



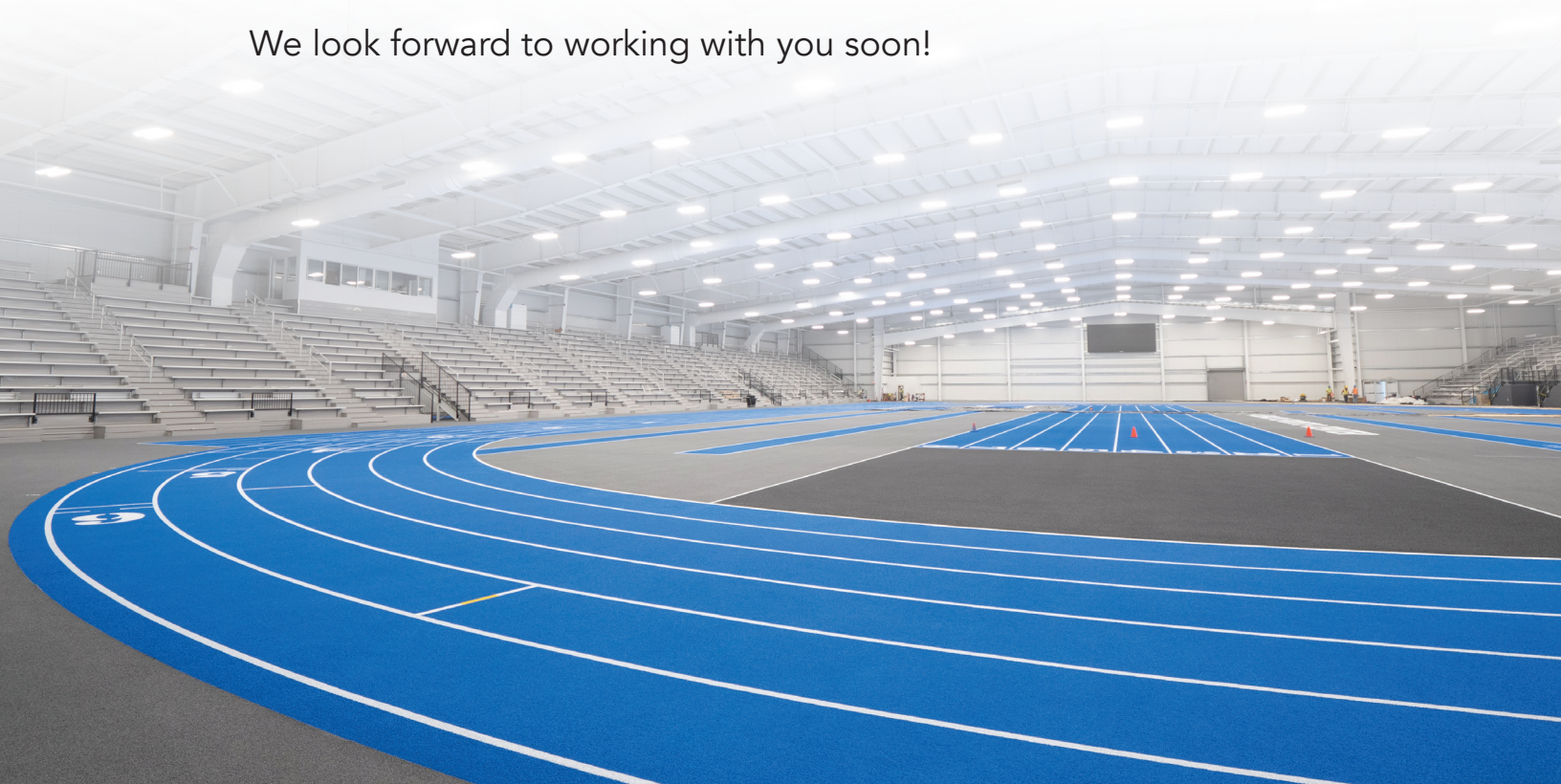
CATERING MENU

WELCOME

Welcome to the Virginia Beach Sports Center!

We are thrilled to be your exclusive hospitality partner at this state-of-the-art venue. Our Executive Chef has crafted a menu to enhance you and your guests' experience with us. Whatever your needs, whether a luncheon for your athletes, a reception for your staff, or a custom menu for a unique experience, we are dedicated to helping you achieve extraordinary results.

We look forward to working with you soon!



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BREAKFAST

Buffet Selections

Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, and Assorted Fruit Juices

Minimum is 15 Guests. Service Time for Breakfast Buffets is 90 Minutes.



THE A TEAM

\$14

Fresh Fruit Display ^{GF/V}
Build-Your-Own Yogurt and Granola Parfait ^V
Assorted Muffins ^V

THE VARSITY

\$15

Fresh Fruit Display ^{GF/V}
Individual Oatmeal Packets ^{GF/V}
Bagels with Whipped Butter, Cream Cheese, and Preserves ^V

THE BIG LIBERO

\$16

Fresh Fruit Display ^{GF/V}
Build-Your-Own Yogurt & Granola Parfait ^V
Assorted Danish ^V
Sausage, Egg, and Cheese English Muffins

THE OLYMPIAN

\$17

Fresh Fruit Display ^{GF/V}
Assorted Muffins ^V
Fluffy Scrambled Eggs with Cheese ^V
Smithfield Bacon or Turkey Sausage ^{GF}
Red Bliss Breakfast Potatoes ^{GF/V}

Prices are subject to 20% service charge and 11.5% sales tax.

GF Gluten Free **V** Vegetarian

A LA CARTE

Enhancements

FOOD BY THE DOZEN

- \$32** Bagels with Cream Cheese^V
- \$42** Surry Sausage, Egg, and Cheese Biscuits
- \$42** Virginia Ham, Egg, and Cheese Croissants
- \$30** Hard Boiled Eggs^V
- \$20** Assorted Individual Yogurts^{GF/V}
- \$30** Assorted Mini Quiche^V
- \$32** Assorted Breakfast Pastries^V
- \$32** Assorted Muffins^V
- \$36** Individually Wrapped Cinnamon Buns^V
- \$28** Trail Mix^V
- \$18** Assorted Whole Fruit (Including Apples, Oranges, and Bananas)^{GF/V}
- \$18** Mini Soft Pretzels with Mustard^V
- \$30** Gourmet Cookies^V
- \$30** Gourmet Brownies^V
- \$20** Potato Chips^{GF/V}
- \$24** Granola Bars^V
- \$24** White Cheddar Popcorn^V
- \$48** Assorted Ice Cream Novelties^V
- \$45** All Beef Hotdogs with Condiments
- \$48** Corndogs with Mustard
- \$90** Grilled Bratwursts with Beer Braised Onions
- \$100** Grilled Hamburgers with Condiments

BEVERAGES

By the Gallon – one gallon serves approximately ten people

- \$40** Freshly Brewed Coffee
- \$40** Freshly Brewed Decaffeinated Coffee
- \$40** Hot Chocolate
- \$40** Herbal Tea
- \$36** Cranberry or Orange Juice
- \$36** Fruit Punch
- \$36** Lemonade
- \$36** Iced Tea

By the Each

- \$3** Bottled Water
- \$4** Bottled Sparkling Water
- \$3** Assorted Canned Soda
- \$3.50** Assorted Bottled Juice
- \$3.50** Gatorade®
- \$6.50** Red Bull® Energy Drinks



BREAKS

Served with Assorted Sodas and Bottled Water
Minimum is 15 Guests. Service Time is 60 Minutes.

TAKE A TIMEOUT \$7

- Freshly Baked Cookies ^V
- Freshly Baked Brownies ^V
- Individual Bags of Chips ^{GF/V}
- Individual Bags of Cheddar Cheez-It® Crackers ^V

FIT FIX \$7

- Whole Fresh Fruit ^{GF/V}
- Veggie Chips ^{GF/V}
- Individual Assorted Yogurts ^{GF/V}
- Individual Bags of Trail Mix ^V

TRAIL MIX & MUNCH \$8

- Make Your Own Trail Mix Bar with:
- Peanuts ^{GF/V}
- Granola ^V
- M&Ms ^{GF}
- Raisins ^{GF/V}

STADIUM BITES \$9

- Warm Soft Mini Pretzels with Mustard ^V
- Mini Hot Dogs with Condiments
- Freshly Popped Popcorn ^V

VIRGINIA STATE FAIR \$10

- Corn Dogs with Mustard and Ketchup
- Funnel Cake Fries with Raspberry Sauce and Powdered Sugar ^V
- Individual Packages of Apple Slices with Caramel Dip ^V

PROTEIN POWER \$14

- Turkey Rolls ^{GF}
- Hardboiled Eggs ^{GF/V}
- Cubed Cheese ^{GF/V}
- Grapes ^{GF/V}
- Almonds ^{GF/V}



Prices are subject to 20% service charge and 11.5% sales tax.

GF Gluten Free V Vegetarian



GOURMET BOXED MEALS

Breakfast

GRAB-N-GO BREAKFAST BOXED SELECTION

\$13

Hard Boiled Egg ^{GF/V}
Individual Yogurt ^{GF/V}
Granola Bar ^V
Whole Fruit ^{GF/V}
Bottled Orange Juice ^V

Add Self-Serve Coffee Station for \$2 Per Person

Lunch

Served with Choice of Sandwich or Salad, Potato Chips, Gourmet Cookie, and Bottled Water

Choose Maximum of Two Selections:

SANDWICHES AND WRAPS

\$18

Homestyle Chicken Salad on a Buttery Croissant with Lettuce
Turkey and Cheddar Wrap with Lettuce
Turkey, Arugula, Cranberry Chutney and Brie on Multigrain
Virginia Ham and Smoked Gouda on a Buttery Croissant with Lettuce and Tomato
Roast Beef on Brioche Roll with Lettuce, Tomato and an Herb Cream Cheese Spread
Hummus, Spinach, and Roasted Vegetable Wrap ^V

SALADS

\$18

Chopped Romaine, Grilled Chicken, Parmesan Cheese, Garlic Croutons,
with Caesar Dressing
Mixed Field Greens with Cucumbers, Tomatoes, Carrots, and Shredded Cheddar
with White Balsamic Vinaigrette ^{GF/V}
Mixed Field Greens with Grilled Chicken Breast, Dried Cranberries, Walnuts,
Crumbled Blue Cheese and Poppyseed Dressing ^{GF/V}

Prices are subject to 20% service charge and 11.5% sales tax.

^{GF} Gluten Free ^V Vegetarian

LUNCH & DINNER BUFFETS

Buffet Selections

Served with Iced Tea and Iced Water.

Minimum is 15 Guests. Service Time for Buffets is 90 Minutes.



BACKCOURT BISTRO

\$20

Mixed Field Greens Salad with Seasonal Vegetables and Chef's Vinaigrette ^{GF/V}

Couscous Salad with Garlic, Tomatoes, and Feta Cheese ^{GF/V}

Assorted Gourmet Wraps and Bistro Sandwiches

Individual Assorted Chips ^V

Assorted Gourmet Cookies ^V

GAME DAY

\$21

House Made Cole Slaw ^V

Homestyle Kettle Chips ^{GF/V}

Grilled Hamburgers ^{GF}

All-Beef Hotdogs ^{GF}

Hamburger Buns and Hotdog Buns ^V

Served with Lettuce, Tomato, Onions, Cheese, and Condiments ^{GF/V}

Chunky Chocolate Brownies ^V

FREE THROW FIESTA FEAST

\$22

Mexican Street Corn Salad ^{GF/V}

Spanish Rice ^{GF}

Shredded Lettuce, Diced Tomatoes, Diced Onions,

Shredded Cheese, Salsa, Sour Cream, and Guacamole ^{GF/V}

Flour Tortillas ^V and Hard Shell Tacos ^{GF/V}

Shredded Chicken ^{GF}

Seasoned Beef ^{GF}

Apple Cinnamon Churros ^V

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CROSS COUNTRY BBQ

\$23

Mixed Field Greens Salad with Seasonal Vegetables and Chef's Vinaigrette ^{GF/V}
Three Cheese Macaroni and Cheese ^V
Smoked Beef Brisket ^{GF}
BBQ Pulled Chicken ^{GF}
Brioche Slider Buns ^V
Warm Bread Pudding with Caramel Drizzle ^V

ITALIAN TAKEDOWN

\$23

Tossed Caesar Salad
Chicken Parmesan
Cheese Ravioli with Marinara ^V
Garlic Bread ^V
Assorted Dessert Bars ^V

YOUR-WAY-BUFFET

\$29

Mixed Field Greens Salad with Seasonal Vegetables and Chef's Vinaigrette ^{GF/V}
Gourmet Dinner Rolls and Butter ^{GF/V}

Choose Two Entrées:

Smoked Beef Brisket ^{GF}
Herb Grilled Chicken Breast ^{GF}
BBQ Pulled Pork ^{GF}
Ravioli Primavera with Marinara and Roasted Vegetables ^V

Choose One Vegetable:

Brown Sugar Dill Glazed Carrots ^{GF/V}
Seasonal Vegetable Medley ^{GF/V}
Seasoned Green Beans ^{GF/V}

Choose One Starch:

Crispy Garlic Herb Sweet Potatoes ^{GF/V}
Vegetable Wild Rice Pilaf ^{GF/V}
Creamy Whipped Potatoes ^{GF/V}

Assorted Whole Cakes and Pies



PARTY MENU

Platters

Each Platter Serves 15 Guests.
Service Time is 60 Minutes.



- \$50** Fresh Fruit Display ^{GF/V}
- \$65** Mac-N-Cheese Bar
Served with Shredded Cheddar and Chives
Choose One: Bacon Bits, Pulled Pork, or Grilled Chicken
- \$75** Popcorn Shrimp (10 Pieces per Person)
Served with Spicy Cocktail Sauce
- \$75** Jalepeño Poppers (3 Pieces per Person)
Served with Creamy Ranch ^V
- \$75** Broccoli Cheddar Bites (3 Pieces per Person)
Served with Spicy Creamy Ranch ^V
- \$75** Assorted Sandwich Pinwheels
- \$80** Domestic Cheese Display
with Assorted Crackers ^V
- \$90** Fresh Vegetable Display
with Avocado Ranch ^{GF/V}
- \$90** Tortilla Chips
Served with Warm Nacho Cheese, Salsa, and Sour Cream ^V
- \$90** Homestyle Kettle Chips
with Buttermilk Ranch ^{GF/V}
- \$110** Chicken Tender Platter
Served with BBQ Sauce and Honey Mustard

WHOLE PIZZAS

Pizzas are cut into 16 slices.

- \$24** Cheese Pizza ^V
- \$25** Veggie Pizza ^V
- \$27** Pepperoni Pizza
- \$29** Meat Lovers Pizza

PARTY PACKAGES

Serves 15 Guests. Service Time is 60 Minutes.

ICE CREAM SOCIAL

\$45

Ice Cream Cups, Chocolate and Vanilla ^{GF/V}

Toppings Bar to Include:

Rainbow Sprinkles ^V

Oreo Cookie Crumbles ^V

Chocolate Sauce ^V

Whipped Cream ^V

HAPPY BIRTHDAY

\$75

Ice Cream Cups, Chocolate and Vanilla ^V

Freshly Baked Gourmet Cookies ^V

Assorted Individual Chips ^V

CARNIVAL RIDE

\$100

Warm Soft Mini Pretzels with Mustard ^V

Freshly Popped Popcorn ^{GF/V}

Ice Cream Novelty Bar ^V

PARTY TIME

\$300

(2) Pizzas of Your Choice, 16 slices per pizza:

Cheese Pizza, Pepperoni Pizza, Veggie Pizza, or Meat Lovers Pizza

Assorted Fresh Vegetable Display with Avocado Ranch ^{GF/V}

Assorted Fresh Fruit Display ^{GF/V}

Homestyle Kettle Chips ^{GF/V}

Prices are subject to 20% service charge and 11.5% sales tax.

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RECEPTION MENU

Hors D'oeuvres

Priced per 100 Pieces

- \$300** Pasta Salad Shooter^V
- \$300** Fruit Cocktail Bruschetta Topped with Lemon Honey Yogurt Drizzle ^{GF/V}
- \$300** Watermelon Feta Kabobs Topped with Balsamic Glaze ^{GF/V}
- \$350** Pineapple Curry Chicken Salad Tartlet
- \$450** Jerk Shrimp Bruschetta
- \$300** Goat Cheese & Honey Crisp^V
- \$350** Moroccan Chicken Satay ^{GF}
- \$350** Pork Belly Lollipops with Brown Sugar BBQ Sauce ^{GF}
- \$350** Beef Empanadas
- \$450** Mini Blackened Tuna Tacos Topped with Mango Salsa ^{GF}

Gourmet Displays

Priced per Person

- \$4** Hot Spinach and Artichoke Dip, Served with Assorted Gourmet Crackers
- \$5** Buffalo Chicken Dip Served with Tortilla Chips
- \$6** Hot Chesapeake Bay Crab Dip, Served with Assorted Gourmet Crackers & Seasoned Pita Chips



Chef Stations

Priced per Person

HERB ROASTED TURKEY BREAST \$7

Served with Cranberry Chutney & Rolls

BBQ JERK PORK LOIN \$8

Served with Mango Salsa & Rolls

SLIDERS STATION \$10

Choose Two Sliders:

Cheeseburgers

Pulled Pork with Coleslaw

Grilled Chicken Bacon Ranch Slider

Chesapeake Bay Crab Cakes with Red Pepper Aioli (Add \$2)

GOURMET PASTA STATION \$11

Served with and Chicken, Bacon Bits, Mushrooms, and Broccoli

Choose Two Sauces:

Alfredo

Marinara

Garlic White Wine

Dessert

ASSORTED MINI DESSERTS \$300

100 Pieces

MOUSSE BAR \$9

Served with Rainbow Sprinkles, Oreo Cookie Crumbles, Chocolate Sauce, and Whipped Cream^V

Choose Two Flavors:

Unicorn

Chocolate

Cheesecake

Prices are subject to 20% service charge and 11.5% sales tax.

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BAR SERVICE

Hosted Bar Packages

DELUXE MIXED DRINKS, BEER, & WINE BAR

\$15/Person First Hour

\$5/Per Person Each Additional Hour

BEER AND WINE BAR

\$13/Person First Hour

\$5/Person Each Additional Hour

Bar on Consumption Pricing

\$6.50 Deluxe Mixed Drinks

\$6.50 Deluxe Wines

\$5.50 Specialty Beers

\$4.50 Domestic Beers

\$3.00 Assorted Sodas

\$3.00 Bottled Waters

Drink Tickets Are Available.

Cash Bar Menu

\$7.00 Deluxe Mixed Drinks

\$7.00 Deluxe Wines

\$6.00 Specialty Beers

\$5.00 Domestic Beers

\$3.00 Assorted Sodas

\$3.00 Bottled Waters

Custom Signature Drinks Can Be Created Specially Themed For Your Event!

Prices are subject to 20% service charge and 11.5% sales tax.



Policies and Procedures

You will find that we take great pride in providing excellent service to both you and your guests. In our continuing effort to ensure a most unique experience, our Executive Chef and catering experts are available to meet and fulfill your every need.

CATERING SERVICES

All catering orders will be accompanied by high-grade disposable ware. Contact our sales department to discuss options to enhance your event with specialty linens or décor for an additional fee. Food attendants can be hired at a cost of \$25 each, per hour, with a four-hour minimum.

PAYMENT POLICY/ACCEPTABLE FORMS OF PAYMENT

Centerplate accepts company checks, American Express, Mastercard, Visa, and wire fund transfers as payment for products and services. Any wire transfer fees incurred are the responsibility of the Customer. If the Customer prefers to pay by company check or wire transfer, a credit card authorization is required to facilitate on-site orders. Centerplate's policy requires full payment in advance of all events. Upon the execution of the contract the client shall pay a reservation deposit of 10% of the projected cost of the event. The balance of the monies due shall be paid to Centerplate fourteen (14) days prior to the event. Any expenses incurred on the day of the event or costs not covered by the reservation deposit and the final payment will be reconciled daily and charged to the card on file.

SERVICE CHARGE AND TAX

All food and beverage items are subject to a 20% service charge and applicable sales tax, currently at 11.5%.





**1045 19TH ST.
VIRGINIA BEACH, VA 23451**

**757-937-4635
Valencia.Norwood@sodexo.com
VBSPORTSCENTER.COM**