

package | hors d'oeuvre | dinner | beverage

Plated Dinners

Includes full 3 course meal

Appetizers

May be added as a first course

Soup Du Jour	\$3 person
Wild Mushroom & Fontina Vol Au Vent	\$4 person
Fire-Roasted Lobster Chowder	\$4 person
Golden Tomato and Fennel Bisque	\$3 person
Norfolk She-Crab Soup	\$6 person
Roasted Tomato, Leek & Goat Cheese Tart	\$4 person
Fresh Melon with Prosciutto Ham	\$5 person
Signature Lump Crab Cake with Lemon Aioli	\$9 person
Wild Game Consommé	\$6 person
with Duck Confit Kreplach	
Goat Cheese Brulee & Olive Tomato Confit	\$7 person
Grilled Quail Stuffed with Apple and Brie	\$12 person
Garlic Shrimp Stuffed with Crab & Lobster	\$13 person
Lemon Aioli	

Salads

- Seasonal Greens with Grana Padano & Sherry Vinaigrette
- Garden Salad with House Dressings
- Caesar Salad with Sourdough Croutons

Upgraded Salads, add \$3

- Wedge of Iceberg with Stilton & Pickled Bermuda Onion
- Baby Spinach with Virginia Ham & Pequillo Peppers
- Crisp Bibb Lettuce with Apples, Gorgonzola, Candied Walnuts & Apple Cider Vinaigrette
- Heirloom Tomato, Fresh Mozzarella & Fresh Basil with a Balsamic Vinaigrette
- Curley Frisse, Grilled Asparagus, & Pancetta Cracklings with Wild Mushroom Truffle Vinaigrette

Intermezzo

May be added as a third course

Lemon Sorbet	\$3 person
Wild Berry Granita	\$4 person
Watermelon and Champagne Spritzer	\$4 person
Signature Sorbet	\$5 person

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

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

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Poultry

Herb Roasted Farm Chicken Breast \$34 person

Range Chicken with Morel Mushrooms \$40 person

Herb Cured Chicken Breast \$36 person

with Virginia Ham Risotto

Chicken Florentine \$30 person

with Braised Spinach & Fontina Cream

Free-Range Chicken with Cider Reduction \$40 person

Chicken Saltimbocca \$34 person

Stuffed with Prosciutto and Sage

Pan Seared Duck Breast \$43 person

with Black Current Glace

Split Cornish Game Hen \$41 person

with Wild Grain & Dried Fruit Pilaf

Pan Roasted Turkey Cutlet \$39 person

with Cranberry Orange Gastrique

Pasta and Vegetable Selections

Manicotti with Tomato & Spinach Fonduta \$29 person

Cavatappi with Tomatoes, \$28 person

Fresh Basil & Extra Virgin Olive Oil

Grilled Eggplant Rollatini with Ratatouille \$35 person

& Truffle Scented Orzo

Lobster Ravioli With Lobster Truffle Port Nage \$57 person

Wild Mushroom & Porcini Agnolotti \$44 person

Shrimp Scampi Orriechette \$48 person

in Smoked Tomato Herb Butter

Fire-Grilled Roasted Vegetable Pipperrade \$29 person

with Toasted Gnocchi

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Beef, Veal and Lamb Selections

Grilled 8 oz Filet Mignon with Bordelaise Sauce	\$59 person
Seared Tournedos of Beef Tenderloin with Madera Reduction	\$52 person
Grilled New York Strip Steak with Peppered Cabernet Reduction	\$50 person
Roast Prime Rib of Beef with Herb Jus and Horseradish Cream	\$43 person
Beef Wellington & Truffle Glace de Viande	\$62 person
Prime Veal Schnitzel with Lemon Poppy Veal Glace	\$55 person
Private Reserve Lamb Chops with Mint Raita	\$62 person

Pork Selections

White Marble Farms Roasted Pork Loin with Apricot Nut Chutney	\$34 person
Grilled Pomegranate Glazed Pork Tenderloin	\$40 person
Southern Fried Pork Chop with Red Eye Pan Gravy	\$32 person
Dijon Marinated Smithfield Pork Loin with Roasted Garlic and Rosemary Sauce	\$33 person
Lean Generation Pork Tenderloin with Jumbo Lump Crab & Virginia Ham	\$42 person
Pork Tenderloin wrapped in Applewood Smoked Bacon	\$49 person



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Seafood Selections

Signature Crab Cakes with Lemon Herb Butter Sauce	\$45 person
Fresh Atlantic Salmon with Leeks and Lobster Butter	\$39 person
Bronzed Atlantic Salmon with Tomato and Shallot Tapenade	\$39 person
Sake Glazed Wreck Grouper with Lobster Port Nage	\$45 person
Grilled Swordfish with Smoked Tomato Herb Butter	\$40 person
Seared Sea Bass with Citrus Fennel Emulsion	\$42 person
Grilled Yellowfin Tuna with Roasted Pipperrade	\$41 person

Duet Entrees

Pan Roasted Chicken & Cannelloni	\$38 person
Sautéed Chicken & Grilled Salmon	\$43 person
Grilled Top Sirloin & Chicken Breast	\$47 person
NY Sirloin Medallion & Balsamic Salmon	\$49 person
Grilled Top Sirloin & Crab Cake	\$51 person
Petite Filet & Crab Cake	\$54 person
Roasted Chicken Breast & Lobster Cannelloni	\$62 person
New York Strip Steak & Herb-Cured Shrimp	\$61 person
Petite Filet & Chilean Sea Bass	\$63 person
Petite Filet & Lobster Thermidor Vol au Vent	\$74 person\

Final Touches

Long Stem Tuxedo Strawberries	\$4 person
Assorted Macarons	\$3 person
Chocolate Truffles	\$4 person
Assorted Italian Wedding Cookies	\$3 person



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