

CATERING BY



BANQUET MENU

A LA CARTE

COFFEE, SNACKS, AND SPECIALTY BREAKS

BEVERAGE SERVICE

Regular Coffee, Decaf Coffee or Hot Tea by the Gallon \$30

Hot Chocolate \$2

Milk by the Pint (Available in whole, skim, or chocolate) \$2

Assorted Bottled Fruit Juices (Cran-Apple, Cran-Grape, Apple, or Orange Juice) \$3.50

(Grapefruit juice can be special ordered with 2 weeks advance notice)

Assorted Sodas from Coca Cola \$2

Red Bull Energy Drinks \$4.50

Bottled FIJI Water \$3.50

Lemonade or Fruit Punch by the gallon \$18

ASSORTED BAKED GOODS BY THE DOZEN

Assorted Fruit Danish \$27.50

Assorted Muffins \$27.50

Croissants and Bagels \$27.50

Assorted Fruit Breads \$22

Glazed Warm Cinnamon Buns \$28

Sausage and Cheese or Ham and Cheese Stuffed Biscuits \$32

Fresh Baked Cookies \$18

Brownies \$20

Assorted Dessert Bars \$26

Assorted Mini Pastries \$32

ASSORTED SNACKS AND CANDIES

Assorted Candy Bars by the Dozen \$17

Assorted Breakfast Bars by the Dozen \$17

Choice of Chips, Pretzels, Goldfish, or Cajun Snack Mix by the Pound \$13

Mixed Nuts or Honey Roasted Peanuts by the Pound \$21

Assorted Sliders by the Dozen \$25

ASSORTED FRUITS AND GRAINS

Fresh Diced Fruit per person \$3.50

Assorted Whole Fruit per person \$2

Assorted Cereals with Milk \$4

Assorted Fruit Yogurt \$3

All Prices Are Subject To 21% Taxable Service Charge and 11.5% Sales Tax

CONFERENCE PACKAGES

COFFEE, SNACKS, AND SPECIALTY BREAKS

NEPTUNE'S LIGHT FARE BREAKFAST \$15

Fruit Yogurt

Build Your Own Breakfast Taco Station

Fresh Diced Fruit

Orange Juice, Regular & Decaf Coffee and Hot Tea

"TOP OF THE MORNING" \$9

Assorted Bakers Display of Muffins, Coffee Cake, and Fruit Breads

Assorted Bottled Fruit Juices

Assorted Butter, Preserves

Regular & Decaf Coffee and Hot Tea

"PICK ME UP" \$9

Fresh Baked Cookies or Brownies

Assorted Whole Fruit

Iced Tea, Assorted Sodas and Bottled Water

"OLD SALTY" \$15

Mini Pretzels, Pulled Pork Nachos, Mahs Famous Wings

Assorted Sodas and Lemonade

"THE ALL DAY" \$14

Mid Morning Break

Assorted Breakfast Breads

Whole Fruit

Regular & Decaf Coffee and Hot Tea, Assorted Bottled Juices and Water

Afternoon Break

Assorted Cookies and Brownies

Assorted Dessert Bars

Regular & Decaf Coffee and Hot Tea, Assorted Sodas and Bottled Water

The above breaks are for 30 minutes and are based on a 20 person minimum.
Group will be billed on consumption after the initial 30 minutes have ended.

All Prices Are Subject To 21% Taxable Service Charge and 11.5% Sales Tax

PLATED BREAKFAST

MAH'S ALL AMERICAN \$15

Scrambled Eggs

Your Choice of Applewood Bacon, Country Sausage, or Local Ham

Home Fried Potatoes

Buttermilk Biscuits

Preserves, Honey Butter, and Assorted Jellies

Orange Juice, Regular & Decaf Coffee and Hot Tea

“THE EXECUTIVE” \$17

Traditional Eggs Benedict

Poached Egg, Canadian Bacon, Hollandaise Sauce,

Served on a Toasted English Muffin

Bacon or Sausage

Smashed Potatoes

Orange Juice, Regular & Decaf Coffee and Hot Tea

MAH'S SOUTHERN BREAKFAST \$13

Scrambled Eggs, Local Ham, Biscuit,

Served with Bacon or Sausage

Smashed Potatoes or Grits

Orange Juice, Regular & Decaf Coffee and Hot Tea

Enhance Your Plated Meal Service with Fresh Cut Fruit for an additional \$3.00 Per Person.

All Prices Are Subject To 21% Taxable Service Charge and 11.5% Sales Tax

BREAKFAST

“THE SUNRISE” \$16

Fresh Fruit Salad
Scrambled Eggs
Bacon and Sausage
Hash Brown or Grits
Fruit Yogurt
Fresh Assorted Bakers Display
Preserves, Creamy Butter, and Assorted Jellies
Orange Juice, Regular & Decaf Coffee and Hot Tea

“THE BOARDWALK” \$20

Fresh Diced Fruit
Breakfast Taco’s Station with Cheese, Andouille Sausage, Fresh Salsa
Cinnamon French Toast
Country Sausage
Cheese Grits
Assorted Chilled Fruit Juices, Regular & Decaf Coffee and Hot Tea

Enhance Your Breakfast Buffet with a Smoked Salmon Platter with Bagels, Cream Cheese and Accoutrements for \$6.00 per person

CHEF STATION ADDITIONS

OMELET AND EGG STATION \$6

Fresh Eggs and Omelets Made to Order with a Variety of Toppings to include:
Bell pepper, Onion, Mushroom, Tomato, Spinach, Bacon, Sausage, Ham, and Cheese

BELGIUM WAFFLE STATION \$7

Fresh Belgium Waffles with Fresh Strawberries, Whipped Cream, and Warm Syrup

*Each chef station requires one attendant per every 50 guests
There is a \$75.00 Attendant Fee per Attendant covering 1½ Hours of Service Each
There is a \$25.00 Fee for Each Additional Thirty Minutes.*

All Buffets and Action Stations Require a 30 Person Minimum.
Groups That Do Not Meet This Minimum Will Have A \$5.00 Additional Charge Per Person.

All Buffets are 1½ Hours of Service.

All Prices Are Subject To 21% Taxable Service Charge and 11.5% Sales Tax

LUNCH

All Lunch Items are served with Iced Water and Iced Tea

PREMIUM LUMP CRAB CAKE SANDWICH \$18

Our Sandwich is full of the Finest Handpicked Crab Meat around. Served on a Warm Brioche Roll with Lettuce, Tomato, And House made Tartar Sauce

MAH'S FAMOUS BBQ SANDWICH \$15

Hand Pulled Pork Piled High on a Warm Brioche Roll with Cider BBQ Sauce

BUTTERMILK FRIED CHICKEN SANDWICH \$15

Crispy Chicken with sweet corn aioli and apple slaw. Warm Kaiser Roll with Lettuce, Tomato, Red Onion and Roasted Shallot Aioli

FRIED FLOUNDER PO BOY SANDWICH \$17

Fresh Fried Flounder filet with lettuce, tomato and Remoulade sauce Served on A Fresh Hoagie Roll

SMOKED TURKEY CLUB WRAP \$15

Smoked Turkey, Crisp Bacon, Swiss cheese, Lettuce, Tomato and Mayonnaise wrapped in a Flour Tortilla

PREMIUM STEAK BURGER \$14

Served on a Warm Brioche Roll with Lettuce, Tomato, Whole Grain Mustard

All above Sandwiches are served with your choice of French Fries, Potato Salad or Cole Slaw

PENNE PRIMAVERA \$16

Sautéed Garlic, Onion, Mushrooms, Squash, Green Peas and Sun Dried Tomatoes in a Light Wine Sauce over Penne Pasta

CRAB MAC AND CHEESE \$25

House made Cheese Sauce, Lump Crab, Cavattapi Pasta, Herbed Bread Crumbs

SUSHI BENTO BOX \$14

California Roll, Seaweed Salad, Sticky Rice, Wasabi and Ginger

All Prices Are Subject To 21% Taxable Service Charge and 11.5% Sales Tax

“GRAB AND GO” LUNCH BOX

SERVED WITH POTATO SALAD, GRANNY SMITH APPLE,
FRESH BAKED COOKIE AND A SOFT DRINK

ROASTED VEGETABLE WRAP \$16

Roasted Vegetables, Pepper Jack Cheese, Spring Mix and Balsamic Vinaigrette
In a Flour Tortilla

VIRGINIA HAM AND CHEDDAR \$16

Local Country Ham piled high and topped with Cheddar Cheese. Served on a
Brioche Roll with Lettuce and Tomato

SMOKED TURKEY WRAP \$16

Shaved Smoked Turkey with Bacon, Swiss cheese, Lettuce, and Tomato on a
Flour Tortilla

All Prices Are Subject To 21% Taxable Service Charge and 11.5% Sales Tax

PLATED LUNCHES

All Entrees Include:

Choice of One Salad, One Dessert, Fresh Baked Rolls with Butter, Iced Tea, Regular & Decaf Coffee, Hot Tea, and Chef's Choice of Starch and Fresh Vegetables. Additional \$6 to add Soup.

SALAD SELECTION

Crisp Garden Salad
Caesar Salad

SOUP SELECTION

She Crab Soup
Seasonal Soup
Hatteras Clam Chowder

ENTREES

HERB MARINATED GRILLED CHICKEN BREAST \$26

Served with a Fresh Tomato Salsa

PAN SEARED SALMON \$27

Served with Cider BBQ Sauce

BLACKENED SWORDFISH \$31

Served with Shrimp Remoulade

8 OZ. FLAT IRON STEAK \$27

Served with Smashed Potato Fries, Daily Veg, House made Steak Sauce

PREMIUM CRAB CAKE \$30

Served with House made Tartar Sauce

DESSERTS

Philadelphia Cheesecake with Raspberry Sauce
Key Lime Pie
Fresh Strawberry Shortcake
Caramel Apple Pie with Caramel Sauce
Chocolate Bread Pudding

All Prices Are Subject To 21% Taxable Service Charge and 11.5% Sales Tax

LUNCH BUFFETS

All Entrees Include:

Choice of One Salad, One Dessert, Fresh Baked Rolls with Butter, Iced Tea, Regular & Decaf Coffee, Hot Tea, and Chef's Choice of Starch and Fresh Vegetables. Additional \$6 to add Soup.

“THE DELICATESSEN” \$20

Tossed Salad with Assorted Toppings, Homemade Cole Slaw, Assorted Meats and Cheeses, Lettuce, Tomato, and Onion Platter, Dill Pickle Spears, Potato Chips, Assorted Breads and Fresh Baked Cookies or Brownies

“TASTE OF THE SOUTH” \$22

Tossed Salad with Assorted Toppings, Cole Slaw, Buttermilk Fried Chicken, Hand Pulled Pork BBQ, Baked Beans, Collard Greens, Cornbread with Honey Butter and Chef's Homemade Key Lime Pie

“TASTE OF ITALY” \$23

Assorted Antipasti, Caesar Salad Bar, Meat or Vegetable Lasagna, Chicken Parmesan, Pasta Primavera, Warm Garlic Bread, and Cannoli, Biscotti

“MAH'S HOT LUNCH BUFFET” \$25

Tossed Salad Bar with Assorted Toppings, Fresh Sliced Fruit, Tri-Color Penne Pasta Salad, Chef's Choice of Potato or Rice, Fresh Steamed Vegetables, Rolls and Butter, Chef's Dessert Table and

Your Choice of 2 Entrées:

- Herb Roasted Chicken with Fresh Tomato Salsa
- Pan Seared Salmon with Cider BBQ
- Slow Roasted Local Brown Sugar Glazed Ham
- Smoked Tri Tip with our Signature Steak Sauce
- Penne Pasta Primavera
- Crab Stuffed Flounder with Lemon Cream (Add 8.00++ Per Person)
- Premium Crab Cake (add \$7.00++ Per Person)

All Buffets and Action Stations Require a 30 Person Minimum.

Groups That Do Not Meet This Minimum Will Have A \$5.00 Additional Charge Per Person.

All Buffets are 1½ Hours of Service.

All Prices Are Subject To 21% Taxable Service Charge and 11.5% Sales Tax

COLD DISPLAYS

Display of Imported and Domestic Cheeses with Crackers \$250
Serves 50-75 Guests

Display of Fresh Sliced Fruit and Berries \$225
Serves 50-75 Guests

Display of Fresh Vegetables with Ranch Dressing \$200
Serves 50-75 Guests

SUSHI

SERVES 20-25

Assorted Rolls (California Roll, Avocado Roll, Hawaiian, Cucumber Roll) \$100

Premium Rolls (Lady In Red, Tsunami Roll, Tekebi Roll, SC Roll) \$160

Assorted Pieces \$125

Premium Pieces \$160

Assorted Rolls and Pieces \$110

Premium Rolls and Pieces \$180

COLD HORS D'OEUVRÉS

PRICES BASED ON 50 PIECES

Marinated Roasted Vegetables in Phyllo Cups \$70

Blackened Chicken Salad in Lettuce Cups \$75

Marinated Mozzarella with Olives and Tomatoes \$75

Prosciutto Wrapped Melon Balls \$100

Roasted Beef Tenderloin with Caramelized Red

Onions on Herb Croustades \$125

Freshly Shucked Clams or Oysters on the Half Shell \$86

Chilled Jumbo Shrimp Cocktail \$140

Butler service for Hors d'oeuvres is available at \$50.00 per attendant

All Prices Are Subject To 21% Taxable Service Charge and 11.5% Sales Tax

HOT HORS D'OEUVRÉS

PRICES BASED ON 50 PIECES

BBQ Scallops Wrapped in Bacon \$130

Hushpuppies \$55

Asparagus Hand Wrapped in Phyllo Dough with Sesame Seeds \$136

Mushroom Sliders \$136

Oysters Rockefeller \$150

Sesame Chicken Tenders with Sweet Chili Glaze \$80

Vegetable Lumpia \$75

Grilled Chicken Stays with Peanut Sauce \$85

Panko Fried Shrimp with House made Tartar Sauce \$130

Mini Mahs Crab Cakes \$150

Swedish, BBQ, or Italian Style Meatballs \$75

Creole Crab Dip with Yeast Rolls \$200

Spinach and Artichoke Dip \$100

Butler service for Hors d'oeuvres is available at \$50.00 per attendant

All Prices Are Subject To 21% Taxable Service Charge and 11.5% Sales Tax

CHEF STATIONS

CARVING STATIONS

Carved Steamship Round of Beef with Rolls and Condiments (min 75 ppl) \$7.50 pp

Carved Round of Beef with Rolls and Condiments (min 25 pp) \$10.50 pp

Herb Roasted Turkey Breast with Cranberry Chutney and Rolls (min 25 ppl) \$10.00 pp

Honey Glazed Smoked Pit Ham with Mustard Sauces and Rolls (min 25 ppl) \$10.50 pp

PASTA STATIONS

“Chicken Penne” \$12/person

Features Sautéed Chicken, Garlic, Sun Dried Tomatoes, Mushrooms, Parmesan Cheese, Penne Pasta, and Choice of Two Sauces (Alfredo, Pesto, or Marinara) with Garlic Bread

“Shrimp Carbonera Cavattapi” \$14/person

Features Sautéed Shrimp, Apple Wood Smoked Bacon, Garlic, Bell Pepper, Mushrooms, Green Peas, Sun Dried Tomatoes, Parmesan Cheese, and Choice of Two Sauces (Alfredo, Pesto, or Marinara) with Garlic Bread

WOK STATION \$16/person

Stir Fried Chicken, Shrimp and Beef tossed with Julienned Carrots, Onions, Peppers, Squash, Cabbage, Shitakes, Bok Choy, Cilantro, Scallions, Ginger and Garlic Served with Sticky Rice, Ponzu, Soy, and Hoisin Sauces

SMASHED POTATO BAR \$10/person

Crispy Red Potatoes and your choice of toppings to include:

Chives, Cheddar and Parmesan Cheeses, Bacon, Roasted Garlic, Scallions and Sour Cream

SUSHI STATION \$20/person

Build your own Sushi rolls and pieces, hand rolled to order by our Professional Sushi Chefs
Accompanied by Seaweed Salad and Miso Soup

All Buffets and Action Stations Require a 30 Person Minimum.

Groups That Do Not Meet This Minimum Will Have A \$5.00 Additional Charge Per Person.

All Stations are 1½ Hours of Service.

All Prices Are Subject To 21% Taxable Service Charge and 11.5% Sales Tax

PLATED DINNER SERVICE

All Entrees Include:

Choice of One Salad, One Dessert, Fresh Baked Rolls with Butter, Iced Tea, Regular & Decaf Coffee, Hot Tea, and Chef's Choice of Starch and Fresh Vegetables. Additional \$6 to add a Soup.

SOUPS

She Crab Soup
Seasonal Soup
Hatteras Clam Chowder

SALADS

(Please Choose 1 Selection)

Wedge Salad: Crumbled blue cheese, bacon, tomato, cornbread croutons, ranch dressing
Virginia Peanut Salad: Romaine, crispy okra, tomato, buttermilk dressing
Caesar Salad: Romaine Lettuce, Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing

ENTRÉES

(Please Choose 2 Selections)

Mah's Surf and Turf: Grilled Flat Iron and Crab Stuffed Flounder with Lemon Butter \$40
14 oz Grilled Strip Steak Served with Red Onion Marmalade \$35
Mah's Seared Chicken Breast with Pinot Sauce \$30
Cider Brined Pork Chop with Creole Mustard Glaze \$27
Our Signature Mahi with Bronzed Glaze and Charred Lemon Sauce \$34
Mahi Mah's Premium Crab Cakes Served with House made Tartar Sauce \$39
Mahi Mah's Ultimate Crab Cakes Served with House made Tartar Sauce \$44
BBQ Glazed Salmon with House made Cider BBQ Sauce \$30

DESSERTS

(Please Choose 1 Selection)

Philadelphia Cheesecake with Raspberry Sauce
Key Lime Pie
Fresh Strawberry Shortcake
Caramel Apple Pie with Caramel Sauce
Chocolate Bread Pudding

All Prices Are Subject To 21% Taxable Service Charge and 11.5% Sales Tax

DINNER BUFFETS

THE TRADITIONAL BUFFET

2 Entrees \$33 | 3 Entrees \$39

Buffets Include: Garden Salad with Assorted Toppings, Chef's Choice of Starch, Chef's Selection of Roasted Seasonal Vegetables, Fresh Baked Rolls with Butter, Iced Tea, Regular & Decaf Coffee, Hot Tea and Chef's Choice Dessert Display

Entrée Choices:

Grilled Chicken with Tomato Salsa or Seared with Pinot Sauce
Glazed Salmon with Cider BBQ
Roasted Pork Loin Creole Mustard Glaze
Bronzed Mahi with Charred Lemon Sauce
Slow Roasted Tri Tip of Beef with a Red Eye Gravy

CHESAPEAKE BUFFET \$45

She Crab Bisque
Tossed Salad with Assorted Toppings
Premium Crab Cakes with House made Tartar
Pan Seared Chicken with Sautéed Mushrooms, Caramelized Onions and Pan Gravy
Stuffed Roasted Oysters with Spinach, Parmesan Cheese, Country Ham, and Hollandaise
Traditional Corn Spoon Bread
Roasted Vegetable Medley
Warm Dinner Rolls
Chefs Choice Dessert Display

SOUTHERN BUFFET \$40

VA Peanut Salad, Okra, Tomatoes, Buttermilk Dressing
Seasonal Soup
Roasted Pork Loin with Red Eye Gravy
Buttermilk Fried Chicken
Clams and Mussels with Spicy Pot liquor Broth
Smashed Potato Fries
Garlic Green Beans
Roasted Root Vegetables
Yeast Rolls
Chocolate Bread Pudding plus other Southern Treats of Chef's Choice

All Buffets and Action Stations Require a 30 Person Minimum.

Groups That Do Not Meet This Minimum Will Have A \$5.00 Additional Charge Per Person.

All Buffets are 1½ Hours of Service.

All Prices Are Subject To 21% Taxable Service Charge and 11.5% Sales Tax

BEVERAGE SELECTIONS

HOST BAR SERVICE BY CONSUMPTION

Call Brand Liquors \$6
Premium Brand Liquors \$8
Domestic Beer \$4
Non-Alcoholic Beer \$4
Imported Beer \$5
Wine by the Glass \$5
Wine by the Bottle \$25
Soft Drinks / Fruit Juices \$1
Bottled Water \$2
Red Bull \$4

HOST BAR SERVICE PACKAGES

PRICED PER PERSON - MINIMUM OF TWO HOURS

	First Hour	Each Additional Hour
Call Brand Liquors	\$17	\$6
Premium Brand Liquors	\$21	\$7

CASH BAR SERVICE BY CONSUMPTION

Call Brand Liquors \$6.50
Premium Brand Liquors \$8.50
Domestic Beer \$5
Non-Alcoholic Beer \$5
Imported Beer \$6
Wine by the Glass \$6
Wine by the Bottle \$25
Soft Drinks / Fruit Juices \$1.75
Bottled Water \$2.25
Red Bull \$4

Call Brands: Seagram's 7, Smirnoff Vodka, Beefeaters Gin, Jim Beam, Dewar's White Label, Castillo Rum, Jose Cuervo Tequila

Premium Brands: Jack Daniels, Absolute Vodka, Tanqueray Gin, Bacardi Rum, Crown Royal, Cutty's Scotch, Jose Patron Tequila

Bartender Fee of \$75.00 per Bartender. The number of Bartenders will be based on Ramada Virginia Beach Oceanfront Service Standards of One (1) Bartender for every seventy-five (75) people

All Prices Are Subject To 21% Taxable Service Charge and 11.5% Sales Tax

GENERAL POLICIES & INFORMATION

FOOD AND BEVERAGES

All food and beverages served in the banquet rooms must be provided by the hotel. Any exceptions (i.e. wedding cakes) must have the prior written approval by your Catering Representative.

GUARANTEES

The number of guests attending your function must be given to our Catering Department at least 72 business hours in advance. This number will be considered your final guarantee and you will be charged for this number plus any guests in addition to the guarantee.

TAX AND SERVICE CHARGES

All food and beverage is subject to current State and Local Tax and 21% Service Charge. Meeting room rental and miscellaneous charges are also subject to state sales tax.

MENU SELECTION

Your complete menu must be given to your Catering Representative thirty days prior to your event. It will greatly facilitate our service if you will confine your menu to one choice for a sit-down banquet. Should you desire more than one entrée selection; a nominal fee of \$3.00 per person will apply.

Our professional staff will be happy to assist you in customizing a menu to fit your specific needs or budget.

AUDIO/VISUAL, ELECTRICAL & MECHANICAL REQUIREMENTS

Arrangements for your Audio/Visual, Electrical and/or Mechanical requirements can be made with your Catering Representative. Charges will be assessed according to current specifications. The Catering Department requires notification of any equipment and/or unusual materials that the client wishes to bring into the hotel and reserves the right to inspect and approve in advance. Audio visual charges are subject to service charge and state sales tax.

SHIPPING AND RECEIVING

If you or your guests need to ship material to the Hotel prior to the event, written permission must be granted prior to shipment. Authorized packages or shipments will be accepted two days prior to the function date. Early shipments and/or Bulk shipments are subject to handling fees.

LIABILITY

The Hotel cannot accept any responsibility for items left in the room during such times that the room is not occupied or after the room is vacated. All equipment and decorations must be removed from the property immediately following an event.

Special security arrangements can be made available, please inquire with your Sales Representative.

All Prices Are Subject To 21% Taxable Service Charge and 11.5% Sales Tax