

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



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
THE MURRAY CENTER
455 E. BRAMBLETON AVE.
NORFOLK, VA 23510

Contact: Sales & Marketing Team

Phone: 757-622-5660

Fax: 757-622-9197

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.

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 25% 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 \$250.00 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 \$500.00 is required at the time of the booking. 50% of the remaining balance is due 30 days prior to the event. The remaining balance is due five (5) days prior to the event.

CANCELLATION

Full charges, including food, beverage, and room rental will be levied for any group function canceled less than five days prior to the event; 30 days or more 50% 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 group. 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

TASTE 'N SEE

Banquet 'N Catering Services

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.

FOOD AND BEVERAGE

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. The property will guarantee quoted prices for ninety days prior to the function.

LABOR CHARGES

On any function where there is a guaranteed number of 25 or less, there will be a \$50.00 minimum service/gratuity fee.

SERVICE CHARGE

A service charge of 20% is added to all items except meeting room rental, 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 over 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. The Banquet Coordinator will provide the bill at the end of the function.

SECURITY

Taste 'N See may require security for groups whose size, program, or nature indicates such need. The above information must be received by the Food and

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Beverage office two weeks prior to the event. Security shall be at the expense of the client. Security Fees - flat fee \$150.00 armed and \$100.00 unarmed.

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 & Marketing staff would be happy to recommend outside vendors for your function (i.e. Photographers, Bakeries, Disc Jockeys, Audio/Visual, Florist, etc.). Taste 'N See will not be responsible for any arrangements you 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 of \$50.00 per server or \$100.00 per hour for every hour over scheduled time whichever is greater.

The use of birdseed, rice, confetti, serpentine paper or potpourri is prohibited at The Murray Center. The release of balloons, butterflies or doves outside of the building is suggested. 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.

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Our decorating policy includes offering a limited amount of silk floral arrangement for your use. All evening food functions are set with candles to create ambience. These are all offered at no additional cost. We offer white, black, green and ivory linen at no additional cost. We can rent on your behalf any other colors ask our sales staff for assistants with this.

Dancing is allowed at The Murray Center. Dancing and music is 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 \$25.00 for each additional waiter required. French Service will be charged at a rate of \$35.00 for each additional waiter.

Client Signature:

Date:

Taste 'N See:

Date:

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 450 people. Theatre style seating accommodates 500 people and class room style seating 700 people.

READY Reception Hall

The READY Reception Hall accommodates 125 people for breakfast, lunch or dinner seating. Theatre style seating for 150 people, class room 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.

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.

All room rentals are non negotiable and may be waived or increased at discretion of the catering sales Staff.

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Banquet 'N Catering Services

BANQUET ROOMS	WITH MEALS	WITHOUT MEALS
MAIN Dining Theatre	\$500.00	\$1,500.00
READY Reception Hall	\$250.00	\$500.00
Garden Room	\$55.00	\$100.00
Renew Conference Room	\$75.00	\$100.00
Executive Board Room	\$55.00	\$100.00

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

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AUDIO AND VIDEO SERVICE

MAIN DINING-THEATRE

Audio Visual Package \$300.00

1. Use of all equipment and technician's fees
2. Client music or house music
3. Live Camera, Screen
4. Microphones and Podium
(First (2) free – all additional microphones \$25.00 each.)
Piano, Electronic
5. Lighting Package
6. Stage Lighting, Chandelier, Dimmer Switches

Optional Recording Package

CD or Tape\$100.00
Audio and Video – DVD\$300.00
Audio Patch Cable\$35.00
Video Patch Cable\$50.00

We offer additional audio, video, lighting and meeting equipment.
See our audio visual brochure.

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AUDIO VISUAL RENTAL

AUDIO

AUDIO EQUIPMENT – Speakers

\$40.00 12 Inch Powered Speaker W/Tripod Stand

\$45.00 15 Inch Powered Speaker W/Tripod Stand

Audio Equipment – Playback & Recording

\$40.00 CD/DVD Player (Single Disk)

Audio Equipment – Microphones

\$45.00 Wireless Microphone – Hand Held / Lapel / Headset

\$25.00 Vocal Wired Microphone (Includes Table Top or Floor Stand)

Audio Equipment – Mixing Boards

\$40.00 4 Channel Mixer

\$45.00 8 Channel Mixer

\$60.00 24 Channel Mixer

Audio Equipment – Accessories

\$40.00 100FT Audio Snake (12 Channel)

\$80.00 Media Distribution Box (Press Box)

AUDIO EQUIPMENT – Packages

\$65.00 Package A1 “Small P.A. System” (0-50 People)
 (1) 15 Inch Powered Speakers W/Speaker Stand
 (1) Vocal Microphone W/Adjustable Microphone Stand

\$90.00 Package A2 “Medium P.A. System” (50-200 People)
 (2) 15 Inch Powered Speakers W/Speaker Stand
 (1) 4 Channel Mixer

\$135.00 Package A3 “Large P.A. System” (200-500+ People)
 (4) 15 Inch Powered Speaker W/Speaker Stand
 (1) 4 Channel Mixer

LIGHTING

Lighting Equipment – Stage Lighting & Controllers

\$25.00 Par 36 LED Up-Light (Multiple Colors)

\$50.00 Leko Light (White/Stage Lighting)

\$25.00 Lighting Tree (Tripod Stand Holds 4 Lights)

\$85.00 1000 Watt Follow Spotlight W/Tripod Stand

Lighting Equipment – Packages

\$225.00 Package L1 “Wedding / Special Event”
 (8) Par 36 LED Up-Light W/Controller (Multiple Colors)

\$350.00 Package L2 “DJ & Band party Special”
 (4) Intelligent Lights W/Controller
 (8) Par 36 LED Lights W/Controller (Multiple Colors)
 (1) 20x13 Aluminum Truss W/Adjustable Tripod Legs

STAFF/SERVICES

Event Technician

\$30.00 AV Technician (Per Hours)

VIDEO

Video Equipment – Projection

\$50.00 Overhead Projector

\$50.00 Slide Projector (Extra Trays Available)

\$125.00 Standard LCD Projector (2500 Lumens)

\$180.00 High End LCD Projector (4500 Lumens)

Video Equipment – Screens

\$50.00 6ft Screen W/Skirting (Tripod Style)

\$60.00 8 ft Screen W/Skirting (Tripod Style)

\$90.00 10ft Screen (Cradle Style)

\$125.00 9x12 Screen W/Dress kit (Front or Rear Projection)

Video Equipment – Playback & Recording

\$50.00 DVD Player (Single Disc)

\$50.00 VHS/DVD Combo Player

Video Equipment – TV Monitor

\$35.00 17” Flat Screen Stage Monitor

\$75.00 27” TV with VHS/DVD Combo Player

\$125.00 42” Plasma TV W/Computer Hookup

Video Equipment – Video Accessories

\$10.00 AV Cart W/Skirt

\$7.00 100ft VGA Cable

\$45.00 2x1 Video Splitter (VGA)

\$50.00 4x1 Video Splitter (VGA)

\$50.00 Video Switcher/Scaler (VGH/RCA/S-Video)

VIDEO SERVICES

\$500.00 Video Recording Services (Daily Rate)
 Includes Video Technician Services/ (1) Master Copy DVD)

VIDEO EQUIPMENT – Packages

\$150.00 Package V1 “Small Group” (0-40 People)

(1) Standard LCD Projector (2500 Lumens)

(1) 6ft Screen W/Skirting (Tripod Style)

\$160.00 Package V2 “Medium Group” (40-100 People)

(1) Standard LCD Projector (2500 Lumens)

(1) 8ft Screen W/Skirting (Tripod Style)

\$175.00 Package V3 Large Group (100-300+ People)

(1) Standard LCD Projector (2500 Lumens)

(1) 10ft Screen (Cradle Style)

MEETING

Meeting Equipment

\$120.00 Laptop Computer (PC includes MS Office/Vista/CD Rom)

\$15.00 Laptop Audio Adapter Cable (Laptop, iPod)

\$15.00 Wireless Mouse (Power Point Slide Advancer)

\$30.00 Teleconference Speaker Phone System

\$45.00 Internet Hub / Router (4 Channel / Includes Cables)

\$15.00 Dry Erase Board (Includes Markers & Eraser)

\$7.00 Easel (Stand Only)

\$10.00 Laser Printer

\$7.00 AC Power Strip (6 Outlet Surge Protector)

\$7.00 25Ft AC Power Cord

\$35.00 Flipchart Easel (Includes Pad & Markers)

\$35.00 Pipe & Drape Section (12-14ftW x 12-16ftH-Black.

TASTE 'N SEE

Banquet 'N Catering Services

Breaks

Beverages

<i>Freshly Brewed Regular Coffee</i>	<i>\$1.75 per person</i>
<i>Freshly Brewed Decaffeinated Coffee</i>	<i>\$1.75 per person</i>
<i>Hot Assorted Herbal Teas</i>	<i>\$1.75 per person</i>
<i>Chilled Fruit Juices</i>	<i>\$2.25 per gallon</i>
<i>Ice Tea, Lemonade, House Punch</i>	<i>\$12.00 per gallon</i>
<i>Sparkling Cider</i>	<i>\$2.50 per person</i>
<i>Assorted Soft Drinks</i>	<i>\$2.00 per person</i>
<i>Bottled Waters</i>	<i>\$1.75 per person</i>

Bakers Rack

<i>Fresh Assorted Danish</i>	<i>\$18.00 per dozen</i>
<i>Fresh Assorted Muffins</i>	<i>\$18.00 per dozen</i>
<i>Assorted Donuts</i>	<i>\$14.00 per dozen</i>
<i>Butter Croissants</i>	<i>\$18.00 per dozen</i>
<i>Mini Crumb Cakes</i>	<i>\$15.00 per dozen</i>
<i>Sticky Buns & Cinnamon Rolls</i>	<i>\$15.00 per dozen</i>
<i>Assorted Bagels and Cream Cheese</i>	<i>\$18.00 per dozen</i>
<i>Assorted Fruit Breads</i>	<i>\$18.00 per dozen</i>
<i>Warm Cheese & Smithfield Ham Biscuits</i>	<i>\$24.00 per dozen</i>
<i>Nutri-Grain Bars</i>	<i>\$15.00 per dozen</i>
<i>Fresh fruit Bowl</i>	<i>\$2.25 per person</i>

Breaks served with preserves and butters

20% Service Fee and 11.5% Tax is 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
\$6.95***

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
\$8.95***

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
\$8.95***

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
\$7.50***

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TASTE 'N SEE

Banquet 'N Catering Services

A' la Carte Breaks

<i>Fresh Baked Assorted Cookies</i>	<i>\$15.00 per dozen</i>
<i>Brownies & Blondie's</i>	<i>\$15.00 per dozen</i>
<i>Assorted Mini Candy Bars</i>	<i>\$8.00 per dozen</i>
<i>Granola & Nutri- Grain Bars</i>	<i>\$13.00 per dozen</i>
<i>Whole Fresh Fruit</i>	<i>\$1.50 per piece</i>
<i>Chips, Snacks, Pretzels and Dip</i>	<i>\$2.95 per person</i>
<i>Assorted min Pastries</i>	<i>\$18.00 per dozen</i>
<i>New York Style Warm Pretzels with Mustard</i>	<i>\$16.00 per dozen</i>

Conference Package

\$9.95 per person

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
Ice 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

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

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
\$8.95***

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
\$9.95***

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
\$ 10.95***

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
\$12.95***

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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
\$9.95

Taste 'N Sea 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
\$12.25

Breakfast Buffet Add-Ons

Omelets and Egg Station: Fresh Eggs and Omelets
Made to order with a variety of fillings
\$3.00 per person

Lunch Entrees: Chicken, Ham, Roast Beef, Green Beans,
Roasted New Potatoes
\$5.00 per person

20% Service Fee and 11.5% Tax is 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
\$13.50**

**Trio Salad with Chicken, Tuna, and Ham Salad Served Atop Crisp Greens
Garnished with Fresh Fruit
Warm Flakey Croissant and Butter
\$10.75**

**Fresh Fruit Salad with Citrus Dressing
Chicken Cordon Bleu
Seasoned Green Beans
Garlic Roasted New Potatoes
Rolls and Butter
\$11.95**

**Chef Salad with Choice of Dressing
Rolls and Butter
\$10.95**

**Croissant Sandwich with Roast Beef
Monterey Jack Cheese and Red Onion
Pasta Salad, Fresh Melon Wedge
\$9.95**

**Mixed Green Salad with House Dressing
Glazed Chicken Breast
New Roasted Potatoes, Seasoned Vegetable Blend
Rolls and Butter
\$10.95**

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

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

TASTE 'N SEE

Banquet 'N Catering Services

Served Lunch

Mixed Green Salad with Choice of Dressing
Broiled Flounder with Lemon Butter Sauce
Green Beans Almondine
Long Grain Wild Rice Blend
Rolls and Butter
\$15.95

Cold Deli Plate

Turkey, Ham, Roast Beef Served on a Kaiser Roll
Chips, Fresh Fruit Garnish
\$9.95

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
\$14.95

Pasta Buffet

Tossed Salad with Dressing
Baked Lasagna, Stuffed Shells
Italian Vegetable Blind
Garlic Bread
\$11.50

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

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

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
\$11.95***

Ready Buffet

***Caesar Salad with Seasoned Croutons
Fresh Fruit Salad, Pasta Salad
Honey Glazed Chicken, Sliced Prime Ribs
Fettuccini Alfredo, Seasonal Vegetables
Rolls and Butter
\$14.50***

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
\$12.50***

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

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

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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
\$17.95***

***Fresh Fruit Cup
Caesar Salad with Garlic Croutons
Shrimp Scampi over Pasta
Steamed Broccoli Spears with Cheese Sauce
Fresh Baked Rolls & Butter
\$22.95***

***Chefs Soup of the Day
Mixed Green Salad with House Dressing
Glazed Honey Breast of Chicken
Green Beans Almondine / Duchess Potatoes
Fresh Rolls & Butter
\$15.95***

***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
\$13.95***

***Fresh Fruit Cup
Chef Green's Deep Fried or Broiled Fish Filets
Seasoned Green Beans
Roasted Garlic New Potatoes
Hot Corn Bread and Butter
\$14.95***

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

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

TASTE 'N SEE

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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
\$15.95***

***Mixed Green Salad with House Dressing
Roast Tenderloin of Pork with Fruit Salsa
Italian Veggie Blend
Whipped Potatoes with Gravy
Hot Rolls and Butter
\$15.95***

***Mixed Green Salad with Dressing
Broiled Salmon with Mustard Dill Butter Sauce
Sautéed Yellow Squash and Zucchini
Roasted New Potatoes
Hot Rolls and Butter
\$22.95***

***Caesar Salad with Garlic Croutons
Slow Roasted Prime Rib Au Jus
Seasoned Green Beans
Roasted New Potatoes
Hot Rolls and Butter
\$24.95***

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

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

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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

\$26.95

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

\$28.95

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

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

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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
\$19.95 per person***

ITALIAN CAUSINE

***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
\$21.50***

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 \$2.00 pp)
Fresh Veggie Medley, Cinnamon Glazed Baby Carrots
Rosemary Roasted New Potatoes, Long Grain and Wild Rice Blend
An Array of Delicious Desserts
\$24.95***

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
\$26.95***

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

\$16.95

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

Hors D' Oeuvres

Hot

Chicken Wings, Buffalo Wings, BBQ Wings, BBQ Meatballs, Swedish Meatballs, Spring Rolls, BBQ Cocktail Smokies, Cheese Straws

\$85.00 per 100

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

\$98.00 per 100

Breaded Shrimp, Breaded Scallops, Bread Catfish Bite, Stuffed Mushrooms, Stuffed Jalapenos Peppers, Pot Stickers, Chicken Quesadillas

\$125.00 per 100

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

\$155.00 per 100

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

\$175.00

Some items served with special sauce

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

TASTE 'N SEE

Banquet 'N Catering Services

Hors D' Oeuvres

Cold

<i>Vegetable Crudite with Dip</i>	<i>\$1.95 per person</i>
<i>Imported Cheese Display with Crackers</i>	<i>\$2.25 per person</i>
<i>Domestic Cheese Display with Crackers</i>	<i>\$1.95 per person</i>
<i>Fresh Fruit Display (Seasonal) with Dip</i>	<i>\$1.95 per person</i>
<i>Cheese and Fruit Display with Dip</i>	<i>\$3.00 per person</i>
<i>Fruit, Cheese, Vegetable Montage</i>	<i>\$4.50 per person</i>
<i>Lox and Creme Cheese (eggs, red onion, capers, mini bagels)</i>	<i>\$1.75 per person</i>
<i>Smoke Salmon (eggs, red onion, capers, mini bagels)</i>	<i>\$1.95 per person</i>
<i>Mini Croissants with Ham, Chicken, Tuna Salad</i>	<i>\$1.75 per person</i>
<i>Sliced Deli Meat and Cheese with Cocktail Rolls</i>	<i>\$3.50 per person</i>
<i>Coronets of Salami</i>	<i>\$1.25 per person</i>
<i>Marinated Mushrooms</i>	<i>\$1.25 per person</i>
<i>Cocktail Shrimp with Cocktail Sauce</i>	<i>\$4.50 per person</i>
<i>Prosciutto Wrapped Honeydew Melon</i>	<i>\$1.85 per person</i>

Mini Dessert

<i>Lemon Squares</i>	<i>\$.75 per person</i>
<i>Mini Cheese Cakes</i>	<i>\$1.50 per person</i>
<i>Banana Foster Bites</i>	<i>\$1.25 per person</i>
<i>Mini Brownie Bites</i>	<i>\$.75 per person</i>
<i>Mini Vanilla Cream Puff Pastry</i>	<i>\$1.25 per person</i>
<i>Mini Iced Chocolate Éclairs</i>	<i>\$1.95 per person</i>
<i>Petite Fours Assorted</i>	<i>\$1.50 per person</i>
<i>Variety Dessert Bar</i>	<i>\$2.25 per person</i>

(All Hors D ours 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, Salami Coronets, 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 \$45.00

Broil Salmon with Mustard Dill Butter Sauce \$38.00,

Slow Roasted Prime Ribs Au Jus \$42.00

Seasoned Roasted Cornish Hen with Stuffing

Herb Rubbed Season Pork Chops \$40.00

Accompanied with Your Choice of Vegetable, Starch, Rolls and Butter

(Minimum of 75 people)

20% Service Fee and 11.5% Tax is 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
\$1.95 per persons

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
\$2.25 per person

Have our Chefs Cook Table Side \$50.00 per

Carved To Order Stations

Roast Baron of Beef with Horseradish Sauce and Dijon Mustard and Rolls
\$2.50 per person

Slow Roasted Steamship Round Served with Au Jus, Horseradish Sauce and Rolls
\$3.50 per person

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

Roasted Turkey Breast Served with Mayo, Dijon Mustard, and Rolls
\$1.75 per person

Baked Honey Cured Spiral Ham served with Mayo, Dijon Mustard and Rolls
\$1.95 per person

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

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 add \$50.00

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 Prepared it Table Side add \$50

\$5.00

Mexican Station

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

\$2.25

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

TASTE 'N SEE

Banquet 'N Catering Services

