

events by Marriott



breakfast



breaks



lunch



reception



dinner



beverage

healthy

technology

info

crafted for you



**MARRIOTT
NORFOLK WATERSIDE**

235 East Main Street | Norfolk | VA 23510

www.marriott.com/orfws

Norfolk Waterside Marriott

235 East Main Street | Norfolk | VA 23510

757.627.4200 | www.marriott.com/orfws

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ESSENCE

shrimp
asparagus
wraps
mushroom
bruschetta
tenderloin
wontons
oysters
cheese

Hors D' Oeuvres by the Piece

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Hot |

The following selections are \$150 per 50 pieces

Shrimp and Vegetable Shomai Dim Sum
Spicy Garlic and Chili Beef Skewer
Warm Spinach and Feta Pies wrapped in Phyllo
Crispy Raspberry and Brie in Phyllo Parcels
Assorted Deep Dish Pizza
Tandoori Chicken with Mint Raita
Arnold's Barbecue Meatballs
Pulled Pork BBQ on Fresh Cocktail Rolls
Fig and Mascarpone Phyllo Parcels

The following selections are \$190 per 50 pieces

Crispy Edamame Dumplings
Spicy Shredded Beef Empanaditos
Corn & Crab Fritters with Lemon Garlic Aioli
Vegetable Samosas
Crispy Shitake Mushroom Chopsticks
Bacon Wrapped Scallops

The following selections are \$250 per 50 pieces

Signature Crab Cakes with Lemon Aioli
Coconut Shrimp with Mango Dipping Sauce
Short Rib & Cheddar Panini's with Tomato Jam
Garlic & Lemon Grilled Lamb Chops
Quail Wrapped in Bacon

Cold |

The following selections are \$150 per 50 pieces

Tuna Tataki on Wonton Crisp with Hijiki Salad
Fresh Mozzarella and Fire Roasted Tomato Brochette
Goat Cheese Mousse & Pear Cranberry Compote in Coronets
Miniature Chicken Waldorf in Phyllo Cups
California Rolls with Wasabi and Soy Sauce

The following selections are \$190 per 50 pieces

Beef Carpaccio, Onion Jam, Parmesan & Arugula on Crostini
Smoked Salmon with whipped Boursin and Fine Herb Garni
Cured Virginia Surryano Ham and Fresh Melon Brochette
Classic Old Bay Shrimp Cocktail with a piquant Cocktail Sauce
Thai Chicken & Cashews with Maki Vegetables in Endive



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*Minimum of 25 Guests; Stations Require an Attendant for \$100; Charge will Apply Per 100 Guests; One and Half Hours Service; Not Considered a Meal

Carver Stations |

(Chef Attendant at \$75 each per 100 people)

Rack Of Lamb Chevre & Virginia Peanut Crust (serves 25) \$295

VA Tom Turkey with Pan Gravy and Cocktail Rolls (serves 25) \$190

Grilled Argentinean Skirt Steak with Chimichurri Sauce (serves 15) \$125

Tenderloin of Beef with Glace de Veau & Soft rolls (serves 24) \$300

Virginia Smoked Ham with Williamsburg Nut Chutney (serves 35) \$180

Crispy Cuban Pork Shoulder with Sour Orange Mojo (serves 40-50) \$180

Smoked Beef Brisket with Hard Cider Ale Mop Sauce (serves 30) \$250

Salmon in Phyllo with Scallop Mousse (serves 25) \$190

Herb Roasted Baron of Beef Au Jus & Soft rolls (serves 50-65) \$325



Chesapeake Low Country Station | \$21 Per Person

Sautéed Crab Cakes, Fried Oysters, Pulled Pork Barbeque, and Shaved Country Ham Biscuits

Shrimp Stir Fried Rice Station with Chinese Dumplings | \$14 Per Person

Sautéed with vegetables and assorted Toppings with Chinese Boxes and Fortune Cookies

Carnitos Pork Taco Station with Grilled Tortillas | \$13 Per Person

Grilled Corn Pico di Gallo, Sour Cream, and Jack chesse

Classic Pasta Station with Garlic Bread | \$12 Per Person

Mediterranean Roasted Vegetable Alfredo farfalle and Chicken Pommarola Penne Rigate

Hand Rolled Sushi Chef Table | \$15 Per Person

California Rolls, Spicy Shrimp Rolls and Tuna Rolls made to order



displays and presentations

*Minimum of 20 Guests; Additional \$75 If Less; One Hour Service; Not Considered a Meal

The Grand Market Display | \$11 Per Person

Imported and Domestic Cheeses with Table Wafers and Crostini is Draped in Fresh Fruit and Seasonal Berries with Crisp Vegetables and Assorted Dips

Seafood Presentation | \$27 Per Person

Smoked and Poached Salmon, Lemon Herb Marinated Shrimp, Crab Claws, Seafood Salad, and Crab Spread with Crostini and Appropriate Condiments

Jumbo Old Bay Shrimp Cocktail | \$14 Per Person

Poached and Marinated Shrimp with House Spicy Cocktail Sauce

Charcuterie Platter | \$14 Per Person

French Country Pate, House Pork Rillettes, Soprosatta, and an assortment of Imported Meats with Pickled Vegetables, Herb Crostini and Whole Grain Mustard

Baked Double Cream Brie En Crouete | \$7 Per Person

A Wheel of Brie Wrapped in Puff Pastry, Baked Until Golden Brown and Served with Apricot Preserves and Williamsburg Nut Chutney

Gourmet Coffee Stand | \$9 Per Person

Starbucks Signature French Roast Accompanied by Flavored Syrups, Whipped Cream, Cinnamon, Cocoa, Shaved Chocolate, and Chocolate Dipped Biscotti, and Sugar Stirrers

Viennese Café Platter | \$11 Per Person

A Selection of Petite Cookies with Biscotti, Italian Cookies and Assorted Macaroons



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Marriott reception package

*Minimum of 25 Guests; Stations Require an Attendant for \$75; Charge will Apply Per 100 Guests; One and Half Hours Service; Not Considered a Meal

Pick 4 Hors D'oeuvres and 2 Action Stations | \$38

Includes 2 Pieces Each of the 4 Selected

Hot |

- Vegetarian Curry Samosas
- Crab and Corn Fritters
- Korean Beef Kebab
- Shrimp Shomai Dumpling
- Scallops Wrapped in Bacon
- Mediterranean Artichoke Tartlet
- Mini Pulled Pork Sliders
- Crispy Edamame Dumpling
- Tandoori Chicken Brochette
- Vegetable Lumpia
- Raspberry and Brie
- Mushroom Vol Au Vents
- Chef's Selected Dim Sum
- Swedish or Barbeque Meatballs
- Fig and Mascarpone Parcels
- Black Bean Tacquitos
- Sun Dried Tomato Panini
- Mini Beef Wellington

Cold |

- Fresh Mozzarella & Sun Dried Tomato Brochettes
- Chevre Mousse with Roasted Pequillo Peppers
- Beef Carpaccio, Red Onion Jam, Shaved Parmesan
- Tomato Shallot & Olive Confit, Artesian Rusk
- Spiced Rock Shrimp, Phyllo Cup, Herb Aioli
- California Rolls with Wasabi and Pickled Ginger
- Tuna Tiradito with Apple & Fennel Slaw

Reception and Action Stations |

- Carved Apricot Glazed Holiday Virginia Ham
- Stir Fried Rice Station with Chinese Dumplings
- Cuban Spiced Roast Pork Shoulder, Sour Orange Mojo
- Roast Herb Baron of Beef with Natural Jus
- Whole VA Tom Turkey, Gravy & Cranberry Compote
- Dim Sum and Street Hawker Noodle Station
- Chicken, Chorizo and Seafood Paella Station
- Classic Pasta Station with Garlic Bread

