WYNDHAM

Virginia Beach Oceanfront

Banquet Menus

Prices are per person and do not include current service charge or taxes.

All breakfast options include an assortment of chilled juices, coffee, and hot tea | Service for 90 minutes

Buffet

Wyndham Continental – $15
assorted cold cereals | whole fruit | white & wheat breads
assorted preserves & spreads | milk

North End – $18
berries | yogurt | granola | oatmeal | brown sugar | raisins

Virginia – $19
chef's selection of pastries | scrambled eggs | fresh cut fruit
crisp bacon *or* smoked sausage | breakfast potatoes

Tidewater – $21
fresh cut fruit | muffins | scrambled eggs | bay breakfast potatoes
crisp bacon | buttermilk biscuits | country sausage gravy

Morning Start – $26
buttermilk biscuit | Gruyère | egg | *your choice of*: bacon, turkey sausage or ham
flour tortilla | egg | potato | cheddar | bacon | charred tomato salsa
fresh whole fruit

Plated

Full American – $18
scrambled eggs | 2 strips of bacon | 2 sausage links | breakfast potatoes

The Frenchie – $18
scrambled eggs | thick cut French toast | *choice of:* crisp bacon *or* smoked sausage

Substitute turkey sausage or Morning Star veggie patty for an additional $3 per person
Add danish, muffins or donuts for an additional $2 per person

Prices do not include current service charge or taxes.

Food

Whole Fruit	24 per dozen
Danish	30 per dozen
Muffins	32 per dozen
Assorted Donuts	34 per dozen
Chocolate Fudge Brownies	28 per dozen
Assorted Cookies	28 per dozen
Sweet & Salty Trail Mix	5 per person

Beverage

Freshly Brewed Coffee	50 per gallon
Starbucks Coffee	75 per gallon
Iced Tea *(3 gallon minimum)*	20 per gallon
Assorted Fruit Juices *Apple | Orange | Cranberry | Grapefruit | Pineapple*	20 per gallon
Assorted Soft Drinks *Coca Cola | Diet Coke | Sprite | Ginger Ale*	4 each
Bottled Water	3 each
Lemonade *(3 gallon minimum)*	32 per gallon
House Infused Water *(3 gallon minimum)* *Citrus | Cucumber*	20 per gallon

Packages

Prices are per person | 30 minutes of service

Sweet & Salty – $15
buttered popcorn | assorted cookies | salted peanuts | pretzels | assorted soda

Dip Bar – $18
celery | carrots | buttermilk herb dip | hummus | salsa | warm spinach & artichoke dip
corn chips | pita | baguette | iced tea | water

Southern – $20
Virginia ham rolls | pimento cheese dip | crackers | deviled eggs | salted peanuts
southern style sweet tea

Plated Lunch

Prices are person and do not include current service charge or taxes.

Includes iced tea, coffee, water, warm rolls & butter

First Course

choice of one

Mixed Greens Salad
mixed greens | cherry tomato | cucumber |carrot | red onion
balsamic vinaigrette | buttermilk herb

Caesar
romaine | shaved parmesan | garlic crouton | classic Caesar

Second Course

higher price prevails when selecting multiple options

Portobello Steak – *$30*
marinated and grilled Portobello mushroom cap | rice medley | broccolini
vegan

Dijon Chicken – $35
grilled chicken breast | honey Dijon | broccolini | garlic mashed potatoes

Parmesan Risotto – $36
creamy parmesan risotto | spinach
vegetarian
add salmon, crab cake or shrimp for an additional $8 per person

Oven Roasted Salmon – $38
salmon filet | basil citrus rub | rice medley | broccolini

Beef Tenderloin Filet– $40
seared beef filet | classic demi | broccolini | garlic mashed potatoes

Third Course

Chef's Choice of Dessert

Buffet Lunch

Prices are person and do not include current service charge or taxes.
Service for 90 minutes | Minimum 25 guests
For service after 5pm an additional $10 per person will be added

Includes iced tea, coffee, water, warm rolls & butter

Oceanfront Deli *– $30*
salad bar – mixed greens | assorted dressings | shredded cheese | carrots | cucumbers | tomatoes | onions | sunflower seeds
build your own sandwich buffet – assorted breads | smoked turkey | Virginia ham | tuna salad | sliced cheese | lettuce | tomato | pickles | potato chips | condiments | assorted cookies
add tofurkey (vegan/vegetarian) for an additional $3 per person
add seasonal soup for an additional $5 per person

Shore Break *- $32*
garden salad with assorted dressings | all beef hot dogs | hamburgers
Carolina pulled pork *OR* chicken | sweet & tangy baked beans | southern style potato salad
Cole slaw | buns | sliced cheese | lettuce | tomato | onion | pickles | brownies

Cantina 57 – $34
marinated beef | shredded chicken | grilled peppers and onions | flour & corn tortilla shells
pinto beans | cilantro lime rice | avocado crema | mixed cheese | corn relish | salsa | churros
add shrimp for an additional $10 per person

Italia – $36
garden salad with assorted dressings | linguine & penne pastas | house made Alfredo
basil marinara | baked chicken parmesan | beef meatballs | roasted garlic broccolini
garlic bread | tiramisu

Plated Dinner

Prices are person and do not include current service charge or taxes.

Includes iced tea, coffee, water, warm rolls & butter

First Course

choice of one

Mixed Greens Salad
mixed greens | cherry tomato | cucumber |carrot | red onion
balsamic vinaigrette | buttermilk herb

Caesar
romaine | shaved parmesan | garlic crouton | classic Caesar

Second Course

higher price prevails when selecting multiple options

Pasta Primavera - $36
penne | seasonal vegetables | basil marinara
vegan

Dijon Chicken - $38
grilled chicken breast | honey Dijon | haricot verts | garlic mashed potatoes

Beef Tenderloin Filet- $40
seared beef filet | green peppercorn cream | haricot verts | garlic mashed potatoes

Salmon Rockefeller - $42
salmon filet | spinach-Parmesan crust | rice medley | haricot verts

Duet Plate - *$65*
choose two entrees
grilled beef filet with chimichurri | grilled chicken with champagne jus
lemon garlic shrimp | mahi mahi with red pepper romesco
creamed spinach | duchess potatoes

Third Course

choice of one
chocolate cake | cheesecake | carrot cake

Buffet Dinner

Prices are person and do not include current service charge or taxes.
Service for 90 minutes | Minimum 25 guests

Includes garden salad, assorted dressings, iced tea, coffee, water, warm rolls & butter

Classic Dinner *– $45*
grilled chicken with honey Dijon | braised beef roast with natural jus
roasted garlic mashed potatoes | haricot vert in shallot butter | cheesecake
add or substitute pan seared salmon for an additional $10 per person

Beach BBQ *- $48*
Carolina pulled pork | brioche rolls | buttermilk fried chicken
vegetarian baked beans | corn cobettes | potato salad | lemon bars

On The Range – $50
smoked, dry rubbed beef brisket | free range BBQ chicken | vegetarian baked beans
roasted red potatoes | Cole slaw | jalapeño corn bread | seasonal fruit crisp

Surf & Turf – $65
broiled crab cakes with remoulade | beef filet with chimichurri
broccolini | creamy risotto | chocolate mousse with raspberry coulis

vegan/vegetarian options available

Carving Stations

Prices are person and do not include current service charge or taxes.

Requires Chef Attendant - $175 each | Recommended 1 attendant/60 guests
90 minutes of service | Minimum 25 guests | Total must equal final guarantee

Includes warm rolls & butter

Brined & Dry Rubbed BBQ Pork Tenderloin - *$23*
apple mango chutney

Glazed Ham - *$25*
orange ginger glaze

Roasted Beef Tenderloin - $30
au jus | horseradish cream | house grain mustard

Herb Rubbed Prime Rib - $32
natural ju lie | horseradish cream

Hors D'oeuvres

Prices do not include current service charge or taxes | $5 per piece - minimum 25 pieces

Hot Bites

Petite Crab Cakes
classic remoulade

Crab Stuffed Mushrooms

Bacon Wrapped Scallops
bing cherry reduction

Lumpia
vegetable or chicken

Sausage Stuffed Mushrooms

Spanakopita

Crab Hushpuppies
cilantro jalapeno aioli

Cold Delights

Antipasto Skewers
marinated olives | artichoke hearts
mozzarella | roasted red pepper
(salami +$2)

Caprese Skewers
tomato | mozzarella | basil | balsamic glaze

Tomato Cucumber Bruschetta
cucumber | tomato | feta | basil | avocado

Ceviche
white fish | lime | cilatnro | tomato
red onion | jalapeno +$2 per person

Shrimp Cocktail

Oysters on the Half Shell
mignonette & cocktail sauce + $3 per person

Packages

90 minutes of service

Sand - $45
artisan fruit and cheese | choice of three hors d'oeuvres

Surf - $55
artisan fruit and cheese | crudite | choice of four hors d'oeuvres

Sail - $65
antipasto display | choice of five hors d'oeuvres

Alcohol service requires a bartender

BARTENDER FEE $150.00 PER ATTENDANT *recommended 1 attendant/60-100 guests*

	HOST	CASH
House Brand Liquors	8	9
Premium Brand Liquors	9	10
Domestic Bottled Beer	6	7
Premium Bottled Beer	7	8
Wine	7	8

Host Bar Packages	2 HRS	3 HRS	4 HRS	5 HRS
BEER AND WINE	28	33	38	45
HOUSE LIQUOR, BEER, AND WINE	32	45	55	65
PREMIUM LIQUOR, BEER AND WINE	38	55	65	75
BLOODY MARY| MIMOSA| SCREWDRIVER BAR	30	40	50	60

Cordials, cognacs, martinis, champagne, and signature specialty drinks are not included