



Creative Catering
of Virginia



Creative Catering of Virginia at The Sandler Center for the Performing Arts



Welcome to Creative Catering of Virginia at The Sandler Center for the Performing Arts!

For over 35 years, we have offered extensive menus, great value and fantastic service for all your catering needs. Our services include corporate meetings and luncheons as well as weddings, cocktail parties and galas, and our cuisine features a wealth of choices, from continental breakfast buffets to full-service, plated dinners.

The following menu covers an array of options for the wide variety of events we cater to at the Sandler Center. But it is only a starting point; once you have familiarized yourself with our services and policies, we can put together a menu that is specifically tailored to your vision for your event.

Call us today at 757-499-2002 and discover why we are 'the only caterer you will ever need!'

Nick Seretis,
President

Morning Breakfast Packages

(Requires minimum guest count of 20 attendees, all packages are plus tax, 20% gratuity and a \$50 service charge)

CONTINENTAL I

Assorted Danish Pastries, Bagels with Cream Cheese and Mini Muffins
\$6.95 per person



CONTINENTAL II

Bagels with Cream Cheese, Mini Muffins and Fresh Cut Fruit
\$7.95 per person

TRADITIONAL I

Assorted Danish Pastries, Mini Muffins, Sausage Biscuits and Fresh Cut Fruit
\$9.95 per person

TRADITIONAL II

Assorted Danish Pastries, Mini Muffins, Bagels with Cream Cheese, Scrambled Eggs, Fresh Cut Fruit, Hash Browns and your choice of Sausage or Bacon
\$12.95 per person

Morning Breakfast Beverages

Regular or Decaf Coffee by the gallon - **\$25.00**

Bottled assorted six pack of soda - **\$12.00**

Bottled Water by the 6 pack - **\$8.00**

Bottled Orange Juice - **\$1.95 each**

Bottled Cranberry Juice - **\$1.95 each**

Bottled Apple Juice - **\$1.95 each**



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All Day Business Meeting Packages

(Requires minimum guest count of 20 attendees all packages are plus tax, 20% gratuity and a \$125 service charge)

Continental

Early Morning

Regular and Decaf Coffee, Assorted
Bottled Juices, Bottled Water, Assorted
Danishes and Mini Muffins

Mid Morning

Refresh Coffee and Bottled Water
Replace Bottled Juices with Bottled Sodas

Early Afternoon

Refresh Sodas and Bottled Water
Assorted Cookies and Brownies

\$22.95 per person

Executive

Early Morning

Regular and Decaf Coffee, Assorted
Bottled Juices, Bottled Water, Assorted
Danishes and Mini Muffins

Mid Morning

Refresh Coffee and Bottled Water
Replace Bottled Juices with Bottled Sodas

Cold Lunch Break

Bottled Waters and Sodas, Deli Tray with
Lettuce, Tomatoes and Condiments, Pasta
Salad, Potato Salad, Assorted Rolls

Hot Lunch Break

(Additional \$5 per guest)

Your Choice of Caesar or Garden Salad,
Chicken Parmesan, Herb Grilled Chicken,
Italian Style Meatballs or Mini Beef
Kabobs, Linguine in Buttery Scampi or
Italian Marinara Sauce,
Steamed Vegetable Medley,
Cloverleaf Rolls and Butter

Early Afternoon

Refresh Sodas and Bottled Water
Assorted Cookies and Brownies

\$31.95 per person

HOT LUNCH MEETING BUFFET

(Requires minimum guest count of 20 attendees, all packages are plus tax, 20% gratuity and a \$50 service charge)

1 Entrée, 1 Side, Garden Salad with Ranch and Golden Italian Dressings,
Cloverleaf Rolls and Butter and Chef's Selection for Dessert

or

2 Entrees, 2 Sides, Garden Salad with Ranch and Golden Italian Dressings, Cloverleaf Rolls
and Butter and Chef's Selection for Dessert

Entrees

Chicken Marsala
Chicken Parmesan
Italian Herb Grilled
Chicken Breast
Tilapia topped with
Sautéed Spinach or
Mediterranean Vegetables
Homemade Meatloaf
Carved Roast Beef
Crab Cakes



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Sides

Rice Pilaf
Whipped Potatoes
Fresh Vegetable Medley
Oven Roasted Potatoes
Cole slaw
Buttered Corn
Green Bean Almondine
Linguini in a Buttery
Scampi Sauce

\$18.95 per person

DELICATESSEN LUNCH BUFFET

(Requires minimum guest count of 20 attendees, all packages are plus tax, 20% gratuity and a \$50 service charge)

Caesar or Garden Salad, a platter of Sliced Ham, Turkey and Roast Beef, Swiss and
Provolone Cheeses, Assorted Breads and Rolls, Lettuce, Tomato, Onion, Mayonnaise
Mustard, Pasta salad and Potato salad
Chef's selection for Dessert

\$15.95 per person

A LA CARTE MENU

(Minimum of 50 Guests, Minimum of 6 Pieces per Guest)

Jumbo Shrimp Cocktail
50 pieces, **\$105.00**

Cocktail Meatballs in your choice of BBQ,
Sweet and Sour, Italian or Teriyaki
50 pieces, **\$35.00**

New Orleans-Style Grits topped with Seared
Shrimp and Andouille Sausage,
\$2.50 per person



Baked Mushroom Caps Stuffed with Chesapeake
Bay Lump Crab Meat or Spinach and Feta
50 Pieces, **\$95.00**

Chesapeake Bay Lump Crab Dip with Toasted
Round Pitas and Gourmet Crackers,
\$2.00 per guest

Fresh Cut Seasonal Fruit Display
with Whipped Ginger Crème Dipping Sauce
for 50 guests, **\$80.00**

International Cheese Board served with Gourmet Crackers for 50 guests, **\$145.00**

Chilled Roasted Vegetable Tray served with a
Balsamic Reduction and White Bean Dip for 50 guests,
\$80.00

Mini Crab Cakes with Creole Remoulade
50 pieces, **\$105.00**

Antipasti Skewers with Fresh Mozzarella, Black Olives
and Sun Dried Tomatoes, drizzled with a Balsamic
Reduction
50 pieces, **\$95.00**



Seared Tuna on a crisp Wonton with Asian Cole Slaw
50 Pieces, **\$125.00**

Assorted Mini Sandwich Rolls (Roast Beef, Smoked Turkey, and Honey Baked Ham)
50 pieces, **\$110.00**



Spinach and Artichoke Dip served with Toasted Pita Rounds or Gourmet Crackers,
\$1.75 per person

Pasta Tortellini in a Parmesan Cream sauce,
\$1.75 per person

Sliced Beef Tenderloin atop toasted Baguettes served with Horseradish Creme Sauce
50 pieces, **\$95.00**

Bite-sized Spanakopita served with Tzatziki Sauce
50 Pieces, **\$75.00**

Thai Chicken Salad with Scallions and Sriracha served in a Mini Fillo Cup
50 Pieces, **\$85.00**

Teriyaki Glazed Bacon Wrapped Scallops
50 Pieces, **\$105.00**

Hand-breaded Chicken Tenders with Assorted Sauces
50 Pieces, **\$75.00**



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Beef or Vegetable Lumpia served with Duck Sauce
50 Pieces, **\$95.00**

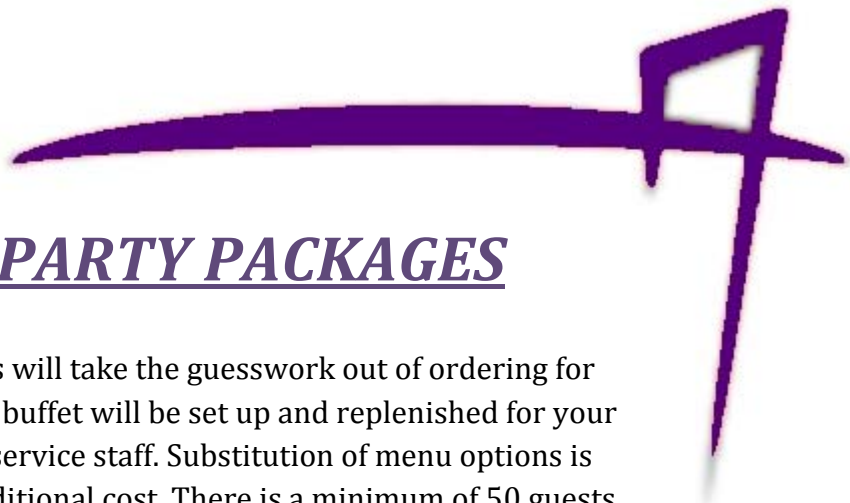


Hawaiian Cocktail Skewers with Chicken, Pineapple and Maraschino Cherries, drizzled with Teriyaki Glaze and Dusted with Toasted Coconut
50 Pieces, **\$85.00**

Mini Cheesecakes, Assorted Dessert Bars and/or Baklava
50 Pieces, **\$75.00**

Freshly Baked Brownies and Cookies
50 Pieces, **\$50.00**

Self Service Beverage Station stocked with Bottled Water and Freshly Brewed Iced Tea,
\$1.95 per person



COCKTAIL PARTY PACKAGES

Our Hors d'Oeuvres packages will take the guesswork out of ordering for your cocktail party. A plentiful buffet will be set up and replenished for your event, tended by our expert service staff. Substitution of menu options is available, but may incur an additional cost. There is a minimum of 50 guests for all packages, which are based on a maximum 3 hour event time and are subject to tax, 20% gratuity and a \$195 Service Charge.

Light Hors d'Oeuvres Package I

Cubed Cheese served with Assorted Gourmet Crackers
Cocktail Meatballs, served with your choice of BBQ, Teriyaki, Sweet and Sour or Italian-Style Sauce
Vegetable Lumpia served with Tangy Duck Sauce
Jumbo Shrimp Cocktail served with Spicy Cocktail Sauce
Self Service Beverage Station stocked with Bottled Water and Freshly Brewed Iced Tea

\$18.95 per person

Heavy Hors d'Oeuvres Package I

International Cheese Board served with Assorted Gourmet Crackers
Spanakopita with Tziatziki Sauce
Fresh Cut Seasonal Fruit Display
Chesapeake Bay Lump Crab Dip with Toasted Pita Rounds
Pasta Tortellini in a Parmesan Cream sauce
Hand Rolled Beef Lumpia served with Tangy Duck Sauce

Self Service Beverage Station stocked with Bottled Water and Freshly Brewed Iced Tea

\$26.95 per person

Light Hors d'Oeuvres Package II

Fresh Cut Seasonal Fruit Display
Hand-breaded Chicken Tenders with Assorted Sauces
Teriyaki Glazed Bacon Wrapped Scallops
Spinach and Artichoke Dip with Assorted Gourmet Crackers
Self Service Beverage Station stocked with Bottled Water and Freshly Brewed Iced Tea

\$18.95 per person

Heavy Hors d'Oeuvres Package II

International Cheese Board served with Assorted Gourmet Crackers
Italian-Style Cocktail Meatballs
Teriyaki Glazed Bacon Wrapped Scallops
Jumbo Shrimp Cocktail with Spicy Cocktail Sauce
Roasted Red Pepper Hummus with Pita Rounds and fresh cut Vegetables
Chilled, Sliced Beef Tenderloin on top of toasted Baguettes with Horseradish Creme Sauce

Self Service Beverage Station stocked with Bottled Water and Freshly Brewed Iced Tea

\$26.95 per person

BUFFET DINNERS

There is a minimum of 50 guests for all packages, which are based on a maximum 3 hour event time and are subject to tax, 20% gratuity and a \$195 Service Charge.

All Dinner Buffets will be served with a choice of 1 Entrée and 2 Side Items from our Menu below, plus a Garden or Caesar Salad, Cloverleaf Rolls and Butter and a Self Service Drink Station stocked with Bottled Water and Freshly Brewed Iced Tea.

Additions are as follows:

\$5.00 for each Additional Entrée
\$1.95 for each Additional Side Item
\$1.50 for Plated Salad
\$1.95 Tableside Beverage Service or
Coffee Service

\$24.95 per person

PLATED DINNERS

Seated Dinners create a more formal setting that works well when you are trying to achieve as little movement of guests in the room as possible. It is ideal for fund raising, speeches, educational programs and being able to conduct business as people are dining.

All seated dinners will be served with a choice of 1 or 2 Entrées and 2 Sides Items from our Menu below, Plated Garden or Caesar Salad, Cloverleaf Rolls and Butter and Unsweetened Iced Tea, Water and Coffee, served Tableside.

\$30.95 per person, one Entrée
\$35.95 per person, two Entrées

WEDDING PACKAGES

Our All-Inclusive Reception Package Features:

Our Grand Tiered Fruit, Vegetable, Cheese and Cracker Display for your cocktail hour

Black Linen for all Buffet Tables

Choice of Black, White or Ivory Floor-Length Linen Tablecloths for all Guest Tables

Choice of Black, White or Ivory Linens for the Cake, Gift and Head Tables

Choice of Black, White or Ivory Linen Napkins for all Guest Tables and Head Table

Cocktail Napkins and High Quality, Clear Disposable Cups and Plates for Hors D'oeuvres

China and Silverware for all Place Settings

Stem Glassware for each Place Setting

Cutting and Serving of your Wedding Cake Served on High Quality, Clear, Disposable Plates

The Tulip Buffet:

Choice of 6 items
from our Hors
D'Oeuvres Menu.

Pricing per guest:
\$22.95



Choice of 8 items
from our Hors
D'Oeuvres Menu.
Pricing per guest:
\$26.95

The Rose Buffet:

Choice of 2 items from our Hors
D'Oeuvres Menu along with 2 entrees and
2 side items from our Buffet Menu

Pricing per guest: \$24.95

The Azalea Buffet:

Choice of 2 items from our Hors
D'Oeuvres Menu along with 3 entrees and
3 side items from our Buffet Menu

Pricing per guest: \$28.95

The Lily Buffet:

The Magnolia Buffet:

Choice of 3 items from our Hors
D'Oeuvres Menu along with 2 entrees and
2 side items from our Buffet Menu

Pricing per guest: \$26.95

**Guest Counts lower than 125
are subject to an increase in
the per-person price. Pricing
subject to tax a \$595 Service
Charge and 20% Gratuity.**

MENU FOR BUFFET AND SEATED SERVICE

Herb Roasted Chicken Breast

Served Au Jus

Herb Roasted Chicken Leg Quarter

Served Au Jus

Chicken Saltimbocca

Juicy Chicken Breasts spiced with Rosemary and Sage, stuffed with Italian Prosciutto and a blend of Cheeses, topped with a rich, Sun Dried Tomato Alfredo Sauce

Chicken Parmesan

Hand-breaded Chicken Breasts fried crisp and topped with our Italian Marinara Sauce and Mozzarella Cheese

Chicken Marsala

Lightly breaded and sautéed Chicken Breast, served in a rich Mushroom and Marsala Wine Sauce

Chicken di Florencia

A roulade of Chicken, Spinach, Onions, Red Peppers, Garlic, Toasted Pine Nuts and Neufchâtel Cheese, topped with a rich, Sun Dried Tomato Alfredo Sauce

Chicken Piccata

Lightly breaded and sautéed Chicken Breast, served in a Lemon Caper Sauce

Stuffed Pork Tenderloin

A roulade of moist Pork Tenderloin and Herbed Bread Stuffing, topped with a Mustard Cream Sauce

Seafood Scampi

Shrimp and Scallops in a Butter Garlic Sauce with Linguine Pasta
(add \$1 per guest)

Broiled Salmon or Tilapia

Served your choice of three ways:

-Teriyaki-glazed and served on a bed of crisp Asian Vegetables

-di Florentine, on a bed of sautéed Spinach, Sun Dried Tomatoes and Imported Cheeses

or

-Lightly spiced and served with sautéed Peppers and Onions

Shrimp Fettuccini

served with a rich Alfredo Sauce

Chef Tina's Famous Crab Cakes

(add \$1 per person)

Braised Top Round

thinly carved and served Au Jus

Slow-Roasted Prime Rib

served Au Jus with a side of Horseradish Cream Sauce

(add \$1 per person)

Herb Crusted Beef Tenderloin

served Au Jus with a side of Horseradish Cream Sauce

Braised Leg of Lamb

flash-broiled to seal in the juices and then slow-cooked in Greek Spices

(add \$1.50 per person)

Lamb Chops

dredged in Greek Spices and charcoal grilled

(add \$3 per person)

Buffet Side Item Selections:

Oven Roasted Baby Red Potatoes
served with a splash of Olive Oil

Seasonal Vegetable Medley

Garlic Smashed Potatoes

Green Beans Almondine

Steamed Broccoli

Rice Pilaf
with diced carrots, onions and peas

Spaghetti with Tomato Herb Sauce

Grilled Asparagus
(add \$1 per person)

Alcoholic Beverages

We offer either a hosted, cash, or by the hour bar arrangements.

HOSTED BAR PRICES

(Taxes and Service charge additional)

Premium Brands	\$6.50
House Brands	\$5.50
Domestic Bottled Beer	\$4.50
Imported Bottled Beer	\$5.50
House wine per Glass	\$6.00
Liqueurs	\$7.00
Cognac	\$7.00

CASH BAR PRICES**

(Taxes Included)

Premium Brands	\$7.00
Call Brands	\$6.00
Domestic Bottled Beer	\$5.00
Imported Bottled Beer	\$6.00
House wine per Glass	\$6.00
Liqueurs	\$8.00
Cognac	\$8.00

A \$95.00 Bartender fee per bartender will be charged for all cash bars

BY THE HOUR PRICES (PER PERSON)

House brands: first hour \$12.00, each additional hour \$4.50
Premium brands: first hour \$14.00, each additional hour \$5.50

Current Policies & Procedures

GENERAL INFORMATION

Please read this general information carefully. By signing a contract with Creative Catering of Virginia, you will be responsible for adherence to these policies.

MENU SELECTION

In order to guarantee your selection, please provide your choices to our sales staff two weeks before your event. They can be reached Monday through Friday 9am to 5pm at 757-499-2002. Creative Catering of Virginia will gladly try to meet any special menu needs that you may have. All special requests must be resolved prior to signing your contract.

Food and Beverage policy

Only food and beverages provided by Creative Catering of Virginia or approved outside caterers may be consumed on the premises.

Caterer Information

Outside caterers must be pre-approved by Global Spectrum's Facilities Management and Creative Catering of Virginia. Caterers must supply all equipment needed for their event, no access to Kitchen equipment will be allowed. Caterers will remove all trash and dispose of it off-premise. Caterers will follow all accepted Health Department rules and regulations.

Guarantees

Seven working days before your function, please advise us the exact amount of guests attending. This number will constitute the guarantee, not subject to reduction, and charges will be made accordingly. If no guarantee is received by the appropriate time, the expected attendance will be used as the guarantee. Additions to the guarantee may be made up to 4 days prior to the event.

Deposits and Payment Policy

A deposit of 25% of the event balance or \$1,000 (whichever is lower) and a signed contract are required to confirm food and beverage services for an event. The balance is always due 7 business days before the event. Cash, MasterCard, Visa, American Express or company check made out to Creative Catering of Virginia will be accepted for payment. Any additional charges will be included at this time. Service charges will be applied to all credit card purchases. All checks to be made to Creative Catering of Virginia.

Tax and Gratuity

A 11.5% state and city tax and a 20% service charge will be applied to all food and beverage purchases, and where noted an additional flat rate service charge will apply.

Cancellation Policy

In the event that you must cancel your order or event, Creative Catering of Virginia must be notified in writing by email or mail, confirmed by a phone call to sales staff at 757-499-2002, not less than 7 business days prior to event. Failure to follow this policy will result in the loss of all deposits.

Deposits on Wedding Receptions are NOT refundable under any circumstance.

Tobacco Products

The use of tobacco products at The Sandler Center is strictly prohibited. Smokers are to use the designated areas outside of the building.

Security

Creative Catering of Virginia will not be responsible for any or all misplaced personal or company property left in or around the contracted rooms and theatre boxes. Please remove all personal property when leaving your event rooms or boxes.

Alcoholic Beverages

Please refer to our beverage section for suggestions.

Creative Catering of Virginia strictly enforces a zero tolerance policy for serving alcoholic beverages to guests under the age of 21. This is the responsibility of the host(s) and or event planner to monitor and control alcoholic beverage consumption of the attendees at your event. ABC ordinances prohibit alcohol from entering or leaving the building. All alcoholic beverages must be consumed within the space of the contracted event rooms. Outside caterers must provide to the Sandler center copies of ABC licenses for all events that include alcoholic beverages. Please also refer to the Food and Beverage Policy on the previous page.

Menu pricing and adjustments

Due to fluctuating commodities market conditions, Creative Catering of Virginia reserves the option to adjust menu pricing to compensate for price increases.