

# events by Marriott



breakfast



breaks



lunch



dinner



beverage



healthy

technology

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**MARRIOTT  
NORFOLK WATERSIDE**

235 East Main Street | Norfolk | VA 23510

[www.marriott.com/orfws](http://www.marriott.com/orfws)

Norfolk Waterside Marriott

235 East Main Street | Norfolk | VA 23510

757.627.4200 | [www.marriott.com/orfws](http://www.marriott.com/orfws)

events by Marriott

dinner

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



## FLAVOR

- [salads](#)
- [salmon](#)
- [poultry](#)
- [scallops](#)
- [filet](#)
- [lamb](#)
- [desserts](#)
- [beverages](#)

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breakfast      breaks      lunch      reception      DINNER      beverage      healthy      technology      info

> plated    > buffet    > a la carte

## plated dinner selections

Minimum 30 Guests; Additional \$75 If Less

All Entrées Include | **Salad, Vegetables, Potato or Rice Preparation, Rolls and Butter, Iced Tea, Regular & Decaffeinated Coffee, and Dessert**

### Appetizers

*Add As a First Course For An Additional Price*

- Soup Du Jour** \$4
- Norfolk She Crab Soup with Crab Pimperade** \$6
- Lobster Brochette with Gold Tomato Coulis & Corn Shoots** \$12
- Signature Crab Cake with Lemon Herb Verjus** \$13
- Roasted Lobster Bisque with Cognac and Cream Fraiche** \$6
- Prawns Stuffed with Crabmeat, & Truffle Corn Essence** \$11
- Seared Sea Scallops with Stone Ground Tasso Grits** \$10
- Mediterranean Goat Cheese Tart** \$6



### Salads

Choose One

- Seasonal Greens with Grana Padano and Sherry Vinaigrette**
- Tossed Garden Salad with House Dressings**
- Hearts of Romaine with Roasted Peppers & shaved Parmesan**

Upgrade Your Salad | \$3 Per Person

- Baby Spinach with VA Ham and Roasted Pequillo Peppers**
- Heirloom Tomato, Fresh Mozzarella, Fresh Basil with Balsamic**

### Intermezzo

*Add As a Third Course For An Additional Price* \$4

- Lemon Sorbet**
- Wild Berry Granita**
- Signature Sorbet**

## plated dinner selections

\*Minimum 30 Guests; Additional \$75 If Less

### Beef & Veal Selections |

<b>Grilled 8oz. Filet Mignon with Truffle laced Glace de Viande</b>	<b>\$52</b>
<b>New York Strip Steak with Peppered Cabernet Reduction</b>	<b>\$46</b>
<b>Roast Prime Rib of Beef with Herb Jus and Horseradish Cream</b>	<b>\$40</b>
<b>Bistro Filet with Bordelaise</b>	<b>\$37</b>
<b>Veal Osso Bucco with Roasted Cippoline Glace &amp; Whipped Root Vegetables</b>	<b>\$50</b>
<b>Classic Beef Wellington with Foie Gras Mousse and Truffle accented demi</b>	<b>\$55</b>



### Pork Selections |

<b>Marinated Roasted Pork Loin with Whole Grain Mustard Beurre Blanc</b>	<b>\$36</b>
<b>Stuffed Pork Chops with Gold Beet &amp; Chevre Gratin, Cherry Gastrique</b>	<b>\$42</b>
<b>Country Fried Pork Chops with Onion Pan Gravy and Whipped Potatoes</b>	<b>\$38</b>



### Poultry Selections |

<b>Herb Roasted Chicken Breast Choice of either Piccata, Puttanesca or Marsala</b>	<b>\$33</b>
<b>Chicken Florentine with Braised Spinach and Fontina Cream</b>	<b>\$34</b>
<b>Chicken Saltimbocca Stuffed with VA Ham and Sage Butter</b>	<b>\$35</b>
<b>Split Cornish Game Hen with Natural Reduction</b>	<b>\$35</b>
<b>Grilled Turkey Loin with Cranberry Compote</b>	<b>\$31</b>



### All Entrées Include |

Salad, Fresh Seasonal Vegetables, Potato or Rice Preparation, Rolls and Butter, Iced Tea, Regular and Decaffeinated Coffee, Assorted Hot Teas, and Dessert

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# events by Marriott

breakfast    breaks    lunch    reception    DINNER    beverage    healthy    technology    info

## plated dinner selections *continued...*

[> plated](#)    [> buffet](#)    [> a la carte](#)

\*Minimum 30 Guests; Additional \$75 If Less

### Seafood Selections |

- Signature Crab Cakes with Lemon Chive Beurre Blanc** **\$44**
- Fresh Atlantic Salmon Leeks and Lobster Butter** **\$39**
- Wreck Grouper Smoked Tomato Port Nage** **\$39**
- Seared East Coast Halibut Orange Ginger Glazed** **\$48**
- Fresh Catch with Oven Roasted Shallot & Tomato Confit** **\$37**

### Pasta and Vegetable Selections |

- Manicotti with Tomato and Spinach Fonduta** **\$27**
- Grilled Eggplant Rollatini with herbed Orzo** **\$30**
- Wild Mushroom & Porcini Agnolotti with Smoked Tomato Herb Butter** **\$32**
- Israeli Cous Cous with Roasted Brussel Sprouts and Heirloom Tomatoes** **\$29**

### Duet Entrée Selections |

- Chicken Provencal and Grilled Salmon with Citrus Beurre Blanc** **\$40**
- Grilled Bistro Filet Pepper Bordelaise and Chicken with Tomato Confit** **\$47**
- Grilled New York Strip Steak and Herb-Cured Shrimp Skewer** **\$58**
- Petite Filet Mignon & Crab Cake, Whipped Winter Root Vegetables** **\$55**
- Shoyu Glazed Chicken Breast & Native Wreck Grouper with Jasmine Rice** **\$45**

### All Entrées Include |

Salad, Fresh Seasonal Vegetables, Potato or Rice Preparation, Rolls and Butter, Iced Tea, Regular and Decaffeinated Coffee, Assorted Hot Teas, and Dessert



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# events by Marriott

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> a la carte](#)



## plated dinner selections

\*Minimum 30 Guests; Additional \$75 If Less

### Desserts

#### Select One

- Lemon Mascarpone Italian Torte with Berries
- Southern Pecan Pie with Whipped Cream
- Triple Chocolate Cake
- New York Style Cheesecake with Berry Compote
- Tiramisu with Whipped Cream
- Old Fashioned Carrot Cake
- Apple Pie with Calvados Caramel
- Sweet Potato Pie

#### Upgrade for \$3

- Sea Salted Caramel Vanilla Crunch Torte
- Dulce De Leche Cheesecake
- Coconut Crème Bombe
- Kahlua Toffee Mousse Torte
- Authentic Key Lime Pie
- Truffle Chocolate Torte with Raspberry Puree

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breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte

## the marriott dinner buffet

\*Minimum 30 Guests; Additional \$75 If Less 90 minute service.

### Dinner Buffet Includes |

Seasonal Vegetables, Potato or Rice Preparation, Soft Rolls and Butter, Iced Tea, Regular and Decaffeinated Coffee with Assorted Hot Teas. Chef's Selection of Two Creative Specialty Salads

**Two Entrées \$41**

**Three Entrées \$49**

## Salad

### Select One

Mescaline Field Greens with Grana Padano  
Classic Caesar Salad with Toasted Garlic Croutons  
Baby Spinach Tossed with VA Ham and Roasted Peppers  
Tossed Garden Salad

## Entrées

### Seafood Selections |

Salmon with Shiitake Scallion & Toasted Garlic Butter  
Fresh Seasonal Catch with Lemon Chive Beurre Blanc  
Shrimp & Scallop Scampi Orrechiette in a Light  
Smoked Tomato Herb Butter

### Pasta Selections |

Baked Rigatoni Bolognese Col Bucco  
Wild Mushroom and Porcini Agnolotti  
Linguine and Littleneck Clams with Rapini



## Entrées

### Poultry Selections |

Classic Chicken Marsala with a Mélange of Mushrooms  
Roasted Fresh Farm Chicken with Natural Reduction  
Chicken Piccata with a White Wine Lemon Caper Sauce  
Chicken Puttanesca with Tomatoes & Imported Olives

### Beef Selections |

Slow Roasted Baron of Beef with Sauce Forestiere  
Roasted New York Sirloin with Red Pepper Bordelaise  
Stuffed Meatloaf with Mushroom Pan Gravy  
Flank Steak with Caramelized Onions & Cabernet Reduction

### Pork Selections |

Dijon Marinated Pork Loin with Roasted Garlic & Rosemary  
Southern Fried Pork Chops with Red Eye Pan Gravy  
Honey Glazed Ham

### Vegetarian and Vegan Selections |

Four Cheese Manicotti with Sauce Baptista  
Wild Mushroom and Porcini Agnolotti  
Herb & Panko Gardein "Chicken" Breasts