



SHERATON

Norfolk Waterside Hotel



Banquet Menu

777 Waterside Drive

Norfolk, VA 23510

757 622 6664

sheratonnorfolkwaterside.com



SHERATON

Norfolk Waterside Hotel

HOTEL INFORMATION AND SERVICES

SERVICE CHARGE:

All prices are subject to market conditions. A service charge of 23% will be assessed on all charges relating to your Event including, but not limited to, food and beverage, audio visual, meeting room rental, labor fees and any other charges relating to your event, plus any applicable 6.0% state and 6.5% local taxes. This service charge is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of the Event

GUARANTEES:

Guarantee of attendance must be received no later than three (3) working days prior to the Event. If no guarantee or changes provided, hotel will prepare/bill per event order and will be considered accepted by you.

ADDITIONAL ITEMS AVAILABLE:

Exhibit Table: (1) 6' skirted table with 2 chairs \$50.00 each

Power drop per table: \$30.00 each

Band Box: \$250.00

Upgraded Dance floor: 15' x 15' \$250.00

Upgraded Dance floor: 21' x 21' \$350.00

Bartender Fee: (1) for every 100 guests \$75.00

In-house Centerpieces: \$10.00 each

Specialty Linen: \$10.00 each

Specialty Napkin: \$5.00 each

Clear Podium: \$150.00 each (must be ordered 30 days prior to event)

Banner Hanging: \$10.00 each

Box handling Fee up to 25 lbs: \$5.00 each

Box handling Fee up to 26 - 100 lbs: \$10.00 each

Box handling Fee over 101 lbs: \$15.00 each

Case or Palette \$150.00 each



SHERATON

Norfolk Waterside Hotel

BREAKFAST

THE CLASSIC CONTINENTAL

Freshly Squeezed Orange and Grapefruit Juice
Croissants, Muffins and Danish, Fruit Preserves and Butter
Starbucks® Freshly Brewed Regular and Decaffeinated Coffee
and Tazo® Teas

15.00

THE EXECUTIVE CONTINENTAL

Freshly Squeezed Orange, Apple and Cranberry Juice
Seasonal Fruits and Berries
Assorted Individual Yogurt Cups
Assorted Muffins and Bagels with
Flavored Cream Cheese (Strawberry and Plain)
Starbucks® Freshly Brewed Regular and Decaffeinated Coffee
and Tazo® Teas

17.00

WATERSIDE BREAKFAST BUFFET

Freshly Squeezed Orange, Apple and Cranberry Juice
Seasonal Fruits and Berries
Scrambled Eggs
Crisp Bacon and Link Sausages
Breakfast Potatoes
Assorted Individual Yogurt Cups
Bowls of Granola
Selection of Cold Cereals
Skim Milk and Low-Fat Milk
A Deluxe Assortment of Croissants, Danish,
Bagels and Muffins
Starbucks® Freshly Brewed Regular and Decaffeinated
Coffee and Tazo® Teas

23.00

NORFOLK MORNING BUFFET

Freshly Squeezed Orange, Apple and Cranberry Juice
Seasonal Fruits and Berries
Scrambled Eggs
Crisp Bacon and Link Sausages
Grits with Cheese and Butter
Biscuits and Assorted Jams
Starbucks® Freshly Brewed Regular and Decaffeinated
Coffee and Tazo® Teas

22.00

Add shrimp 6.00 per person



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BREAKFAST ENHANCEMENTS

The following items are available only as additions to your breakfast buffet. Minimum of 25 guests, additional \$3.00 per person if less

WAFFLE STATION*

Freshly Made Belgian Waffles Served with Vermont Maple Syrup, Sweet Butter, Whipped Cream, Caramel Sauce and Fresh Strawberry Coulis
8.00 per person

OMELET STATION*

Farm Fresh Eggs Prepared Any Style
Fillings to Include: Bacon, Diced Ham, Onions, Peppers, Turkey Sausage, Cheddar Cheese and Mushrooms
8.00 per person

**Prepared by an attendant. A Charge of \$75.00 per Attendant is required*

ADDITIONAL BREAKFAST ITEMS

BREAKFAST SANDWICHES

Egg, Ham and Cheese Croissant or Biscuit
36.00 per dozen

BREAKFAST BURRITOS

Egg, Sausage and Cheddar Cheese with Salsa on the Side
38.00 per dozen

BISCUITS and SAUSAGE GRAVY

3.00 per person

ADDITIONAL BREAKFAST ITEMS

OATMEAL

Served with Brown Sugar, Cinnamon and Raisins
5.00 per person

VA HAM BISCUITS

In State Country Ham Slices Served on a Buttermilk Biscuit
38.00 per dozen

THE BAKE SHOP

Freshly Baked Croissants, Fruit and Cheese Danish
28.00 per dozen

SPECIALTY MUFFINS

Orange Blossom, Blueberry, Banana Nut, Cranberry Nut and Apple Cinnamon
28.00 per dozen

ASSORTED BAGELS

Plain, Blueberry and Cinnamon Raisin with Cream Cheese, Butter and Jellies
22.00 per dozen



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BREAKFAST PLATED

THE AMERICAN

Traditional Fluffy Scrambled Eggs, Bacon and
Breakfast Potatoes with Fresh Fruit Garnish
Chef's Selection of Baked Goods, Fruit Preserves and Butter
Orange Juice
Starbucks® Freshly Brewed Regular and
Decaffeinated Coffee and Tazo® Teas
18.00

QUICHE

Wild Mushroom, Asparagus and Cheddar Cheese Quiche
Sausage Links and Breakfast Potatoes
Chef's Selection of Baked Goods, Fruit Preserves and Butter
Orange Juice
Starbucks® Freshly Brewed Regular and
Decaffeinated Coffee and Tazo® Teas
21.00

CINNAMON FRENCH TOAST

Cinnamon French Toast with Raisins with
Warm Maple Syrup and Whipped Butter
Griddled Breakfast Ham
Orange Juice
Chef's Selection of Baked Goods, Fruit Preserves and Butter
Starbucks® Freshly Brewed Regular and
Decaffeinated Coffee and Tazo® Teas
18.00



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SNACK BREAKS

GET UP AND GO!

Starbucks® Freshly Brewed Regular and
Decaffeinated Coffee and Tazo® Teas

6.00

8.00 with Soft Drinks

HAPPY TRAILS

Sunflower Seeds, Yogurt-Covered Raisins, Peanuts,
Almonds, M&M's, Miniature Pretzels, Granola,
Cranberries and Banana Chips

Assorted Soft Drinks

Bottled Water

13.00

(Requires minimum of 25 people)

THE POPCORN CART

Fresh Popped Popcorn

Toppings: Cajun, Lemon-Pepper, Parmesan-Garlic,
Cinnamon-Sugar, M&Ms and Assorted Flavored Drizzle

Iced Tea and Lemonade

12.00

(Requires minimum of 25 people)

THE VIRGINIA BREAK

Mini Ham Biscuits

Assorted Planters Peanuts

Peanut Brittle

Salt Water Taffy Candies

Assorted Soft Drinks

Bottled Water

16.00

THE SHERATON SPECIAL

Starbucks® Freshly Brewed Regular and
Decaffeinated Coffee and Tazo® Teas

Assorted Soft Drinks

Assorted Cookies

13.00

THE CHOCOLATE FACTORY

Assorted Blondies and Brownies

Assorted Mini Chocolate Candy Bars

Chocolate-Covered Pretzels

Cold Milk

Assorted Soft Drinks

Bottled Water

14.00

Add Chocolate-Dipped Strawberries for \$48.00/Dozen

THE HARBOR PARK

Warm Giant Pretzels with Yellow Mustard and Beer-Cheese

Tortilla Chips with Salsa

Individual Cracker Jack, Popcorn and Peanuts

Root Beer and Assorted Soft Drinks

15.00

THE HEALTH NUT

Yogurt Covered Raisins

Granola Bar

Hummus with Pita Chips

Vegetable Crudit 

Bottled Water

16.00



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BREAKS A LA CARTE

FOOD

ASSORTED COOKIES

Chocolate Chip, Peanut Butter, Traditional Oatmeal
Raisin and Old-Fashioned Sugar

26.00 per dozen

Blondies, Brownies, Lemon Bars and Oreo Dreams

28.00 per dozen

Individual Bags of Cracker Jacks, Popcorn,
Potato Chips and Pretzels

3.00 each

BEVERAGES

Starbucks® Freshly Brewed Regular and
Decaffeinated Coffee, Assorted Tazo® Teas
50.00 per gallon

Iced Tea, Fruit Punch or Lemonade
38.00 per gallon

FRUIT JUICES

Grapefruit, Apple, Tomato, Cranberry and
Freshly Squeezed Orange Juice
28.00 per gallon

INDIVIDUAL HALF-PINTS OF MILK

Whole, 2%, Fat-Free and Chocolate
2.75 each

SOFT DRINKS

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper,
Sierra Mist, Mountain Dew and Diet Mountain Dew.
3.00 each

Nestlé Pure Bottled Water
3.00 each



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COLD LUNCHEON BUFFETS

Minimum of 25 guests. Additional \$3.00 per person if less. Prices and Quantities are based on a 90-Minute Service.

DELI

Marinated-Tomato and Mozzarella Salad,
Red Potato Salad
Sliced Roast Beef, Ham and Turkey
Swiss, Cheddar, Pepper Jack, and Provolone Cheeses
Assortment of Breads, Sliced Tomato, Lettuce,
Onion and Pickles
Mayonnaise, Mustard, and Creamy Horseradish
Assorted Potato Chips and Sliced Fresh Fruit,
Cookies and Brownies
Starbucks® Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Tazo® Teas. Iced-Tea and Water Service
24.00

SANDWICH EXPRESS

Penne Pasta Salad
Mixed Green Salad with Ranch and Balsamic Dressings
Mayonnaise, Horseradish Cream, Mustard and Pickles
Assorted Potato Chips and Sliced Fresh Fruit,
Choice of Three Pre-Made Sandwiches
Roast Beef and Cheddar on a Kaiser Roll
Sliced Turkey, Provolone Cheese, Tomato and Lettuce
on a Soft Hoagie Roll
Tuna Salad Wrap with Lettuce and Tomato
Mediterranean Chicken Wrap with Feta Cheese
Grilled Vegetable Wrap with Fresh Mozzarella
Cookies and Brownies
Starbucks® Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Tazo® Teas. Iced-Tea and Water Service
26.00

EXECUTIVE SANDWICH BUFFET

Mediterranean Orzo Salad with Feta,
Kalamata Olives and Sun-Dried Tomatoes
Salad Bar with Cherry Tomatoes, Cucumbers,
Red Onions, Carrots, Red, Orange and Yellow
Julienned Peppers, Broccoli Florets, Croutons,
Pepperoncini, Goat Cheese, Cheddar Cheese
and Assorted Dressings
Grilled Sliced Tenderloin of Beef
Grilled Sliced Breast of Chicken
Gourmet Rolls and Bread
Mayonnaise, Horseradish Cream, Mustard and Pickles
Homemade Potato Chips
Hershey's Chocolate Cake, Salted Caramel Crunch Cake
and Lemon Cake
Starbucks® Freshly Brewed Regular and Decaffeinated
Coffee, Assorted Tazo® Teas. Iced-Tea and Water Service
Assorted Soft Drinks and Lemonade
42.00
Add Gulf Shrimp \$6.00



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HOT LUNCHEON BUFFETS

Minimum of 25 guests. Additional \$3.00 per person if less. Prices and Quantities are based on a 90-Minute Service.

SHERATON EXECUTIVE BUFFET

Choice of Two Salads

Spinach and Artichoke Bowtie Pasta Salad

Mediterranean Orzo Salad with Kalamata Olives, Sun-Dried Tomatoes and Feta Cheese

Mixed Greens with Tomatoes, Cucumber and Assorted Dressings

Tomato and Mozzarella Cheese Salad with Balsamic Vinaigrette

Classic Caesar Salad with Pecorino Romano Cheese, Seasoned Croutons and Creamy Caesar Dressing

Choice of Two Entrées

Chicken Piccata
Pan Seared Chicken Breast with Creamy Lemon Caper Sauce

Chicken Marsala
Pan Seared Chicken Breast with Mushroom Marsala Demi Sauce

Chicken with Sundried Tomato Sauce

Pan-Seared Salmon Fillet with Creamy Dill Sauce

Pan-Seared Tilapia with Ginger Soy Glaze

Sliced Roast Sirloin of Beef with Peppercorn Cognac Cream Sauce

Eggplant Parmesan with Tomato Basil Sauce

Chef's Choice of Farmer's Market Seasonal Vegetables

Chef's Choice of Pasta, Rice or Potato

Warm Rolls and Butter

Chef's Selection of Assorted Desserts

Starbucks® Freshly Brewed Regular and Decaffeinated Coffee, Assorted Tazo® Teas. Iced-Tea and Water Service

29.00

TUSCAN PASTA BOWL

Classic Caesar Salad with Pecorino Romano Cheese, Seasoned Croutons and Creamy Caesar Dressing

Choice of Two Pastas:

Penne, Farfalle, Spaghetti or Fettucine

Choice of Two Meats:

Grilled Chicken, Italian Sausage or Meatballs

Choice of Two Sauces:

Bolognese, Tomato Vodka, Marinara,

Alfredo or Primavera

Garlic Bread

Chef's Selection of Assorted Desserts

Starbucks® Freshly Brewed Regular and Decaffeinated Coffee, Assorted Tazo® Teas. Iced-Tea and Water Service

26.00



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HOT LUNCHEON BUFFETS

Minimum of 25 guests. Additional \$3.00 per person if less. Prices and Quantities are based on a 90-Minute Service.

SOUTH OF THE BORDER

Create Your Own Salad:

Mixed Reds and Greens with Corn, Black Beans,

Tomatoes, Scallions, Cilantro and Fried Tortilla

Strips Served with an Avocado Ranch Dressing

Flour Tortillas, Frijoles and Spanish Rice

Grilled Chicken Breast Strips with Cilantro Pesto Sauce

Marinated Grilled Flank Steak Strips with

Fire-Roasted Peppers and Onions, Diced Tomatoes,

Guacamole, Salsa, Sour Cream and Chopped Lettuce

Apple-Filled Churros

Starbucks® Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Tazo® Teas. Iced-Tea and Water Service

29.00

BACKYARD GRILL

Mixed Greens with Tomatoes, Cucumber and

Assorted Dressings

Cole Slaw, Roasted New Potato Salad, Spicy Baked

Beans and House-Made Potato Chips

Assorted Sliced Cheeses, Pickle Spears, Mustard

and Ketchup

Choice of Two of the Following:

Hamburgers and Hot Dogs

Bone-In Barbecue Chicken Breast

Pulled Pork Barbeque

Chef's Selection of Dessert

Starbucks® Freshly Brewed Regular and Decaffeinated
Coffee, Assorted Tazo® Teas. Iced-Tea and Water Service

32.00



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PLATED LUNCH SELECTIONS

Includes Chef's Selection of Starch and Fresh Seasonal Vegetable, Warm Rolls and Butter.

Served with Starbucks® Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo® Teas and Iced-Tea.

SALAD

Choice of One

CLASSIC CAESAR SALAD

Pecorino Romano Cheese, Seasoned Croutons and Creamy Caesar Dressing

ORGANIC MIXED GREENS

With Grape Tomatoes, Cucumbers and Assorted Dressings

ENTRÉE SELECTIONS

CHICKEN MARSALA

Grilled Chicken Breast with Mushroom Marsala Demi Sauce
25.00

TUSCAN CHICKEN

Grilled Chicken Breast with Sundried Tomatoes
25.00

CHICKEN NEW ORLEANS

Grilled Chicken Breast Topped with a Shrimp and Andouille Sausage Cream Sauce
29.00

SLICED ROASTED PORK LOIN

With Bourbon Brown Sugar Glaze
24.00

PAN-SEARED SALMON FILLET

With Creamy Dill Sauce or Ginger Soy Glaze
28.00

SLICED ROAST SIRLOIN OF BEEF

With Peppercorn Cognac Cream Sauce
29.00

EGGPLANT PARMESAN

With Tomato Basil Sauce
24.00

WILD MUSHROOM RAVIOLI

With Boursin Cheese Sauce
24.00

DESSERT SELECTIONS

Hershey's Chocolate Cake

New York-Style Cheesecake with Fresh Fruit Topping

Carrot Cake

Tiramisu

Chocolate Mousse

DELUXE DESSERT SELECTIONS

Deep Dish Caramel Apple Pie

Lemon Cake

Salted Caramel Crunch Cake

Red Velvet Cake

Plated Trio: Mini Brownie, Blondies and Lemon Bars

Additional 3.00

SALAD ENTREE

CHICKEN CAESAR

Pecorino Romano Cheese, Seasoned Croutons and Creamy Caesar Dressing with Grilled Chicken Breast
19.00

STEAK SALAD

Grilled Sliced Flank Steak with Roasted Grape Tomato, Bleu Cheese and Red Onions
23.00

CITRUS CHICKEN

Grilled Chicken Breast with Oranges, Berries, Avocado, Roasted Bell Peppers and Citrus Vinaigrette
19.00

CLUB SALAD

Sliced Turkey, Chopped Bacon, Grape Tomato, Cucumber, Egg and Cheddar Cheese Blend
19.00



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BOXED LUNCHES

Each Freshly Made Sandwich is packed with Bottled Water, Whole Fresh Fruit, Home-Made Cookie, Bag of Potato Chips and Appropriate Condiments. The Lunch Box is 100% recycled and biodegradable.

THE DAGWOOD

Virginia Ham and Mesquite-Smoked Turkey Breast
with Provolone, Swiss Cheese, Tomatoes, Crisp
Romaine and Imported Grain Mustard Stacked High
on Panini Ciabatta Bread
20.00

CHICKEN ON FOCACCIA

Grilled Chicken with Roasted Red Peppers,
Provolone Cheese, Lettuce and Tomato with a
Balsamic Drizzle
20.00

TURKEY BLT

Mesquite-Smoked Turkey Breast on Country White Bread
with Applewood-Smoked Bacon, Sun-Dried Tomatoes,
Leaf Lettuce and Guacamole Cream
18.00

ITALIAN GRINDER

Capicola, Salami, Smoked Ham, Provolone Cheese,
Lettuce and Tomato on Ciabatta Bread
20.00

THE BIG APPLE

Sliced Striploin on a Hoagie Roll, Roasted Red
Peppers, Caramelized Onions, Swiss Cheese,
Lettuce and Tomato with a Horseradish Cream Sauce
21.00

ROASTED VEGETABLE WRAP

Fresh Basil, Sweet Red Onion, Vine-Ripened Roma
Tomatoes, Roasted Portobello Mushrooms and
Peppers in a Wheat Wrap with Pesto Aioli
18.00



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DINNER BUFFET SELECTIONS

Minimum of 25 Guests, Additional \$3.00 per Person if Less. Prices and Quantities Are Based on a 90-Minute Buffet
All Buffets Are Served with Starbucks® Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo® Teas.

THE HAMPTON ROADS BUFFET

Choice of Two Salads:

Spinach and Artichoke Bowtie Pasta Salad

Mediterranean Orzo Salad with Kalamata Olives,
Sun-Dried Tomatoes and Feta Cheese

Mixed Greens with Tomatoes, Cucumber
and Assorted Dressings

Tomato and Mozzarella Cheese Salad with
Balsamic Vinaigrette

Classic Caesar Salad with Pecorino Romano Cheese, Seasoned
Croutons and Creamy Caesar Dressing

Choice of Three Entrées:

Pan-Seared Salmon Fillet
with Creamy Dill Sauce or Ginger Soy Glaze

Sliced Roasted Pork Loin with Bourbon Brown Sugar Glaze

Chicken Topped with Spinach and
Sun-Dried Tomatoes with Boursin Cheese Sauce

Chicken Picatta

Pan-Seared Tilapia with a Lemon Beurre Blanc Sauce

Chicken Norfolk
Stuffed with Jumbo Lump Crab Finished with Beurre Blanc Sauce

Sliced Sirloin of Beef with Peppercorn Cognac Cream Sauce

Wild Mushroom Ravioli with Boursin Cream Sauce

Eggplant Parmesan with Tomato Basil Sauce

Prime Rib of Beef with Au Jus and Horseradish – Additional 6.00
(Carver Required \$75.00)

Choice of Two Sides:

Baked Potato with Butter

Mashed Potato

Roasted Potatoes

Rice Pilaf

Baked Sweet Potato with Butter

Mashed Sweet Potato

Warm Rolls and Butter

Chef's Choice of Farmer's Market Seasonal Vegetables

Chef's Selection of Assorted Desserts

Starbucks® Freshly Brewed Regular and Decaffeinated
Coffee, Assorted Tazo® Teas. Iced-Tea and Water Service

49.00



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DINNER BUFFET SELECTIONS

Minimum of 25 Guests, Additional \$3.00 per Person if Less. Prices and Quantities Are Based on a 90-Minute Buffet
All Buffets Are Served with Starbucks® Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo® Teas.

SOUTHERN HOSPITALITY DINNER BUFFET

Choice of Two Salads:

Creamy Cole Slaw Salad

New Potato Salad

Marinated-Tomato, Cucumber and Onion Salad

Seasonal Assorted Greens with Tomatoes, Cucumber,

Red Onion, Shredded Red Cabbage, and Carrots

with Assorted Dressings

Choice of Two Entrées:

Sliced Roasted Pork Loin with Bourbon Brown Sugar Glaze

Black Skillet Country Fried Chicken

Backyard Smoky BBQ Pork Ribs

Chef's Fried Fresh Catch of the Day

Roasted Strip Loin of Beef with Au Jus and

Horseradish – Additional 4.00

(Carver Required \$75.00)

Choice of Two Sides:

Braised Collard Greens with Ham Hocks OR Turkey Necks

Red Skinned Smashers

Southern-Style Green Beans with Bacon and Onions

Corn on the Cob

Sweet Potato Yams

Homemade Country Biscuits and

Mama's Cornbread with Sweet Butter

Choice of Two Desserts:

Peach or Apple Cobbler with Whipped Cream

Chocolate Hershey's Cake

Bourbon Pecan Pie with Whipped Cream

Starbucks® Freshly Brewed Regular and Decaffeinated
Coffee, Assorted Tazo® Teas. Iced-Tea and Water Service

39.00



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PLATED DINNER SELECTIONS

Includes Chef's Selection of Starch and Fresh Seasonal Vegetable, Warm Rolls and Butter.

Served with Starbucks® Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo® Teas and Iced-Tea.

SALAD

Choice of One

CLASSIC CAESAR SALAD

Pecorino Romano Cheese, Seasoned Croutons and Creamy Caesar Dressing

SPINACH SALAD

Spinach and Field Greens, Chopped Eggs, and Grape Tomatoes Served with Warm Bacon Dressing

MIXED GREENS

Tomatoes, Cucumbers and Assorted Dressings

WEDGE SALAD

Wedge of Iceberg Lettuce Topped with Bacon Crumbles, Diced Tomato, Chives and Creamy Bleu Cheese Dressing

Additional 3.00

ENTRÉE SELECTIONS

LEMON CHICKEN

Pan-Seared Airline Chicken Breast with Lemon Caper Sauce
35.00

CHICKEN MARSALA

Grilled Chicken Breast with Marsala Sauce
35.00

CHICKEN BOURSIN

Airline Chicken Breast Topped with Spinach, Sundried Tomatoes and Boursin Cheese Sauce
38.00

CHICKEN NORFOLK

Chicken Breast Stuffed with Lump Crabmeat and Topped with Beurre Blanc Sauce
39.00

PAN-SEARED SALMON FILLET

With Creamy Dill Sauce or Ginger Soy Glaze
39.00

PAN-SEARED TILAPIA

With Lemon Beurre Blanc
35.00

ROAST SLICED SIRLOIN OF BEEF

With Peppercorn Cognac Cream Sauce
37.00

BONE-IN PORK CHOP

With Caramelized Onion Gravy
36.00

WILD MUSHROOM RAVIOLI

With Boursin Cheese Sauce
35.00

PORTOBELLO MUSHROOM STACK

With Balsamic Drizzle
35.00

PETITE FILET OF BEEF (6 OZ.)

With Horseradish Cream
50.00

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PLATED DINNER SELECTIONS

Includes Chef's Selection of Starch and Fresh Seasonal Vegetable, Warm Rolls and Butter.

Served with Starbucks® Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo® Teas and Iced-Tea.

PRIME RIB OF BEEF (8 OZ.)

With Au Jus and Horseradish

42.00

JUMBO LUMP CRAB CAKE

\$51.00

DUET OF SALMON AND CHICKEN

4 oz. Pan-Seared Salmon Fillet with Lemon Beurre Blanc and 4 oz. Chicken Breast with Lemon Caper Sauce

40.00

DUET OF CHICKEN AND FILET

4 oz. Chicken Breast with Marsala Wine Sauce and 4 oz. Petite Filet of Beef with Peppercorn Cognac Cream Sauce

45.00

DUET OF FILET AND CRAB CAKE

4 oz. Petite Filet of Beef with Horseradish Cream and 4 oz. Crab Cake with Spicy Remoulade

56.00

DESSERT SELECTIONS

Hershey's Chocolate Cake

New York-Style Cheesecake with Fresh Fruit Topping

Carrot Cake

Tiramisu

Chocolate Mousse

Assortment of Above Desserts Set Up Buffet-Style

Additional 5.00

DELUXE DESSERT SELECTIONS

Deep Dish Taffy Apple Pie

Lemon Cake

Salted Caramel Crunch Cake

Red Velvet Cake

Additional 3.00

DESSERT SHOOTERS

Assortment of Dessert Shooters Set Up Buffet-Style

Additional 6.00



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RECEPTION HORS D'OEUVRES

50-Piece Minimum Order per Selection. Must Order in Multiples of 50.

HOT SELECTIONS

Spicy Buffalo Chicken Wings with Bleu Cheese

Smoked Gouda Bites

Steamed Chinese Dumplings with Plum Sauce

Chicken Fingers with Honey Mustard Dip

Barbecue Meatballs

Miniature Chicken Cordon Bleu

2.00 each

Coconut Shrimp Butterfly Shrimp with Cocktail Sauce

Mushroom and Goat Cheese Rangoon

Spinach and Feta Cheese in Phyllo

Vegetable Spring Rolls with Sweet and Sour Sauce

3.00 each

Miniature Beef Wellington

Teriyaki Chicken Skewers

Miniature Chesapeake Crab Cakes with Spicy Remoulade

Scallop Wrapped in Applewood-Smoked Bacon

Sesame Ahi Tuna Wonton with Seaweed Salad

Lollipop Lamb Chop

Stuffed Mushroom Cap with

Chorizo sausage and Pepper Jack

4.00 each

COLD SELECTIONS

Tomato and Basil Bruschetta

Caprese Skewers

Chicken Boursin Crostini

Pimento Cheese Crostini

Crudit  Shooters

3.00 each

Chicken Salad in Phyllo Cup

Shrimp Cocktail Shooters with Cocktail Sauce

Filet and Boursin Cheese Crostini

4.00 each



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RECEPTION PACKAGES

Minimum 25 Guests. Additional \$3.00 per Person if Less. *Prepared by an Attendant. A Charge of \$75.00 per Attendant.

THE INTERNATIONAL

International and Domestic Cheese Display Served
with Crackers and Crostini

Traditional Hummus and Roasted Red Pepper
Hummus with Pita Chips

Spinach and Feta Cheese in Phyllo

Scallop Wrapped in Applewood-Smoked Bacon

Chicken Skewers with Teriyaki Sauce

Miniature Crab Cakes with Spicy Remoulade

Carved to Order: Roasted Top Round of Beef and
Turkey Breast*

Served with Silver Dollar Rolls, Stone-Ground
Mustard, Mayonnaise and Cranberry Sauce

38.00

GRANBY STREET

ANTIPASTO DISPLAY

Fresh Mozzarella, Prosciutto, Tomatoes, Marinated
Artichokes and Mushrooms, Grilled Peppers,
Kalamata Olives, Salami, Swiss Cheese and Crackers

Shrimp Cocktail Shooters with Cocktail Sauce

Miniature Beef Wellington

Vegetable Spring Rolls with Sweet and Sour Sauce

Chicken Boursin Crostini

Carved to Order: Prime Rib of Beef*

Served with Silver Dollar Rolls, Natural Au Jus and
Horseradish Cream

PASTA STATION*

Choice of Two Pastas: Tri-Colored, Tortellini, Farfalle, Penne

Choice of Two Sauces: Marinara, Alfredo, Pesto
Cream, Tomato Basil Cream

Garlic Bread, Red Pepper Flakes, Parmesan
Cheese, Cracked Pepper

48.00



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RECEPTION SPECIALTIES DISPLAY

WARM CHESAPEAKE BAY DIP

Chef's Own Jumbo Lump Crab Dip Served with
Crostiti and Crispy Pita Wedges (serves 50 guests)

225.00

WARM SPINACH AND ARTICHOKE DIP

Served with Crostiti and Crispy Pita Wedges (serves 50 guests)

175.00

SLICED FRESH FRUIT DISPLAY

Array of Fresh Fruits and Seasonal Berries

8.00

GARDEN FRESH VEGETABLE DISPLAY

With Creamy Ranch and Bleu Cheese Dressings

6.00

GRILLED VEGETABLE DISPLAY

Zucchini, Yellow Squash, Red Peppers, Portabella
Mushrooms, Asparagus and New Potatoes with
Balsamic Drizzle

6.50

INTERNATIONAL CHEESE DISPLAY

Swiss, Cheddar, Pepper Jack, Brie, Smoked Gouda,
Boursin and Blue Cheese

Assorted Crackers and Crostiti

9.00

CHARCUTERIE MONTAGE

Assorted Cured Meats, Assorted Fruits,
Gourmet Cheeses and Grilled Vegetables Served with
Hummus and Flat Breads

22.00

PRETZELS AND CHIPS

16.00 per pound

MIXED NUTS

22.00 per pound

HOMEMADE CHIPS

20.00 per pound

OPTIONAL DIPS (Select One)

French Onion

Salsa

Fresh Guacamole

10.00 per pint

Pimento Cheese

12.00 per pint



SHERATON

Norfolk Waterside Hotel

RECEPTION SPECIALTY STATIONS

Specialty Stations Are Designed to Enhance Your Reception Experience and Must Be Ordered in Addition to Any Existing Menu Package or Ordered with a Minimum of Three Stations. Minimum 50 Guests. Additional \$3.00 per Person if Less. *Prepared by an Attendant. A Charge of \$75.00 per Attendant Is Required.

BUILD-YOUR-OWN SLIDERS STATION

Choose Two:

Burgers, Grilled Chicken or Pulled Pork

Includes Mini Rolls and Assorted Condiments

15.00

Add Crab Cakes 5.00 per person per item

STREET TACO BAR

Crispy Blue Mesa and Flour Tortilla, Ground Beef and Grilled Chicken Served with Salsa, Guacamole, Sour Cream, Diced Tomatoes, Scallions, Jalapeños, Black Olives, Warm Refried Beans, Chile con Queso and Home-Style Chili

14.00

CHICKEN AND VEGETABLE STIR FRY

Egg Rolls, Soy Sauce and Chopsticks.

Served in Chinese Container

\$16.00 per person

TRUFFLE FRIES STATION

Crispy French Fries

Toppings to Include Bacon, Served Parmesan, Garlic Butter and White Queso

\$8 per person

MASHED POTATO BAR

Yukon Gold Potatoes Served with Shredded

Cheddar Cheese, Caramelized Onions, Sautéed

Mushrooms, Fried Leeks, Bacon Crisps,

Sour Cream and Butter

10.00

PASTA STATION*

Choice of Two Pastas:

Orecchiette, Tri-Colored, Tortellini, Farfalle, Penne

Choice of Two Sauces:

Marinara, Alfredo, Pesto Cream, Tomato Basil Cream

Cracked Pepper, Grated Parmesan, Garlic Bread

10.00

Add Grilled Chicken Strips, Homemade Meatballs or

Italian Sausage for \$4.00 per Person per Item

DESSERT WAFFLE STATION*

Freshly Made Waffles with Nuts, Chocolate Chips, Caramel Sauce, Chocolate Syrup, Berries and Whipped Cream

12.00

MINIATURE GOURMET DESSERTS

Truffles, Pecan Diamonds, Lemon Tarts, Miniature

Fruit Tarts, Napoleons, Éclairs

Assortment of Dessert Shooters, Petit Fours and

Mini Cheesecake

Starbucks® Freshly Brewed Regular and

Decaffeinated Coffee, Tazo® Teas

22.00



SHERATON

Norfolk Waterside Hotel

RECEPTION CARVING STATIONS

Carving Stations Are Designed to Enhance Your Reception Experience and Must Be Ordered in Addition to Any Existing Menu Package or ordered with a minimum of any Three Stations. *Prepared by an Attendant.

A Charge of \$75.00 per Attendant Is Required.

BEEF OPTIONS

Steamship Round of Beef*
700.00 each (serves 70)

Roast Tenderloin of Beef*
300.00 each (serves 20)

Striploin of Beef*
395.00 each (serves 40)

Prime Rib of Beef*
425.00 each (serves 20)

Served with Mini Rolls, Creamy Horseradish, Au Jus
and Stone-Ground Mustard

VIRGINIA SUGAR CURED HAM*

Buttermilk Biscuits and Country Mustard
250.00 each (serves 40)

ROASTED TURKEY*

Warm Cornbread and Mini Assorted Rolls
Cranberry Mayonnaise and Gravy
190.00 each (serves 30)



SHERATON

Norfolk Waterside Hotel

BANQUET BAR SELECTIONS

All Bars Require Bartender Fee of \$75.00 per Bartender.

HOUSE WINE

J Roget Champagne
Magnolia Grove Pinot Grigio
Magnolia Grove Chardonnay
Sea Pearl Sauvignon Blanc
Canyon Road Pinot Noir
Magnolia Grove Merlot
Magnolia Grove Cabernet
Magnolia Grove Rose
Moscato Risata
28.00 per bottle

PREMIUM WINE

Chandon Brut Classic
Casa Smith Pinot Grigio
Ferrari Carano Fume Sauvignon
J. Lohr Estates Chardonnay
Line39 Pinot Noir
Berringer Merlot
Avalon Cabernet
Rose Haven Rose
Prosecco
32.00 per bottle

DOMESTIC BEER LIGHT/PREMIUM

Budweiser, Bud Light, Miller Lite, Yuengling,
O'Doul's N.A.

IMPORTED BEER LIGHT/PREMIUM

Corona Extra, Corona Light, Heineken, Michelob Ultra,
Sam Adams Boston Lager

CRAFT/LOCAL BEER

Devils Backbone Vienna Lager, O'Connor El Guapo IPA

DELUXE BRANDS

Smirnoff Vodka
Cruzan Rum
Dewar's White Label Whisky
Canadian Club Whisky
Sauza Silver Blue Tequila
Beefeater Gin
Korbel
Jim Beam
Malibu Coconut Rum

PREMIUM BRANDS

Absolut Vodka
Captain Morgan Rum
Johnnie Walker Red Scotch Whisky
Jack Daniels
Don Julio Blanco
Tanqueray
Remy Martin
Makers Mark

SUPER PREMIUM BRANDS

Grey Goose Vodka
Bacardi Rum
Crown Royal Whisky
Patrón Silver Tequila
Johnnie Walker Black Label Scotch Whisky
Knob Creek Bourbon Whiskey
Hennessy V.S
Bombay Sapphire Gin



SHERATON

Norfolk Waterside Hotel

BANQUET BAR SELECTIONS

All Bars Require Bartender Fee of \$75.00 per Bartender.

DRINK TICKETS

SUPER-PREMIUM

Includes Super-Premium Brands, All Beers, All Wines and Soft Drinks 12.00

PREMIUM

Includes Premium Brands, All Beers, All Wines and Soft Drinks 6.75

DELUXE

Includes Deluxe Brands, All Beers, All Wines and Soft Drinks 6.25

STANDARD

Includes All Beers, All Wines and Soft Drinks 5.75

PACKAGE BARS

DELUXE BRANDS		PREMIUM BRANDS
15.00	One Hour	18.00
20.00	Two Hours	24.00
24.00	Three Hours	29.00
29.00	Four Hours	34.00
4.00	Each Additional Hour	5.00

HOST BARS

Deluxe Brands 6.25 per drink

Premium Brands 7.25 per drink

Super-Premium 12.00 per drink

Cordials 8.00 per drink

Domestic Beer 4.75 per drink

Premium Beer 5.50 per drink

House Wine 6.25 per drink

Craft Beer 6.50 per drink

Premium Wine 6.75 per drink

Soft Drinks 2.50 per drink

Bottle Water/Juices 2.50 per drink

CASH BARS

Deluxe Brands 7.00 per drink

Premium Brands 8.00 per drink

Super-Premium 13.00 per drink

Cordials 10.00 per drink

Domestic Beer 5.00 per drink

Premium Beer 6.00 per drink

House Wine 7.00 per drink

Craft Beer 7.00 per drink

Premium Wine 8.00 per drink

Soft Drinks 3.00 per drink

Bottle Water/Juices 3.00 per drink