

# catering for any event



Dam Neck & NAS Oceana

# Virginia beach mwr catering department

We are pleased that you have selected the services of the MWR Catering department. Our catering sales specialists are here to answer any questions or concerns. We also customize menus if you would like something that is not listed on the brochure.

A deposit is required 5 days after the initial booking. At this time, you will receive an initial policy statement along with a question and answer sheet. The policy statement requires the sponsor's signature. The question and answer sheet will help answer some general questions you may have pertaining to your contract and the facility. It will be our pleasure to work with you as you plan your special event.

## **Dam Neck**

(757) 492-6146/ (757) 492-6233

Fax - (757) 492-8351

## **Oceana Officers' Club**

(757) 428-0037

Fax - (757) 428-1108

# cold hor d'oeuvres



<b>International Cheese Tray</b> .....	<b>\$90</b>
Served with assorted crackers. Serves approximately 40 people	
<b>Fresh Vegetable Tray</b> .....	<b>\$90</b>
Served with assorted crackers. Serves approximately 40 people	
<b>Seasonal Fruit Tray</b> .....	<b>\$95</b>
Serves approximately 40 people	
<b>Sliced Meat Tray</b> .....	<b>\$100</b>
Served with rolls and condiments. Serves approximately 40 people	
<b>Chicken Salad in King's Bread</b> .....	<b>\$90</b>
Serves approximately 40 people	
<b>Seafood Salad in Fresh Bread Bowl</b> .....	<b>\$105</b>
Serves approximately 40 people	
<b>Bruschetta in Fresh Bread Bowl</b> .....	<b>\$85</b>
Serves approximately 40 people	
<b>Gulf Shrimp (100 count)</b> .....	<b>\$110</b>

## hot hors d'oeuvre (100 CT)



Seafood Stuffed Mushrooms.....	\$100
Sweet & Sour Meatballs.....	\$80
Swedish Meatballs.....	\$80
Barbeque Meatballs.....	\$80
Jalapeno Poppers.....	\$95
Chicken Lumpia.....	\$80
Scallops Wrapped in Bacon.....	\$150
Hot Crab Dip.....	\$95
Oysters Rockefeller.....	Market Price
Mini Crab Cakes.....	\$160
Bacon Cheese Rounds.....	\$85
Franks Wrapped in Pastry.....	\$95
Mini Chicken Cordon Bleu.....	\$85
Spicy Hot Wings.....	\$90
Chicken Tenders.....	\$90
Chicken Skewers.....	\$120
Spicy Chicken Tenders.....	\$90
Cocktail Fried Shrimp.....	\$105

# hors d'oeuvre stations

## **Elaborate Fruit, Cheese and Vegetable Display**

\$375 per table (100 servings)

Seasonal Fresh Fruit, Fresh Garden Vegetables, Assorted Domestic and Imported Cheese, Baked Brie, Spinach Dip with an array of Specialty Toasted Bread Rounds and Assorted Crackers, all decoratively displayed

**Top Round of Beef** - \$4.95 per person, minimum of 75 guests

(with carver)

Served with rolls and condiments

**Beef Tenderloin** - Market Price

(with carver)

Served with rolls and condiments

**Oven Brownd Turkey Breast** - \$190

Served with rolls and condiments

**Virginia Baked Ham** - \$170

Served with rolls and condiments

**Roast Pork Loin** - \$170

Served with rolls and condiments

**Whole Poached Salmon** - Market Price

A great centerpiece for any display table, served with all accompaniments

## hors d'oeuvre stations (continued)

### **Smoked Salmon** - Market Price

Decoratively displayed and served with Chopped Onions, Eggs, Capers, Cream Cheese and Baguettes

### **Sushi Display** - \$325

An assortment of various types of Sushi served with Soy Sauce, Ginger and Wasabi (serves approximately 60 people, three pieces each)

### **Pasta Station** - \$4.25 per person

Cheese Tortellini and Penne Pasta, Garden Fresh Vegetables  
Marinara and Alfredo Sauces and Crispy Garlic Bread

### **Add Shrimp, Chicken or Sausage** - \$6.25 per person

### **Potato Bar** - \$3.25 per person

Whipped Potatoes served with Fresh Bacon Bits, Scallions, Sour Cream, Butter, Shredded Cheese and Gravy

### **Sweet Confections** - \$3.25 per person

Delicate Display of tantalizing mini pastries

### **Hand Dipped Strawberries** (100 count) - Market Price

White or Dark Chocolate

### **Cheesecake Bar** - 50 person maximum

\$4.50 per person (served with assorted toppings)

### **Mini Salad Bar** - \$2.25 per person, 50 person minimum

Lettuce, Tomato, Cucumber & Croutons (Choice of Ranch or Italian)

or

**Caesar Salad** - \$2.75 per person, 50 person minimum

# seaside buffet (50-person minimum)

## **Appetizers**

Elaborate Seasonal Fruit, Cheese and Vegetable Display  
served with Baked Brie, Assorted Gourmet Crackers, Toasted Baguettes and Spinach Dip

Butlered Chilled Shrimp (two per person)

## **Entrees**

Top Round of Beef  
served with a Creamy Horseradish Sauce

## **Choice of Two Additional Entrees**

Pasta Primavera, Seafood Stuffed Flounder, Roast Turkey with Stuffing, Chicken Cordon Bleu,  
Golden Fried Shrimp, Lemon Pepper Chicken Breast, Teriyaki Chicken Breast,  
Grilled Chicken Breast with Champagne Sauce, Honey Baked Ham or Grilled Salmon Fillet

Buffet served with choice of Garden Salad,  
European Spring Greens or Caesar Salad,  
Chefs' Selected Vegetables, Potato or Seasoned Rice, Fresh Baked Rolls

Coffee and Ice Tea

&

Dessert Du Jour

\$26.95 per person

# mariners' buffet (50-person minimum)

## **Appetizers**

Elaborate Seasonal Fruit, Cheese and Vegetable Display  
served with Baked Brie, Assorted Gourmet Crackers, Toasted Baguettes and Spinach Dip

## **Butlered Items**

Chilled Shrimp (two per person)  
Bacon Cheese Rounds

## **Entrees**

Top Round of Beef served with a  
Creamy Horseradish Sauce

## **Choice of Two Additional Entrees**

Pasta Primavera, Seafood Stuffed Flounder, Roast Turkey with Stuffing, Chicken Cordon Bleu, Golden Fried Shrimp, Lemon Pepper Chicken Breast, Teriyaki Chicken Breast, Grilled Chicken Breast with Champagne Sauce, Honey Baked Ham or Grilled Salmon Fillet

Buffet served with choice of Garden Salad,  
European Spring Greens or Caesar Salad, Chefs' Selected Vegetables,  
Potato or Seasoned Rice, Fresh Baked Rolls,

Dessert du Jour  
Coffee and Ice Tea

## **Champagne Toast for all Guests**

\$28.95 per person

# neptune buffet (50-person minimum)

## **Appetizers**

Elaborate Seasoned Fruit, Cheese and Vegetable Display served with Baked Brie, assorted gourmet crackers, Toasted Baguettes and Spanish Dip

## **Entrees**

Top Round of Beef served with a Creamy Horseradish Sauce

## **Choice of Two Additional Entrees**

Pasta Primavera, Seafood Stuffed Flounder, Roast Turkey with Stuffing, Chicken Cordon Bleu, Golden Fried Shrimp, Lemon Pepper Chicken Breast, Teriyaki Chicken Breast, Grilled Chicken Breast with Champagne Sauce, Honey Baked Ham or Grilled Salmon Fillet

Buffet served with choice of Garden Salad, European Spring Greens or Caesar Salad, Chefs' Selected Vegetables, Potato or Seasoned Rice, Fresh Baked Rolls, Coffee and Ice Tea

**\$22 per person**

# waterside buffet (50-person minimum)

## **Appetizer**

Buttered Grilled Shrimp (two per person)

## **Entrees**

Top Round of Beef served with a  
Creamy Horseradish Sauce

## **Choice of Two Additional Entrees**

Pasta Primavera, Seafood Stuffed Flounder, Roast Turkey with Stuffing, Chicken Cordon Bleu, Golden Fried Shrimp, Lemon Pepper Chicken Breast, Teriyaki Chicken Breast, Grilled Chicken Breast with Champagne Sauce, Honey Baked Ham or Grilled Salmon Fillet

Buffet served with choice of Garden Salad,  
European Spring Greens or Caesar Salad, Chefs' Selected Vegetables,  
Potato or Seasoned Rice, Fresh Baked Rolls,  
Coffee and Ice Tea

\$20 per person

# catering beverages

A Bartender's fee of \$100 will be charged for anything other than a consumption bar.  
An \$8.50 corkage fee will be applied for each bottle of wine or champagne brought in by client.

## Consumption Bar

Our Consumption Bar consists of domestic draft beer, assorted wines, well drinks, juices, soda and coffee.

(Variations on bar packages may be purchased for an additional fee.)

Four-Hour Consumption Bar - \$16 per person

Upgrade to Bottled Beer - \$19 per person

## Well Bar

Gin, Vodka, Bourbon, Whiskey, Rum, Tequila, Spice Rum, Coconut Rum and Scotch

## Domestic/Imported Beers

Half Barrel Domestic.....	\$150
(Bud, Bud Light, Miller Lite, Coors Light, Icehouse)	
Half Barrel Import or Specialty.....	\$210
Pony Keg .....	\$95

## Bottled Beers

Domestic.....	\$3.50
Imported .....	\$3.95

# beverage station

## Mixed Beverages

Well Drinks .....	\$3.95
Premium Drinks .....	\$4.75

## Wines

Chardonnay, White Zinfandel or Merlot

By the Carafe .....	\$18
By the Glass .....	\$5.95

## Sparkling Wines

Totts Brut Champagne .....	\$14
Ballatore Spumante .....	\$14
Korbell Brut .....	\$18
Martini & Rossi Asti .....	\$20
Sparkling Grape Juice or Cider .....	\$14

## Beverages By the Gallon

Mimosa Punch .....	\$45
Bloody Mary Punch .....	\$45
Non-Alcoholic Fruit Punch .....	\$25
Coffee .....	\$14
Iced Tea .....	\$14
Pink Lemonade .....	\$20

## Other Beverages

Fountain Soda .....	\$2
Canned Soda .....	\$3



# potatoes & rice

**Traditional Mashed Potatoes with Gravy**

**Homestyle Garlic Mashed Potatoes**

**Roasted Red Bliss Potatoes**

**Rice Pilaf**

**Wild Rice**

# Vegetables

**Green Beans Almondine**

**Sweet Corn**

**Steamed Broccoli**

**California Normandy**

**Glazed Baby Carrots**

**Peas with Pearl Onions**

# dining in/out

Military Function Only

One-Hour Open Bar

## Dinner Menu

House Chardonnay

Shrimp Cocktail

Homemade French Onion Soup

Garden Salad with Vinaigrette Dressing

House Red

Prime Rib of Beef Au Jus

Yorkshire Pudding

Red Bliss Potatoes

Fresh Mixed Vegetables

Hot Rolls and Butter

Strawberry Cheesecake

Coffee

Port Wine for Toasting (45-Minute Limit)

\$50 per person

Plus 20% service charge

Shoot the Chef

\$100

Grog by the Gallon

\$60

Smoking not permitted inside the room.

# break packages

## **Morning**

Assorted Freshly Baked Muffins  
Choice of Bagels and Flavored Cream Cheeses  
or Mini Danish  
Seasonal Fruit Tray  
Orange Juice  
Coffee, Hot Tea or Water  
\$7.25 Per Person

## **Afternoon**

Assorted Fresh Baked Cookies  
Choice of Chocolate Brownies or Vegetable Tray  
Coffee, Iced Tea and Assorted Sodas  
\$7.25 Per Person

## **Full Conference Package**

\$14 Per Person

## **Conference Room Fees**

Room Charge Varies, 7 a.m. to 4 p.m.

Equipment available for daily rental

Turn Chart - \$20 each

Screen - No charge

**\*\* 20% service charge is applied to total food and beverage \*\***

Catering and Conference Center can also provide ice breaker receptions, lunches as well as evening buffets or dinners.

**MWR**

**NAS Oceana/  
Dam Neck Annex**

