop</i>	<i>\$5.50 per person</i>
<i>Smoked Salmon Rosette</i>	<i>\$4.00 per person</i>
<i>Mushroom Voul au Vent</i>	<i>\$3.00 per person</i>

Soup Course

<i>Lobster Bisque</i>	<i>\$6.00 per person</i>
<i>Soup Du Jour</i>	<i>\$4.00 per person</i>
<i>Minestrone</i>	<i>\$4.00 per person</i>

Sorbet Course

\$3.00 per person
(Wild Berry, Lemon, or Mango flavors)

All prices subject to Service Charge & Applicable Sales Tax

Dinner Buffets

*(Minimum of 50 Guests – Extra \$2.00 per person for Under 50 Guests)
(All buffets include: Bread Baskets with Butter; Assorted Dessert Display;
Iced Tea, Regular and Decaf Coffee and Selection of Hot Teas)*

Traditional Buffet

Choice of Salad

- *Traditional Tossed Garden Salad with Assorted Dressings*
- *Classic Caesar Salad with Focaccia Croutons and Parmesan Cheese*

Vegetable & Starch Selections – Select Three

- | | |
|---|--|
| <i>Potatoes Au Gratin</i> | <i>Confetti Rice</i> |
| <i>Oven Roasted Red Potatoes with
Carmelized Onions</i> | <i>Glazed Baby Carrots</i> |
| <i>Garlic Mashed Potatoes</i> | <i>Green Beans with Garlic Butter</i> |
| <i>Roasted Fingerling Potatoes</i> | <i>Garden Vegetable Medley</i> |
| <i>Wild Rice Pilaf</i> | <i>Roasted Corn with
Sweet Red Pepper Butter</i> |
| | <i>Broccoli and Cauliflower Mornay</i> |

Entrée Selections:

- *Roast Sirloin of Beef Pizzaiola- Spicy Tomato Sauce with Sauteed Peppers and Onions*
- ***Chicken Tuscany – Grilled Chicken Breast topped with Prosciutto,
Melted Mozzarella Cheese in a Sun Dried Tomato Cream Sauce***
- *Chicken Breast with Country Stuffing topped with Creamed Leeks*
- ***Penne Alfredo with Chicken and Broccoli***
- *Fresh Local Flounder with Chesapeake Bay Crab Stuffing, topped with
Lobster Cream Sauce*
- ***Fresh Atlantic Salmon Filet with Saffron Tomato Relish***
 - *Teriyaki Stir Fried Chicken and Vegetables*
- ***Oven Roasted Pork Loin with Vidalia Onion Gravy***
- *Honey Glazed Virginia Baked Ham with Pineapple Salsa*
- ***Herb Baked Bone-In Chicken***
 - *Tortellini Primavera*
- ***Grilled Flank Steak with Wild Mushroom Gravy***

All prices subject to Service Charge & Applicable Sales Tax

Carving Station Selections:

*Roasted Steamship of Beef with Black Peppercorn Demi Glace
Apricot Glazed Virginia Ham
Whole Roasted Tom Turkey
Rosemary Roasted Pork Loin*

*Choice of Two Entrees \$29.95 per person
Choice of Three Entrees \$34.95 per person
Add Carving Station \$5.00 per person*

Carver Fee \$75.00

Specialty Dinner Buffets

*(Minimum of 50 Guests – Extra \$2.00 per person for Under 50 Guests)
All buffets include: Bread Baskets with Butter; Assorted Dessert Display;
Iced Tea, Regular & Decaf Coffee and Selection of Hot Teas*

The Summer Cookout

*Tossed Mixed Greens with Choice of
Dressing
Cole-Slaw, Potato Salad
North Carolina Pork BBQ
Old Fashioned Hamburgers with
American Cheese
Nathan's Famous Coney Island Hot Dogs
BBQ Chicken
Condiment and Relish Tray
Corn on the Cob, Baked Beans
Southern Cornbread and Bread Basket
Assorted Cakes, Pies, and Peach Cobbler
\$29.95 per person*

The Seafood Buffet

*Local Grown Field Green Salad
With Assorted Dressings
Tomato, Fresh Mozzarella
and Basil Salad
Broiled Chesapeake Bay Crab Cakes
with Remoulade Sauce
Oven Roasted Atlantic Salmon over
Sauteed Field Greens with
Heirloom Pear Tomatoes, Fresh Garlic
& Herb Salad
Old Bay Seafood Boil with Steamed
Shrimp, Edwards Sausage,
Stewed Tomatoes,
Native Clams, Boiled Potatoes
and Vidalia Onions
BBQ Chicken
Rice Purloo, Corn on the Cob,
Southern Cornbread
Assorted Cakes and Pies
\$37.95 per person*

All prices subject to Service Charge & Applicable Sales Tax

Specialty Dinner Buffets

*(Minimum of 50 Guests – Extra \$2.00 per person for Under 50 Guests)
(All buffets include: Bread Baskets with Butter; Assorted Dessert Display;
Iced Tea, Regular & Decaf Coffee and Selection of Hot Teas)*

The Caribbean Beach Party

*Organic Field Greens with Tomato,
Mango, Avocado, and Mandarin Orange
with Poppyseed Dressing
Roma Tomato and Heart of Palm Salad
with Balsamic Vinaigrette
Jamaican Jerk Grilled Chicken
Mojo Roasted Pork Loin with
Red Onion Salad
Grilled Mahi Mahi with
Tropical Fruit Salsa
Black Beans and Rice
Chayote Squash with Key Lime and
Cilantro Butter
Coconut Cake
Key Lime Pie
\$39.95*

The Mediterranean Feast

*Organic Mixed Greens with Kalamata
Olives, Feta Cheese, Grape Tomatoes,
Red Onion, Cucumber, Pepperoncini,
and Greek Vinaigrette
Hummus and Tapenade with
Grilled Pita Crisps
Marinated Olives
White Bean and Vegetable Soup with
Fresh Basil and Garlic
Lemon and Herb Baked Chicken with
Chick Peas and Spinach
Grilled Red Snapper Filets with Bacon,
Tomatoes, and Artichokes
Rosemary Roasted Pork Loin with
Carmelized Onions and Pork Jus
Tiramisu and Baklava
\$38.95*

The “Fruits of the Sea” Buffet

*Mixed Greens with Assorted Dressings
Seafood Salad, She Crab Soup
Raw Bar Display with Iced Jumbo Shrimp, Oysters on the Halfshell,
and Snow Crab Clusters with Traditional Accompaniments
Seafood Scampi with Wild Mushrooms and Garlic Butter
Chesapeake Bay Crab Cakes with Remoulade Sauce
Mussels Marinara with Herbed Garlic Bread
Filet of Flounder Francaise
(a light breading with fresh parsley and lemon butter)
Steamed Basmati Rice
Vegetable Medley
Pecan Bourbon Pie, Apple Cobbler, and Chocolate Layer Cake
\$47.95*

All prices subject to Service Charge & Applicable Sales Tax

Hors d' Oeuvres

Receptions

Deluxe Vegetable Display served with Creamy Ranch Dip

\$150.00 (serves 50 to 75 people)

\$325.00 (serves 100 to 125 people)

Seasonal Fresh Fruit Display served with Honey Raspberry Dip

\$300 (serves 50 to 75 people)

\$450 (serves 50 to 75 people)

*Display of Imported & Domestic Cheeses with Fresh Fruit Garnish,
And Gourmet Crackers*

\$375 (serves 50 to 75 people)

\$550 (serves 100 to 125 people)

Fresh Market Display

*Elaborate Tabletop Array of Vegetables, Imported & Domestic Cheeses,
Seasonal Fresh Fruits, Gourmet Crackers and*

Assorted Dips

\$595.00 (serves 150 to 200 people)

*Baked Brie en Croute with
Warm Baguettes*

\$120.00 (serves 50 people)

*Warm Spinach and Artichoke Dip with
Toasted Pita Triangles*

\$120.00 (serves 50 people)

Hot Chesapeake Bay Crab Dip with Toasted Pita Triangles

\$195.00 (serves 50 people)

All prices subject to Service Charge & Applicable Sales Tax

Hors d'oeuvres

Hot Selections

(Price per 100 pieces)

*Asian Chicken Sate' with Spicy
Peanut Dipping Sauce*
\$225.00

*Asparagus en Croute with Asiago
and Fontina Cheese* \$195.00

Assorted Mini Pizzas
\$175.00

Assorted Mini Quiche
\$175.00

Blue Crab Stuffed Mushrooms
\$300.00

*Buffalo Chicken Wings with Bleu
Cheese Dressing*
\$175.00

*Chesapeake Mini Crab Cakes with
Remoulade Sauce*
\$275.00

*Coconut Shrimp with Tangy
Pineapple Sauce*
\$295.00

Hibachi Chicken
\$225.00

*Meatballs (Sweet and Sour,
BBQ or Swedish)*
\$175.00

*Mexican Beef Empanadas with
Tomato Salsa*
\$195.00

Mini Beef Wellingtons
\$325.00

Portabella Mushroom Puffs
\$240.00

*Raspberry and Brie Wrapped
in Phyllo*
\$275.00

Scallops Wrapped in Bacon
\$295.00

Shrimp Wrapped in Bacon
\$295.00

Spanikopita
\$200.00

*Vegetable Egg Rolls with Sweet
and Sour Sauce*
\$175.00

All prices subject to Service Charge & Applicable Sales Tax

Hors d'oeuvres

Cold Selections

(Price per 100 pieces)

<i>Assorted Cold Canapes</i>	<i>\$300.00</i>
<i>Beef Tenderloin on a Crostini with Horseradish Cream</i>	<i>\$325.00</i>
<i>Curried Chicken Salad in Puff Pastry Shell</i>	<i>\$250.00</i>
<i>Fresh Mozzarella, Roma Tomato and Basil with a Balsamic Glaze on a Pita Crisp</i>	<i>\$225.00</i>
<i>Iced Jumbo Shrimp with Key Lime Cocktail Sauce</i>	<i>\$275.00</i>
<i>Jumbo Lump Crab with Mango Peach Salsa in Phyllo Cup</i>	<i>\$250.00</i>
<i>Pan Seared Tuna with Wasabi and Sweet Soy Glaze on a Crispy Wonton</i>	<i>\$295.00</i>
<i>Smoked Salmon on Pumpernickel Crisp with Fresh Dill Cream Cheese</i>	<i>\$295.00</i>

Raw Bar

(Based on 100 pieces)

*Iced Jumbo Shrimp, Oysters on the
Half Shell, Clams on the Half Shell,
and Snow Crab Clusters
Served with Fresh Lemons,
Cocktail Sauce and Hot Sauce
Price Per Person: Market Price*

Sushi Display

(Based on 100 pieces)

*California, Tuna, Vegetarian, and
Spicy Shrimp Sushi Rolls with
Wasabi, Ginger and Soy Sauce
\$300.00*

Carving Stations

(Minimum 50 Guests - \$75.00 Carver Fee)

*Herb Roasted Whole Beef Tenderloin with
Horseradish Sauce
And Silver Dollar Rolls
\$12.00 per person*

*Rosemary Roasted Tenderloin of Pork
with Vidalia Onion Gravy
And Silver Dollar Rolls
\$8.00 per person*

*Dijon Crusted Top Round of Beef with
Roasted Garlic Au Jus
And Silver Dollar Rolls
\$8.00 per person*

*Apricot Glazed Virginia Ham with
Creole Mustard
And Silver Dollar Rolls
\$7.00 per person*

*Roasted Steamship of Beef served with
Creamy Horseradish,
Whole Grain Dijon Mustard
And Silver Dollar Rolls
\$7.00 per person*

*Whole Roasted Turkey with
Cranberry Sauce
And Silver Dollar Rolls
\$7.00 per person*

Martini Potato Bar

(Minimum of 50 guests – Attendant \$75.00)

*Creamy Mashed Potatoes with Bacon Bits, Chives,
Grated Cheddar Cheese, Whipped Butter and Sour Cream Toppings
\$7.00 per person*

Gourmet Pasta Stations

(Minimum of 50 guests – Sauteé Chef \$75.00)

(One Station per 50 guests)

Includes Three Pastas:

Cheese Tortellini, Penne, and Linguini

Includes Three Sauces:

Garlic and Herb Infused Olive Oil, Alfredo and Marinara

*Includes Garlic Bread Sticks, Pepper Flakes, Parmesan Cheese and Seasonal Vegetables
\$8.00 per person*

Add Baby Shrimp \$2.00 per person

Add Chicken \$1.00 per person

Add Italian Sausage \$1.00 per person

All prices subject to Service Charge & Applicable Sales Tax

Cocktail Receptions
(Charged on Consumption)

<u>Cocktails</u>	<u>Host</u>	<u>Cash</u>
Call Brand Cocktails	\$5.00 each	\$5.50 each
Premium Brand Cocktails	\$5.75 each	\$6.75 each
Super Premium Brand Cocktails	\$6.25 each	\$7.25 each
House Wine*	\$5.00 glass \$24.00 bottle	\$5.50 glass \$28.00 bottle

* additional wines available upon request

Beer & Soft Drinks

Imported Beers	\$4.00 bottle	\$4.50 bottle
Domestic Beers	\$3.50 bottle	\$4.00 bottle
Soft Drinks	\$1.75 each	\$2.00 each
Bottled Water	\$2.00 each	\$2.50 each

Bar Packages

(Priced Per Person)
Minimum of Two Hours

	<u>First Hour</u>	<u>Each Add'l Hour</u>
Call Package	\$12.00	\$5.00
Premium Package	\$14.00	\$6.00
Super Premium Package	\$17.00	\$7.00

Bartender Fees

- \$50.00 per hour/per bartender
- Bartender fees waived at \$500.00 in bar sales per bar
 - One bartender per 100 guests recommended

All prices subject to Service Charge & Applicable Sales Tax

All Day Meeting Packages

(Minimum of 20 Guests – Extra \$2.00 per person for Under 20 Guests)

The Board Room Package

Early Morning

Choice of Orange or Apple Juice

Assorted Breakfast Pastries & Breads

Freshly Brewed Coffee, Selection of Hot Teas and Soft Drinks

Mid-Morning Refresh

Freshly Brewed Coffee, Selection of Hot Teas and Soft Drinks

Mid-Afternoon

Freshly Baked Gourmet Cookies and Brownies

Freshly Brewed Coffee, Selection of Hot Teas, Soft Drinks & Bottled Water

Price Per Person: \$18.95

The Executive Package

Early Morning

Choice of Orange or Apple Juice

Assorted Breakfast Pastries & Bagels with Cream Cheese

Sliced Seasonal Fresh Fruit Display

Freshly Brewed Coffee, Selection of Hot Teas and Soft Drinks

Mid-Morning Refresh

Freshly Brewed Coffee, Selection of Hot Teas, and Soft Drinks

Deli Buffet Lunch

Tossed Garden Salad with Assorted Dressings

Potato Salad

Assorted Deli Meats and Domestic Cheeses

Condiment and Pickle Tray

Assortment of Breads and Rolls

Chef's Selection of Dessert

Iced Tea with Lemon and Freshly Brewed Coffee

Mid-Afternoon

Assorted Soft Drinks, Bottled Water,

Freshly Brewed Coffee and Selection of Hot Teas

Choice of

Hot Pretzels with Mustard, Tortilla Chips with Salsa

Or Freshly Baked Gourmet Cookies

Price Per Person: \$32.95

All prices subject to Service Charge & Applicable Sales Tax

SHERATON OCEANFRONT HOTEL
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 20% 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. It will greatly facilitate our service if you will confine your menu to one choice for a sit-down banquet. Should you desire more than one entrée selection; a nominal fee of \$3.00 per person will apply. We are unable to provide more than two entrée selections for groups larger than 200 people.

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.