

WWW.KROCHAMPTONROADS.ORG 1401 Ballentine Blvd., Norfolk, VA 23504 757-622-KROC

2022 CATERING MENU

BREAKFAST

THE KROC CONTINENTAL

Includes disposable plates, cups & utensils

\$10.95 PER PERSON

- Assorted Bagels served with cream cheese
- Assorted Individual Yogurts
- Assorted Breakfast Breads
- Seasonal Fresh Fruit

Iced Water and Assorted Herbal Teas

Freshly Brewed Regular and Decaf Coffee

ENHANCE YOUR EXPERIENCE +\$1.00 PER PERSON

Upgrade to china, glassware, & flatware

ENHANCE YOUR EXPERIENCE +\$1.95 PER PERSON

Add Chilled Fruit Juice

PREMIUM PLATED BREAKFAST

Minimum of 25 guests; Additional \$5 per person until minimum reached

Includes china, flatware, glassware

\$11.95 PER PERSON \$6.95 PER CHILD (12 AND UNDER)

- Fluffy Scrambled Eggs
- Select One: Crispy Strips of Bacon | Pork Sausage Links
- Seasoned Country Breakfast
 Potatoes
- Buttermilk Biscuit

Served with butter and assorted jellies

Served with Iced Water, Orange Juice, and Regular Coffee

- * Herbal Tea & Decaf Coffee available upon request
- *Turkey Products available upon request

ENHANCE YOUR EXPERIENCE +\$2.95 PER PERSON

Select One: Seasonal Fresh Fruit or second Breakfast Meat

SUNRISE BREAKFAST

Minimum of 25 guests; Additional \$5 per person until minimum reached

Served Buffet Style. 1 hour of service | Buffet Server available for \$25.00 |

Includes china, flatware, and glassware

\$12.95 PER PERSON \$7.95 PER CHILD (12 AND UNDER)

- Fluffy Scrambled Eggs
- Crispy Strips of Bacon
- Pork Sausage Links
- Seasoned Country Breakfast Potatoes
- Assorted Seasonal Fresh Fruit
- Buttermilk Biscuits

Served with butter and assorted jellies

All Buffets served with Iced Water, Orange Juice, and Regular Coffee

- * Herbal Tea & Decaf Coffee available upon request
- *Turkey Products available upon request

ENHANCE YOUR EXPERIENCE +\$2.95 PER PERSON

Select One: Pancakes, Waffles, or French Toast served with warm maple syrup

BREAKS

COFFEE BREAK

Includes 1 hour of continuous service I Includes disposable cups

\$2.95 PER PERSON

- Iced Water and Assorted Herbal Teas
- Freshly Brewed Regular and Decaf Coffee

ENHANCE YOUR EXPERIENCE +\$1.00 PER PERSON

Upgrade to china, glassware, & flatware

THE MORNING BREAK

Includes 1 hour of continuous service I Includes disposable plates, cups & utensils

\$5.95 PER PERSON

- Assorted Breakfast Breads & Muffins
- Chilled Fruit Juice
- Iced Water and Assorted Herbal Teas
- Freshly Brewed Regular and Decaf Coffee

ENHANCE YOUR EXPERIENCE +\$2.95 PER PERSON

• Seasonal Fresh Fruit

ENHANCE YOUR EXPERIENCE +\$1.00 PER PERSON

• Upgrade to china, glassware, & flatware

THE SWEET AND SALTY BREAK

Includes 1 hour of continuous service I Includes disposable plates, cups & utensils

\$6.95 PER PERSON

- Assorted Chips
- Salted Mini Pretzels
- Variety of Cookies
- Fudge Brownies
- Iced Water and choice of Sweet
 Tea or Lemonade

ENHANCE YOUR EXPERIENCE +\$1.00 PER PERSON

LIGHT MEALS

BOXED LUNCHES

Minimum of 10 meals I

Includes plasticware & napkin packet

Served on-site or as take-out

\$11.95 PER PERSON

Protein Selections (min. 10 each):

Deli Turkey & Cheese, Deli Ham & Cheese, Chicken Salad, Tuna Salad, Grilled Vegetables

Bread Selections (please choose one):

Croissant, Sub Rolls, Tortilla Wrap, Kaiser Roll

Every Box includes:

- Sliced Tomato, Lettuce and Pickles
- Mayonnaise and Mustard packets
- Potato Chips
- Pasta Salad or Potato Salad
- Freshly Baked Cookie
- Choice of Small Bottled Water or Canned Soda

DELI BUFFET

This is not an "All You Can Eat" Buffet, generous portions will be prepared for your guests, available for 1 hour.

Minimum of 25 guests

Includes disposable plates, cups and utensils

\$15.95 PER PERSON

Protein Selections (please choose three):

Sliced Turkey, Sliced Ham, Chicken Salad, Egg Salad, and Tuna Salad

Sides Selections (please choose one):

Potato Chips, Homemade Pasta Salad, or Creamy Potato Salad

Accompaniments:

- Assortment of Breads and Cheeses
- Sliced Tomato, Lettuce, Onions and Pickles
- Mayonnaise and Mustard
- Freshly Baked Cookies
- Iced Water and choice of Sweet Tea or Lemonade

ENHANCE YOUR EXPERIENCE +\$2.95 PER PERSON

Seasonal Fresh Fruit

ENHANCE YOUR EXPERIENCE +\$1.00 PER PERSON

^{*} All food items available upon supply and demand. Prices subject to change or substitute itmes upon supply. All items subject to 12.5% tax and 20% service charge.

BUFFETS

CLASSIC KROC BUFFET

Generous portions will be prepared for your guests, available for 1 hour, not an "All You Can Eat" Buffet.

Minimum of 25 quests; Additional \$5 per person until minimum reached

Buffet Server available for \$25.00 | Includes china, flatware, and glassware

11 a.m. – 3:00 p.m. Lunch Service | 3-7 p.m. Dinner Service

TWO ENTRÉES (PRICE PER PERSON)

LUNCH: \$24.95 DINNER: \$27.95 \$13.95 (AGES 12 AND UNDER)

THREE ENTRÉES (PRICE PER PERSON)

LUNCH: \$26.95 DINNER: \$29.95 \$14.95 (AGES 12 AND UNDER)

SALAD SELECTION (PLEASE CHOOSE ONE):

- Mixed Green Garden Salad served with Ranch and Italian Dressings
- Traditional Caesar Salad served with Croutons and Caesar Dressing

ENTRÉE SELECTIONS:

- Herb Roasted Chicken Breast with creamy Asiago
 Cheese sauce
- Baked Chicken Parmesan lightly breaded with mozzarella & marina sauce
- Roast Top Round of Beef served with au jus
- **Vegetable Pasta Primavera (V)** Penne Pasta, Sautéed Vegetables choice of Marinara or Alfredo Cream Sauce

- Baked Fish Filet with light lemon sauce
- Glazed Salmon Sweet Maple glaze
- Seasoned, Roasted Pork Loin served with a Teriyaki glaze
- Roasted, Sliced Turkey with homestyle gravy

STARCH SELECTIONS (PLEASE CHOOSE ONE):

Roasted Red Bliss Potatoes
 Rice Pilaf
 Macaroni & Cheese

• Garlic Mashed Potatoes • Tri-Colored Pasta Salad • White Rice

SIDE SELECTIONS (PLEASE CHOOSE ONE):

Steamed Green Beans
 Seasonal Vegetable Medley
 Steamed Broccoli

Candied Carrots
 Sweet Corn
 Sweet Potato Bake

ALL BUFFETS INCLUDE:

Freshly Baked Rolls or Cornbread served with Butter, Chef's Choice of Dessert, Ice Water, Sweet Tea and Regular

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BUFFETS

SOUTHERN STYLE BUFFET

This is not an "All You Can Eat" Buffet, generous portions will be prepared for your guests, available for 1 hour.

Minimum of 25 guests; Additional \$5 per person until minimum reached

Buffet Server available for \$25.00 | Includes disposable plates, cups, and utensils

11 a.m. – 3:00 p.m. Lunch Service | 3:00 p.m. – 7:30 p.m. Dinner Service

TWO ENTRÉES (PRICE PER PERSON)

\$10.95 (AGES 12 AND UNDER) LUNCH: \$20.95 **DINNER: \$22.95**

THREE ENTRÉES (PRICE PER PERSON)

LUNCH: \$23.95 **DINNER: \$25.95 \$11.95 (AGES 12 AND UNDER)**

ENTRÉE SELECTIONS

- Homestyle Fried Chicken Breast, Wing, Drumstick, & Thigh variety
- Oven Baked Chicken Breast,

Wing, Drumstick, & Thigh variety

- Seasoned Pork Barbeque Carolina Style
- Baked Barbeque Pork Ribs (additional +\$2 per person)
- Fried Fish Filet Boneless, with Tartar Sauce

SIDE SELECTIONS (PLEASE CHOOSE THREE):

- Southern Style Green Beans
- Sweet Potato Bake
- 3-Cheese Macaroni & Cheese
- Golden Corn on the Cob
- Brown-sugar Baked Beans
- Garlic Mashed Potatoes
- Homestyle Potato Salad
- Creamy Coleslaw
- Mixed Green Salad

ALL BUFFETS INCLUDE:

- Freshly Baked Rolls or Cornbread Chef's Choice of Dessert served with Butter
- Ice Water, Sweet Tea and Regular Coffee

ENHANCE YOUR EXPERIENCE +\$2.50 PER PERSON

Choose additional Side Selection

BUFFETS

CASUAL COOK-OUT BUFFET

This is not an "All You Can Eat" Buffet, generous portions will be prepared for your guests, available for 1 hour.

Minimum of 25 guests; Additional \$5 per person until minimum reached

Buffet Server available for \$25.00 | Includes disposable plates, cups & utensils

11 a.m. – 3:00 p.m. Lunch Service | 3:00 p.m. – 7:30 p.m. Dinner Service

TWO ENTRÉES (PRICE PER PERSON)

\$8.95 (AGES 12 AND UNDER) LUNCH: \$17.95 DINNER: \$18.95

THREE ENTRÉES (PRICE PER PERSON)

LUNCH: \$20.95 **DINNER: \$21.95** \$10.95 PER CHILD (AGES 12 AND UNDER)

ENTRÉE SELECTIONS:

 Quarter Pound Hamburgers (includes topping bar of lettuce, opinion, tomato, mayo, mustard, ketchup, & cheese)

 All-Beef Hot Dogs includes topping bar of sweet relish, onions, Breast, Wing, Drumstick, & Thigh mustard, & ketchup)

 Oven Roasted or Fried Chicken variety

SIDE SELECTIONS (PLEASE CHOOSE TWO):

- Southern Style Green Beans
- Golden Corn on the Cob
- Homestyle Potato Salad

• Mixed Green Salad

- Brown-sugar Baked Beans
- Creamy Coleslaw

- 3-Cheese Macaroni & Cheese
- Tri-colored Pasta Salad

ALL BUFFETS INCLUDE

- Freshly Baked Rolls or Cornbread served with Butter
- Chef's Choice of Dessert
- Ice Water, Sweet Tea and Regular Coffee

ENHANCE YOUR EXPERIENCE +\$2.50 PER PERSON

• Choose additional Side Selection

ENHANCE YOUR EXPERIENCE +\$3.00 PER PERSON

Add Fried Fish Filets

ENHANCE YOUR EXPERIENCE +\$1.00 PER PERSON

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PLATED MEAL

BUSINESS SPECIAL

Minimum of 25 guests; Additional \$5 per person until minimum reached

Includes china, flatware, and glassware

Prices listed are per person. Maximum 2 Entrees per party

SALAD SELECTION (PLEASE CHOOSE ONE):

- Mixed Green Garden Salad served with Ranch and Italian Dressings
- Traditional Caesar Salad served with Croutons and Caesar Dressing

ENTRÉE SELECTIONS (PLEASE CHOOSE ONE):

creamy Asiago Cheese sauce

\$15.95

• New York Strip Prepared to medium temperature

\$22.95

• Stuffed Portabella Mushroom (V) Stuffed with cheese, onions, spinach, breadcrumbs

\$15.95

• Herb Roasted Chicken Breast with • Glazed Salmon Sweet Maple glaze

\$21.95

• Baked Fish Filet with light lemon sauce

\$18.95

 Vegetable Pasta Primavera (V) Penne Pasta, Sautéed Vegetables choice of Marinara or Alfredo

Cream Sauce

• Seasoned, Roasted Pork Loin Served with a Teriyaki glaze

\$16.95

DINNER ONLY:

• Prime Rib (prepared medium rare) served with au jus and horseradish cream

\$25.95

STARCH SELECTIONS (PLEASE CHOOSE ONE):

- Roasted Red Bliss Potatoes
- Rice Pilaf

\$14.95

- Garlic Mashed Potatoes
- 3 Cheese Macaroni & Cheese

SIDE SELECTIONS (PLEASE CHOOSE ONE):

- Steamed Green Beans
- Seasonal Vegetable Medley
- Steamed Broccoli

Candied Carrots

Sweet Corn

ALL MEALS INCLUDE

- Freshly Baked Rolls or Cornbread Chef's Choice of Dessert served with Butter
- Ice Water, Sweet Tea and Regular Coffee

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MEALS PLATED

A LIGHT LUNCH

Minimum of 25 guests; Additional \$5 per person until minimum reached

Includes china, flatware, and glassware

11 a.m. - 3:00 p.m. Lunch Service

\$14.95 PER PERSON

• Traditional Caesar Salad served with Croutons and Caesar Dressing and Choice of Soup

• Choice of Sandwich (Turkey and Cheese on Sub roll, Chicken Salad on Croissant) and Choice of Soup

SOUP OPTIONS (PLEASE CHOOSE 1)

- Hearty Vegetable Beef
- Italian Minestrone

• Creamy Broccoli Cheddar

- Homestyle Chicken Noodle
 Tomato Basil Bisque

SERVED WITH

Crackers

- Butter
- Freshly Baked Rolls with Chef's Choice of Dessert Ice Water, Sweet Tea and
 - Regular Coffee

ENHANCE YOUR EXPERIENCE +\$2.95 PER PERSON

Seasonal Fresh Fruit

RECEPTION

CARVING STATIONS

All Carving Stations are priced for 1-hour service

CHEF ATTENDANT FEE: \$75.00 PER STATION

SPIRAL HONEY GLAZED HAM

Served with Spicy Mustard

\$5.95 PER PERSON

PORK LOIN

Served with Teriyaki sauce

\$6.95 PER PERSON

TOP ROUND

Served with Horseradish Cream Sauce and Homemade Au Jus

\$8.95 PER PERSON

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RECEPTIC

Receptions include: 4-hour room rental (room based on guest total), silver top reception tables

1 silver-top 6' table for cake/gifts, and 1 microphone.

Minimum of 25 guests; Additional \$5 per person until minimum reached

Includes disposable plates, cups & utensils

GOLD RECEPTION **\$19.95 PER PERSON**

following:

- 1 Display Platter
- 2 Column A
- 1 Column B
- 1 Column C
- 1 Column D
- 2 Assorted Beverages

SILVER RECEPTION **\$17.95 PER PERSON**

Choose selections from each of the Choose selections from each of the following:

- 1 Display Platter
- 1 Column A
- 1 Column B
- 2 Column F
- 2 Assorted Beverages

BRONZE RECEPTION \$14.95 PER PERSON

Choose selections from each of the following:

- 1 Display Platter
- 1 Column A
- 1 Column D
- 1 Column F
- 1 Assorted Beverages

ENHANCE YOUR EXPERIENCE +\$1.00 PER PERSON

HORS D'OEUVRES

CLASSICS

Priced per 25 pieces

Includes disposable plates, cups and utensils

Average Guests consume 8 pieces per hour. Please plan your menu accordingly.

COLUMN A \$32.00

- Gourmet Meatballs BBQ,
 Marinara, or Sweet & Savory
 Sauce
- Deviled Eggs Topped with Paprika
- Spanakopita Served with Greek Yogurt Sauce
- Mini Quiche Lorraine Spinach & Cheese
- Buffalo Chicken Bites Served with Blue Cheese Sauce
- Chicken Salad Tartlets
- Pinwheel Wraps Turkey, Ham & Cheese

\$37.00

- Fried Chicken Wingettes
 Ranch or Blue Cheese Dressing
- Spring Rolls Served with duck sauce
- Fried Chicken Tenders BBQ, Ranch, or Honey Mustard Sauce
- Pork Eggrolls Served with Mustard
- Marinated Chicken Skewers
 Teriyaki style
- Tomato-Basil Mozzarella Skewers Drizzled with Balsamic

COLUMN C \$47.00

- Stuffed Mushrooms
 Breadcrumbs, Cheese, Spinach
- Golden Coconut Shrimp
 Served with sauce
- Mini Crab Cakes Served with roasted red-pepper remoulade

DISPLAY PLATTERS

Serves 20-25 people

Includes disposable plates, cups and utensils

\$57.00

 Vegetable Crudités Served with Buttermilk Ranch

\$67.00

 Mixed Cheese Display Served with Assorted Crackers

\$77.00

Fresh Seasonal Fruit Served
 with Sweet Yogurt Dipping Sauce

ENHANCE YOUR EXPERIENCE +\$1.00 PER PERSON

PARTY ADD-ONS

COLUMN D

 Mozzarella Sticks Served with Marinara Sauce
 Priced per 25 pieces

\$18.00

• Fried Chicken Tenders BBQ, Ranch, or Honey Mustard Priced per 25 pieces

\$37.50

Fried Chicken Wingettes
 Ranch or Blue Cheese Dressing
 Priced per 25 pieces

\$37.00

• Pasta Salad Serves 25

\$45.00

• Macaroni & Cheese Serves 25

\$45.00

COLUMN E

Cheeseburger Sliders
 Priced per dozen

\$28.00

 All Beef Hot Dogs On bun, condiment packets available
 Priced per dozen

\$18.00

 Nachos Tortilla Chips & Nacho Cheese
 Serves 12

\$20.00

Chips & Salsa Tortilla Chips & cilantro salsa
 Serves 12

\$16.00

COLUMN F

Tossed SaladServes 25Served with 2 Dressings

\$25.00

• Creamy Coleslaw Serves 25

\$35.00

• Potato Salad Serves 25

\$35.00

• Cheese Pizza Serves 6-8

\$10.00

• Pepperoni Pizza Serves 6-8

\$12.00

Ice Cream Cups Vanilla Priced per dozen

\$15.00

ADDITIONAL OFFERINGS

 Assorted Beverages: Sweet Tea, Unsweet Tea, Lemonade, Chilled Fruit Juice, or Fruit Punch Priced per gallon

\$20.00

• Bottled Water
Priced Per Bottle

\$2.00

Assorted Granola Bars
 Priced Per Dozen

\$17.00

Fresh Baked Brownies
 Priced Per Dozen

\$12.00

COFFEE BREAK:

Coffee (Regular & Decaf) and Herbal Teas
 Priced per person per hour

\$2.95

Assorted Soft Drinks
 Priced Per Can

\$1.50

Chips (assorted, individual bags)
 Priced Per Dozen

\$17.00

• Fresh Baked Cookies, Assorted Priced Per Dozen

\$12.00

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