

Norfolk Marriott Waterside | 235 East Main Street Norfolk, VA 23510 | 757-627-4200

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Wedding Buffet

\$44 Per Person – Two entrees

\$49 Per Person – Three entrees

Salad – Select One

Mesculin Field Greens, Aged Sherry Vinaigrette & Grana Padano Cheese

Classic Caesar Salad with Toasted Garlic Croutons

Baby Spinach with Virginia Ham and Roasted Pequillo Peppers

Crisp Greens & Garden Vegetables with Garlic Croutons

Also Includes:

Two Creative Specialty Salads

Entrees

Range Chicken with Morel Mushrooms & Cognac Cream

Classic Chicken Marsala with a mélange of mushrooms

Grilled Swordfish with Smoked Tomato Herb Butter

Grilled Pomegranate Glazed Pork Tenderloin

Manicotti with Tomato and Spinach Fonduta

Signature Crab Cakes with Lemon Herb Butter Sauce

Roasted New York Sirloin with Red Pepper Bordelaise

Honey Glazed Ham with Spiced Butter Rum & Sultana Sauce

Wild Mushroom & Porcini Agnolotti with shallots & Sage butter

Atlantic Salmon, Shiitake Mushrooms & Toasted Garlic Butter

Fresh Local Flounder & Crab Meat

with Spring Onions & Ham Beurre Blanc

Braised Prime Veal Ragout, Cannellini Beans, Porcini

Mushrooms & Roasted Mirepoix

Shrimp & Scallop Scampi Orriechette

Cavatappi Pasta with Tomatoes, Basil & Extra Virgin Olive Oil

Grilled Sirloin Steak & Caramelized

Pan-Seared Chicken Puttanesca with Tomatoes & Olives

Fresh Atlantic Salmon with Leeks and Lobster Butter

Linguine and Littleneck Clams with Broccolini

Grilled Yellowfin Tuna with Roasted Piperade



All prices subject to 21% Service Charge & 11.5% VA Sales Tax