

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



Reception Package

90 minutes of service, Pick 4 hors d'oeuvres & 2 stations

The Grand Market

Imported and Domestic Cheeses with Table Water
Wafers & Croustini, Fresh Fruit, Sweet Berries, Crisp
Vegetables and Assorted Dips

Hot

Pork Wontons
Crispy Panang Shrimp
Petite Beef Wellington
Scallops Wrapped in Bacon
Mediterranean Shrimp Tartlet
Buffalo Chicken Spring Rolls
Cashew Chicken Springroll
Mushroom Profiteroles
Mini Beef Empanada
Chefs Selected Fried Dim Sum
Crab Rangoon with Plum Sauce
Fried Artichoke Hearts with Goat Cheese
Fried Oysters with Old Fashioned Tartar Sauce
Mini Quiche Lorraine with Gruyere and Bacon
Oysters Rockefeller with Parmesan Cheese
Petite Crab Cakes with Remoulade

Cold

Chilled Asparagus Tips and Whipped Boursin
Fresh Mozzarella & Sun Dried Tomato Brochettes
Chevre Mousse with Roasted Pequillo Peppers
Smoked Salmon with Creamed Horseradish
Virginia Ham Pate with Pineapple Chutney
Seared Sesame Tuna on Crispy Wonton
Chilled Shrimp with Cocktail Sauce
Chilled Crab Meat Spoons
Feta and Dill Tartlets



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Reception Package

Continued

90 minutes of service, Pick 4 hors d'oeuvres & 2 stations

Reception Action Stations

Carved Apricot Glazed Ham

Stir Fry Station with Chinese Dumplings

White Marble Farms Roast Pork Loin

Roast Baron of Beef with Natural Jus

Whole Virginia Tom Turkey Served with Natural Gravy

Sugar Cured Virginia Ham with Nut Chutney

Chicken and Seafood Paella Station

Pasta Station with Garlic Bread

\$54 person



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

