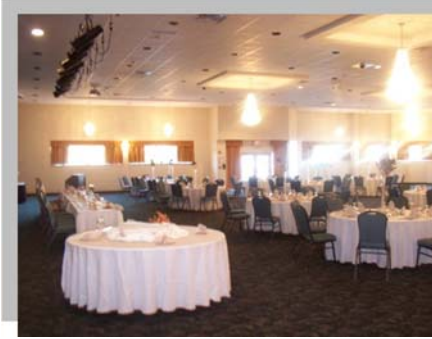

TASTE 'N SEE AT THE MURRAY CENTER BANQUET AND CONFERENCE CENTER



"ELEGANCE DOES NOT HAVE TO COME AT A HIGH PRICE"
"EXPERIENCE THE EXPECTED AND MORE"
Our Prices Will "Beat Any Competitive Price With Matching Quality!"

455 E. Brambleton Ave Norfolk, Virginia 23510
Office: 757-622-5660 Fax: 757-622-9197
Web: www.themurraycentertns.com

TASTE 'N SEE

Banquet 'N Catering Services

ANNIVERSARIES
BAPTISMAL RECEPTIONS
BAR MITZVAHS
BAT MITZVAHS
BIRTHDAY PARTIES
AWARD BANQUETS
RETIREMENTS
HOLIDAY CELEBRATIONS
BUSINESS MEETINGS
CHOIR CONCERTS
DINNER THEATER
FUNDRAISER BANQUETS
WEDDING RECEPTIONS
REHEARSAL DINNERS
GRADUATION PARTIES
MILITARY FUNCTIONS
STAGE PRESENTATIONS
SALES SEMINARS
DESSERT SOCIALS
FASHION SHOWS
CHURCH CELEBRATIONS
CORPORATE EVENTS
FAMILY REUNIONS
SCHOOL AWARDS
BREAKFAST MEETINGS
LUNCHEONS
FORMAL DINNERS

TASTE 'N SEE

BANQUET 'N CATERING SERVICES

*Taste 'N See Is Downtown Norfolk's
newest banquet conference facility and is located inside*

The Murray Center.

*We can
accommodate groups from 20 to 500,
whatever your occasion, whatever the time of
day; Breakfast, Brunch, Lunch, or Dinner,
you will find our Executive Chef and our
Professional Staff ready to serve you.
Contact our Sales and Marketing Office,
Monday through Friday for information on
Menus, Pricing,
Reservations, Tours, and Tastings.*



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

Specialty Bottled Water

Bakers Rack

Fresh Assorted Danish

Fresh Assorted Muffins

Fresh Assorted Donuts

Butter Croissants

Sticky Buns & Cinnamon Rolls

Assorted Bagels and Cream Cheese

Warm Cheese & Smithfield Ham Biscuits

Nutri-Grain Bars

Fresh Fruit Bowl

Breaks served with preserves and butter

TASTE 'N SEE

Banquet 'N Catering Services

“Not So Continental”

Eye Opener

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

Smithfield Delight

***Fresh Fruit Tray & Assorted fruit Yogurts
Fresh Buttermilk Biscuits with
Smithfield Ham or Country Sausage or Cheddar Cheese
Warm Glazed Assorted Pastries
Preserves and Butter
Fruit Juice
Coffee, Tea, Decaf***

The New Yorker

***Fresh Warm Assorted Bagels and Assorted European Pastries
(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 Juice
Coffee, Tea, Decaf***

Healthy Life Style Break

***Fresh Fruit with Honey Poppy Seed Dipping Sauce
Nutri-Grain Bars, Low Fat Muffins, Low Fat Yogurts, Granola
Préserves & Margarine
Fruit Juice
Coffee, Tea, Decaf & Assorted Herbal Teas***

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

TASTE 'N SEE

Banquet 'N Catering Services

A' la Carte Breaks

Fresh Baked Assorted Cookies

Brownies & Blondies

Assorted Mini Candy Bars

Granola & Nutri- Grain Bars

Whole Fresh Fruit

Chips, Snacks, Pretzels and Dip

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 & Bottled Water

Afternoon Break

Assorted Cookies, Brownies & Blondie's

Coffee, Assorted Teas & Decaf

Assorted Sodas

Iced Tea & Lemonade

Craving Chocolate

M&M Candy (Plain & Peanut)

Assorted Chocolate Bars

Chocolate Chip Cookies

Milk, Assorted Sodas & Yoo Hoo's

Coffee, Teas, & Decaf

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

TASTE 'N SEE

Banquet 'N Catering Services

Breakfast

Kick Start

***Scrambled Eggs
Smithfield Bacon, Sausage or Ham
Home Fried Potatoes
Basket of Biscuits and Muffins
Preserves and Creamy Butter
Orange Juice, Coffee, Tea, & Decaf***

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***

Mighty Men

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

Chef Specialty Breakfast

***Fresh Scrambled Eggs
Grits
Bacon or Link Sausages
Buttered Toast
Orange Juice, Coffee, Tea & Decaf***

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

TASTE 'N SEE

Banquet 'N Catering Services

Breakfast Buffet

Country Breakfast Buffet

Scrambled Egg
Home Fried Potatoes, Grits
Smithfield Bacon & Sausage
Warm Buttermilk Biscuits and Muffins
Assorted Fruit Juices
Coffee, Tea & Decaf

Taste 'N See Buffet

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

****Sunrise Buffet***

Scrambled Eggs
Smithfield Bacon or Sausage
Grits & Warm Buttermilk Biscuits
Orange Juice
Coffee, Tea & Decaf

PANCAKE BREAKFAST

Fresh Fruit Bowl
Pancakes with Maple Syrup
Scrambled Eggs
Bacon and Sausage
Orange Juice
Coffee, Tea & Decaf

Breakfast Buffet Add-On

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

Lunch Entrees: Select any one Entree, Vegetable, Starch and Assorted Desserts

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

TASTE 'N SEE

Banquet 'N Catering Services

Salads & Sandwiches

Served all day

Trio Salad

***Chicken, Tuna, and Potato Salad Served Atop Crisp Greens
Garnished with Fresh Fruit, Warm Flaky Croissant and Butter***

Fresh Spinach & Strawberry Salad

Fresh Baby Spinach, Strawberries, Candy Coated Pecans

Murray's Greek Salad

Fresh Greens, Feta Cheese, Tomatoes, Red Onions, Kalamata Olives, Red Peppers & Green Peppers

Caesar Salad

Marinated Chicken Breast with Romaine Lettuce, Parmesan Cheese in a Caesar Dressing

Italian Pasta Salad

***Bow Tie Pasta, Broccoli, Cucumber, Chopped Red Onions, Cherry Tomatoes, Chopped Garlic and
Lots of Basil in a Vinaigrette Dressing***

Greek Veggie Salad

***A Blend of Cauliflower, Broccoli, Cherry Tomatoes, Olives and Feta Cheese Tossed in Balsamic
Vinaigrette and Refrigerate Overnight.***

TNS Grilled Chicken Chipotle Salad

***Romaine Lettuce, Avocado, Black Beans, Smoked Grilled Corns & Feta Cheese in a
Lime Vinaigrette Dressing***

Bistro House Salad

***Spring Lettuce Mix, Potato Straws, Tomatoes, Red Onions, Gorgonzola Cheese in a
Balsamic Vinaigrette***

Cold Deli Plate

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

French Dip Sandwich

Crusty Bread Filled with Tender Salty, Savory Beef & Provolone Cheese

Chesapeake Bay Crab Cake Sandwich

Jumbo Lump Crab Cake Served on Sesame Seed Bun

Black Bean Burger Served on Greek Yogurt Bun

***Black beans, Rolled Oaks and Panko Crumbs, Red & Green Bell Peppers, Cilantro gives it a
southwest flavor. Build on Widely Popular Greek Yogurt Sweet Hearth, Whole Grain Bun***

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

TASTE 'N SEE

Banquet 'N Catering Services

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

Murray Center Buffet

***Tossed Garden Salad with Dressing
Baked or Fried Chicken, Country Pork Ribs in a BBQ Sauce
Candied Yams, Seasoned Garden Fresh Green Beans
Rolls and Butter***

READY Buffet

***Fresh Fruit Salad, Pasta Salad
Honey Glazed Chicken, Sliced Prime Beef
Red Potatoes, Seasonal Vegetables
Rolls and Butter***

Italian Buffet

***Caesar Salad with Croutons, Parmesan and Caesar Dressing
Antipasto Salad
Chicken Parmesan, Homemade Meat Lasagna
Italian Green Beans and Garlic Bread Sticks***

Norfolk Buffet

***Garden Salad with Dressings
Marinated Veggie Salad
Chicken Chesapeake, Broiled Tilapia with Lemon Butter White Wine
Seasonal Vegetables, Roasted New Potatoes
Rolls and Butter***

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

TASTE 'N SEE

Banquet 'N Catering Services

Served All Day Menu

Entrees include your choice of Salad, Vegetable, Starch, Rolls, Dessert & Beverage

Stuffed Herb Marinated Chicken Breast

***Sautéed Chicken Breast, Cornbread Stuffing and Topped with Chef's Sauce
Lunch / Dinner***

Southern Herb Baked or Crispy Fried Seasoned Chicken

Lunch / Dinner

Surry Style Chicken

***Boneless Breast Topped with Ham, Swiss Cheese and White Wine Sauce
Lunch / Dinner***

Chicken Chesapeake

***A Boneless Breast Topped with Sautéed Crabmeat and Hollandaise Sauce
Lunch / Dinner***

Chef Green's Deep Fried Southern Style Cat Fish

***Served with Hot Corn Bread and Butter
Lunch / Dinner***

Chesapeake Bay Crab Cake

***Two Lump Crab Cakes Served with Remoulade Sauce
Lunch / Dinner***

Caribbean Blacken Tilapia

***A Blend of Chef's Herbs and Spices, Pan Seared Served with Caribbean Fruit Salsa
Lunch / Dinner***

Broiled Wild Salmon with Herb Butter Sauce

***Broiled Salmon Bathed in Herb Butter
Lunch / Dinner***

Sliced Prime London Broil of Beef

***Thinly Sliced Marinated Beef Topped with a Mushroom Sauce
Lunch / Dinner***

Slow Roasted Prime Rib of Beef

***Roasted for Twenty Four Hours, Rubbed in Herbs and Served with a Cabernet Demi Glaze
Lunch / Dinner***

Seasoned Stuffed Pork Chop

***Pork Chop Stuffed with Herb Stuffing and Topped with Caramelized Green Apples
Lunch / Dinner***

Slow Roasted Marinated Pork Tenderloin

***Tender Pork Loin Marinated 48 Hours in Chef's Special Herbs and Spices
Lunch / Dinner***

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

TASTE 'N SEE

Banquet 'N Catering Services

COMBINATION DINNERS

Boneless Marinated Chicken Breast / Tender Roast Beef Au Jus

Slow Roasted Turkey / Smoked Ham served with Cranberry Stuffing

Tenderloin of Beef / Salmon Au Poivre with a Peppercorn Brandy Sauce

Tilapia Filet / Chicken Picatta with a Lemon Butter Caper Sauce

Tenderloin of Beef / Crab Oscar with Tarragon Sauce

Tilapia Filet and Jumbo Shrimp Scampi

Vegetarian & Vegan

Pasta Primavera

***Medley of vegetables nested on a bed of pasta and topped with zesty marinara
Lunch / Dinner***

***Fresh Stuffed Cabbage Stuffed with Wild Rice and Black Beans
Lunch / Dinner***

Veggie Lasagna

***Traditional Lasagna made with a Alfredo Sauce and Filled with Veggies
Lunch / Dinner***

Stuffed Bell Pepper

***Pepper Stuffed with Rice, Chopped Tomatoes, Beans, Green Onions, Italian Seasonings, Basil and
Topped with Feta Cheese
Lunch / Dinner***

Orzo Verde

***Orzo Pasta Olio Tossed in with Broccoli
Lunch / Dinner***

Spinach Quiche

***Garlic, Onion, Butter, Spinach, Mushrooms, Feta Cheese & Cheddar Cheese Baked in a Crust Shell
Lunch / Dinner***

Double Tomato Bruschetta

***Roma Tomatoes, Sun-dried Tomatoes, Garlic, Olive Oil, Vinegar, Basil, Salt, and Pepper Nested on
a Toasted Bruschetta & Topped with Mozzarella Cheese
Lunch / Dinner***

All Entrees served with choice Veggie, Starch, Rolls and Dessert

Add 20% Service Fee and 11.5% Tax Fee to all Food and Beverage

TASTE 'N SEE

Banquet 'N Catering Services

Select One Vegetable and One Starch

Choice of Vegetables

Southern Style String Beans

Seasoned Green Beans Almondine

Seasoned Collard Greens (Seasonal)

Fresh Country Style Cabbage

Italian Vegetable Medley (broccoli, cauliflower, squash, zucchini and carrots)

Herbed Seasoned Mix Vegetables (green beans, carrots, corn)

Stir Fry Vegetables

Brussels Sprouts

Herb or Parmesan Tomatoes

Savory Butter Beans and Corn

Steamed Fresh Broccoli Spears

Glazed Baby Carrots

Italian Herb Seasoned Summer Squash

Sautéed Fresh Herb Zucchini

Sautéed Squash and Zucchini

Fresh Fried or Sautéed Okra

Fresh Steamed Asparagus

Sautéed Spinach

Broccoli Casserole

Sunset Blend (candy strip beets, golden beets and butternut squash)

Choice of Starches

Herb Roasted New Potatoes

Stuffed Ravioli with Alfredo or Marinara

Roasted Garlic Red Potatoes

Baked Potatoes

Parsley Potatoes

Mashed Potatoes

Garlic Mashed Potatoes

Duchess Potatoes

Au Gratin Scalloped Potatoes

Home Style Pan Fried Potatoes

White & Sweet Potato Fries

Seasoned Rice Pilaf

White Rice

Long Grain and Wild Rice Blend

Wild Rice Pilaf

Fried Rice

Southern Style Black-Eye Peas

Baked Sweet Potatoes

Candied Yams

Sweet Potato Soufflé

Macaroni & Cheese

Red Beans & Rice

Pasta Alfredo or Marinara (Fettuccine, Linguine, Spaghetti, Penne)

TASTE 'N SEE
Banquet 'N Catering Services

Dinner Buffet

(50 person minimum)

SOUTHERN STYLE

***Fresh Garden Salad Choice of Dressing
Cole Slaw
(Choice of 2 Entrees)
Roast Beef Au Jus, Chicken (Baked or Fried) or BBQ Country Pork Ribs
Seasoned Collard Greens & String Beans
Country Sweet Potatoes & Macaroni and Cheese***

ITALIAN CUISINE

***Caesar Salad with Fresh Croutons
Italian Pasta Salad
(Choice of 2 Entrees)
Meat Lasagna Topped with Four Cheeses, Chicken Marsala or
Marinara Meatball
Italian Style Green Beans, Italian Medley of Vegetables
Spaghetti Noodles, Rosemary Roasted Potatoes***

MURRAY'S FAVORITE

***Trio Wild Greens with Vegetables and Assorted Dressing
Pasta Salad
(Choice of 2 Entrees)
Honey Pecan Breast of Chicken, Grilled Salmon with Lemon Caper Butter or
Slow Roast Prime Rib of Beef
Fresh Veggie Medley, Cinnamon Glazed Baby Carrots
Rosemary Roasted New Potatoes, Long Grain and Wild Rice Blend***

Chef Assorted Desserts on all Buffets

Add a Third Entrée

All meals served with rolls, butter, coffee, tea

20% Service Charge and an 11.5% Tax added to all Food and Beverage

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 / Roasted Red 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

Crabmeat Cocktail
Hearty Vegetable Herb Soup
Fruit Sorbet
Fresh Field Greens Tossed in a Pear Vinaigrette Dressing
Surry Style Chicken Breast
Boneless Breast Topped with Ham, Swiss Cheese and White Wine Sauce
Fresh Italian Vegetable Medley / Duchess Potatoes
Caramel Granny Apple Deep Dish Pie
Hot Rolls and Butter

TASTE 'N SEE

Banquet 'N Catering Services

Dessert Selections for Dinner

Chocolate Layer Cake
Champagne Cake
Pound Cake
Lemon Layer Cake
Carrot Cake
German Chocolate Cake
Strawberry Layer Cake
Cheese Cake with Fruit Topping
Assorted Cheese Cakes
Carrot Cake with Cream Cheese Frosting
Red Velvet Cake
Homemade Brownies
Fresh Sweet Potato Pie
Lemon Meringue Pie
Fresh Baked Apple Crunch
Fresh Baked Peach Pie
Fresh Baked Pumpkin Pie
Fresh Baked Cherry Pie
Fresh Pecan Pie
Peach Maple

Ask us about our Specialty Dessert Pricing:

Colossal Cheese Cake
Cherries Jubilee (Prepared Table Side)
Triple Layer Chocolate Cake
Key Lime Graham Cracker Crust Pie
Chocolate Lava Turtle w/ Caramel Pecan
Caramel Granny Apple Deep Dish Pie
Pecan Bourbon Street Pie
Quadruple Chocolate Mousse Pie
Different Flavors of 10" Cheese Cakes
Mini Cakes and Tarts

TASTE 'N SEE

Banquet 'N Catering Services

Hors D' Oeuvres

Chicken Wings Choice of Plain, Buffalo, Teriyaki, Sweet Chili or BBQ Sauce

Meatballs, BBQ, Swedish, Teriyaki, Sweet Chili, or Sweet & Sour

Spring Rolls with Chicken, Vegetables or Pork Served with an Asian Sauce

Macaroni Cheese Bites

Stuffed Jalapenos Peppers with Sweet Savory Popper Jam Sauce

Beef Rib Bites Choice of Dry Rub, Sweet Chili Sauce or BBQ Sauce

Pot Stickers with an Asian Sauce

Chile Chicken Street Tacos

Italian Sausage with Peppers, Onions and Marinara Sauce

Spanakopita- Filo Dough Stuffed with Spinach and Feta cheese

Assorted Mini Quiche with Spinach, Ham and Plain

Chicken Livers Wrapped in Bacon

Bacon Wrapped Jalapeno Chicken

Mini Chicken Cordon Bleu

Chicken Tenders with Honey Mustard Dipping Sauce

Mozzarella Cheese Sticks with Marinara Dipping Sauce

Chopped Ham Croquettes

Breaded Catfish Bites with Tartar Sauce

Chicken Quesadillas with Salsa and Sour Cream

Sweet Coconut Shrimp with Cocktail Sauce

TASTE 'N SEE

Banquet 'N Catering Services

Hors D' Oeuvres

HOT

Calamari Rings and Tentacles

Mini Crab Cakes with Tartar Sauce

Scallops Bacon Wrapped

Hot Crab Dip with Croustades

Mini Beef Wellingtons

Hawaiian Chicken Kabobs

Teriyaki Marinated Beef Kabob

Deep Fried Shrimp with Cocktail Sauce

Hors D' Oeuvres

Cold

(100 Servings)

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)

Assorted Finger Sandwiches (100 pieces)

Mini Croissants with Ham, Chicken, Tuna Salad (100 pieces)

Fresh Cherry Tomatoes & Mozzarella Skewers (100 pieces)

Cocktail Shrimp with Cocktail Sauce (priced per 100 pieces) "Seasonal Price"

Fruit will vary on seasonal fruit trays / All cold Hors D' Oeuvres serving size based on 4 pieces per person

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

TASTE 'N SEE

Banquet 'N Catering Services

Chef Tables

Carved To Order Stations

***Roast Baron of Beef with Horseradish Sauce and Dijon Mustard and Rolls
Per 125 servings***

***Slow Roasted Steamship Round Served with Au Jus, Horseradish Sauce and Rolls
Per 200 servings***

***BBQ Beef Brisket Pit Smoked 10 hours, Served with Rolls
Per 75 servings***

***Roasted Tenderloin of Beef Served with Horseradish Sauce, Au Jus and Rolls
Per 20 servings***

***Roasted Turkey Breast Served with Mayo, Dijon Mustard, and Rolls
Per 30 servings***

***Baked Honey Cured Spiral Ham served with Mayo, Dijon Mustard and Rolls
Per 50 servings***

Italian Pasta Station

**(Add a Station to Your Event)
Per person with hors d'oeuvres
Per person without hors d'oeuvres**

***Fried Ravioli, Italian Sausage, Chunks of Seasoned Chicken, Garlic Shrimp
Served with Penne Pasta, Marinara and Alfredo sauce***

***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 and a Marinara Sauce***

***Penne Pasta with Roasted Chicken and Shrimp in a Spicy Parmesan Cream Sauce and a
Marinara Sauce***

Have Our Chefs Cook Table Side

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

TASTE 'N SEE

Banquet 'N Catering Services

Chef Tables ***(Add a Chef's Table to Your Event)***

Asian Stir Fry Station

***A Stir Fry with Bean Sprouts, Carrots, Bell Peppers, Snow Peas, Water Chestnuts and Rice Tossed in a Asian Sauce
With Choices of Shrimp, Chicken and Beef
Per person with hors d'oeuvres
Per person without hors d'oeuvres
(Have our Chef Prepare It Table Side)***

Mexican Station

***Seasoned Chicken and Ground Beef
With all the fixings
Lettuce, Tomatoes, Onions, Mexican Blend of Cheeses,
Taco Sauce, Guacamole and Sour Cream
Hard Taco Shell, Tortillas and Soft Taco Shell
Per person with hors d'oeuvres
Per person without hors d'oeuvres***

Yukon Gold Station

***Yukon Gold Garlic Mashed Potatoes
With all the fixings
Assorted Shredded Cheese, Fresh Chives, Red Onions, Broccoli,
Chopped Tomatoes Crispy Bacon and Seasoned Ground Beef
Sour Cream, Butter, and Salsa***

Southern Seafood Station

***Shrimp and Surry Sausage, Fresh Peppers in a White Wine Sauce
Garlic Butter Sauce Served Over Southern Grits***

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

TASTE 'N SEE

Banquet 'N Catering Services

Wedding Package

“Perfect setting for a lasting memory”

We have a longstanding commitment to make our home your home where you can celebrate life's special moments for generations. Offering Complimentary Punch, Sparkling Cider Toast, Gift Table, Candy Table (candy not included), China Service, Linen Napkins, Floor Length Table Linen, DVD Recording and DJ. For an additional cost we can make arrangements for a wedding chapel, limo, florist, special lighting, chair covers, ice carving and wedding cake.

(Choice of Salad)

Mixed Green Salad with Choice of Dressing or Caesar Salad with Garlic Herb Croustades or Fresh Baby Spinach and Field Greens Salad with Walnuts Sliced Strawberries, Mandarin Oranges and Dried Cranberries Toss in Sweet Pear Gorgonzola Dressing

Entrée

(Choice of One)

Fresh Wild Broiled Salmon topped with Lemon Butter & capers

Slow Roasted Prime Ribs Au Jus

Seasoned Roasted Cornish Hen with Stuffing

Herb Rubbed Seasoned Pork Chops

Grilled Chicken Breast with Chef Sauce

Combo Entrée

(Choice of One)

Boneless Breast of Chicken and Tilapia Picatta

Slow Roasted Prime Rib of Beef and Crab Cake with a Tarragon Sauce

Boneless Chicken Breast and Sautéed Shrimp Scampi with Hollandaise

Entrée Served With Your Choice of Vegetable, Starch, Rolls and Butter,

Coffee, Hot Tea, Decaffeinated Coffee, Ice Tea

Add pre-function service with fresh fruit, assorted cheese display with assorted crackers

Hors D' Oeuvres Package -(minimum of 75 people)

Fruit, Cheese & Vegetable Display

Meatballs, Drummetts, Carving Station with Roasted Turkey Breast or Smoked Ham w/ Carver, Accompanied with Tea Rolls and Crackers

Pasta Station with Shrimp, Italian Sausage, Alfredo and Marinara Sauce

Coffee, Decaf Coffee, and Hot Tea

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

TASTE 'N SEE
Banquet 'N Catering Services

MOCKTAILS

Cash Station

All None Alcoholic

STRAWBERRY SMOOTHIES

(Strawberries, Crème, Simple Syrup Blended)

PINA COLADAS

(Crème of Coconut, Pineapples, Blended)

LIME RITAS

(Lime Juice, Simple Syrup Blended in a Salt Rim Glass)

ELECTRIC BASIL LEMONADE

(Lemonade Muddle with Fresh Lemons and Basil)

PINK DIAMOND

(Cranberry Juice, Lime Juice, Orange Juice & Sparkling Cider)

ORANGE CRÈME SICKLE

(Orange Juice & Vanilla Ice Crème Blended)

SHIRLEY TEMPLE

(Sprite Soda Mixed with Grenadine)

MANGO COLADAS

(Mangos, Crème of Coconut, Lime Juice)

MOCK MIMOSA

(Sparkling Cider & Orange Juice)

TORNADO TWIST

(Raspberry Juice, Cranberry Juice & Sprite)

TNS SANGRIA

(Sprite, Orange Pekoe Tea, Apples, Limes & Lemons)

LIME COLA

(Lime Juice & Cola Over Ice)

TASTE 'N SEE

Banquet 'N Catering Services

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 500 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 180 people, classroom style for 75 people, and can host a reception up to 150 people.

Garden Room

This private dining room accommodates 48 people for breakfast, lunch or dinner seating. Theatre style seating is up to 75 people.

Executive Board Room

The Executive Board Room accommodates 26 people for corporate type meetings. It features 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.

Banquet room rental fees without meals: Please discuss with our catering sales staff.

TASTE 'N SEE

Banquet 'N Catering Services

AUDIO AND VIDEO SERVICE

MAIN DINING-THEATRE

Audio Visual Package

1. Use of all equipment and technician's fees
2. Client music or house music
3. Live Camera, Screen, PowerPoint, WiFi, Slide Show, Run DVD or CD
4. Microphones and Podium
5. Stage Lighting

Optional Recording Package

CD or Tape

Audio and Video – DVD

Audio Patch Cable

Video Patch Cable

WiFi Accessible

Skypt

We offer additional audio, video, lighting and meeting equipment.
Please request pricing and availability with our catering staff.

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. We invite business leaders, brides to be, career development facilitators, religious leaders, fraternities, sororities, rotary organizations and chamber members. Please visit the center and allow our competent staff to plan your next event so that you too can **“Experience the Expected and More!”** You can be assured that every detail will receive our personal attention.

GENERAL POLICIES

In arranging for private functions, an estimated count of guests is required 14 days prior to the function. Final menu items must be selected and related arrangements must be made at least 14 days in advance. A final guarantee of attendance must be received 5 days in advance, which shall be no less than 20% of estimated attendance. If no guarantee is received, Taste 'N See will prepare and charge for the number of persons estimated from the catering contract. You will be charged for this number unless the number of guests is greater than expected. We will provide seating and service for 5% above the number guaranteed.

DEPOSIT POLICY

A non-refundable deposit is required to guarantee room, date, and availability. For wedding receptions, or other functions booked six months prior to the function, a non-refundable deposit of is required at the time of the booking. 50% of the remaining balance is due 30 days prior to the event. All final payment and count due 5 days prior to the event. The deposit payment must be paid with cashier check, money order, credit card or cash.

CANCELLATION

Full charges, including food, beverage, and room rental will be levied for any group function canceled less than five (5) days prior to the event; if cancelled 30 days or more 100% of your deposit will be levied.

MEETING ROOMS

Banquet and Meeting facilities will be assigned by Taste 'N See to accommodate the Program Outline requested by the client. However, Taste 'N See may substitute equally acceptable alternate space within Taste 'N See if it deems necessary, or if the number of guests deviates from the number originally indicated. Such changes will be clearly posted on Taste 'N See reader boards. All displays and exhibits must conform to city coded fire ordinance regulations.

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FOOD AND BEVERAGE

All of our menus are priced per person and with reservations of 100 guests or more. Our chandeliered ballroom and other rooms are offered complimentary along with your choice of linens, round tables china, silverware and glassware, your choice of centerpieces, head tables, podium and microphone.

Taste 'N See does not allow food and beverages to be brought into the function rooms by the patron or guest. Food and Beverages are also not permitted to leave the premises. Food and Beverage prices are subject to change without notice. Taste 'N See will guarantee quoted prices for ninety days prior to the function.

LABOR CHARGES

For any function where there is a guaranteed number of 30 or less, there will be a minimum service fee.

SERVICE CHARGE

A service charge of 20% is added to all items except audio/visual equipment, and other equipment. All service charges are subject to Virginia State Tax in accordance with Virginia Regulations 630-10-64 D, Tips and Service Charges. Amounts designated as non-negotiable service charges and added to the price of meals, are part of the selling price of the meals and accordingly, must be included in the retailer's gross receipts subject to tax even though such service charges are made in lieu of tips and are paid to the retailer's employees. All service charges are distributed at management's discretion.

PAYMENT

The balance of the total charges must be paid five (5) days prior to the function, unless direct billing privileges have been previously established. No services will be provided if your event is not paid in full no later than 72 hours prior the event. The Banquet Coordinator will provide the bill at the end of the function for any and all additions added the day of the event, or not paid for in the 72 hour window, with the permission of the Sales Director.

SECURITY

Taste 'N See may require security for groups whose size, program, or nature indicate such need. The above information must be received by the Food and Beverage office two weeks prior to the event. Security shall be at the expense of the client. Security fees are per armed and per unarmed officer.

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GUEST RESPONSIBILITY

The organization scheduling an event agrees to assume full responsibility for the conduct of its members and assumes liability charges incurred by its members and/or damages caused by its members. Taping or posting of materials on any of the walls of the meeting rooms is strictly prohibited, without prior approval of the Food and Beverage office. Any damages resulting from such posting will be charged to the organization. On the day of the Event, any alterations to contract are subject to additional charges. Boxes of printed materials are not to arrive earlier than two days prior to the event, and must be taken off property or shipped at the conclusion of the event. Charges will be levied for all audio/visual and telephone services. Taste 'N See will not assume any responsibility for the damage or loss of any merchandise or articles left in Taste 'N See prior to or following the function.

The Sales and Marketing staff would be happy to recommend outside vendors for your function (i.e. Photographers, Bakeries, Disc Jockeys, Audio/Visual, Florists, etc.). Taste 'N See will not be responsible for any arrangements clients make with these vendors.

Function guests will be admitted to and expected to depart the banquet rooms at the times stated on the contract. Any deviation from ending on time will have a labor charge per hour for every hour over scheduled time. There is a per hour fee for any function pre-booked for more than four hours (extended time).

The use of birdseed, rice, confetti, serpentine paper or potpourri is prohibited at The Murray Center. Bubbles can be used outside only. It is the policy of The Murray Center that liquor or wine cannot be brought into or consumed inside our facility. Alcohol is not permitted to be consumed by guests attending events.

Our decorating policy includes offering a limited amount of center pieces for your use. All evening food functions are set with candles to create ambience. These are all offered at no additional cost. We offer a choice of linen at no additional cost. We can rent, on client's behalf, any other colors. Simply ask our sales staff for assistance with request.

Dancing is allowed at The Murray Center. Dancing and music are limited to line dancing, swing dancing, bride and groom first dance, R&B music, jazz, and non-profanity rap music. There is absolutely no hard core rap, provocative dancing or music with excessive profanity allowed in The Murray Center. There are no exceptions to this rule. Seating for meal functions are round tables of ten (10). Other seating arrangements are available where equipment and space permit. Charges for round tables of eight (8) will be an extra for each additional waiter required. French Service will be an extra charge for each additional waiter.

Taste 'N See Director and staff are totally committed to working closely with all clients to insure that every detail is to the client's satisfaction!

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