

events by Marriott



breakfast



breaks



lunch



dinner



beverage



healthy

technology

info

crafted for you



**MARRIOTT
NORFOLK WATERSIDE**

235 East Main Street | Norfolk | VA 23510

www.marriott.com/orfws

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)

plated lunches

*Minimum 30 Guests; Additional \$75 If Less. Luncheon Selections include Rolls, butter, coffee & Dessert



Classic Herb Cured Chicken Breast | \$29

Served with your choice of one of our Classic Sauces.
Choose from; Piccata, Puttanesca, Marsala, or Provencal
Rice Pilaf and Haricot Vert

Grilled Portobello & Pecorino Panini | \$24

Caramelized Onion and Roasted Tomato Aioli with Arugula on Ciabatta
Served with Pasta Salad and Fresh Fruit Garnish

Chicken and Artichoke Salad on a buttery jumbo Croissant | \$20

Served with our Chef's Speciality Salad and Melon Garnish

Braised Short Rib and Brie Panini | \$27

Served with whole grain Mustard Spread and Chefs Pasta Salad

Orrechiette Pasta with Garlic Shrimp & Roasted Tomato | \$29

Served in a light Fontina Cream with Roasted Tomatoes

Mediterranean Roasted Vegetable & Hummus Wrap | \$19

Served with our Chef's Speciality Salad and Melon Garnish

Seared Sea Scallops or Signature Crab Cakes | \$35

Lemon Parmesan Risotto. Roasted Asparagus. Truffle & Tomato Chive Emulsion

Shoyu Orange Ginger Glazed North Atlantic Salmon | \$29

Coconut Jasmine Rice and Lightly Stir Fried Market vegetables

Foxfire Meatloaf and Whipped Potatoes | \$30

Made with Peppers Onions and Garlic and served with
whipped Potatoes and Green Beans



lunch buffets

*Minimum 30 Guests; Additional \$75 If Less

Delicatessen Buffet | \$25

Route 11 Chips

Two Creative Specialty Salads

Garden Salad

Corned Beef, Roasted Turkey, Maple Ham,
and Roast Beef

Swiss, Cheddar, and Pepper Havarti

Lettuce, Tomatoes, Onions, & Pickles

Cookies and Brownies

Iced Tea, Regular & Decaffeinated Coffee



Soup and Sandwich Buffet | \$28

Soup Du Jour

Chef's Choice of Two Creative Specialty Salads

Tossed Garden Salad

Roasted Vegetable & Hummus Wraps

Turkey and Pepper Bacon on Herb Focaccia

Maple Ham and Swiss on Toasted Baguette

Roast Beef & Havarti on Ciabatta

Route 11 Kettle Potato Chips

Pickles and Assorted Condiments

Cookies and Double Fudge Brownies

Iced Tea Regular and Decaffeinated Coffee



Theme lunch buffets

*Minimum 30 Guests; Additional \$75 If Less



Savory Grille Buffet | \$37

Baby Spinach & Candied Pecan Salad *with Gorgonzola*
Toasted Almond Cous Cous with Preserved Fruits
Grilled Vegetable Antipasti *with Roasted Peppers*

*~Following Items Served Chilled on Platters with
Tarragon Garlic Aioli, Whole Grain Mustard & Horseradish Cream*

Grilled Spice Rubbed Tenderloin of Beef
Herb Roasted Turkey Breast
Bronzed North Atlantic Salmon Filets
Rustic Artesian Breads
Tiramisu and Italian Berry Torte
Iced Tea, Regular and Decaffeinated Coffee
with Assorted Hot Teas

Back Bay Buffet | \$35

Spiced Coastal Shrimp Salad
Macaroni Salad, Cole Slaw
Pulled Pork Barbecue
Old Bay Baked Chicken
Cornmeal Fried Fish with Crab & Corn Hushpuppies
Collard Greens with Smoked Turkey
Red Beans & Rice with Andouille Sausage & Cornbread
Pecan, Apple, and Sweet Potato Pies
Iced Tea Regular and Decaffeinated Coffee
with Assorted Hot Teas

theme lunch buffets

*Minimum 30 Guests; Additional \$75 If Less

Taste of Little Italy Buffet | \$33

- Minestrone Soup or Italian Wedding Soup
- Tossed Caesar Salad
- Rustic Garlic Bread
- Grilled Vegetable Antipasti with Roasted Peppers
- Grilled Fennel Sausage with Peppers and Onions
- Baked Lasagna Al Forno with Sauce Bolognese
- Linguine and Clams in White Wine Herb Sauce
- Tiramisu and Italian Berry Torte
- Iced Tea, Regular and Decaffeinated Coffee with Assorted Hot Teas



South of the Border | \$29

- Romaine Salad with Southwest Dressing
- Cheddar Cheese, Onions, Tomatoes, Jalapenos, Salsa, Olives, Sour Cream
- Spanish Rice
- Refried Beans
- Sautéed Fajita Style Peppers and Onions
- Chile Lime Chicken Breast
- Fajita Steak
- Soft Flour Tortillas
- Tortilla Chips and Salsa
- Apple Cinnamon Fried Churros
- Iced Tea
- Regular and Decaffeinated Coffee with Assorted Hot Teas

Norfolk Waterside Marriott

235 East Main Street | Norfolk | VA 23510
757.627.4200 | www.marriott.com/orfws

events by Marriott

[breakfast](#) [breaks](#) **LUNCH** [reception](#) [dinner](#) [beverage](#) [healthy](#) [technology](#) [info](#)

[> plated](#) [> buffet](#) [> box](#)

boxed lunches

*Minimum 10 Guests; Additional \$75 If Less

Served with Whole Fruit, or Cookie, Utensils and Appropriate Condiments with Pepsi Products



- Tex-Mex Chicken Salad** with Jack cheese, Black Beans, Corn, & Tortilla Strips **\$18**
- Spicy Bangkok Shrimp Salad** Glass Noodles, Crisp Vegetables & Bibb Lettuce **\$24**
- Spiced Pecan & Apple Salad** with Cranberries & Gorgonzola **\$20**
- Classic Tuna Nicoise Salad** **\$24**
- The Greek Wedge** **\$20**

- Sandwiches** Served with Lettuce, Tomato, and Potato Chips **\$17**
- Mediterranean Roasted Vegetable & Hummus Wrap** **\$20**
- Corned Beef & Brie** with Crisp Onions on Rye **\$18**
- Turkey and Provolone** on Herb Focaccia **\$18**
- Ms. Phee's Chicken Salad on Buttery Croissant** **\$21**
- Italian Cold Cut Combo** dressed with Oil & Vinegar peppers **\$22**
- Roast Beef and Cheddar on Ciabatta**



- Box Lunch Enhancements** **\$2**
- Granola & Candy Bars** **\$3**
- Energy Bars** **\$2**
- Greek Pasta Salad** **\$2**
- Smart Food Popcorn** **\$2**
- Dried Fruit & Nuts** **\$3**
- Rice Crispy Treats** **\$3**
- Whole Grain Quinoa Pilaf** **\$2**
- Whole Fruit** **\$2**
- Brownies**