

TASTE 'N' SEE

BANQUET & CATERING SERVICE



AT THE MURRAY CENTER



THE PERFECT SETTING FOR A LASTING MEMORY

YOU WOULD BE SATISFIED JUST TO CELEBRATE IN OUR FABULOUS BALLROOM. AFTER ALL, WE THINK IT'S THE AREA'S MOST EXQUISITE, MOST CHIC AND MOST HANDSOMELY APPOINTED PARTY PLACE. BUT YOU STILL NEED THREE ESSENTIAL ELEMENTS TO MAKE YOUR CELEBRATION A TRULY MEMORABLE EVENT:

OUR CHEF, MAITRE'D AND OUR CATERING DIRECTOR.

THEIR COMBINED EXPERTISE AND ATTENTION TO DETAIL
CAN MAKE YOUR PARTY COME ALIVE.

WE'RE LOCATED IN DOWNTOWN NORFOLK

455 EAST BRAMBLETON AVENUE (ENTRANCE ON POSEY LANE)
NORFOLK, VA 23510

TELEPHONE: 757.622-5660 • FAX: 757.622.9197

E-MAIL: SALES@THEMURRAYCENTERTNS.COM

WEBSITE: WWW.THEMURRAYCENTERTNS.COM

"BECAUSE ELEGANCE DOESN'T HAVE TO COME AT A HIGH PRICE."

TASTE 'N SEE

Banquet 'N Catering Services

Thank you for your interest in Taste 'N See at the Murray Center. Taste 'N See is committed to providing the finest food with the best possible service. You can be assured that every detail will receive our personal attention.

ROOM INFORMATION

MAIN Dining Theatre

The MAIN Dining Theatre is able to host receptions up to 600 people. The maximum capacity for seated dining is 450 people. Theatre style seating accommodates 700 people and classroom style seating 500 people.

READY Reception Hall

The READY Reception Hall accommodates 125 people for breakfast, lunch or dinner seating. Theatre style seating for 150 people, classroom style for 75 people, and can host a reception up to 150 people.

Garden Room

This private dining room accommodates 40 people for breakfast, lunch or dinner seating. Theatre style seating is up to 50 people.

Executive Board Room

The Executive Board Room accommodates 26 people for corporate type meetings. Featuring our 22' long mahogany wood table and executive style high back leather chairs.

Renew Conference Room

The Renew Conference Room accommodates 16 people for breakfast, lunch or dinner, conference style for 16, theatre style for 30 people and class room style for 24 people.

TASTE 'N SEE

Banquet 'N Catering Services

FEATURES

Custom Head Tables

Spacious Dining Arrangements

Multiple Restrooms and Lounge

Dual Entrances and Exits

State of the Art Audio-Visual System

Elevated Stage with Theatre Lighting

Dressing Rooms

Production Control Room

TASTE 'N SEE

Banquet 'N Catering Services

Breaks

Beverages

Freshly Brewed Regular Coffee

Freshly Brewed Decaffeinated Coffee

Hot Assorted Herbal Teas

Chilled Fruit Juices

Iced Tea, Lemonade, House Punch

Sparkling Cider

Assorted Soft Drinks

Bottled Waters

Bakers Rack

Fresh Assorted Danish

Fresh Assorted Muffins

Assorted Donuts

Butter Croissants

Mini Crumb Cakes

Sticky Buns & Cinnamon Rolls

Assorted Bagels and Cream Cheese

Assorted Fruit Breads

Warm Cheese & Smithfield Ham Biscuits

Nutri-Grain Bars

Fresh Fruit Bowl

Breaks served with preserves and butters

20% Service Fee and 11.5% Tax are added to all food and Beverage

TASTE 'N SEE

Banquet 'N Catering Services

“Not So Continental”

Eye Opener

***Assorted Bakery Basket
(Includes: Coffee Cake, Muffins, Bagels)
Cream Cheese, Preserves and Butter
Fruit Juices: Orange, Apple, Cranberry,
Coffee, Tea, Decaf***

Smithfield Delight

***Fresh Fruit Tray
Fresh Buttermilk Biscuits with
Smithfield Ham / Country Sausage and Cheddar Cheese
Warm Glazed Cinnamon Raisin Biscuits
Preserves and Butter
Fruit Juices: Orange, Apple, Cranberry,
Coffee, Tea, Decaf***

The New Yorker

***Fresh Warm Assorted Bagels and Coffee Cake
(A Variety of Plain, Sweet & Savory Bagels)
Preserves and Butter, Cream Cheese, Smoked Salmon Cream Cheese
Tray of Sliced Red Onions, Tomatoes and Capers
Fruit Juices: Orange, Apple, Cranberry,
Coffee, Tea, Decaf***

Health Life Style Break

***Fresh Fruit with Honey Poppy Seed Dipping Sauce
Nutri-Grain Bars, Low Fat Muffins, Low Fat Yogurts, Granola
Preserves & Margarine
Fruit Juices: Orange, Mango, Veggie
Coffee, Tea, Decaf & Assorted Herbal Teas***

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TASTE 'N SEE

Banquet 'N Catering Services

A' la Carte Breaks

***Fresh Baked Assorted Cookies
Brownies & Blondie's
Assorted Mini Candy Bars
Granola & Nutri- Grain Bars
Whole Fresh Fruit
Chips, Snacks, Pretzels and Dip
Assorted Mini Pastries
New York Style Warm Pretzels with Mustard***

Conference Package

Mid-Morning Break

***Granola Bars, Nutri-Grain Bars and Whole Fruit
Coffee, Assorted Teas & Decaf
Assorted Juices & Bottle Waters***

Afternoon Break

***Assorted Cookies, Brownies & Blondie's
Coffee, Assorted Teas & Decaf
Assorted Sodas
Iced Tea & Lemonade***

(Above breaks based on 30 minutes)

Craving Chocolate

***Chocolate Dipped Strawberry's
M&M Candy (Plain & Peanut)
Assorted Chocolate Bars
Chocolate Chip Cookies
Milk, Assorted Sodas & Yoo Hoo's
Coffee, Teas, & Decaf***

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TASTE 'N SEE

Banquet 'N Catering Services

Breakfast

Kick Start

***Scramble Eggs
Smithfield Bacon, Sausage or Ham
Home Fried Potatoes
Basket of Biscuits and Muffins
Preserves and Creamy Butter***

The Stacker

***Pancakes with Maple Syrup
Freshly Scrambled Eggs
Fresh Baked Apples
Smithfield Bacon, Sausage or Ham
Basket of Biscuits & Muffins with Preserves & Creamy Butter
Orange Juice, Coffee, Tea, & Decaf***

The Murray's

***Fresh Seasonal Fruit and Berries
Country Omelet with Ham and Cheese
Southern Home Fried Potatoes
Smithfield Sausage or Bacon
Basket Fruit Danish and Muffins
Preserves & Creamy Butter
Orange Juice, Coffee, Tea, & Decaf***

Mighty Men

***Fresh Seasonal Berries and Fruit
Grilled Breakfast Steak
Scramble Eggs & Grits
Basket of Biscuits with preserves and Creamy Butter
Orange Juice, Coffee, Tea, & Decaf***

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TASTE 'N SEE

Banquet 'N Catering Services

Breakfast Buffet

Country Breakfast Buffet

Fresh Fruit Bowl
Scramble Eggs, Home Fried Potatoes, Grits
Smithfield Bacon & Sausage
Warm Buttermilk Biscuits, Fruit Danish and Muffins
Preserves & Creamy Butter
Assorted Fruit Juices
Coffee, Tea & Decaf

Taste 'N See Buffet

Fresh Fruit Display
Scramble Eggs, Home Fried Potatoes,
Pancakes with Maple Syrup, Baked Apples
Smithfield Sausage & Grilled Ham
Fresh Pastries
Assorted Fruit Juices
Coffee, Tea & Decaf

Breakfast Buffet Add-Ons

Omelets and Egg Station: Fresh Eggs and Omelets
Made to order with a variety of fillings

Lunch Entrees: Chicken, Ham, Roast Beef, Green Beans,
Roasted New Potatoes

20% Service Fee and 11.5% Tax are added to all food and Beverage

TASTE 'N SEE

Banquet 'N Catering Services

Served Lunch

***Caesar Salad with Garlic Croustades
Wild Salmon Fillet with Mustard Dill Sauce
Fresh Italian Vegetable Medley, Long Grain Wild Rice Blend
Rolls and Butter***

***Trio Salad with Chicken, Tuna, and Ham Salad Served Atop Crisp Greens
Garnished with Fresh Fruit
Warm Flakey Croissant and Butter***

***Fresh Fruit Salad with Citrus Dressing
Chicken Cordon Bleu
Seasoned Green Beans
Garlic Roasted New Potatoes
Rolls and Butter***

***Chef Salad with Choice of Dressing
Rolls and Butter***

***Croissant Sandwich with Roast Beef
Monterey Jack Cheese and Red Onion
Pasta Salad, Fresh Melon Wedge***

***Mixed Green Salad with House Dressing
Glazed Chicken Breast
New Roasted Potatoes, Seasoned Vegetable Blend
Rolls and Butter***

All Meals Served with Dessert, Coffee, Hot Tea, Iced Tea

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TASTE 'N SEE

Banquet 'N Catering Services

Served Lunch

Cold Deli Plate

***Turkey, Ham, Roast Beef Served on a Kaiser Roll
Chips, Fresh Fruit Garnish***

Professional Business Meetings Menu

Lunch Buffet

Deli Luncheon Buffet

Sliced Deli Meat

(Ham, Turkey Roast Beef)

Sliced Cheese

(Cheddar, Swiss, Provolone)

Assorted Condiments

Relish Tray, Tossed Salad, with Dressing, Pasta Salad, Fresh Fruit Salad

Pasta Buffet

Tossed Salad with Dressing

Baked Lasagna, Stuffed Shells

Italian Vegetable Blind

Garlic Bread

All Meals Served with Dessert, Coffee, Hot Tea, Iced Tea

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TASTE 'N SEE

Banquet 'N Catering Services

Lunch Buffet

Murray Center Buffet

***Tossed Garden Salad with Dressing
Baked or Fried Chicken, Country Pork Ribs in a BBQ Sauce
Candied Yams, Seasonal Vegetables
Rolls and Butter***

READY Buffet

***Caesar Salad with Seasoned Croutons
Fresh Fruit Salad, Pasta Salad
Honey Glazed Chicken, Sliced Prime Beef
Fettuccini Alfredo, Seasonal Vegetables
Rolls and Butter***

Norfolk Buffet

***Garden Salad with Dressings
Red Potato Salad, Marinated Veggie Salad
Herbed Roasted Pork Loin, Broiled Tilapia with Lemon Butter White Wine
Seasonal Vegetables, Roasted New Potatoes
Rolls and Butter***

All Meals Served with Dessert, Coffee, Hot Tea, Iced Tea

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TASTE 'N SEE

Banquet 'N Catering Services

Served Dinners

***Mixed Green Salad with House Dressing
Chicken Cordon Bleu
Sautéed Yellow Squash and Zucchini
Roasted New Potatoes
Fresh Baked Rolls and Butter***

***Fresh Fruit Cup
Caesar Salad with Garlic Croutons
Shrimp Scampi over Pasta
Steamed Broccoli Spears with Cheese Sauce
Fresh Baked Rolls & Butter***

***Chefs Soup of the Day
Mixed Green Salad with House Dressing
Glazed Honey Breast of Chicken
Green Beans Almondine / Duchess Potatoes
Fresh Rolls & Butter***

***Mixed Green Salad with House Dressing
Chef Green's Famous Deep Fried or Oven Baked Chicken
Seasoned Collard Greens
Candied Yams
Fresh Rolls and Butter***

***Fresh Fruit Cup
Chef Green's Deep Fried or Broiled Fish Filets
Seasoned Green Beans
Roasted Garlic New Potatoes
Hot Corn Bread and Butter***

All Meals Served with Dessert, Coffee, Hot Tea, Iced Tea

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TASTE 'N SEE

Banquet 'N Catering Services

Served Dinners

***Mixed Green Salad with House Dressing
Slow Roasted Tender Roast Beef with a Demi Glaze
Vegetable Medley
Long Grain and Wild Rice Blend
Hot Rolls and Butter***

***Mixed Green Salad with House Dressing
Roast Tenderloin of Pork with Fruit Salsa
Italian Veggie Blend
Whipped Potatoes with Gravy
Hot Rolls and Butter***

***Mixed Green Salad with Dressing
Broiled Salmon with Mustard Dill Butter Sauce
Sautéed Yellow Squash and Zucchini
Roasted New Potatoes
Hot Rolls and Butter***

***Caesar Salad with Garlic Croutons
Slow Roasted Prime Rib Au Jus
Seasoned Green Beans
Roasted New Potatoes
Hot Rolls and Butter***

All Meals Served with Dessert, Coffee, Hot Tea, Iced Tea

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TASTE 'N SEE

Banquet 'N Catering Services

Formal Fairs

Shrimp Cocktail-

***Fresh Baby Spinach and Field Greens Salad with Walnuts Sliced
Strawberries, Mandarin Oranges and Dried Cranberries Tossed with
Sweet Vidalia Onion Dressing***

Fruit Sorbet

Petite Filet Mignon with Béarnaise Sauce

Fresh Steamed Asparagus / Duchess Potatoes

***Flambé Cherries Jubilee Served Over Vanilla Ice Cream
(Served Table Side)***

Fresh Hot Rolls & Butter

Melon with Prosciutto

Creamy Maryland Style Crab Soup

Bibb Lettuce with Walnuts, Feta Cheese with Raspberry Vinaigrette

Fruit Sorbet

***Baked Fresh Wild Salmon with Tarragon Mustard Butter Garnished
with Two Garlic Jumbo Shrimp***

Fresh Steamed Broccoli with Butter Sauce / Long Grain Wild Rice

NY Colossal Cheese Cake

Hot Rolls and Butter

All Meals Served with Dessert, Coffee, Hot Tea, Iced Tea

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TASTE 'N SEE

Banquet 'N Catering Services

Dinner Buffet (50 person minimum)

SOUTHERN STYLE

***Fresh Garden Salad Choice of Dressing
Cole Slaw, Potato Salad
Roast Beef Au Jus, Chicken (Baked or Fried), BBQ Country Pork Ribs
Seasoned Collard Greens & String Beans
Country Sweet Potatoes & Macaroni and Cheese
An Array of Delicious Desserts***

ITALIAN CUISINE

***Caesar Salad with Fresh Croutons
Italian Pasta Salad, Pasta Antipasto
Mothers Lasagna Topped with Four Cheeses, Chicken Marsala,
Italian Sausage with Peppers & Onions in a Marinara
Italian Style Green Beans, Italian Medley of Veggies
Spaghetti Noodles, Rosemary Roasted Potatoes
An Array of Delicious Desserts***

MURRAY'S FAVORITE

***Trio Wild Greens with Vegetables and Assorted Dressing
Pasta Salad, Red Potato Salad,
Tomato and Red Onion Salad with Basil Vinaigrette
Honey Pecan Breast of Chicken, Grilled Salmon Fillets with Dill
Slow Roast Prime Rib of Beef (with carver add \$_____ pp)
Fresh Veggie Medley, Cinnamon Glazed Baby Carrots
Rosemary Roasted New Potatoes, Long Grain and Wild Rice Blend
An Array of Delicious Desserts***

All meals served with rolls, butter, coffee, tea and water

20% service Charge and an 11.5% Tax added to all food & beverage items

TASTE 'N SEE

Banquet 'N Catering Services

Dinner Buffet (50 person minimum)

NORFOLK BY THE SEA

***Garden Green Salad with Assorted Dressing
Marinated Vegetable Salad, Seafood Pasta Salad, Fresh Fruit
Chicken Florentine, Seafood Newburg, Wild Tilapia Fish Fillet (Baked or
Fried)***

***Honey Glazed Baby Carrots, Fresh Green Bean
Long Grain and Wild Rice Blend, Garlic Roasted New Potatoes
An Array of Delicious Desserts***

Two Fish and Five Loaves of Bread Buffet

Garden Green Salad with Assorted Dressings

Choice of Two Entrees

***Chicken Baked or Fried
Wild Tilapia Fish Fillets Broiled or Fried
Sliced Hunter Style Roast Beef
Glazed Honey Ham***

Choice of one

Green Beans, Collards, Succotash, Cabbage or Medley of Veggies

Choice of One

***Long Grain and Wild Rice Blend, Mashed Potatoes,
Roasted New Potatoes, Sweet Potatoes***

Choice of One Dessert

Bread Pudding, Apple Pie, Cheery Pie, Chocolate Mousse

All meals served with rolls, butter, coffee, tea and water

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TASTE 'N SEE

Banquet 'N Catering Services

Hors D' Oeuvres

Hot

Chicken Wings, Buffalo Wings, BBQ Wings, BBQ Meatballs, Swedish Meatballs, Spring Rolls, BBQ Cocktail Smokies, Cheese Straws, Corn Fritters, Stuffed Jalapenos Peppers, Pot Stickers

Lumpia, Spanakopita, Assorted Mini Quiche, Rumaki (Chicken Livers wrapped in Bacon), Chicken Cordon Bleu, Chicken Tenders, Mozzarella Cheese Sticks

Breaded Shrimp, Breaded Scallops, Breaded Catfish Bite, Stuffed Mushrooms, Chicken Quesadillas, Sweet Coconut Shrimp

Mini Crab Cakes, Scallops Bacon Wrapped, Shrimp Bacon Wrapped, Mushrooms Stuffed with Crabmeat, Hot Crab Dip with Croustades

Mini Beef Wellingtons, Hawaiian Chicken Kabobs, Artichoke Parm Hearts, Tender Beef Hibachi Skewers, Teriyaki Marinated Beef Kabobs

Some items served with special sauce and seafood is seasonal

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Banquet 'N Catering Services

Hors D' Oeuvres

Cold

Vegetable Crudités with Dip

Imported Cheese Display with Crackers

Domestic Cheese Display with Crackers

Fresh Fruit Display (Seasonal) with Dip

Fruit, Cheese, Vegetable Montage (a beautiful display with Ice Carving)

Lox and Cream Cheese (eggs, red onion, capers, mini bagels)

Mini Croissants with Ham, Chicken, Tuna Salad

Sliced Deli Meat and Cheese with Cocktail Rolls

Marinated Mushrooms

Cocktail Shrimp with Cocktail Sauce

Ziti Italian Pasta

Fruit will vary on seasonal fruit with all trays.

Mini Dessert

Lemon Squaresn

Mini Cheese Cakes

Banana Foster Bites

Mini Brownie Bites

Mini Vanilla Cream Puff Pastry

Mini Iced Chocolate Éclairs

Petite Fours Assorted

Variety Dessert Bar

(All Hors D' Oeuvres serving size based on 4 pieces per person)

TASTE 'N SEE

Banquet 'N Catering Services

Wedding Package

“Perfect setting for a lasting memory”

We have a longstanding commitment to make our house your house where you can celebrate life’s special moments for generations. Offering Gift Table, Cake Service, China Service, Linen Napkins, Linen Clothes, Floor Length Table Linen, Lattice with Toile, Wedding Chapel Arrangements, Audio Video, DJ, and our Maitre d’

One Hour Pre-Reception with Plated Meal

Accompanied By Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Punch

Gourmet Display

***Domestic Cheese and Fruit Display with Dip and Assorted Crackers
Assorted Vegetable Display
Hot Spinach Dip with Assorted Crackers***

Passed Hors D’ Oeuvre

(Choose Three)

Bacon Wrapped Scallops, Spring Rolls, Stuffed Mushrooms, Spanakopita, Coconut Shrimp, Hawaii Chicken Kabobs, Meatballs, Chicken Wings

(Choice of Salad)

Mixed Green Salad with Choice of Dressing; Caesar Salad with Garlic Herb Croustades or Romaine Hearts; Sundried Tomatoes, Kalamata Olives, Cucumbers and Feta Cheese with Balsamic Dressing

Entrees

(Choice of One)

***Jumbo Shrimp Scampi with Pasta with Garlic Butter Sauce
Broiled Salmon with Mustard Dill Butter Sauce
Slow Roasted Prime Ribs Au Jus
Seasoned Roasted Cornish Hen with Stuffing
Herb Rubbed Season Pork Chops
Accompanied with Your Choice of Vegetable, Starch, Rolls and Butter***

(Minimum of 75 people)

20% Service Fee and 11.5% Tax are added to all food and Beverage

TASTE 'N SEE
Banquet 'N Catering Services
Chef Tables

Italian Pasta Station

(Choose Two)

Fried Ravioli with Marinara Sauce, Penne Pasta with Marinara, Wild Mush Ravioli in a Cream Sauce, Penne Pasta in a Cream Sauce, Italian Sausage or Chicken Penne with Marinara

***Succulent Scallops and Shrimp Pasta with Roma Tomatoes, Fresh Basil, Fresh Roasted Garlic Tossed in Olive Oil and White Wine
Cheese Tortellini with Grilled Chicken, Broccoli, Sun Dried Tomatoes,
Tossed in a Herb Cream Sauce
Penne Pasta with Roasted Chicken and Shrimp in a Spicy Parmesan Cream Sauce***

Have Our Chefs Cook Table Side –

Carved To Order Stations

Roast Baron of Beef with Horseradish Sauce and Dijon Mustard and Rolls

Slow Roasted Steamship Round Served with Au Jus, Horseradish Sauce and Rolls

***Roasted Tenderloin of Beef Served with Horseradish Sauce, Au jus and Rolls
Market Price***

Roasted Turkey Breast Served with Mayo, Dijon Mustard, and Rolls

Baked Honey Cured Spiral Ham served with Mayo, Dijon Mustard and Rolls

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TASTE 'N SEE
Banquet 'N Catering Services
Chef Tables

Chesapeake Bay Station

Local Cherry Stone Clams and Oysters on a Half Shell, Jumbo Shrimp Cocktail with Fresh Lemon, Horseradish and Cocktail Sauce. Have our Chef Shuck for You -

Market Price

Asian Stir Fry Station

A Stir Fry with Bean Sprouts, Carrots, Bell Peppers, Snow Peas, Water Chestnuts and Rice With Choice of Shrimp, Chicken or Beef

Have our Chef Prepare It Table Side-

Mexican Station

Seasoned Chicken and Ground Beef Served with Lettuce, Tomatoes, Onions, Taco Cheese, Taco Sauce, Sour Cream, Hard Taco Shell, Tortillas

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TASTE 'N SEE

Banquet 'N Catering Services

