

TRADITIONS

MORE THAN A CATERING CO.



Specialty Stations

Each designed with it's own unique displays and presentations. Our interactive "Build Your Own" Action Stations are sure to be a hit with your guests!

Prices listed are per guest. Select from any of the following stations specifically designed to be included only as a selection in our "Cosmopolitan Package" or choose as a wonderful addition to any other buffet, plated, or family style meal service already planned

*Sales / Business Office 3636 Virginia Beach Blvd Suite #108
Virginia Beach, VA 23452
(757) 547-8009
www.traditionscateringva.com*



Ultimate Slider Bar \$16

Choose Any 3

Grilled Cheddar Burger* w/ lettuce, tomato,
red onion, and pickle skewers OR

Southwest Burger* w/ Smoked Gouda
& Chipotle mayo

Carolina Pulled Pork w/ Cole Slaw &
Hot Sauce

Southern Fried Chicken on Buttermilk Biscuit
w/ Sweet Honey Mustard

Prime Rib* on Brioche w/ Creamy Horseradish

Caprese w/ Mozzarella Cheese, Fresh Basil,
Sliced Tomato & Balsamic on Hawaiian Rolls

Grilled Portobello Stack w/ Spinach, Roasted
Red Pepper and melted dairy free shredded
Mozzarella

Nacho Station \$14

Blue Corn Tortilla Chips

Crisp Lettuce

Diced Tomato

Onions

Black Olives

Melted Cheddar Cheese Sauce

White Queso Dip

Picante Salsa

Sour Cream

Southwest Guacamole

Seasoned Ground Beef

Shredded Chicken



Street Tacos \$15

Choose Any 3

Birria de res (Beef)

Carnitas (Pork)

Spicy Shrimp

Blackened Fish

Grilled Southwest Chicken

Plant based Chorizo

Made with

Bistro Sized Flour Tortillas or
Corn Tortillas

Crumbled Cotija Cheese

Blended Mexican Cheeses

Fresh made Pico De Gallo

Chopped Lettuce Blend

Mexican Crema

Cilantro, Lime

Red Chili Aioli and Cilantro Aioli

Selection of Hot Sauces

**Consumer Advisory: Consumption of uncooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses*

Butcher Blocks

These Carving Stations are designed to compliment other buffet meal options or as a part of a designed cocktail party or reception style menu!

Pepper Crusted Top Sirloin*
w/ Dijon Mustard & Horseradish
\$17

Prime Rib*
w/ Rustic Au jus & Creamy
Horseradish sauce
\$19

Beef Tenderloin*
w/Whiskey Peppercorn Au jus
\$19

Herb Crusted Pork Loin*
w/ Apricot Chutney & Dijon Mustard
\$15

Mac & Cheese Bar \$6

**Homestyle baked macaroni and cheese
with aged Cheddar, Smoked Gouda and
Provolone**

Mashers Bar \$5

**creamy redskin mashed potatoes made
with butter, milk and a hint of garlic**

Choose Any 4 of These Great Toppings!

Apple Wood Bacon Bits
Scallions

Sun Dried Tomato
Fried Onion Straws

Sour Cream & Butter

Smoked Gouda Cheese

Cheddar & Monterey Jack Cheese Porcini
Mushrooms

Pasta Bar \$16

Choose 2

Tortellini, Bow Tie, Penne,
Linguine, Angel Hair

Choose 3

Marinara, Alfredo, Basil Avocado Pesto
Wild Mushroom, Vodka Blush Sauce,
G.L.O.W. sauce (garlic, lemon, olive oil,
and white wine) or Marsala

Choose 2

Grilled Chicken, Seasoned Steak,
Sauteed Shrimp, Italian Meatballs
Grilled Vegetables, or Porcini Mushrooms

Asian Stir Fry Station \$17

Choose 2

Fresh cut Chicken, Marinated Flank Steak,
Pork Loin, Sauteed
Shrimp or Bay Scallops

Olive & Sesame Oil, Soy
Sauce, Ponzu, Sweet Chili Sauce, Sriracha
Teriyaki & Ginger Soy Glaze, Pickled Ginger
and Wasabi aioli

Includes

Lo Mein Noodles
Rice Noodles,
Fried Rice
Asian Vegetables

red bell pepper, yellow bell peppers, sugar
snap peas, carrots, mushrooms, broccoli,
baby corn, water chestnuts and scallions



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