

# TRADITIONS

MORE THAN A CATERING CO.



## Specialty Stations

Each designed with it's own unique displays and presentations. Our interactive "Build Your Own" Action Stations are sure to be a hit with your guests!

*Prices listed are per guest. Select from any of the following stations specifically designed to be included only as a selection in our "Cosmopolitan Package"*

*or choose as a wonderful addition to any other buffet, plated, or family style meal service already planned*

*Sales / Business Office 3636 Virginia Beach Blvd Suite #108  
Virginia Beach, VA 23452  
(757) 547-8009  
[www.traditionscateringva.com](http://www.traditionscateringva.com)*



## Ultimate Slider Bar \$12

Choose Any 3

Grilled Cheddar Burger\* w/ Lettuce, tomato,  
red onion, and pickle skewers OR

Southwest Burger\* w/ Smoked Gouda  
& Chipotle mayo

Carolina Pulled Pork w/ Cole Slaw &  
Hot Sauce

Southern Fried Chicken on Buttermilk Biscuit  
w/ Sweet Honey Mustard

Prime Rib\* on Brioche w/ Creamy Horseradish

Caprese w/ Mozzarella Cheese, Fresh Basil,  
Sliced Tomato & Balsamic on Hawaiian Rolls

Grilled Portobello Stack w/ Spinach, Roasted  
Red Pepper and melted dairy free shredded  
Mozzarella

## Nacho Station \$9

Blue Corn Tortilla Chips

Crisp Lettuce

Diced Tomato

Onions

Black Olives

Melted Cheddar Cheese Sauce

White Queso Dip

Picante Salsa

Sour Cream

Southwest Guacamole

Seasoned Ground Beef

Shredded Chicken



## Street Tacos \$10

Choose Any 3

Birria de res (Beef)

Carnitas (Pork)

Spicy Shrimp

Blackened Fish

Grilled Southwest Chicken

Plant based Chorizo

Made with

Bistro Sized Flour Tortillas or

Corn Tortillas

Crumbled Cotija Cheese

Blended Mexican Cheeses

Fresh made Pico De Gallo

Chopped Lettuce Blend

Mexican Crema

Cilantro, Lime

Red Chili Aioli and Cilantro Aioli

Selection of Hot Sauces

*\*Consumer Advisory: Consumption of uncooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses*

## Butcher Blocks

These Carving Stations are designed to compliment other buffet meal options or as a part of a designed cocktail party or reception style menu!

Pepper Crusted Top Sirloin\*  
w/ Dijon Mustard & Horseradish  
**\$9**

Prime Rib\*  
w/ Rustic Au jus & Creamy  
Horseradish sauce  
**\$12**

Beef Tenderloin\*  
w/Whiskey Peppercorn Au jus  
**\$10**

Herb Crusted Pork Loin\*  
w/ Apricot Chutney & Dijon Mustard  
**\$6**

## Mac & Cheese Bar \$6

Homestyle baked macaroni and cheese with aged Cheddar, Smoked Gouda and Provolone

## Mashers Bar \$5

creamy redskin mashed potatoes made with butter, milk and a hint of garlic

Choose Any 4 of These Great Toppings!

Apple Wood Bacon Bits  
Scallions

Sun Dried Tomato

Fried Onion Straws

Sour Cream & Butter

Smoked Gouda Cheese

Cheddar & Monterey Jack Cheese Porcini

Mushrooms

## Pasta Bar \$16

### Choose 2

Tortellini, Bow Tie, Penne,  
Linguine, Angel Hair

### Choose 3

Marinara, Alfredo, Basil Avocado Pesto  
Wild Mushroom, Vodka Blush Sauce,  
G.L.O.W. sauce (garlic, lemon, olive oil, and  
white wine) or Marsala

### Choose 3

Grilled Chicken, Seasoned Steak,  
Sauteed Shrimp, Italian Meatballs  
Grilled Vegetables, or Porcini Mushrooms

## Asian Stir Fry Station \$17

### Choose 3

Fresh cut Chicken, Marinated Flank Steak,  
Pork Loin, Sauteed  
Shrimp or Bay Scallops

Olive & Sesame Oil, Soy  
Sauce, Ponzu, Sweet Chili Sauce, Sriracha  
Teriyaki & Ginger Soy Glaze, Pickled Ginger  
and Wasabi aioli

### Includes

Lo Mein Noodles, Rice Noodles,  
Fried Rice and Asian Vegetables ~  
red bell pepper, yellow bell peppers, sugar  
snap peas, carrots, mushrooms, broccoli,  
baby corn, water chestnuts and scallions



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