

TRADITIONS

MORE THAN A CATERING CO.



Corporate Event Menus

Let us help streamline the process of planning for your organization, group or company event by designing an

"All Inclusive Catering Package"

Depending on the scope and size of your event we can provide everything you'll need to take care of your guests, from high quality plastic and paper supplies to Linens, China, Silverware and Glassware!
(Additional rental charges will apply)

Making the right choice has never been easier!

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

Break Packages

Classic Morning Break

\$10 per person

Pastries, Danish, and Mini-Muffins Fresh
Fruit Tray
Coffee and Juice Station

Executive Morning Breakfast

\$14 per person

Pastries, Danishes, and Muffins
Fresh Fruit Tray
Ham or Sausage Biscuits
Assorted Bagels with Cream Cheese
Mini Quiches
Coffee and Juice Station

Afternoon Break

\$9 per person

Assorted Cookies
Cheese and Cracker Tray
Teas, Pink Lemonade, and Coffee

Afternoon Social

\$13 per person

Assorted Cookies and Brownie Bars Cheese and
Cracker Tray
Vegetable Tray with Ranch Dressing
Fresh Fruit Tray
Teas, Pink Lemonade, and Water

Lunch & Dinner Buffet Packages



Pasta Bar Buffet

House Garden Salad w/ Garlic Bread
Grilled Chicken Fettuccine Alfredo
Baked Ziti w/ Ground Beef
Fire Roasted Vegetable Lasagna
Fresh Baked Garlic Bread
Teas, Pink Lemonade, Water and Coffee
\$19 / \$23 per person



Deli Lunch Buffet

Grilled Chicken Caesar Wrap
Granby Street Club
Avocado Smoked Turkey Pretzel
Southern Style Potato Salad
Italian Pasta Salad
Assorted Chips & Dill Pickle Spears
Teas, Pink Lemonade, and Coffee
\$16 per person

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



The All American Cook-Out

Rotisserie Chicken, Southern Fried Chicken Tenders,
or Grilled Chicken Breast

Carolina style Pulled Pork Barbeque

Sandwich Rolls

Fresh Coleslaw

Southern style Potato Salad

Country style Green Beans

Baked Beans

Teas, Pink Lemonade, and Water

\$19 / \$23 per person

The Presidential

House Garden Salad

Slow Roasted Top Sirloin

Sesame Ginger Chicken

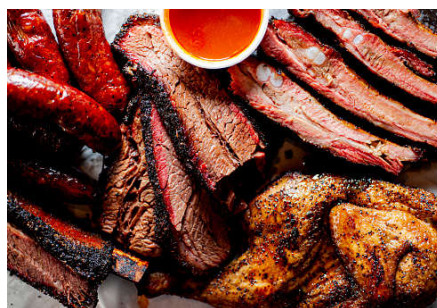
Roasted Red Potatoes

Sautéed Vegetable Medley

Dinner Rolls w/ Butter

Teas, Pink Lemonade, and Coffee

\$21 / \$25 per person



Build Your Own Lunch & Dinner Service

Select Two Entrées and Two Side items for your
Guest to Choose from!

All Meals Include the Following:

Unlimited Beverages of Teas, Pink Lemonade, Coffee & Water; Soft Yeast Dinner Rolls w/
Butter and Choice of Tossed or Plated Garden Salad

\$22 / \$26 per person

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Poultry

Chicken Florentine

Stuffed with Sautéed Baby Spinach, Artichoke Hearts, & Cream Cheese Oven Broiled

Bistro Grilled Chicken

Grilled & Topped w/ a Delightfully Sweet Bistro Relish of Bell Peppers, Raspberry & Pineapple, and Seasonal Fruits

Sesame Ginger Chicken

Fresh Cut Chicken Breast, Lightly Fried & Tossed in a Sweet Sesame Ginger Sauce, Topped w/ Grilled Pineapple

Forrest Mushroom Chicken

Fresh cut chicken breast lightly breaded and fried served with mushroom demi glaze

Seafood

Lemon Cilantro Mahi Mahi

Oven Broiled with Butter, White Wine, Lemon & Cilantro

Grilled Salmon with Santa fe Aioli

Lightly Buttered & Seasoned, w/ a Southwest Style Aioli Sauce

Key West Tilapia

Farm Raised Filets, Seasoned and Oven Broiled w/ Roma Tomatoes

Herb Broiled Flounder

Broiled w/ White Wine, Lemon & Herbs, Topped w/ Dill Cream Sauce

Beef

Pepper Crusted Roasted Top Round

Served w/ Whiskey Peppercorn Au Jus and a Creamy Horseradish Sauce

Bistro Grilled Chicken

Grilled & Topped w/ a Delightfully Sweet Bistro Relish of Bell Peppers, Raspberry & Pineapple, and Seasonal Fruits

Marinated Flank Steak

Char Grilled and served Carved w/ our House Steak sauce

Pork

Roasted Pork Loin

Carved Pork Loin Medallions w/ an Apple Cider Glaze

Sweet 'n Sour Pulled Pork

Slow cooked tender and served with a tangy sweet and sour sauce

Vegetarian

Grilled Portabella Primavera

Marinated Portabella Mushroom Over Wheat Penne Pasta Tossed in Basil-Avocado Sauce with Roasted Vegetables.

Eggplant Parmesan

Lightly Breaded & Fried Eggplant Rounds layered w/Marinara, Parmesan, & Mozzarella Cheese Served over Linguine Pasta

Spring Vegetable Baked Ziti

Fire Roasted Vegetables Tossed in Marinara w/Penne Pasta

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