

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 |

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



Plated Dinners

Includes full 3 course meal

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

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



Plated Dinners

Includes full 3 course meal

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 |



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



Plated Dinners

Includes full 3 course meal

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 |



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