



**Sheraton®**

VIRGINIA BEACH  
OCEANFRONT  
HOTEL



# Sheraton Virginia Beach Oceanfront Hotel

3501 Atlantic Avenue  
Virginia Beach, VA 23451  
T 800 325 3535  
sheratonvirginiabeach.com

## Breakfast

### **SIMPLE START**

Seasonal Whole Fruit  
Assorted Muffins  
Breakfast Burrito: with Bacon, Scrambled Eggs,  
Breakfast Potatoes, Cheddar Cheese  
Chilled Fruit Juices  
Freshly Brewed Starbucks® Regular and  
Decaffeinated Coffee, Assorted Hot Tazo® Teas  
and Condiments  
\$16

### **THE EXECUTIVE CONTINENTAL**

Sliced Seasonal Fruit and Berries  
Vanilla Yogurt, Crunchy Granola  
Assorted Pastries, Breakfast Breads and  
Bagels with Cream Cheese, Fruit Preserves  
and Sweet Butter  
Chilled Orange Juice  
Freshly Brewed Starbucks Regular and  
Decaffeinated Coffee, assorted Tazo® Teas  
and Condiments  
\$14

### **SUNRISE BREAKFAST BUFFET**

Sliced Seasonal Fruit and Berries  
Assorted Pastries, Breakfast Breads and  
Bagels with Cream Cheese, Fruit Preserves  
and Sweet Butter  
Farm Fresh Scrambled Eggs  
Western Style Breakfast Potatoes  
Applewood Smoked Bacon  
Pork Sausage Links  
Chilled Orange Juice and Choice of Cranberry Juice  
or Apple Juice  
Freshly Brewed Starbucks Regular and  
Decaffeinated Coffee  
Assorted Hot Tazo® Teas and Condiments  
\$20

### **CUSTOMIZE YOUR EXPERIENCE BY ADDING ONE OR MORE OF THE FOLLOWING BREAKFAST ENHANCEMENTS TO YOUR BUFFET**

Classic Biscuits & Gravy \$4  
Mini Chicken & Waffles \$5  
Breakfast Sandwich: Egg, Ham & American Cheese  
on a Croissant \$7  
Breakfast Sandwich: Egg, Applewood Smoked  
Bacon & Cheddar on a Buttermilk Biscuit \$7  
Egg Casserole with Roasted Mushrooms,  
Caramelized Onions, Bell Peppers & Goat Cheese \$7  
Steel Cut Oatmeal with Cinnamon, Brown Sugar,  
Dried Fruits \$4  
Cinnamon French Toast with Warm Maple Syrup \$4  
Mini Nutella Pancake Stacks \$5  
Individual Parfaits with Yogurt, Granola &  
Seasonal Berries \$8  
Assorted Cereals with Skim & Whole Milk \$4  
Smoked Salmon Display with Tomato, Onion,  
Mini Bagels & Cream Cheese \$8

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# Breakfast/Brunch

## **POWER START SMOOTHIE DISPLAY**

Freshly Made Fruit & Vegetable  
Smoothies Served Chilled:  
Green Machine, Strawberry Banana  
and Mango Tango

\$7

## **EGG AND OMELET STATION**

Eggs or Omelets Cooked "Your Way"  
With Choice of Toppings to Include Tomatoes,  
Mushroom, Onions, Green Peppers, Ham, Bacon,  
Scallions, Baby Spinach, Jalapeño, Cheddar and  
Mozzarella (Egg Whites and Egg Beaters Available)

\$10

Chef Attendant Required \$75 each

## **BELGIAN WAFFLE STATION**

Belgian Waffles  
With Choice of Toppings to Include Seasonal Fruit  
Compote, Vanilla Whipped Cream, Powdered Sugar,  
Fresh Strawberries,

Warm Maple Syrup and Sweet Butter

\$8

Chef Attendant Required \$75 each

## **VIRGINIA FARM-TO-TABLE BRUNCH**

Sliced Seasonal Fruit & Berries Display  
with Honey Yogurt Dip

Egg Casserole with Roasted Mushrooms,  
Caramelized Onions, Bell Peppers & Goat Cheese

Breakfast Burritos

Chicken & Waffles Display

Virginia Ham & Biscuits with Sweet Apple Butter

Shrimp & Grits

Oven Roasted Skillet Potatoes

Fire Roasted Corn

Giant Cinnamon Rolls

Miniature Strawberry Shortcake

Chilled Orange Juice

Cranberry Juice or Apple Juice

Freshly Brewed Starbucks Regular and  
Decaffeinated Coffee

Assorted Tazo® Teas and Condiments

\$32

## **ENHANCEMENT OPTION**

Mimosa & Bloody Mary Bar  
\$8 each

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# Refreshing Breaks

## GOURMET COFFEE & DONUTS

A Variety of Gourmet Donuts & Beignets  
Flavor Your Own Coffee with Assorted Flavor Syrups and Creamers  
Freshly Brewed Starbucks Regular and Decaf Coffee  
\$12

## POWER UP BREAK

Individual Parfaits with Yogurt, Granola & Fresh Berries  
Protein Bars & Multigrain Breakfast Bars  
Assorted Naked Juices  
Freshly Brewed Starbucks Regular and Decaf Coffee  
Assorted Hot Tazo Tea  
\$14

## TEA TIME

Assorted Freshly Baked Scones  
Miniature Tea Sandwiches to Include:  
Grilled Chicken Salad on a Mini Croissant  
Cucumber and Cream Cheese Pin Wheel  
Petite Fours  
Assorted Fruit Kabobs  
Assorted Hot Tazo Teas  
\$16

## SWEET & SALTY

Assorted Candy Shooters  
Sweet & Salty Peanuts Shooters  
Jumbo Soft Salted Pretzels with Sweet Honey Mustard & Traditional Mustard Dipping Sauces  
Chocolate Chip Cookies  
Fresh Lemonade  
\$12

## REVIVE

Veggie Sticks with Ranch Dipping Sauce  
Black Garlic Hummus with Pita Chips  
Fruit Salad Cups with Honey and Fresh Mint  
Infused Water Station with Healthy Herbs and Fruit  
\$15

## HAPPY TRAILS

Trail Mix Station with Healthy and Sweet Ingredients to be Combined into the Perfect Snack. Try One of These Combos or Create Your Own:  
"Chocolate Lover" Dark Chocolate, Almonds, M&Ms, Pretzels  
"Raw Energy" Walnuts, Pumpkin Seeds, Sunflower Seeds, Cinnamon, Nutmeg, Sea Salt, Dried Apricots, Dried Cranberries  
"PB&J" Peanuts, Dried Strawberries, Peanut Butter Chips, Chex Cereal  
Soft Drinks, Coca Cola Products  
\$15

## BEAT THE HEAT

Häagen-Dazs® Ice Cream Bars  
Frozen Snickers® Bars  
Fruit Popsicles  
Starbucks® Bottled Coffee Frappuccino  
Sparkling Water  
\$16

## FIESTA HAPPY HOUR

Warm Corn Chips with Fresh Tomato Salsa and Authentic Guacamole  
Miniature Beef Taquitos & Chicken Quesadillas  
Cornucopias served with Sour Cream  
Bucket of Coronas with Sliced Limes (one per person)  
\$19

## A LA CARTE BREAK ITEMS

Freshly Brewed Starbucks Regular & Decaf Coffee (per gallon) \$42  
Assorted Hot Tazo Teas (each) \$3  
Orange Juice, Apple Juice, Cranberry Juice (per gallon) \$32  
Luzianne Iced Tea, Lemonade, Fruit Punch (per gallon) \$32  
Soft Drinks, Coca Cola Products (each) \$3  
Assorted Organic Juices (each) \$7  
Flavored Waters (each) \$4  
Energy Drinks (each) \$4.50  
Assorted Individual Yogurts (each) \$3  
Assorted Granola Bars (each) \$3  
Seasonal Whole Fruit (per dozen) \$18  
Seasonal Sliced Fruit and Berries (per person) \$6  
Individual Trail Mix Packets (each) \$4.50  
Assorted Pastries & Muffins (per dozen) \$34  
Assorted Bagels with Cream Cheese (per dozen) \$26  
Jumbo Soft Pretzels with Mustard Dipping Sauces (per dozen) \$26  
Assorted Bags of Gourmet Potato Chips (each) \$3  
Warm Corn Chips with Fresh Tomato Salsa & Guacamole (per person) \$6  
Assorted Candy Bars (each) \$3  
Assorted Freshly Baked Cookies – Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia Nut (per dozen) \$26  
Double Chocolate Fudge Brownies (per dozen) \$26

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# Lunch Buffets

All Lunch Buffets include Freshly Brewed Starbucks Coffee, Hot Tazo Teas and Luzianne Iced Tea  
Based on 60 minutes of Continuous Service  
All Buffets with Attendance Less than 25 Guests are Subject to a \$3.00 Per Person Surcharge

## MARKETPLACE

Choice of Soup: (select two)

Tomato Bisque, Chicken Noodle Soup, Three Bean Vegetarian Chili, Atlantic She Crab Bisque

Choice of Salad (select two):

Pasta Salad, Potato Salad, Quinoa Salad, Mixed Green Salad, Classic Caesar Salad

Choice of Gourmet Pre-made Sandwiches (select three):

Grilled Chicken & Cashew Salad on a Flaky Croissant  
Italian Sub with Mortadella, Cappicola & Prosciutto, Smoked Gouda  
Gourmet Grilled Cheese Sandwich with Bacon  
Turkey Club with Bacon, Swiss, Avocado, Tomato, Lettuce, Cilantro Mayo  
Shrimp Salad Wrap with Roasted Red Pepper Bistro Sauce  
Roast Beef with Monterey Jack Cheese, Arugula & Creamy Horseradish  
Caprese Sandwich on Focaccia with Pesto  
Grilled Vegetable Panini with Garlic Hummus  
Gourmet Potato Chip Bags  
Jumbo Oatmeal Raisin Cookies & Rice Crispy Treats Served Individually  
\$32

## VIRGINIA BARBEQUE

Iceberg Wedge Salad with Cucumber, Vine Ripe Tomato, Shaved Bermuda Onion, Crumbled Blue Cheese & House Made Blue Cheese Dressing  
Jalapeño Corn Muffins with Whipped Honey Butter

Build Your Own Pulled Pork Sandwich Station:  
Tender Pulled Pork, Creamy Cider Cole Slaw, Bourbon BBQ Sauce & Soft Brioche Buns  
Roasted Chicken Glazed with Sweet Tangy BBQ Sauce

Sweet Corn on the Cob

Southern Baked Beans with Molasses & Applewood Smoked Bacon

Chilled Sliced Watermelon Display

Toasted Pecan Bars

\$30

## THE BAJA

Chopped Salad with Iceberg Lettuce, Marinated Green Tomatoes, Cucumbers, Crumbled Cotija Cheese, Chipotle Ranch Dressing

Yellow Corn Tortilla Chips with Fresh Pico de Gallo, Salsa Roja and Salsa Verde

Spicy Chicken Fajitas with Sautéed Peppers and Onions, Flour Tortillas

Zesty Ground Beef Tacos with Corn Tortillas and Assorted Toppings to Include: Shredded Lettuce, Fresh Chopped Tomatoes, Onions, Jalapeños, Mexican Cheese Blend, Sour Cream, Fresh Guacamole

Black Beans

Fiesta Blend Rice

Tres Leches Cake

\$28

## CLASSIC LUNCH BUFFET

SOUPS Enhancement add \$6.00  
(select one)

Tomato Bisque

Chicken Noodle Soup

Three Bean Vegetarian Chili

Atlantic She Crab Bisque

Mixed Greens Salad with Grape Tomatoes, English Cucumbers, Red Onion, Carrot Ribbons

ENTREES (select two or three)

Grilled Chicken Breast with Sautéed Spinach, Roasted Cherry Tomatoes, Zinfandel Demi

Pan-seared Breast of Chicken with Prosciutto Ham, Melted Mozzarella and Tomato Cream Sauce

Jerk Mahi Mahi with a Roasted Pineapple and Mango Salsa

Pan-seared Maple Glazed Salmon

Grilled Flank Steak with a House Made Chimichurri

Pasta Primavera with Penne Pasta, Sautéed Broccoli, Button Mushrooms, Onions, Bell Peppers Tossed with Alfredo Sauce

Provençal Vegetable Gratin with Oven Roasted Vegetables with Tomato Basil Sauce

Chef's Choice of Starch

Chef's Choice of Fresh Seasonal Vegetable

Assorted Dessert Display

2 entrée \$32

3 entrée \$38

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# Plated Lunch

## CLASSIC HOT PLATED LUNCH

Three Course Plated luncheon includes  
Freshly Baked Rolls with Sweet Butter  
Freshly brewed Starbucks® Coffee and Tazo® Teas  
and Luzianne® Iced Tea.

SOUPS add \$6.00 (select one)

Tomato Bisque,  
Chicken Noodle Soup,  
Three Bean Vegetarian Chili,  
Atlantic She Crab Bisque

## SALAD (select one)

House Mixed Greens Salad with Grape Tomatoes,  
English Cucumbers, Red Onion, Carrot Ribbons  
Traditional Caesar Salad with Shaved Parmesan  
and Focaccia Croutons  
Spinach Salad with Strawberries, Candied Pecans  
and Goat Cheese

## ENTREES (pre-counts required)

Grilled Chicken Breast Topped with Mushrooms  
and Marsala Wine Sauce (GF) \$22  
Pan-seared Breast of Chicken with Prosciutto  
Ham, Melted Mozzarella and Tomato Cream Sauce  
(GF) \$25  
Jerk Mahi with Roasted Pineapple and  
Mango Salsa (GF) \$27  
Pan-seared Maple Glazed Salmon (GF) \$27  
Crab Cakes with Bistro Sauce and  
Plum Tomato Jam \$28  
Grilled Flat Iron Steak with a Virginia  
Red Wine Sauce \$26  
Seasonal Vegetable Ravioli \$18  
Vegetarian Lasagna with Fire Roasted  
Tomato Sauce \$19

Chef's Choice of Starch  
Chef's Choice of Fresh Seasonal  
Vegetable

## DESSERT (select one)

Chocolate Cake  
Vanilla Bean Cheesecake with Raspberry Sauce  
Carrot Cake with Cream Cheese Frosting  
Apple Tart with Jack Daniel Caramel Sauce

## LIGHTER FAIR PLATED LUNCH

Includes Hummus Plate with Pita Chips

## Choice of Salad Entree:

Chicken Caesar Salad \$17  
Grilled Marinated Chicken over Crisp Romaine  
with Focaccia Croutons, Shaved Parmesan Cheese,  
Creamy Caesar Dressing

## Hearty Cobb Salad \$18

Crisp Blend of Iceberg and Romaine Lettuce,  
with Tomatoes, English Cucumber, Hardboiled  
Egg, Shaved Red Onion, with Virginia Ham,  
Smoked Turkey Breast, Shredded Cheese,  
Choice of Dressing

## Fusion Chopped Salad \$20

Blackened Chicken or Salmon over Romaine  
Lettuce, Tomatoes, Red Onion, Julienne Cucumbers,  
Edamame

## Choice of Dessert:

Seasonal Fruit Sorbet  
Strawberry Shortcake  
Chocolate Mousse

## THE BOARDROOM PLATED LUNCH

Includes a Cup of Soup, Salad and Sandwich  
Limited to Attendance of 30 Guests or Less

## Tomato Bisque

Gourmet Grilled Cheese with Bacon  
Mixed Greens Salad with Choice of Dressing  
\$20

OR

## Atlantic She Crab Bisque

Turkey Club with Bacon, Swiss, Avocado,  
Tomato, Lettuce, Cilantro Mayo  
Pasta Salad Tossed in an Italian Vinaigrette  
\$22

## GRAB & GO BOXED LUNCH

## Choice of Sandwich:

Ham & Swiss with Lettuce and Tomato  
on a Fresh Hoagie Roll  
Roast Beef with Cheddar Cheese,  
Lettuce and Tomato on Rye Bread  
Smoked Turkey & Cheddar Wrap  
with Lettuce, Tomato and Bacon  
Italian Sub with Capicola Ham, Mortadella,  
Genoa Salami, Provolone Cheese, Lettuce,  
Tomato on a Hoagie Roll  
Vegetarian Wrap with Marinated Roasted  
Vegetables and Roasted Garlic Hummus

## Also Includes:

Gourmet Potato Chips  
Whole Fruit  
Jumbo Cookie  
Soft Drink, Coca Cola Products  
\$18

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# Cocktail Reception

Price Per 100 Pieces

## CHILLED IMPRESSIONS

Fresh Mozzarella, Roma Tomato, Basil  
with Balsamic Glaze on a Pita Crisp \$300

Sesame Seared Ahi Tuna with Thai Chili Sauce  
on a cucumber \$350

Beef Carpaccio, Mustard Cream, Radish Sprouts  
on Crostini \$400

Individual Shrimp Cocktail Shooters  
with Cocktail Sauce \$400

Chilled Grilled Asparagus, Lemon Green  
Goddess Dip \$250

White Tuna Ceviche with Lime, Cilantro  
and Avocado \$400

Chicken Salad Tartlette with Poached Pear \$300

Lobster Bruschetta with Mango Chive Salsa \$250

## WARM IMPRESSIONS

Vegetable Spring Rolls, Sweet Chili Sauce \$275

Spanakopita Spinach and Feta Cheese  
Turnover \$250

Asparagus and Gorgonzola Wrapped in  
Phyllo \$300

Chicken & Vegetable Skewer with  
Teriyaki Glaze \$350

Mini Open-faced Reuben \$375

Chicken and Cheese Quesadilla Cornucopia  
with Sour Cream \$300

Mini Beef Wellington \$425

Scallops Wrapped in Bacon, with BBQ  
Dipping Sauce \$350

Coconut Shrimp with Horseradish Marmalade \$350

Miniature Crab Cakes, Spicy Remoulade \$400

Crawfish Popper with Chipotle Bistro Sauce \$300

Oven Roasted Meatballs with Choice of  
Marinara Sauce, BBQ or Teriyaki \$200

Chicken Wings Choice of Buffalo, BBQ  
or Naked \$200

Mini Sliders – Choice of Beef and Chicken \$350

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# Reception Displays

## **FRESH SEAFOOD DISPLAY ON ICE (PER 100 PIECES)**

Served with Cocktail Sauce, Horseradish,  
Hot Sauce, Fresh Lemon  
Jumbo Gulf Shrimp \$350

Freshly Shucked Oysters on Half Shell \$300

## **RAW & GRILLED VEGETABLE DISPLAY**

Colorful Array of Raw Garden Vegetables  
and Marinated Grilled Vegetables with  
Creamy Bleu Cheese, Peppercorn Ranch  
and Roasted Garlic Hummus Dip

\$8

## **LUXURY ARTISAN CHEESE DISPLAY**

A Variety of Domestic and Imported Cheeses,  
Seasonal Berries, Dried Fruits, Assorted Crackers  
and Toasted Baguettes

\$9

## **ANTIPASTO TABLE**

Assorted Italian Meats, Fresh Mozzarella,  
Pepperoncini, Marinated Olives, Roasted Peppers,  
Marinated Mushrooms and Artichoke Hearts,  
Tapenade and Toasted Baguettes

\$12

## **FRESH FRUIT DISPLAY**

Sliced Seasonal Fresh Fruits  
Served with Honey Yogurt

\$8

## **SPINACH & ARTICHOKE DIP**

Served with Toasted Baguettes

\$4.50

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# Reception Stations

## FROM THE GARDEN

Pre-made Salads Served Individually  
Classic Caesar Salad with Shaved Parmesan and Focaccia Croutons with Creamy Caesar Dressing  
Spinach Salad with Dried Cranberries, Apple Slices, Candied Pecans, Goat Cheese with Balsamic Vinaigrette  
Chopped Iceberg Lettuce, Bacon, Bleu Cheese Crumble with Bleu Cheese Dressing  
\$12

## PASTA POST

Pastas: Penne, Tortellini and Spaghetti  
Sauces: Tomato Marinara Sauce, Creamy Alfredo Sauce & Garlic Olive Oil  
Additional: Shrimp, Grilled Chicken, Italian Sausage  
Garden Peas, Broccoli, Tomatoes, Mushrooms, Peppers, Parmesan Cheese and Fresh Herbs,  
Cooked to Order and Accompanied with Garlic Bread  
\$15  
Chef Attendant Required \$75 each

## STREET TACOS

Fajita Chicken with Grilled Peppers & Onions  
Mexican Ground Beef  
Spicy Shrimp  
Flour Tortillas and Warm Corn Tortilla Chips with Assorted Toppings: Mexican Cheese blend, Salsa, Guacamole, Sour Cream, Shredded Lettuce, Black Olives, Jalapeños  
\$16  
Chef Attendant Required \$75 each

## OYSTERS 3 WAYS

\*Minimum of 50 guests or more  
Fresh Shucked Oysters on the Half Shell Displayed Over Ice  
Oyster Ceviche Shooters  
Oysters Rockefeller  
Served with Cocktail Sauce, Horseradish, Hot Sauce, Fresh Lemon  
\$18

## STIR FRY STATION

Shrimp and Chicken with Asian Vegetables to include: Cilantro, Bean Sprouts, Bamboo Chutes, Broccoli, Bok Choy, Napa Cabbage, Baby Corn  
Tossed in Teriyaki Ginger Sauce  
Served with Jasmine Rice or Asian Noodles  
\$15  
Chef Attendant Required \$75 each

## MAC N CHEESE BAR

Macaroni and Cheese with Assorted Toppings to include: Bacon, Chives, Broccoli, Crab Meat, Shredded Cheddar, Spinach, Mushrooms  
\$12

## MASHED POTATO BAR

Roasted Herb Mashed Potatoes  
Mashed Sweet Potatoes  
With Assorted Toppings to Include:  
Candied Nuts, Mini Marshmallow, Butter, Sour Cream, Chives, Roasted Garlic, Green Onion, Pesto, Wasabi, Tapenade, Smoked Bacon and Assorted Cheeses  
\$11

## BUILD YOUR OWN NACHOS

Warm Corn Tortilla Chips, Queso Fresco Cheese Sauce, Shredded Cheese  
Top with Beer-Can Pulled Chicken or Vegetarian Three Bean Salsa  
And Additional Assorted Toppings to Include: Pico de Gallo, Shredded Lettuce, Olives, Jalapeño, Sour Cream, Authentic Guacamole  
\$9

## CARVING STATIONS

Chef Attendant Required \$75 each  
Oven-Roasted Whole Turkey, Fresh Sage Gravy, Cranberry Sauce, Buttermilk Biscuits  
\$225 (serves approx. 60)  
Honey Glazed Ham, Buttermilk Biscuits, Traditional Mustards  
\$175 (serves approx. 68)  
Roasted Prime Rib of Beef, Soft Rolls, Horseradish Cream, Au Jus  
\$425 (serves approx. 60)  
Whole Roasted Tenderloin of Beef, Soft Rolls, Horseradish Cream, Mustards  
\$485 (serves approx. 20)  
Whole Steamship of Beef, Soft Rolls, Horseradish Cream, Mustards  
\$775 (serves approx. 200)

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# Dessert Displays

## **DELUXE DESSERT DISPLAY**

Assortment of Miniature Desserts to Include Cakes, Gourmet Cookies, Cheesecakes & Petite Fours, Chocolate Mousse Cups, Dessert Shooters  
\$16

## **BUILT YOUR OWN SUNDAE**

Three Flavors of Ice Cream with Assorted Toppings to Include Chocolate Fudge, Strawberry and Caramel Sauces, Cherries, Chopped Nuts, Candy Pieces, Sprinkles, Crumbled Oreo, Whipped Cream  
\$12

## **CHEESECAKE DISPLAY**

NY Style, Turtle, Raspberry Swirl, Brownie Caramel, Mini Cheesecake Bites and Chef Attended Fried Cheesecake  
\$16  
Chef Attendant Required \$75 each

## **FLAMBÉ DESSERT STATION**

Bananas Foster and Cherries Jubilee Flamed to Order, Served atop Pound Cake and Vanilla Ice Cream  
\$12  
Chef Attendant Required \$75 each

## **CANDY BAR**

Display of Chef's Assortment of 6 Varieties of Candy  
\$9

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# Plated Dinner

## CLASSIC THREE COURSE PLATED DINNER

Includes Freshly Baked Rolls with Sweet Butter,  
Freshly Brewed Starbucks Coffee, Hot Tazo Teas,  
Luzianne Iced Tea

Please Select a First Course of One Soup or Salad,  
Entrée Course (Pre-counts Required if More Than  
One Entrée Selected), and One Dessert

Make It a Four Course Dinner for an Additional Fee

### SOUP

Potato Leek Soup with Scallion Crème Freche  
Topped with Crispy Pancetta

Roasted Corn Chowder with Smoked Shrimp

Atlantic She Crab Bisque

Chef's Seasonal Soup Selection

### SALAD

Mixed Greens Salad with Grape Tomatoes,  
English Cucumbers, Red Onion, Carrot Ribbons

Traditional Caesar Salad with Shaved Parmesan  
and Focaccia Croutons

Spinach Salad with Dried Cranberries, Candied  
Pecans and Goat Cheese

Wedge Salad with Iceberg Lettuce Wedge with  
Bacon, Crumbled Bleu Cheese, Tomato and Pickled  
Red Onions and Blue Cheese Dressing

## MAIN ENTREE SELECTIONS

### CHICKEN

Grilled Chicken Breast topped with  
Caramelized Leeks and Apples \$36

Roasted Airline Chicken Breast with  
Bacon Jam & Red Wine Demi \$37

Stuffed Chicken Breast with Spinach,  
Mushroom and Goat Cheese \$38

Chicken Oscar – Chicken Breast  
Topped with Chesapeake Bay Crab,  
Asparagus & Hollandaise Sauce \$40

### SEAFOOD/FISH

Grilled Salmon with a Teriyaki Ginger Glaze \$39

Panko Encrusted Grouper with Citrus  
Buerre Blanc \$40

Jerk Mahi Mahi with Fire Roasted Corn Salsa \$41

Fresh Local Flounder with Chesapeake  
Bay Crab Stuffing Topped with a Mushroom  
Cream Sauce \$44

### BEEF

Grilled Flat Iron Steak with a Red Wine Demi \$39

Prime Rib with Roasted Mushrooms and  
Creamed Spinach \$45

Open Flame Grilled New York Strip Crusted  
with Bleu Cheese and Bacon \$48

Peppercorn Crusted Beef Tenderloin  
with Onion Confit, Port Wine Jus \$49

### VEGETARIAN

Pasta Primavera – Penne Pasta with Broccoli,  
Button Mushrooms, Onions, Bell Pepper,  
Tossed in Alfredo Sauce \$30

Grilled Eggplant Stuffed with Ricotta and  
Parmesan, Topped with Marinara Sauce \$33

## DINNER DUET ENTREES

Blackened Shrimp and Grilled Chicken Breast \$46

NY Strip Steak with Oven Roasted Snapper \$50

Beef Tenderloin with Butter Poached Shrimp \$52  
(Substitute Lobster for Additional Cost – Market Price)

Petite Filet of Angus Beef and Chesapeake Bay  
Lump Crab Cake \$58

### STARCH

Oven Roasted Red Bliss Potato

Mashed Potatoes (Choice of Enhancement:  
Roasted Garlic, Truffle, Olive Oil or Wasabi)

Rice Pilaf

Herb Risotto

Cheddar & Scallion Idaho Potato Cake

Caribbean Rice and Beans

### VEGETABLE

Baby French Carrots

Green Beans with Garlic Butter

Sautéed Broccoli

Grilled Asparagus

Garden Vegetable Medley

### DESSERT

Chocolate Layer Cake

Carrot Cake with Cream Cheese Frosting

Warm Apple Tart with Cinnamon Whipped Cream

Turtle Cheesecake with Raspberry Drizzle

Mousse Trio

Key Lime Pie

Bread Pudding with Jack Daniels Caramel Glaze

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age.

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# Dinner Buffet

## GRAND DINNER BUFFET

### SALAD (select one)

Traditional Mixed Greens Salad

Classic Caesar Salad

With Focaccia Croutons and Parmesan Cheese

Baby Spinach Salad

With Dried Cranberries and Goat Cheese

### ENTRÉE SELECTIONS

(select two or three)

Roasted Sirloin of Beef

With Caramelized Onions, Au Jus

Marinated Beef Medallions

With Teriyaki Ginger Glaze

Grilled Chicken Breast

With Ratatouille

Pan-seared Chicken

Topped with Prosciutto and

Mozzarella Cheese in Tomato Cream Sauce

Fresh Local Flounder

With Chesapeake Bay Crab Stuffing

Topped with Mushroom Cream Sauce

Fresh Atlantic Salmon Filet

With Roasted Tomato and Spinach Cream Sauce

Seared Grouper

With Lemon Buerre Blanc

Oven Roasted Pork Loin

With Vidalia Onion

Pasta Primavera

Penne Pasta with Broccoli, Button Mushrooms,

Onions, Bell Pepper, Tossed in Alfredo Sauce

Eggplant Parmesan

With Classic Tomato Marinara Sauce

### STARCH (select two)

Oven Roasted Red Bliss Potato

Mashed Potatoes (choice of enhancement:  
Roasted Garlic, Truffle, Olive Oil or Wasabi)

Rice Pilaf

Herb Risotto

Caribbean Rice and Beans

### VEGETABLE (select one)

Green Beans with Garlic Butter

Sautéed Broccoli

Garden Vegetable Medley

Assorted Dessert Display to include

Assorted Mini Cheesecakes, Chocolate Layer

Cake, Carrot Cake and Bread Pudding

Two Entrée \$48

Three Entrée \$53

## TOUR DE ITALIA BUFFET

Antipasto

Cured Meats and Cheeses, Pickled Vegetables  
and Olives with Focaccia Bread

Caesar Salad

With Herb Croutons

Manicotti

Filled with Chicken, Ricotta and Basil

Rigatoni

With Rock Shrimp, Scallions, Garlic and Tomatoes  
and Capers

Pork Scaloppini

With Roasted Root Vegetables

Broccoli

With Garlic and Extra Virgin Olive Oil

Ciabatta Garlic Bread

Italian Cannoli

Tiramisu

Assorted Biscotti

\$42

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# Dinner Buffet

## **CARIBBEAN FLAIR**

Roasted Pineapple Cole Slaw  
Mixed Greens Salad with Assorted Toppings  
and Choice of Dressing  
Jamaican Jerk Chicken  
Escovich Grouper  
Peppered Steak – Julienne Beef  
with Caramelized Peppers & Onions  
in a Rich Brown Sauce  
Sweet Fried Plantains  
Scallion Hush Puppies  
Coconut Rice & Beans  
Grilled Corn on the Cob  
Pineapple Upside Down Cake  
Rum and Raisin Bread Pudding  
with Vanilla Whipped Cream  
\$48

## **THE AMERICAN ROADTRIP**

California Dreaming Appetizers:  
California Cobb Chopped Salad  
Gourmet Flat Bread with Avocado & Chicken,  
Finished with Feta Cheese and Cilantro Cream Sauce

New England Traditions:  
Mini Maine Lobster Rolls  
New England Clam “Chowda”  
Boston Baked Beans

Southern Style:  
BBQ Pulled Pork  
Buttermilk Fried Chicken  
Creamy Mac-N-Cheese  
Collard Greens with Smoked Bacon

Midwest Treats:  
All American Apple Pie  
Chicago Style Cheesecakes  
\$50

## **CAJUN SEAFOOD BUFFET**

Seafood Gumbo  
Low Country Boil with Red Potato, Corn, Shrimp,  
Andouille Sausage, Crab Legs  
Cajun Seasoned Baked Chicken  
Blackened Tilapia with Cajun Cream Sauce  
Vegetable Jambalaya  
Fried Okra  
Jalapeño Corn Bread  
Lemon Ice Box Pie  
Beignets  
\$56

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# Beverages

## DELUXE BRAND COCKTAILS

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Sauza Silver Tequila, Jim Beam Bourbon, Johnnie Walker Red Label Scotch, Seagram's 7 Blended Whiskey, Hennessy V. S. Cognac and DeKuyper Liqueurs

|      |      |
|------|------|
| Cash | Host |
| 7    | 6    |

## PREMIUM BRAND COCKTAILS

ABSOLUT Vodka, Bombay Sapphire Gin, BACARDI Superior Rum, Jose Cuervo Silver Tequila, Jack Daniel's Tennessee Whiskey, Crown Royal Blended Whiskey, Hennessy V.S.O.P. Cognac and DeKuyper Liqueur

|      |      |
|------|------|
| Cash | Host |
| 9    | 8    |

## HOUSE WINES

Chardonnay, Cabernet Sauvignon, Pinot Grigio, White Zinfandel, Merlot

|                  |                  |
|------------------|------------------|
| Cash             | Host             |
| 7.00 Per glass   | 6.00 Per glass   |
| 35.00 Per bottle | 30.00 Per bottle |

## PREMIUM WINE

Chardonnay, Cabernet Sauvignon, Pinot Grigio, White Zinfandel, Merlot

|                  |                  |
|------------------|------------------|
| Cash             | Host             |
| 8.00 Per glass   | 7.00 Per glass   |
| 40.00 Per bottle | 35.00 Per bottle |

## IMPORTED BEERS

Heineken, Corona Extra, Corona Light and Stella Artois

|      |      |
|------|------|
| Cash | Host |
| 6.00 | 5.50 |

## DOMESTIC BEERS

Budweiser, Bud Light, Miller Light, Yuengling, Blue Moon and Angry Orchard Hard Cider

|      |      |
|------|------|
| Cash | Host |
| 5.50 | 4.50 |

## CRAFT BEERS

Samuel Adams Boston Lager, Rebel IPA.

|      |      |
|------|------|
| Cash | Host |
| 6.00 | 5.50 |

## NON-ALCOHOLIC BEER

St. Pauli Girl

## BEVERAGES

Fruit Juices, Soft Drinks, assorted Coca-Cola Products, and Bottled Water

3.00 Each

## BAR PACKAGES

Bar Packages are priced per person minimum of two hours.

### DELUXE PACKAGE

Deluxe Brand Cocktails, House Wines, Domestic and Imported Beers, Fruit Juices, Bottled Water and assorted Soft Drinks

First 2 Hours \$19.00  
Additional Hour \$5.00  
(5 hours \$34.00 per person)

### PREMIUM PACKAGE

Premium Brand Cocktails, Premium Wines, Domestic and Imported Beers, Fruit Juices, Bottled Water and assorted Soft Drinks

First 2 Hours \$23.00  
Additional Hour \$6.00  
(5 hours \$41.00 per person)

Bartender fees  
\$75.00 per bartender

Bartender fees waived at  
\$500.00 in bar sales per bar

\*The number of bartenders will be based on Sheraton Service Standards

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# General Policies & Information

## FOOD AND BEVERAGES

All food and beverages served in the banquet rooms must be provided by the hotel. Any exceptions (i.e. wedding cakes) must have the prior written approval by your Catering Representative.

## GUARANTEES

The number of guests attending your function must be given to our Catering Department at least 72 business hours in advance. This number will be considered your final guarantee and you will be charged for this number plus any guests in addition to the guarantee.

## TAX AND SERVICE CHARGES

All food and beverage is subject to current State and Local Tax and 22% Service Charge. Meeting room rental and miscellaneous charges are also subject to state sales tax and 22% Service Charge.

## MENU SELECTION

Your complete menu must be given to your Catering Representative thirty days prior to your event. Our professional staff will be happy to assist you in customizing a menu to fit your specific needs or budget.

## AUDIO/VISUAL, ELECTRICAL & MECHANICAL REQUIREMENTS

Arrangements for your Audio/Visual, Electrical and/or Mechanical requirements can be made with your Catering Representative. Charges will be assessed according to current specifications. The Catering Department requires notification of any equipment and/or unusual materials that the client wishes to bring into the hotel and reserves the right to inspect and approve in advance. Audio visual charges are subject to service charge and state sales tax.

## SHIPPING AND RECEIVING

If you or your guests need to ship material to the Hotel prior to the event, written permission must be granted prior to shipment.

Authorized packages or shipments will be accepted two days prior to the function date. Early shipments and/or Bulk shipments are subject to handling fees.

## LIABILITY

The Hotel cannot accept any responsibility for items left in the room during such times that the room is not occupied or after the room is vacated. All equipment and decorations must be removed from the property immediately following an event. Special security arrangements can be made available, please inquire with your Sales Representative.

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