

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



Displays

- The Grand Market \$9 person
Imported and Domestic Cheeses with Table Water Wafers & Croustini, Fresh Fruit, Sweet Berries, Crisp Vegetables and Assorted Dips
- Imported & Domestic Cheeses \$6 person
Hand Selected Imported and Domestic Cheeses in Flights Ranging from Sharp to Mild with Table Water Wafers, Crackers and Croustini
- Fresh Garden Vegetable Crudités \$5 person
Crisp Garden Vegetables with Herb & Garlic Sour Cream
- Seasonal Sliced Fruit \$6 person
Sliced Fresh Fruit with a Light Yogurt Dip
- Grilled Vegetable Antipasti \$5 person
Marinated Portabella, Zucchini & Squash with Eggplant & Roasted Peppers Drizzled with Balsamic Vinaigrette and Cracked Sea Salt
- Mediterranean Spreads \$6 person
Hummus, Cucumber & Dill Yogurt Spread, Roasted Eggplant Caponata with Sultanas and Crispy Lavash Chips dusted with Sumac
- Italian Deli Board \$8 person
Slice Cappicola, Pepperoni, Genoa Salami, Cured Ham & Provolone with Imported Olives, Roasted Peppers & Marinated Artichoke Salad
- Seafood Presentation \$23 person
Smoked & Poached Salmon, Lemon Herb Marinated Shrimp, Crab Claws, Seafood Salad & Craab Spread with Croustini

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



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



Displays

Baked Double Crème Brie \$6 person

A Wheel of Brie Wrapped in Puff Pastry and Baked Golden Brown, with Apricot Preserved & Mango Nut Chutney

Hand Rolled Sushi Display \$10 person

Including California, Boston, Spicy Shrimp and Tuna Rolls with Wasabi and Pickled Ginger

Chesapeake Crab & Artichoke Dip \$8 person

Virginia Ham Riellette \$6 person

Virginia Ham Spread with Pineapple Chutney & Croustini

Gourmet Coffee Stand \$8 person

Starbucks French Roast with Syrups, Whipped Cream, Cinnamon, Cocoa, Shaved Chocolate, Dipped Biscotti & Sugar Stirrers

Viennese Café Platter \$8 person

Selections of Miniature Cookies, Dipped Biscotti, Italian Wedding Cookies and Assorted Macaroons

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



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



Action Stations

90 minute service, not considered a meal

- Salmon Wellington with Sauce Béarnaise \$150
- North Atlantic Salmon Topped with Mushroom & Shallot Duxelle Wrapped in Puff Pastry (Serves 12)
- Carved Apricot Glazed Ham \$250
- Served with Petite Biscuits (Serves 40)
- Stir Fry Station with Chinese Dumplings \$12 person
- Orange Cashew Chicken, Spicy Hunan Beef, Stir Fried Vegetables, Fried Rice, With Fried Dumplings and Fortune Cookies
- Roast Prime Rib of Beef \$275
- With Creamed Horseradish and Natural Jus (serves 25)
- White Marble Farms Roast Pork Loin \$160
- (serves 20)
- Whole Virginia Tom Turkey \$180
- Served with Natural Pan Gravy (serves 25)
- Sugar Cured Virginia Ham \$250
- Served with Petite Biscuits & Mango Nut Chutney (serves 40)
- Grilled Tenderloin of Beef \$280
- With Béarnaise Sauce (serves 20)
- Chicken and Seafood Paella Station \$13 person
- Saffron Piqued Rice sautéed with Chicken, Chorizo Sausage, Mussels, Clams and Shrimp with Onions
- Pasta Station with Garlic Bread \$10 person
- Pick any two Pastas and Sauces
- Penne, Bowtie or Orriechette Pasta
- Alfredo, Marinara or Pesto
- Finished with Garden Vegetables and Toppings
- Add Shrimp or Grilled Chicken \$4 person
- Chesapeake Low Country Station \$19 person
- With Sautéed Chesapeake Crab Cakes, Fried Oysters, Pulled Pork BBQ, and Shaved Country Ham Biscuits

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

