

Holiday Menus & Catering Options Provided by



3636 Virginia Beach Blvd Suite #108

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www.traditionscateringva.com

Holiday Hors D'oeuvres Menu

\$32 per guest—does not include taxes, staffing, and service fees

(minimum of 30 guests required on weekdays—50 guests required on weekends)

**Fresh Seasonal Fruit, Select Cheese & Garden Vegetable Display
with Assorted Crackers, Ranch, Hummus and Sweet Yogurt Dip
and**

Highlight Station (Choose 1)

Choose selections from our **Italian Signature Baked & Tossed Pastas** *served with Garlic Bread*

Garlic Mashers Potato Bar *with a Variety of Toppings*

Home-style Mac & Cheese Bar *with a Variety of Toppings*

Louisiana-Style Shrimp & Grits *w/ Andouille Sausage, Peppers & Onions*

Deluxe Bruschetta Bar ~ *Parmesan Toasted Baguette & Sliced Cucumber Display, offered w/ a Variety of Toppings ~ Traditions Marinated Tomatoes, Olive Tapenade, Marinated Artichoke, Sweet Balsamic Glaze, Basil & Sundried Tomato Pesto, Parmesan Cheese, Crushed Red Pepper, Olive oil w/ Garlic & Herbs*



Butcher Shop Station (Choose 1)

Slow Roasted Top Sirloin

Chesapeake Honey Ham

Roasted Pork Loin

Smoked Turkey

Chicken Florentine

***Served with Brioche slider buns
and specialty sauces***

Hors D'oeuvres (Choose 3)

Spinach Artichoke Dip

Lump Crab Dip

Lumpia

Southwest Eggrolls

Chicken Bites

Grilled Chicken Skewers

Petite Curried Chicken Turnovers

Mediterranean Shrimp Cocktail

Bacon Wrapped Scallops

BBQ, Sweet 'n Sour, or Italian Style Meatballs

Mini Beef Wellington

Hibachi Beef Skewers

Holiday Luncheon Buffet

\$24 per guest—does not include taxes, staffing, and service fees

(minimum of 30 guests required on weekdays—50 guests required on weekends)

Buffet Entrée Selections (Choose 2)

Oven Roasted Turkey Breast *with Giblet Gravy*

Chesapeake Honey Ham *with Pineapple*

Chicken & Broccoli Fettuccini Alfredo

Fire Roasted Vegetable Lasagna

Sesame Ginger Chicken - *Pan-fried, Topped with Grilled Pineapple*

Slow Roasted Carved Sirloin - *with a Whiskey Peppercorn Sauce*

Pepper Crusted Salmon - *with a Dill Cream Sauce*

Steak Bruschetta - *Tender Beef, topped with a Fresh Roma Tomato and Basil Tapenade*

Roast Pork - *with Apple Cider Glaze & Seasonings*



Side Selections (Choose 2)

Traditional Stuffing

Cranberry Sauce

Macaroni and Cheese

Sweet Potato Casserole

Orange Glazed Baby Carrots

Steamed Broccoli

Seasonal Vegetable Medley

Sautéed or “Country Style” Green Beans

Rosemary Roasted Red Potatoes or Garlic Mash Potatoes

Rice Pilaf

Assorted Dinner Rolls with Butter Included

Holiday Dinner Menu

Includes a Complimentary Hors D'oeuvre Selection OR Dessert

Choose (1) of our fantastic options as a part of your holiday meal package!

\$38 per guest—does not include taxes, staffing, and service fees

(minimum of 30 guests required on weekdays—50 guests required on weekends)

Traditional Garden Salad - Mixed Greens, Vegetables, Blended Cheese and Croutons
w/ choice of dressings **or** Chef's Selection of Our Fresh Made Soup
Served with Dinner Rolls and butter

Entrees (Choose 2)

Chesapeake Honey Ham with Pineapple

Grilled Pork Tenderloin Steak with Cherry-Plum Sauce

Turkey Roulette with Figgy Port Wine Sauce

Slow Roasted Ribeye with Au jus and Creamy Horseradish

Grilled Ahi Tuna over Spinach with a Santa Fe Aioli

Wood Smoked Salmon with a Scallion Cream Sauce & Burgundy Onions

Pecan & Dill Crusted Atlantic Cod with Caper Aioli

Stuffed Chicken Florentine - medallions filled with spinach, artichoke hearts,
cream and parmesan cheese

Lobster Ravioli with Roasted Red Pepper & Parmesan

Lamb Ragu - tender leg of lamb, Burgundy Tomato Sauce over Fettuccine

Chicken Marsala over Angel Hair Pasta



Side Selections

Rosemary-Roasted Red Potatoes

Rice Pilaf

Garlic Mashers

Macaroni & Smoked Gouda Cheese

Traditional or Oyster Stuffing

Seasonal Vegetable Medley

Sautéed Green Beans Almandine

Roasted Asparagus

Sweet Yams

Cranberry Relish

Desserts

Add Dessert for \$5 per guest

Gluten Free and Dairy Free Options also available

Layered Lemon Italian Crème

Layered Red Velvet Cake

Chocolate Glazed Molten Lava Cakes

Sweet Potato Maple Cheesecake

Sweet Bourbon Cream Sauce Bread Pudding

Warm Apple or Peach Cobbler

Vanilla Caramel Salted Crunch Cake



All Holiday Packages Include

Complimentary Table Linens and Napkins in Holiday Colors

Holiday Centerpieces / Decor Available for Use

Unlimited Beverages of Teas, Lemonade, Coffee and Water

Supplies and Serviceware for Your Event

~ China, Silverware, and Glassware or High Quality Plastics / Eco Friendly Disposables

Complimentary Bartender Service and Full “Cash / Charge” Bar
available with a wide Selection of Beer, Wine, and Liquor Options

~ Customized Hosted Bar options available for additional charges