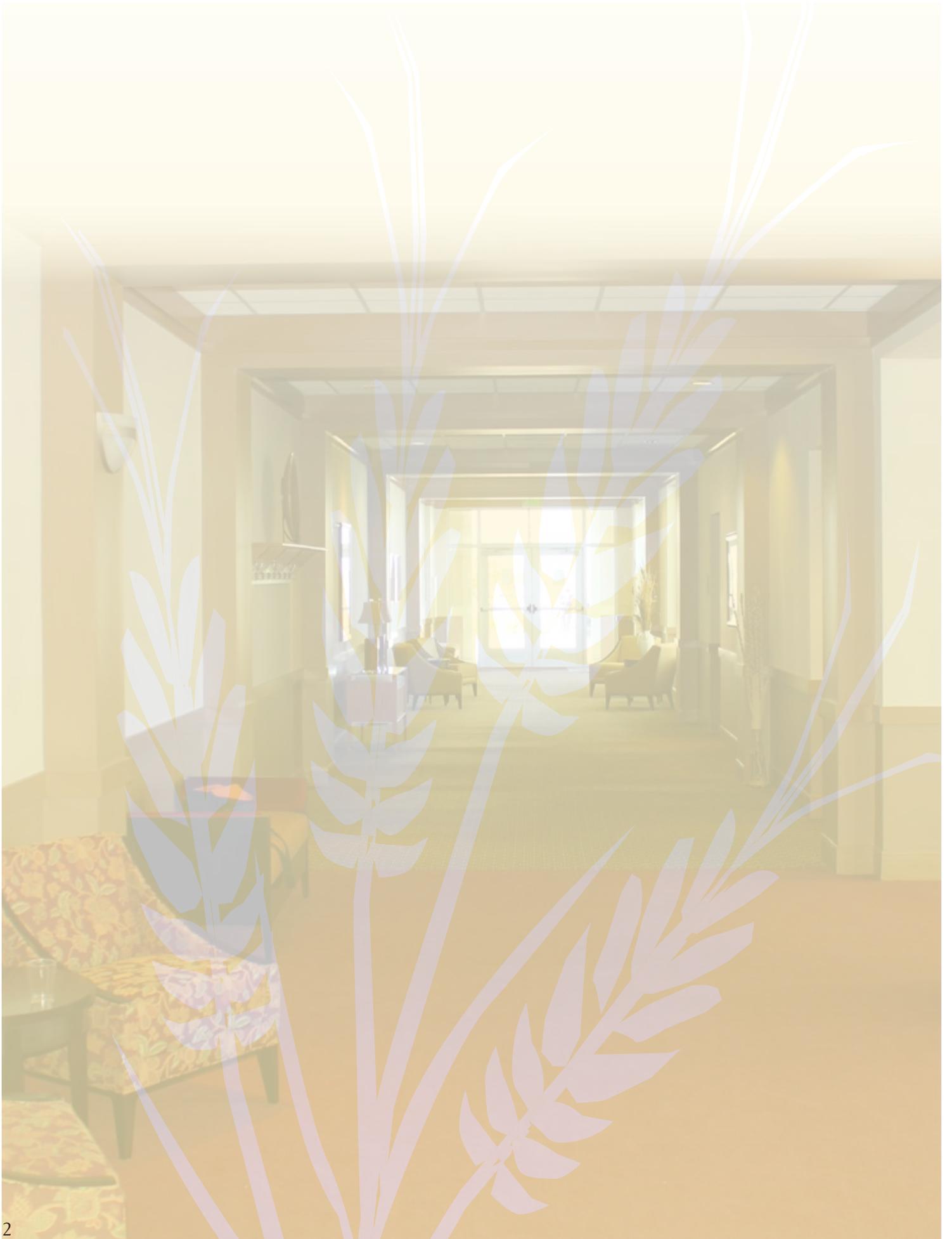


NAVAL STATION NORFOLK

MORALE, WELFARE & RECREATION
CATERING & CONFERRING



CHANGE OF COMMANDS | MILITARY RETIREMENTS | CONFERENCES
MEETINGS | WEDDING RECEPTIONS | ANNIVERSARIES | COMMAND PICNICS



NAVAL STATION NORFOLK

CATERING & CONFERENCING

Whether you are planning a wedding, conference, or a social gathering, MWR's professional Catering Sales Specialists are eager to help create the perfect event for you.

BREEZY POINT

9080 5th Avenue
Bldg. SP-45
Norfolk, Virginia 23511
Phone: (757) 444-1111
Fax: (757) 445-8785

VISTA POINT CENTER

1754 Massey Hughes Drive
Bldg. Q-88
Norfolk, Virginia 23511
Phone: (757) 489-2890
Fax: (757) 489-2896





WEDDING PACKAGES

WILLOUGHBY BAY

\$32.95

50-person minimum

Room Set-up/Breakdown, White or Ivory Table Linen, Skirted Tables, Dance Floor, Projector with Screen, Sign-in Table, DJ Table, Cake Table, Gift Table, Cake Cutting, China, Silverware, Glassware, Fresh Baked Dinner rolls, Coffee/Tea service during dinner, Hors d'oeuvres, Buffet and Fresh Fruit, Cheese & Vegetable or Antipasto display

HOT HORS D'OEUVRES

Choice of two (two pieces per person, per item)

Meatballs
Lumpia
Buffalo Chicken Bites
Meatballs
Smokies
Cheddar Stuffed Mushrooms
Tenderloin Crostini
Spinach Cheese Rounds
Chicken Fingers

ACCOMPANIMENTS & VEGETABLES

Choice of two

Traditional Mashed Potatoes with Gravy
Roasted Red Bliss Potatoes
Scalloped Potatoes
Wild Rice
Rice Pilaf
Green Bean Almondine
Sweet Corn
Steamed Broccoli
Garden Vegetable Medley
Succotash

SALAD BAR

Choice of one

Garden Green Salad
Mixed Greens, Tomato, Red Onion, Cucumber and your choice of dressing

Caesar Salad

Crisp Romaine Lettuce with Fresh Parmesan Cheese, Herb Croutons and Caesar Dressing

Mandarin Salad

Mixed Greens, Sugar Coated Walnuts, Celery, Green Onion and Mandarin Oranges

ENTRÉES

Choice of two

Seasoned Top Round of Beef
Chicken Artichoke Pasta
Oven Roasted Turkey
Chicken Cordon Bleu
Chicken Marsala
Salmon with Lemon Caper Sauce

20% service charge on all food and beverage.

Note: Children's menu available (ages five to 10 years old).



WEDDING PACKAGES

CHESAPEAKE BAY

\$38.95

75-person minimum

Room Set-up/Breakdown, White or Ivory Table Linen, China, Silverware, Glassware, Skirted Tables, Dance Floor, Projector and Screen, Sign-in table, DJ table, Cake table, Gift Table, Cake Cutting, Coffee/Tea service during dinner, Hors d'oeuvres, Buffet, Tortellini with dual Sauces and Fresh Fruit, Cheese & Vegetable or Antipasto display.

HOT HORS D'OEUVRES

Choice of three (one piece per person, per item)

Bacon Wrapped Scallops
Chilled Shrimp Cocktail
Red Pepper Hummus with Pita Bread
Asian Chicken Skewers
Tenderloin Crostini
Spanakopita
Meatballs
Sausage Stuffed Mushrooms
Chicken Fingers

ACCOMPANIMENTS & VEGETABLES

Choice of two

Traditional Mashed Potatoes with Gravy
Roasted Red Bliss Potatoes
Scalloped Potatoes
Wild Rice
Rice Pilaf
Steamed Broccoli
Green Bean Almondine
Garden Vegetable Medley
Succotash

SALAD BAR

Choice of one

Garden Green Salad
Mixed Greens, Tomatoes, Red Onions, Cucumbers and your choice of Dressing

Spinach Salad
Fresh Spinach, Red Onions, Cucumbers, Mushrooms and Grape Tomatoes

Mandarin Salad

Mixed Greens, Sugar Coated Almonds, Celery, Green Onions and Mandarin Oranges

ENTRÉES

Choice of two

Flat Iron Steak with Bleu Cheese Drizzle
Shrimp Alfredo
Grilled Salmon with Lemon Caper Sauce
Chicken Florentine
Crab and Shrimp Stuffed Flounder
Honey Baked Ham

Note: Children's menu available (ages five to 10 years old).

FOR MORE INFORMATION, CALL (757) 489-2890 OR (757)-444-1111.



HORS D'OEUVRES & MORE

Platters | Carving Stations | Chips & Dips | Chilled & Hot Hors d'oeuvres
Serves approximately 50 people

HORS D'OEUVRES BY THE PLATTER

International Cheese Platter \$90.00
Served with Gourmet Crackers

Fresh Vegetable Platter \$85.00
Served with Gourmet Crackers

Seasonal Fruit Platter \$95.00
Served with Gourmet Crackers

Deli Platters \$150.00
Honey Glazed Ham, Roasted Turkey, Roast Beef,
American & Swiss Cheese and Fresh Baked Rolls

CARVING STATION

Serves 100 guests. All stations served with Fresh
Baked Rolls and Condiments.

Virginia Baked Ham \$250.00

Top Round of Beef \$350.00

Roasted Pork Loin \$300.00

Oven Roasted Turkey \$325.00

DISPLAYS

Fruit, Cheese & Vegetable Display \$350.00
Fresh Fruit, Garden Vegetables, Assorted Domestic
and Imported Cheese, Baked Brie and Spinach Dip
with an array of Gourmet Crackers

Sushi \$400.00
An assortment of Sushi served with Soy Sauce,
Ginger and Wasabi

Antipasto Table \$395.00
Salami, Pepperoni, Italian Ham, Artichoke Hearts,
Marinated Mushrooms, Mozzarella and Feta Cheese,
Roasted Red Peppers and an assortment of Olives,
served with Flat Bread and Vinaigrette Dressing

CHIPS & DIP

Serves 50 guests

Buffalo Chicken Dip \$40.00

Tortilla Chips with Black Bean Salsa \$45.00

Red Pepper Hummus with Pita Bread \$65.00

Bruschetta \$45.00

STATIONS

50-person minimum, cost is per person

Mashed Potato Bar \$5.25

Traditional Mashed Potatoes, Gravy, Shredded Cheese,
Chives, Bacon Bits and Sour Cream. Served in Martini
Glasses

Pasta \$6.50

Cheese Tortellini, Penne Pasta and Garden
Fresh Vegetables

Include Chicken or Shrimp \$7.95

Mini Tex-Mex \$5.95

Flour Tortillas, Taco Shells, Shredded Cheese, Refried
Beans, Seasoned Ground Beef, Grilled Chicken and
Onions. Sautéed to order with traditional Condiments

Work Station \$6.50

White Rice, Scallions, Scrambled Eggs, Bean Sprouts,
Shredded Carrots, Peas, Pork, Chicken and Shrimp

20% service charge on all food and beverage.



HOT HORS D'OEUVRES BY THE PLATTER

100 pieces unless stated otherwise

Spinach Cheese Balls	\$55.00
Sausage Stuffed Mushrooms	\$95.00
Tuna Bites Blackened or Grilled	\$95.00
Crab Stuffed Mushrooms	\$125.00
Steak Bites	\$100.00
Soft Pretzel Bites (300 pieces)	\$60.00
Chicken Lumpia	\$95.00
Bacon Wrapped Scallops	\$150.00
Fried Pickles	\$65.00
Mini Chicken Cordon Bleu	\$65.00
Pot Stickers	\$75.00
Chicken Fingers	\$125.00
Meatballs (160 pieces) BBQ, Sweet-N-Sour or Swedish	\$75.00
Chicken Skewers	\$135.00
Spanakopita	\$175.00
Sliders Hamburger or BBQ	\$150.00
Wings Buffalo, Teriyaki, BBQ or Lemon Pepper	\$100.00

COLD HORS D'OEUVRES BY THE PLATTER

100 pieces unless stated otherwise

Hummus & Cucumber Bites	\$65.00
Prosciutto Wrapped Cantaloupe	\$80.00
Turkey or Veggie Roll-Ups	\$90.00
Mini Tomato Napoleons	\$85.00
Ham & Asparagus Rolls	\$135.00
Deviled Eggs	\$95.00



ATLANTIC DINNERS

Seat & Serve. Entrées are served with Selected Vegetable, Potato or Seasoned Rice, Fresh Baked Dinner Rolls, Coffee and Iced Tea

SINGLE ENTRÉE DINNER SELECTIONS

Flat Iron Steak with Bleu Cheese Drizzle	\$19.95
Chicken Marsala	\$17.95
Salmon Filet with Lemon Caper Sauce	\$21.95
Flat Iron Steak with three Grilled Shrimp	\$23.95
Crab and Shrimp Stuffed Flounder	\$21.95
Shrimp and Scallop Seafood Pasta	\$16.95
Chicken Florentine	\$21.95
Garden Vegetables over White Rice	\$13.95

ACCOMPANIMENTS & VEGETABLES

Choice of two

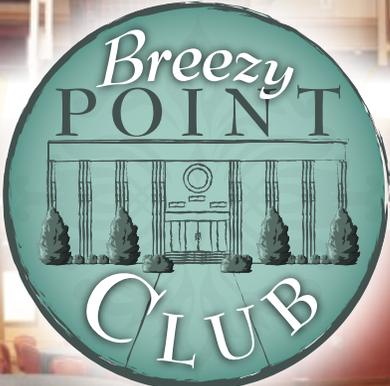
- Traditional Mashed Potatoes with Gravy
- Roasted Red Bliss Potatoes
- Scalloped Potatoes
- Wild Rice
- Rice Pilaf
- Green Bean Almondine
- Sweet Corn
- Steamed Broccoli
- Garden Vegetable Medley
- Succotash



20% service charge on all food and beverage.



FOYER



COLONY ROOM



FIRESIDE ROOM



READY ROOM



OUTDOOR DECK

Vista Point

• C E N T E R •



FORRESTAL ROOM



FLIGHT DECK ROOM



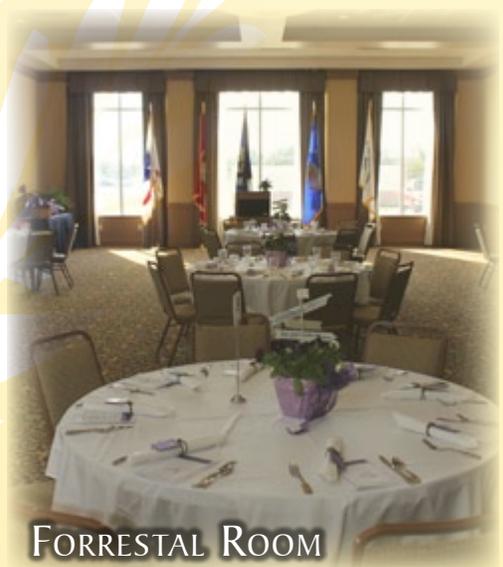
ALCOVE AREA



OUTDOOR DECK



HORNET AND FLIGHT DECK ROOMS



FORRESTAL ROOM



CHANGE OF COMMAND & RETIREMENT PACKAGE

With non-alcoholic beverages \$12.25
 With alcoholic beverages \$16.75
 Cost is per person. Dining menu is available Monday through Friday until 4 p.m.

AMENITIES

Room Set-up/Breakdown, Projector and Screen, Podium with Microphone

STATIONS

Antipasto Station

Includes assorted Italian Meats, Marinated Mushrooms, Mozzarella and Feta Cheese, Sweet and Roasted Peppers and Imported Olives

Carving Station

Choice of Top Round of Beef or Virginia Baked Ham

BEVERAGES

Alcoholic beverages include Domestic Draft Beer and House Wine.

Non-Alcoholic beverages include Freshly Brewed Coffee, Freshly Brewed Iced Tea and Soda.

HOT HORS D'OEUVRES

Choice of three, two pieces per item

Veggie Roll-Ups

Mini Cordon Bleu

Pot Stickers

Buffalo Chicken Bites

Fried Pickles

Assorted Hummus

Chicken Lumpia

Broccoli Cheese Bites

Meatballs

DINING-IN & DINING-OUT MILITARY PACKAGE

\$50.00 per person

Package includes Room Set-up/Breakdown, White Table Linen, China, Silverware and one bartender for one hour.

DINING COURSES

Appetizer: Gulf Shrimp Cocktail served with Chardonnay

Soup: French Onion with Croutons, served with Chardonnay

Entrée (choose one of the following):

Prime Rib Au Jus

Yorkshire Pudding, Red Bliss Potatoes, Vegetable Medley, Fresh Baked Dinner Roll and served with Merlot

Salmon Filet with Lemon Caper Sauce

Rice Pilaf, Fresh Baked Dinner Roll and served with Merlot

Vegetable Plate

Assorted Fresh Steamed Vegetables with Baked Potato, Tomato Parmesan and served with Chardonnay

Dessert: New York Style Cheesecake with Strawberry Sauce

Port Wine - 45-minute limited service



CONFERENCE PACKAGES

Cost of conference packages is per person

Standard Package

\$3.50

Projector with Screen, Podium with Microphone, Wi-Fi Internet and three-hour service of fresh brewed Coffee and Hot Tea

Average Package

\$6.50

Morning: Assorted Muffins and Pastries

Beverage: Orange Juice and Water Station

Afternoon: Freshly Baked Cookies

Beverage: Assorted Soda and Iced Tea

Deluxe Package

\$9.95

Morning: Yogurt and Bagels with Cream Cheese

Beverage: Orange Juice and Water Station

Afternoon: Freshly Baked Cookies, Snack/Protein Bars

Beverage: Assorted Soda and Iced Tea



BREAKFAST TRAYS & BUFFET

TRAYS

Serves approximately 50

Cookie & Brownie \$50.00

Danish & Muffin \$40.00

Yogurt & Assorted Fruit \$95.00

Assorted Snack Bars \$45.00

Elizabeth River Buffet \$11.00 per person

25-person minimum

Scrambled Eggs, Pork or Turkey Bacon, Turkey or Pork Sausage, Hash Browns, Freshly Baked Muffins, Fresh Fruit, Vanilla Yogurt, Biscuits-N-Gravy, Freshly Brewed Coffee, Orange Juice and Hot Tea

PLATED OR BOXED LUNCHES

BOXED LUNCHES

Boxed Lunches served with Potato Salad, Pasta Salad or French Fries and Bottled Water or Canned Soda

Turkey Pretzel \$7.95

Chicken Salad on Rye \$9.25

Pastrami-n-Swiss on Rye \$8.75

Grilled Chicken Breast on a Kaiser Roll \$8.50

Italian Sub \$9.25

PLATED LUNCHES

Plated Lunches served with Mashed Potatoes, Green Beans and Freshly Baked Rolls

Fresh Fish Market Price

Sliced Top Round \$9.75

Flat Iron Steak \$12.75

Chicken Marsala \$8.95

SALADS

Chicken Over Greens \$7.50

Grilled Chicken Breast over Mixed Greens, Cucumbers, Tomato and Onion

Chef Salad \$8.25

Turkey, Ham, American and Swiss Cheese with a Hard-Boiled Egg over Mixed Greens

Spinach Salad \$7.95

Fresh Spinach, Mushrooms, Red Onion, Grape Tomato





PICNIC PACKAGE

50-person minimum

All picnic packages include a two-hour food service for a four-hour event, delivery to any of our on-base picnic areas or housing areas, set-up and break down of picnic location, plasticware and event party staff.

PICNIC STARTERS

Choice of one

International Cheese Tray, Chips with Salsa, Hummus with Pita Bread, Fresh Vegetable Platters or Seasonal Fruit Platter

SALADS

Choice of two

Potato Salad, Coleslaw, Italian Pasta Salad or Three-Bean Salad

ACCOMPANIMENTS

Choice of two

Baked Beans, Macaroni and Cheese, Roasted Potatoes, Red Beans and Rice, Corn on the Cob or Green Beans

COLD ENTRÉES

Choice of one for \$5.25

Assorted Mini Deli Sandwiches

Dinner Rolls with Honey Glazed Ham, Oven Roasted Turkey, Tuna or Chicken Salad

HOT ENTRÉE PACKAGES

Choice of one for \$8.50, two for \$10.25 or three for \$11.75

Hamburger, Hot Dog, Bratwurst, BBQ Chicken, Fried Chicken or Pork BBQ

Add additional entrée for \$2.00 per person (BBQ Ribs or Steaks)

BEVERAGES

Refer to page 16

LUNCHEON BUFFET

Served Monday through Friday, 11 a.m. to 2 p.m.
Served with Freshly Baked Rolls, Tea and Coffee

GARDEN GREEN SALAD BUFFET TABLE
Mixed Greens, Tomato, Red Onion, Cucumber

ENTRÉES \$12.50
Choice of two
Southern Fried Chicken, Oven Roasted Chicken, Honey
Glazed Ham with Pineapple Chutney, Sliced Top Round
of Beef, Spaghetti with Meat Sauce, Shrimp Alfredo,
and Pasta Primavera

ACCOMPANIMENTS & VEGETABLES
Choice of two
Traditional Mashed Potatoes with Gravy
Roasted Red Bliss Potatoes
Red Beans & Rice
Rice Pilaf
Wild Rice
Green Bean Almondine
Garden Vegetable Medley

LAFAYETTE RIVER BUFFET

50-person minimum
Served with Freshly Baked Rolls, Tea and Coffee

SALAD BAR
Mixed Greens, Tomato, Cucumber, Red Onion, Green
Pepper, Croutons, and choice of two Dressings (Ranch,
Golden Italian, Raspberry Vinaigrette or French)

ENTRÉES \$23.95
Choice of two
Sliced Top Round of Beef, Baked Chicken, Pasta
Primavera, Italian Sausage with Veggies and Pasta, Baked
Ham, Chicken Marsala, Salmon with Lemon Caper Sauce

ACCOMPANIMENTS & VEGETABLES
Choice of two
Traditional Mashed Potatoes with Gravy
Roasted Red Bliss Potatoes
Red Beans & Rice
Wild Rice
Rice Pilaf
Green Bean Almondine
Garden Vegetable Medley
Succotash



BEVERAGE SERVICE MENU

BARTENDER FEES & CHARGES

One server per 60 guests
 One bartender per 100 guests

Wine Handling Fee

750-ml Bottle \$7.50
 1.5-ml Bottle \$9.50

Beer Service

Domestic Keg of Beer \$225.00
 Imported Keg of Beer Market Price

Bar Packages

Includes: Well Liquor, Domestic Bottle Beer, House Wine and Sodas
 One-Hour Consumption \$10.25
 Three-Hour Consumption \$15.25
 Four-Hour Consumption \$16.25

Wine list or Package upgrade:
 Ask your Catering Sales Specialist for pricing

Well Liquor: Bowman's Vodka, Gordon's Gin, Evan Williams, Jim Beam Bourbon, Bacardi Rum, Captain Morgan Spiced Rum and McGregor Scotch
 Domestic Beer: Miller Lite, Coors Light or Yuengling
 House Wine: Chardonnay, Merlot, White Zinfandel and Moscato



Portable Bars

Bars are stocked with Bourbon, Scotch, Vodka, Gin, Rum, Tequila, Beer, Wine and Soft Drinks

Well Brands	\$4.50
Call Brands	\$5.50
Premium Brands	\$6.00
Domestic Bottle Beer	\$3.75
Imported Bottle Beer	\$4.75
House Wine by the Glass	\$4.00
House Wine by the Bottle	\$15.00
Premium Wine by the Glass	\$6.00
Juice	\$2.50
Fountain Soda (Unlimited)	\$2.50

Non-Alcoholic Beverage Options By The Gallon

Coffee	\$14.00
Iced Tea	\$15.00
Fruit Punch	\$15.00
Kiwi White Punch	\$18.00
Orange Juice	\$12.00
Soda & Water	
Canned Soda	\$1.25
Bottled Water	\$1.25
20-oz. Bottle Soda	\$2.25
Vitamin Water	\$3.00



DESSERTS

Chocolate Fountain \$300.00
Serves 100 people
Apples, Strawberries, Pretzel Rods,
Marshmallows, Pineapple

Individual Pieces

Cost is per person. Minimum of 50 people

Mini Gourmet Desserts	\$3.00
Hand Dipped Strawberries	\$2.75
Canoli's (Plain or Chocolate Chip)	\$2.50



