

SPECIAL EVENT MENU 2019



Prices are subject to 20% Service Charge and Current Sales Tax and are subject to change.



Plated Breakfast Selections

Priced Per Person

American Breakfast

Served with Scrambled Eggs, Breakfast Potatoes and Fresh Fruit Garnish
Choice of Sliced Bacon, Ham, Sausage Links or Patties
Warm Biscuit with Butter & Preserves

\$14

Croissant Sandwich

Fluffy Scrambled Eggs, Sliced Virginia Baked Ham and
American Cheese on a Buttery Croissant
Served with Breakfast Potatoes & Fresh Fruit Garnish

\$13

Grand Marnier French Toast

Grand Marnier French Toast with Maple Syrup,
Sausage, Virginia Ham or Bacon
Fresh Fruit Garnish

\$12

Each Selection includes

Orange Juice
Freshly Brewed Regular & Decaffeinated Coffee

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Continental Breakfast Selections

Priced Per Person

The Early Bird

Selection of Croissants, Muffins, Coffee Cakes and Danish

Fruit Preserves and Butter

Apple, Orange and Cranberry Juices

Freshly Brewed Regular & Decaffeinated Coffee

\$12

Bagel Break

Variety of Fresh Bagels & English Muffins

Variety of Flavored Cream Cheeses

Fruit Preserves and Butter

Apple, Orange and Cranberry Juices

Freshly Brewed Regular & Decaffeinated Coffee

\$16

The following may be added to enhance your selection:

Fresh Seasonal Fruit ~ **\$4 per person**

Your choice of Virginia Ham or Sausage Patty on a Warm Biscuit ~ **\$3 per person**

Assorted Granola & Breakfast Bars ~ **\$3 per person**

Assorted Packets of Flavored Oatmeal ~ **\$3 per person**

Cholesterol free egg substitute ~ **\$2 per person**

Add an Omelet Station* ~ **\$6 per person**

*Attendant Fee ~ **\$75**



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Breakfast Buffet Selections

The American Buffet

Fresh Seasonal Fruit and Berries
Crisp Bacon and Sausage
Fluffy Scrambled Eggs
Breakfast Potatoes

\$14

Southern Country Buffet

Mixed Fruit Bowl
Country Fried Steak with Southern Gravy
Hash Brown Casserole
Scrambled Eggs with Cheese
Maple Sausage
Cinnamon Apples
Buttery Grits
Homestyle Biscuits and Gravy

\$16

Add an Omelet Station* ~ **\$6**

Add Mimosas ~ **\$7**

*Attendant Fee ~ **\$75**

All Breakfast Buffet Selections include:

Chilled Apple, Orange and Cranberry Juices
Assorted Breakfast Bakeries, Fruit Preserves and Butter
Freshly Brewed Regular and Decaffeinated Coffee

90 minutes of continuous service ~ minimum 35 guests
under 35 guests add \$3.50 per person

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Specialty Breaks

Power Up

(Service Provided for 1 Hour)

Assorted Power Bars

Sliced Melons & Berries in Season

Orange Juice

Bottled Spring Waters

Freshly Brewed Regular & Decaffeinated Coffee

\$12

Sweet Street

(Service Provided for 1 Hour)

Fresh Baked Chocolate Chip Cookies

Fudge Brownies

Assorted Candy

Regular and Diet Soft Drinks & Bottled Spring Water

\$9



Plated Lunch Selections

Starters

Select one starter for all guests

Classic Caesar Salad

Romaine Hearts with Parmesan Cheese and Fresh Garlic Croutons
Caesar Dressing

Garden Salad

Mixed Seasonal Greens with Cherry Tomatoes, Cucumbers, & Carrots
Buttermilk Ranch and Italian

Baby Kale Salad

Local Baby Kale, Candied Pecans, Dried Cranberries, Mandarin Oranges
Peach Vinaigrette

Entrée Selections

select one entrée for all guests*

Sliced Sirloin

Encrusted with Dijon and Garlic
Red Wine Demi Glaze

\$22

Citrus and Herb Grilled Chicken

Champagne Cream Sauce

\$18

Tuscan Penne Pasta

Fresh Basil Tomato Fumet with Shitake
Mushrooms, Sundried Tomatoes & Asparagus

\$17

Roasted Salmon

Lemon Butter Sauce

\$24

Garlic and Rosemary Pork Loin

Sage, Cranberry & Apple Chutney

\$20

Dessert Selection

Select one dessert for all guests

Chocolate Cake

Carrot Cake

Lemon Cream Cake

Strawberry Short Cake

Each Entrée Selection Includes:

Chef's Choice of Seasonal Accompaniments

Warm Rolls and Butter

Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea

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Lunch Buffet Selections

The Deli

Assorted Cold Cuts to include Smoked Turkey, Honey Ham,
Sliced Sirloin and Genoa Salami
Sliced Swiss, American, Pepper Jack and Cheddar Cheese
Horseradish Cream, Grain Mustard, Chive Mayonnaise
Assorted Artisan Breads
Sundried Tomato and Feta Bowtie Pasta Salad
Red Bliss Potato Salad
Cookies and Brownies

\$18

Down South

Creamy Cole Slaw
Southern Potato Salad
Fried or Baked Chicken
Pulled Pork with Mustard and Sweet Jack Daniel's BBQ Sauce
Sweet Cornbread & Biscuits with Whipped Honey Butter
Southern Green Beans
Baked Mac n' Cheese
Assortment of Hot Fruit Cobbler
Sweet Iced Tea with Lemon

\$20

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under 35 guests add \$3.50 per person



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The Designer

Design your own "Custom Buffet" by choosing from the following

Select two (2) salad selections

Mixed Field Greens with Chef's Toppings and Dressings
Caesar Salad with Parmesan, Romaine and Caesar Dressing
Vegetable Mélange Pasta Salad
Red Bliss Potato Salad

Select two (2) entrées selections

Fresh Herb Rubbed Baked Chicken or Fried Chicken
Garlic Roasted Sirloin of Beef with Wild Mushroom Demi
Glace and Crispy Onions
Citrus Grilled Breast of Chicken with Smoked Gouda Mornay
Grilled Mahi Mahi with Creole Sauce
Broiled Salmon with Lemon Garlic Cream
Garlic and Rosemary Crusted Pork loin with Peach Chutney

Select two (2) sides

Garlic and Thyme Roasted Red Bliss Potatoes
Whipped Potatoes
Confetti Rice
Steamed Broccoli with Butter
Vegetable Medley
Green Beans

Served with Warm Rolls with Butter
Chef's Selection of Cakes & Pies

\$26

Each Buffet Includes:

Chef's Selection of Seasonal Condiments
Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea



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NORFOLK AIRPORT

Light Fare Lunch Selections

Priced Per Person

Chesapeake Cobb Salad

Crisp Field Greens, Diced Chicken, Blue Crabmeat, Tomato,
Cheddar Cheese, Egg and Bacon
Served with Creamy Ranch Dressing

\$17

Sirloin Steak Salad

Crisp Field Greens, Sliced Roast Sirloin Steak, Roasted Portabella Mushrooms, Sun Dried
Tomatoes, Bleu Cheese, Artichoke Hearts, Caramelized Onions and Garlic Croutons
Served with Balsamic Vinaigrette

\$16

Chicken Caesar Salad

Fresh Romaine Lettuce, Marinated Sliced Chicken Breast,
Shaved Parmesan Cheese and Creamy Caesar Dressing

\$14

*Substitute Grilled Shrimp ~ **\$16**

Turkey Croissant,

Smoked Turkey, Gouda Cheese, Baby
Spinach, Sun Dried Tomatoes,
and Roasted Garlic Aioli

\$14

Roast Beef

Sliced Roast Beef, Grilled Portabella, Swiss
Cheese, Sautéed Onions and Rosemary
Boursin Spread on a Crispy Baguette

\$16

California Chicken Salad Croissant

Diced Chicken Breast, Red Grapes, Apples,
Pecans and Basil

\$15

Italian Deli

Salami, Prosciutto, Pepperoni, Roasted
Peppers, Portabella Mushrooms, Artichokes
& Balsamic Vinaigrette on a Crispy Baguette

\$16

Dessert Selection

Select one dessert for all guests

Chocolate Cake
Strawberry Short Cake

Lemon Cream Cake
Carrot Cake

All Salads are served with Warm Rolls and Butter
All Sandwiches are served with Pasta or Potato Salad
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

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Plated Dinner Selections

priced per person

Starters

Select one starter for all guests

Classic Caesar Salad

Romaine Hearts with Parmesan Cheese and Fresh Garlic Croutons
Served with Caesar Dressing

Garden Salad

Mixed Seasonal Greens with Cherry Tomatoes, Cucumbers, & Carrots
Served with Buttermilk Ranch and Italian

Spinach Salad

with Roma Tomatoes, Mushrooms, Chopped Egg & Red Onions
Served with Warm Bacon Dressing

Entrée Selections

select one entrée for all guests*

Pepper Crusted Tenderloin

Wild Mushroom Demi Glace
\$36

Roasted Airline Chicken Breast

Virginia Ham, Spinach, Grape Tomatoes
Chicken Demi
\$29

Seared Salmon

Lemon Butter Sauce
\$32

Chesapeake Blue Crab Cake

Roasted Red Pepper Coulis
\$34

Rosemary & Garlic Rubbed Pork Loin

Peach Chutney
\$29

Lemon & Thyme Grilled Chicken Breast

Greek Relish of Artichokes, Kalamata Olives,
Red Onions, Parsley,
Grape Tomatoes and Balsamic Glaze
\$28

Herb Roasted Sliced Sirloin

With a Green Peppercorn Merlot Wine Sauce
\$30

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Dessert Selection

Select one dessert for all guests

Double Chocolate Cake

Lemon Cream Cake

Strawberry Short Cake

Cheesecake Shooter

Carrot Cake

Each Entrée Selection Includes:

Chef's Choice of Seasonal Accompaniments

Warm Rolls and Butter

Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea



Dinner Buffet Selections

Downtown Buffet

Tossed Mixed Greens with Toppings and Dressings
Caesar Salad with Croutons, Romaine Lettuce and Parmesan Cheese
Garlic & Thyme Roasted Chicken
Dijon Crusted Sirloin of Beef with Wild Mushroom Demi
Bowtie Pasta Alfredo topped with Tomato Basil Relish
Fresh Roasted Red Bliss Potatoes
Season Vegetable Medley
Assorted Layer Cakes & Chef's Pies

\$32

Down South Buffet

Creamy Cole Slaw
Southern Potato Salad
Fried Chicken
BBQ Pork Ribs
Baked Tilapia Lemon Butter Sauce
Sweet Cornbread and Biscuits with Whipped Honey Butter
Braised Collard Greens
Baked Mac n' Cheese
Cheddar Mashed Potatoes
Warm Apple Cobbler & Chef's Pies
Sweet Iced Tea with Lemon

\$30

Each Buffet Selection includes:

Warm Rolls and Butter
Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea

90 minutes of continuous service ~ minimum 35 guests
under 35 guests add \$3.50 per person

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Designer Buffet

Design your own “Custom Buffet” by choosing from the following:
Priced Per Person

Select Two (2) Salad Selections

Mixed Field Greens with Chef's Toppings and Dressing
Caesar Salad with Parmesan, Romaine, and Caesar Dressing
Vegetable Mélange Pasta Salad
Red Bliss Potato Salad
Poppy Seed Cole Slaw

Entrées Selections

Garlic & Thyme Roasted Chicken
Dijon & Rosemary Crusted Sirloin of Beef with Wild Mushroom Demi & Crispy Onions
Citrus Grilled Chicken Breast with Smoked Gouda Mornay
Three Cheese and Meat Lasagna
Seared Chicken Marsala
Oven Roasted Tilapia with Caper Cream Sauce
Grilled Mahi Mahi with Creole Sauce
Broiled Salmon with Lemon Garlic Cream
Southern Fried Chicken
Brown Sugar Crusted Pork Loin with Caramel Apple Chutney

Select Two (2) Side Selections

Garlic and Thyme Roasted Red Bliss Potatoes
Whipped New Potatoes
Confetti Rice Pilaf
Steamed Broccoli with Butter
Vegetable Mélange
Green Beans with Sun Dried Tomato Butter

Two Entrée ~ **\$32**

Three Entrée ~ **\$35**

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Each Buffet Selection includes:

Chef's Selection of Layer Cakes & Assorted Pies
Warm Rolls and Butter
Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea

90 minutes of continuous service ~ minimum 35 guests
under 35 guests add \$3.50 per person

Hors D'Oeuvres Selections



Hot Hors D' Oeuvres

Priced per 100 pieces

Roasted Chicken Cornucopias	\$185
Chicken Satay with Thai Peanut Sauce	\$190
Chicken Wings – Caribbean, Buffalo, BBQ, Asian or Jerk	\$190
Chicken Tenders with BBQ and Honey Mustard Dip	\$190
Crab Stuffed Silver Dollar Mushrooms	\$240
Crab and Shrimp Cakes Lemon Dijon Aioli	\$240
Maple Glazed Scallops in Wrapped Bacon	\$240
Italian Sausage and Parmesan Stuffed Mushrooms	\$185
Assorted Mini Quiche	\$185
BBQ Baby Back Ribs	\$200
Three Cheese & Bacon Stuffed Baby Red Potatoes	\$175
Spanakopita	\$175
Vegetable Spring Rolls with Sweet and Sour Sauce	\$185
Coconut Shrimp with Mango Chutney	\$240
Petite Chesapeake Blue Crab Cakes with Remoulade	\$260
BBQ Meatballs	\$190

Cold Hors D' Oeuvres

Priced per 100 pieces

Shrimp Cocktail	\$300
Classic Tomato and Basil Bruschetta	\$185
Southern Deviled Eggs	\$175
Anti-pasta Skewer	\$185
Assorted Canapés	\$185
Curry Chicken Salad on Toasted French Bread	\$225
Assorted Tea Sandwiches including:	
<i>Chicken Salad, Tuna Salad, Pimento Cheese</i>	\$195
Chocolate Covered Strawberries	\$225
French Petit Fore Display	\$220

Displays

Priced per person

Fresh Fruit Display	\$4
International & Domestic Cheese Board	\$4
Chilled Vegetable Crudités with Cool Ranch Dip	\$4
Milk or Dark Chocolate Fountain (minimum 50 guests)	\$12
<i>to include: Fresh Fruit, Pound Cake, Pretzel Rods, Rice Crispy Squares & Marshmallows</i>	
Chesapeake Crab Dip with Parmesan Toast Points	\$160 (serves 50)

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Enhancement Stations

Carving ~ Action Stations

Chef Attendant ~ \$75.00

Pepper Crusted Tenderloin of Beef, Chive Mayo, Grain Mustard,
Served with Silver Dollar Rolls (Serves 25)
\$295

Garlic and Herb Rubbed Baron of Beef, Creamy Horseradish, Roasted Red Pepper Aioli
Served with Silver Dollar Rolls (Serves 75)
\$375

Honey Baked Ham, Apple Butter & Country Mustard
Served with Snowflake Rolls (Serves 40)
\$225

Sage Crusted Turkey Breast, Cranberry Chutney, Roasted Garlic Mayo
Served with Silver Dollar Rolls (Serves 35)
\$225

Maple Glazed Pork Loin, Peach Chutney, Country Mustard,
Served with Snowflake Rolls (Serves 40)
\$250

ACTION STATIONS

Pasta Bar

Cheese Tortellini and Farfalle Pastas
Served with Alfredo Sauce, Marinara with Italian Sausage, and Roasted Vegetables
Shredded Parmesan and Red Pepper Flakes
\$10

Mashed Potato Bar

Yukon Gold Whipped Potatoes
Toppings:
Applewood Smoked Bacon, Aged Shredded Cheddar Cheese,
Caramelized Onions, Steamed Broccoli, Butter, Sour Cream & Chives
\$7

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Bar Services

Bartender fee ~ \$75

1 Bartender Per 100 Guest

Host Bar

House Well Brands ~ \$5

Premium Well Brands ~ \$6

Super Premium Well Brands ~ \$7

Domestic Beer ~ \$4

Imported Beer ~ \$5

Wine ~ \$5

Assorted Soft Drinks ~ \$2

Cash Bar

House Well Brands ~ \$6

Premium Well Brands ~ \$7

Super Premium Well Brands ~ \$8

Domestic Beer ~ \$5

Imported Beer ~ \$6

Wine ~ \$6

Assorted Soft Drinks ~ \$3

Norfolk Airport Hotel

A LA CARTE

Beverages

Freshly Brewed Regular & Decaffeinated Coffee	\$35/gal
Iced Tea	\$26/gal
Apple, Orange and Grapefruit Juices	\$16/pitcher
Assorted Bottled Fruit Juices	\$3/each
Regular and Diet Soft Drinks	\$3/each
Bottled Mineral Waters	\$4.50/each
Bottled Spring Waters	\$3/each
Whole, 2% or Skim Milk	\$12/each
Whole, 2% or Skim Milk *individual carton	\$4/each
Non-Alcoholic Fruit Punch	\$26/gal
Champagne Punch	\$40/gal

Bakeries:

Variety of Bagel Flavors with Cream Cheese	\$26/doz
Assortment of Muffins, Croissants & Crumb Cakes	\$26/doz
Variety of Sliced Morning Breads	\$24/doz
Cinnamon Sticky Buns	\$26/doz
Assortment of Jumbo Cookies	\$26/doz
Chocolate Fudge Brownies	\$26/doz
Rice Crispy Treats	\$26/doz

Snacks:

Potato Chips or Mini Pretzels with Dip	\$8/pound
Tortilla Chips with Salsa	\$12/pound
Gourmet Mixed Nuts	\$18/pound
Cajun Crunch Trail Mix	\$10/pound
Assorted Kettle Cooked Potato Chips	\$18/doz
Virginia Ham Biscuits	\$36/doz
Country Sausage Biscuits	\$32/doz
Soft Pretzels with Country Mustard	\$24/doz
Fresh Popped Popcorn	\$3/person
Variety of Individual Fruit Yogurts	\$3/each
Whole Seasonal Fruit	\$24/doz

Bars:

Nutri Grain Bars	\$16/doz
Novelty Ice Cream Bars	\$26/doz
Assortment of Candy Bars	\$20/doz



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