



# HOLIDAY MENU

# RECEPTION PACKAGES

## Deck the Halls 46 pp

### GOURMET DISPLAY

Fresh seasonal sliced fruit and domestic cheese

Hot spinach and artichoke dip served with assorted gourmet crackers and seasoned crostini

### HORS D'OEUVRES

Choose four:

- Andouille sausage puffs with Creole mustard
- Mini turkey, cranberry, and stuffing sliders
- Short rib and goat cheese quesadilla
- Chicken, bacon, and spinach flat bread lightly brushed with herb parmesan cream
- Mushroom and asparagus risotto arancini
- Whipped cranberry goat cheese and pecan tartlet
- Caprese skewer with balsamic drizzle

### CHEF ATTENDED STATION

Choose one:

**CARVED TO ORDER** - Holiday herb-roasted turkey with cranberry relish and basil mayo

**CARVED TO ORDER** - Grand Marnier sliced glazed Smithfield ham with spicy grain mustard and grand marnier reduction

**CARVED TO ORDER** - Rosemary crusted pork loin with a port au jus

**PASTA** - Fried ravioli with marinara sauce and cheese tortellini with grilled chicken and broccoli, lightly coated with a sweet, smoked sun-dried tomato cream sauce

Served with freshly baked rolls

### GOURMET DESSERT AND WARM DRINK STATION

An array of delicious desserts accompanied by freshly brewed coffee, decaffeinated coffee, hot chocolate, hot herbal tea with toppings to include marshmallows and peppermint pieces

+150 Chef attendant fee per station, per 100 guests.



# RECEPTION PACKAGES

## Seasons Greetings 49 pp

### GOURMET DISPLAY

International and domestic cheeses, fresh seasonal sliced fruit, grilled and marinated vegetables, served with gourmet crackers and crostini

Hot spinach and artichoke dip served with seasoned crostini and assorted gourmet crackers

### HORS D'OEUVRES

Choose four:

- Andouille sausage puffs with Creole mustard
- Mini turkey, cranberry, and stuffing sliders
- Short rib and goat cheese quesadilla
- Chicken, bacon, and spinach flat bread lightly brushed with herb parmesan cream
- Mushroom and asparagus risotto arancini
- Whipped cranberry goat cheese and pecan tartlet
- Grilled vegetables with herb boursin cheese in a crispy tartlet
- Chicken skewer with orange honey reduction

### CHEF ATTENDED STATION

Choose two:

**CARVED TO ORDER** - Slow-roasted whole turkey breast (white and dark meat), served with cinnamon apple chutney

**CARVED TO ORDER** - Roasted herb-crusted top round of beef, with horseradish sauce and dijon mustard

**PASTA** - Fried ravioli with marinara sauce and cheese tortellini with grilled chicken and broccoli, lightly coated with a sweet, smoked sun-dried tomato cream sauce

**RISOTTO** - Creamy parmesan risotto served with butternut squash ragu with roasted root vegetables and grilled chicken with basil pesto cream sauce

**SALAD** - Baby field greens and romaine lettuce, feta cheese, cheddar cheese, tomatoes, cucumbers, mushrooms, black olives, red onions, and bacon. Served with choice of herb vinaigrette or chipotle ranch  
Served with freshly baked rolls

### GOURMET DESSERT AND WARM DRINK STATION

An array of delicious desserts accompanied by freshly brewed coffee, decaffeinated coffee, hot chocolate, hot herbal tea with toppings to include marshmallows and peppermint pieces

+150 Chef attendant fee per station, per 100 guests.



All menu prices subject to 11.5% Sales tax and 20% service charge. Parties less than 25 guests are subject to a \$150 additional fee.

Orders placed within 21 days of event are subject to a 15% administration fee.

# DINNER BUFFETS

## Let It Snow 45 pp

### **SALADS & SIDES**

Baby greens with seasonal vegetables served with ranch and chef's selection vinaigrette

Roasted green bean salad with cherry tomatoes and fresh mozzarella, drizzled with a balsamic vinaigrette

Creamy brie wild mushroom soup

Winter vegetable medley

Herb roasted potatoes

Assorted harvest dinner rolls

### **ENTRÉES**

Choose two:

- Rosemary-crusted pork loin with a port au jus
- Roasted herb-marinated sliced beef served with a port wine reduction
- Slow-roasted tom turkey with giblet gravy and traditional dressing
- Spinach and ricotta agnolotti ravioli with a tomato basil Pomodorina sauce

### **GOURMET DESSERT AND WARM DRINK STATION**

An array of delicious desserts accompanied by freshly brewed coffee, decaffeinated coffee, hot chocolate, hot herbal tea, with toppings to include marshmallows and peppermint pieces

## Silver Bells 49 pp

### **SALADS & SIDES**

Baby greens with cranberries, raisins, roasted pecans, and bleu cheese crumbles served with ranch and chef's selection vinaigrette

Penne pasta with wilted greens, dried cranberries, toasted pine nuts and crumbled feta cheese, with a honey and orange zest balsamic vinaigrette

Creamy roasted butternut squash bisque

Winter vegetable medley

Herb roasted potatoes

Cheddar cheese biscuits

### **ENTRÉES**

Choose three:

- Slow-roasted tom turkey with giblet gravy and traditional dressing
- Grand marnier sliced glazed Smithfield ham
- Wild mushroom ravioli in an asiago cream sauce
- Thyme and dijon marinated flank steak with a cabernet wine reduction

### **GOURMET DESSERT AND WARM DRINK STATION**

An array of delicious desserts accompanied by freshly brewed coffee, decaffeinated coffee, hot chocolate, hot herbal tea with toppings to include marshmallows and peppermint pieces



# SPECIAL TOUCHES

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## Add-On Stations

Prices listed are per person. Stations listed below can become action stations with +150 attendant fee, per 100 guests.

### **MASHED POTATO BAR | 8.75**

Homemade mashed Yukon gold and sweet potatoes with toppings to include: bacon, mushrooms, shredded cheddar cheese, scallions, marshmallows, brown sugar, and honey butter

### **SIGNATURE SHRIMP**

### **AND GRITS STATION | 15**

Southern style stone-ground yellow grits topped with sautéed shrimp, Tasso ham, onions, peppers, white wine, and fresh cream

### **RISOTTO BAR | 15**

Creamy parmesan risotto served with your choice of two toppings:

- Butternut squash ragu with roasted root vegetables
- Grilled chicken with basil pesto cream sauce
- Shrimp, clams, and mussels in a lemon butter broth
- Slow-roasted beef in a red wine demi

### **MACARONI AND CHEESE BAR | 8.75**

Homemade macaroni and cheese with toppings to include: bacon, mushrooms, shredded cheese, ham, and scallions

### **SALAD DISPLAY | 9.75**

Chef's choice of seasonal assorted salad martinis

### **PASTA STATION | 14**

Accompanied by freshly baked garlic bread

Choose three:

- Fried ravioli with marinara sauce
- Succulent scallop and shrimp orecchiette pasta with sweet tomatoes, fresh basil, and roasted garlic tossed in a white wine cream reduction
- Cheese tortellini with grilled chicken and broccoli, lightly coated with a sweet, smoked sun-dried tomato cream sauce
- Wild mushroom ravioli with an Appalachian cheddar cheese sauce
- Fusilli pasta with julienne prosciutto and spinach, tossed in a gorgonzola cream sauce



# LIBATIONS

## Deluxe Bar Packages

### DELUXE BRANDS (per person)

**First Hour** | 17.50

**Each Additional Hour** | 7.75

### DELUXE SPIRITS

- Vodka – New Amsterdam
- Gin – Beefeater
- Rum – Bacardi Superior
- Tequila – Cuervo Tradicional
- Scotch – Dewar's White Label
- Bourbon – Jim Beam
- Irish Whiskey – Jameson
- Cordials – Dekuyper Triple Sec

**Hosted** | 7.75 per drink

**Cash** | 8.75 per drink

### DELUXE WINE

- Dark Harvest Chardonnay
- Ruffino Lumina Pinot Grigio
- Sycamore Lane Cabernet Sauvignon
- Proverb Pinot Noir

**Hosted** | 8.25 per drink

**Cash** | 10.75 per drink

### DOMESTIC BEER

- Miller Lite
- Bud Light
- Michelob Ultra

**Hosted** | 5.75 per drink

**Cash** | 6.75 per drink

### IMPORTED AND MICROBREW BEER

- Heineken
- Corona Extra
- Blue Moon
- O'Conner Brewing Co.
- High Noon Vodka Seltzer

**Hosted** | 6.75 per drink

**Cash** | 7.75 per drink

### NON-ALCOHOLIC

- Pepsi Products & Bottled Water

**Hosted** | 3.75 per drink

**Cash** | 4.25 per drink

- Perrier Mineral Water

**Hosted** | 4.75 per drink

**Cash** | 5.25 per drink

*Client may be billed on consumption at the per drink price. Drink tickets are available.  
Bars require Bartender Fee at 50 per hour, 4-hour minimum, per bartender. 1 Bartender per 100 people.*



# LIBATIONS

## Premium Bar Packages

### PREMIUM BRANDS (per person)

**First Hour** | 18.50

**Each Additional Hour** | 8.75

### PREMIUM SPIRITS

- Vodka – Tito's Handmade
- Gin – Tanqueray
- Rum – Bacardi 8
- Tequila – Herradura Silver
- Scotch – Johnnie Walker Black
- Whiskey – Jack Daniel's
- Irish Whiskey – Jameson
- Cognac – Hennessy VSOP
- Cordials – Baileys / Kahlua

**Hosted** | 8.75 per drink

**Cash** | 9.75 per drink

### PREMIUM WINE

- Kendall-Jackson Chardonnay
- Kim Crawford Sauvignon Blanc
- Franciscan Estate Cabernet Sauvignon
- La Crema Pinot Noir

**Hosted** | 9.75 per drink

**Cash** | 12.75 per drink

### DOMESTIC BEER

- Miller Lite
- Bud Light
- Michelob Ultra

**Hosted** | 5.75 per drink

**Cash** | 6.75 per drink

### IMPORTED AND MICROBREW BEER

- Heineken
- Corona Extra
- Blue Moon
- O'Conner Brewing Co.
- High Noon Vodka Seltzer

**Hosted** | 6.75 per drink

**Cash** | 7.75 per drink

### NON-ALCOHOLIC

- Pepsi Products & Bottled Water

**Hosted** | 3.75 per drink

**Cash** | 3.75 per drink

- Perrier Mineral Water

**Hosted** | 4.75 per drink

**Cash** | 5.25 per drink

*Client may be billed on consumption at the per drink price. Drink tickets are available.  
Bars require Bartender Fee at 50 per hour, 4-hour minimum, per bartender. 1 Bartender per 100 people.*



# LIBATIONS

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## Signature Drinks

*Enhance your event by having a signature drink.*

**Hosted | 8.75**

**Cash | 9.75**

### **CRANBERRY MOJITO**

Fresh cranberries and mint leaves with rum, lime juice, and soda water

### **SPIKED APPLE CIDER**

Apple cider, Captain Morgan spiced rum, splash of Starry

### **WINTER FRUIT SANGRIA**

Red wine, brandy, honey, fruit

### **ROSEMARY VODKA TONIC**

Absolut vodka, rosemary simple syrup, tonic water, rosemary garnish

### **RED GARLAND COCKTAIL**

Cranberry juice, lime juice, orange juice, New Amsterdam vodka

### **CHAMPAGNE MINT**

Creme de menthe liqueur and champagne

### **SPIRITED WARM DRINKS BAR**

Freshly brewed coffee, decaffeinated coffee, and hot chocolate enhanced with Baileys, Kahlua or other liquor

*Drink tickets available. Ask your Catering Sales Manager for details.*



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# GRAND FINALE

## Dessert Stations

### **CHOCOLATE WAFFLE ICE CREAM**

#### **SUNDAE BAR | 12**

Warm chocolate waffles served with vanilla ice cream, whipped cream, chocolate and caramel sauces, chopped nuts, and sprinkles

(Additional attendant fee applies)

### **DELUXE CHEESECAKE AND**

#### **MOUSSE BAR | 13**

Guest choice of New York style cheesecake or chocolate mousse with self-serve toppings bar to include: strawberries, whipped cream, chocolate shavings, Heath bar crunchies, crumbled Oreo cookies, chocolate and raspberry sauces

(Additional attendant fee applies)

### **APPLE CIDER AND DONUT STATION | 8**

Warm apple cider with cinnamon sticks, and an assortment of donuts

## Individual Desserts

Priced per 100 pieces:

### **GOURMET DESSERT BARS | 450**

Flavors may include: pecan, lemon, Oreo, brownie, and blondies

### **ASSORTED MINI DESSERT**

#### **SHOOTERS | 450**

Flavors to include: tiramisu, chocolate ganache, lemon crumble, and raspberry

### **ASSORTED CHEESECAKE**

#### **LOLLIPOPS | 475**

### **CHEF'S CHOICE ASSORTED**

#### **MINIATURE DESSERTS | 475**

### **HOLIDAY DECOR & ENHANCEMENTS**

Ask your Catering Sales Manager for pricing on decor ideas such as specialty linens and centerpieces.



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# CONTACT

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## Sabrina Beasley

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1000 19th St, Virginia Beach, VA 23451

For menu and event information, contact the Catering Sales Office at 757-385-2015.

