

TRADITIONS

MORE THAN A CATERING CO.

Non-Profit Organizations, Groups, and Corporate Event Menus

**Menu items listed in this menu do not include applicable taxes, gratuity, and/or service fees. Menus may be used for events in house, delivery, pick-up or off-premise purposes.*

Tax exemptions honored for qualifying events with current and proper proof of filing

All packages require additional \$250 facility fee for in-house events and may require applicable taxes, and additional service fees based on the number of guests.

Located at The Chesapeake Golf Club ~

Sales / Business Office 1201 Club House Drive Chesapeake, VA 23322

(757) 547-8009

www.traditionscateringva.com

BREAK PACKAGES

Break Packages are available until 3pm

Classic Break Package Morning Break - \$10 per person

- Pastries, Danish, and Mini-Muffins
- Fresh Fruit Tray
- Coffee and Juice Station

Afternoon Break - \$8 per person

- Assorted Cookies
- Cheese and Cracker Tray
- Teas, Pink Lemonade, and Coffees

Both Packages Available for \$15 per guest

Executive Break Package Morning Break - \$12 per person

- Pastries, Danish, and Muffins
- Fresh Fruit Tray with assorted cheeses
- Ham or Sausage Biscuits
- Assorted Bagels with Cream Cheese
- Mini Quiches
- Coffee and Juice Station

Afternoon Break - \$9 per person

- Assorted Cookies and Brownie Bars
- Cheese and Cracker Tray
- Vegetable Tray with Ranch dressing
- Fresh Fruit Tray
- Teas, Pink Lemonade, and Coffees

Both morning and afternoon for \$19 per person

LUNCH & DINNER BUFFET PACKAGES

All Lunch Menus available until 3pm

Pasta Bar Buffet \$16 / \$18 per guest

House Garden Salad

Grilled Chicken Fettuccine Alfredo

Baked Ziti

Fire Roasted Vegetable Lasagna

Fresh Baked Garlic Bread

Teas, Pink Lemonade, and Coffee

Deli Lunch Buffet - \$12 per person

Grilled Chicken Caesar Wrap

Granby Street Club

Avocado Smoked Turkey Pretzel

Southern style Potato Salad

Italian Pasta Salad

Assorted Chips

Dill Pickle Spears

Teas, Pink Lemonade, and Coffee

LUNCH & DINNER BUFFET PACKAGES

All Lunch Menus available until 3pm

The Cook-Out - \$15/\$17 per person

Rotisserie Chicken or Southern Fried Chicken

Carolina style Pulled Pork Barbeque

Sandwich Rolls

Fresh Coleslaw

Southern style Potato Salad

Country style Green Beans

Baked Beans

Teas, Pink Lemonade, and Coffees

The Presidential - \$16/\$19 per person

Plated Garden Salad

Slow Roasted Sirloin

Sesame Ginger Chicken

Roasted Red Potatoes

Sautéed Vegetable Medley

Dinner Rolls

Teas, Pink Lemonade, and Coffee

Build Your Own Lunch & Dinner Service

Select Two Entrée and Two Side items for your Guest to Choose from.

All Meals Include the Following: Unlimited Beverages of Teas, Pink Lemonade, Coffee & Water;
Soft Yeast Dinner Rolls w/ Butter; Choice of Plated Garden Salad- **\$19/\$21 per guest**

POULTRY

Chicken Florentine

Stuffed with Sautéed Baby Spinach, artichoke Hearts, & Cream Cheese Oven Broiled

Bistro Grilled Chicken

Grilled & Topped w/ a Delightfully Sweet Bistro Relish of Bell Peppers, Raspberry & Pineapple, and Seasonal Fruits

Sesame Ginger Chicken

Fresh Cut Chicken Breast, Lightly Fried & Tossed in a Sweet Sesame Ginger Sauce, Topped w/ Grilled Pineapple

Forrest Mushroom Chicken

Fresh cut chicken breast lightly breaded and fried served with mushroom demi glaze

VEGETARIAN

Grilled Portabella Primavera

Marinated Portabella Mushroom Over Wheat Penne Pasta Tossed in Basil-Avocado Sauce with Roasted Vegetables.

Eggplant Parmesan

Lightly Breaded & Fried Eggplant Rounds layered w/Marinara, Parmesan, & Mozzarella Cheese Served over Linguine Pasta

Spring Vegetable Baked Ziti

Fire Roasted Vegetables Tossed in Marinara w/Penne Pasta

BEEF

Pepper Crusted Roasted Top Round

Glazed with Brown Sugar and Molasses and Served w/Creamy Horseradish Sauce

London Broil

Thinly Sliced London Broil Served w/ Fresh Chimi Churri Sauce

Top Sirloin

4oz Sirloin grilled to perfection, served with sautéed white mushrooms & red onion

PORK

Roasted Pork Loin

Slow Cooked Tender Pork Loin Medallions w/ an Apple Cider Glaze

Italian Pork Saltimbocca ~ Pork loin filled with Swiss chard & prosciutto ham

SEAFOOD

Lemon Cilantro Mahi Mahi

Oven Broiled with Butter, White Wine, Lemon & Cilantro

Grilled Salmon with Santa fe Aioli

Lightly Buttered & Seasoned, w/ a Southwest Style Aioli Sauce

Key West Tilapia

Farm Raised Filets, Seasoned and Oven Broiled w/ Roma Tomatoes

Baked Parmesan Crusted Tilapia

Oven Baked Tilapia w/ Fresh Grated Parmesan Cheese & Sautéed Sweet Shallots

Herb Broiled Salmon

Atlantic Salmon Broiled w/ White Wine, Lemon & Herbs, Topped w/ Dill Cream Sauce

Plated Options Available for Additional Charges

Accompaniment Options

SERVED SALAD COURSE

Traditional Garden Salad (Plated) with Organic Field Greens, Vegetables, Blended Cheese & Fresh Croutons

Traditional House Salad (Buffet Style) Mixed Greens, w/ Shredded Cheese, Fresh Tomatoes, Onions, Cucumbers, & Herb Croutons

SIDE SELECTIONS

Garlic Mashers
Orange Glazed Baby Carrots
Steamed Broccoli
Seasonal Vegetable Medley
Green Beans Almandine
Rosemary Roasted Red Potatoes

Italian Pasta Salad
Redskin Potato Salad
Waldorf Salad
Rice Pilaf
Vegetable Wild Rice
Macaroni and Cheese

ADDITIONAL ENTRÉE AND SIDE SELECTIONS

Vegetable \$3	Seafood \$7
Chicken/Pork \$5	Side Selections \$2
Beef \$6	

Children's Plates

All meals come with a side of either French Fries, Potato Chips, Pasta Salad, Orange Wedges or Mixed Fruit. \$10 (offered in house only)

Grilled Cheese
Chicken Tenders
Corn Dog Nuggets
Cheeseburger or Hot Dog
Pepperoni or Cheese Pan Pizza
Fettuccini Marinara or Alfredo

Beverage Service

OPEN/CLIENT HOSTED BAR:

Bar is solely based on consumption. All charges will be calculated at the end of your function & final price will include tax & gratuity.

CASH BAR:

Individual guests pay for their own drinks. Price includes tax, gratuity is at each guest's discretion.

COMBINATION BAR:

Bar tab is based on any combination of cash & hosted bar. Hosted bar may be limited to certain items, a certain amount of time, or a predetermined dollar amount.

INDIVIDUAL CASH BAR DRINK PRICES ~ Price Includes Applicable Tax

House Liquor:	\$ 6
Call Brand Liquor Selections:	\$ 7
Premium Liquor Selections:	\$ 8
Ultra Premium Liquor Selections:	\$ 9 and up
Domestic Beer - Bottled:	\$ 4
Premium Beer - Bottled:	\$ 5
Draft Beer Domestic	\$ 4
Draft Beer Imported	\$ 5
House Wine Glass	\$ 5
Premium Wine Glass	\$ 6

BEER:

KEG BEER (Approximately 125 16oz. servings):
Domestic Beer: **280.00**; Import Beer: **\$380.00** & up

WINE:

House Wine: **\$20** /Bottle (1.5lt) **\$5**/Glass
House Champagne: **\$23.00** / Bottle

*Must have a valid ID to consume alcohol.

Anyone consuming alcohol under age or without a valid ID will be asked to leave.

Desserts

**ASSORTED BITESIZE DESSERT DISPLAY- CHEESECAKE BITES, LEMON SQUARES,
BITESIZE BROWNIE AND BLONDIE DISPLAY
\$3.50 PER GUEST**

**ASSORTED COOKIES & BROWNIES PLATTER
\$2.49 per person**

**CAKE & PIE SLICES
Select 3 for \$4.59 per person**

Chocolate Cake - Bread Pudding - Carrot Cake - Strawberry Cheesecake - Key Lime Pie

Coconut Cake - Pumpkin Pie - Pecan Pie - Apple Pie

(INCLUDED IN PLATED DINNER SERVICE)

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