



HOLIDAY MENUS

VIRGINIA BEACH
CONVENTION CENTER

ECOFACILITY
meet green | live green

RECEPTION PACKAGES



DECK THE HALLS


Gourmet Display

Fresh Seasonal Sliced Fruit & Domestic Cheese and Hot Spinach & Artichoke Dip served with Assorted Gourmet Crackers & Seasoned Crostini

Hors D'Oeuvres

(Choose Four)

Andouille Sausage Puffs with Creole Mustard
Sweet Coconut Shrimp with Thai Chile Sauce
Grilled Chicken Brie Almond Quesadilla
Mini Mushroom Vol Au Vents in Phyllo

 Ahi Tuna on Roasted Fingerling Potato with Wasabi Sauce
Beef Carpaccio with Truffle Oil, Tomatoes, Capers, and Red Onion
Tomato Basil Bruschetta with Aged Balsamic

Chef Attended Station

(Choose One Carved Item)

Holiday Herb Roasted Turkey with Cranberry Relish and Giblet Gravy
Grand Marnier Glazed Smithfield Ham with Spicy Grain Mustard and Grand Marnier Reduction
Carved Corned Beef with Spicy Grain and Dijon Mustards
Herb Encrusted Roast Beef served with Horseradish Cream and Dijon Mustard

(All Served with Dinner Rolls)

Gourmet Dessert and Coffee Station

An Array of Delicious Desserts Displayed And Accompanied by Freshly Brewed Coffee, Herbal Teas, and Iced Tea

\$32.00 per person *(Based on a 100 guest minimum)*

\$75 Chef Attendant Fee for 100 guests

SEASONS GREETINGS

Gourmet Display

International and Domestic Cheeses, Fresh Seasonal Sliced Fruit, Grilled and Marinated Vegetables, a Variety of Italian Olives, Marinated Artichokes, Sun Dried Tomatoes, Skewers of Antipasti, Hummus, and Assorted Tapenades all served with Gourmet Crackers, Flatbreads, and Crusty Italian Breads

Hot Spinach and Artichoke Dip with Seasoned Crostini and Assorted Gourmet Crackers

Hors D'Oeuvres

(Choose Four)

Andouille Sausage Puffs with Creole Mustard
Sweet Coconut Shrimp with Thai Chile Sauce
Grilled Chicken Brie Almond Quesadilla
Mini Mushroom Vol Au Vents in Phyllo

 Ahi Tuna on Roasted Fingerling Potato with Wasabi Sauce
Beef Carpaccio with Truffle Oil, Tomatoes, Capers, and Red Onion
Tomato Basil Bruschetta with Aged Balsamic

Chef Attended Station

(Choose Two Carved Item)

Holiday Herb Roasted Turkey with Cranberry Relish and Giblet Gravy
Grand Marnier Glazed Smithfield Ham with Spicy Grain Mustard and Grand Marnier Reduction
Carved Corned Beef with Spicy Grain and Dijon Mustards
Herb Encrusted Roast Beef served with Horseradish Cream and Dijon Mustard

(All Served with Dinner Rolls)

Gourmet Dessert and Coffee Station

An Array of Delicious Desserts Displayed And Accompanied by Freshly Brewed Coffee, Herbal Teas, and Iced Tea

Package Includes

Chocolate Fountain with Assorted Dipping Treats And Holiday Ice Sculpture

\$40.00 per person *(Based on 100 guest minimum)*

\$75 Chef Attendant Fee per 100 guests

DINNER BUFFETS



LET IT SNOW

Baby Greens with Seasonal Vegetables served with Ranch and Chef's Selection Vinaigrette

Bow Tie Antipasto Salad

Wild Mushroom Bisque Accented with Dry Sherry

Choice of Two Entrees

Roasted Herb Marinated Sliced Beef Served with a Port Wine Reduction

Slow Roasted Tom Turkey with Giblet Gravy and Traditional Dressing

Grand Marnier Sliced Glazed Smithfield Ham

Seafood Jambalaya

Winter Vegetable Medley

Roasted Garlic Mashed Potatoes

Cheddar Cheese Biscuits

Gourmet Dessert and Coffee Station

An Array of Delicious Desserts Displayed

Accompanied by Freshly Brewed Coffee, Herbal Teas, and Iced Tea

\$30.00 per person

SILVER BELLS

Baby Greens with Seasonal Vegetables served with Ranch and Chef's Selection Vinaigrette

Bow Tie Antipasto Salad

Wild Mushroom Bisque Accented with Dry Sherry

Choice of Three Entrees

Roasted Herb Marinated Sliced Beef Served with a Port Wine Reduction

Slow Roasted Tom Turkey with Giblet Gravy and Traditional Dressing

Grand Marnier Sliced Glazed Smithfield Ham

Seafood Jambalaya

Winter Vegetable Medley

Roasted Garlic Mashed Potatoes

Cheddar Cheese Biscuits

Gourmet Dessert and Coffee Station

An Array of Delicious Desserts Displayed

Accompanied by Freshly Brewed Coffee, Herbal Teas, and Iced Tea

\$32.00 per person

WINTER WONDERLAND

Baby Greens with Seasonal Vegetables served with Ranch and Chef's Selection Vinaigrette

Bow Tie Antipasto Salad

Wild Mushroom Bisque Accented with Dry Sherry

Roasted Herb Marinated Sliced Beef Served with a Port Wine Reduction

Pan Seared Chicken Breast with Oregano Spiced Buerre Blanc Shrimp and Penne Pasta with Tomatoes and Asparagus Tossed with Garlic and Basil and Served in an Olive Oil and White Wine Sauce

Winter Vegetable Medley

Roasted Garlic Mashed Potatoes

Cheddar Cheese Biscuits

Gourmet Dessert and Coffee Station

An Array of Delicious Desserts Displayed

Accompanied by Freshly Brewed Coffee, Herbal Teas, and Iced Tea

Package Includes

Chocolate Fountain with Assorted Dipping Treats And Holiday Ice Sculpture

\$38.00 per person

As a certified Virginia Green building, the VBCC is committed to conserving our environment. We have special organic menus and several "green" recommendations! Ask your Sales Manager.



Menu items with the Sensible Seafood symbol are certified as ocean-friendly choices by the Virginia Aquarium.

LIBATIONS



HOSTED BAR PACKAGES

PREMIUM HOSTED BRANDS

\$12 Per Person First Hour

\$4 Per Person Each Additional Hour

OR CLIENT MAY BE BILLED ON CONSUMPTION AT THE PER DRINK PRICE

Premium Mixed Drinks	\$5.00
Cordials	\$6.00
House Wine	\$4.75
Imported Beer	\$4.75
Domestic Beer	\$3.75
Assorted Sodas	\$2.25
Bottled Water	\$2.25

CASH BAR MENU

Premium Mixed Drinks	\$5.50
Cordials	\$6.50
House Wine	\$5.25
Imported Beer	\$5.25
Domestic Beer	\$4.25
Assorted Sodas	\$2.50
Bottled Water	\$2.50

Cash Bars require Bartender Fee. (\$75.00 per bartender.)



SIGNATURE DRINKS

Enhance your event by having these signature drinks passed as your guests arrive.

Blue Paradise Martini \$6.50

Crystal Raspberry Fizz \$5.00

MARTINI BAR

Featuring Blue Paradise Martinis, Cosmopolitans, Appletinis, Vodka And Gin Martinis \$6.50 Per Drink

Drink Tickets Available for Purchase \$5 each

Good for Premium Mixed Drinks, House Wine, Specialty and Domestic Beer, Sodas and Bottled Water

HOLIDAY PACKAGE ENHANCEMENTS



Holiday Ice Sculpture with logo \$450 each

Ask your Sales Manager for pricing on custom ice art work.

Holiday Floral Centerpieces \$60 each

10" Dressed Poinsettia \$60 each

Ask your Sales Manager for pricing on additional holiday decor ideas.

Special Logo Wine Bottles

Available in 375ml half bottles in Chardonnay or Cabernet

\$9.00 each up to 100

\$8.00 each up to 500

\$7.00 each up to 1000

\$6.00 each over 1000



Menu items with the Sensible Seafood symbol are certified as ocean-friendly choices by the Virginia Aquarium.



Prices subject to sales tax and service charge.