



GREATER RICHMOND CONVENTION CENTER

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GREATER RICHMOND CONVENTION CENTER

CONTINENTAL BREAKFASTS

Richmond Continental

Assorted Fruit Juices
Assorted Yogurts
Seasonal Fresh Fruit Salad
Bakery Fresh Assorted Muffins, Coffee Cakes and Breakfast Breads
Assorted Jellies, Jams, Apple Butter, Sweet Butter and Cream Cheese
Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee
\$12.75 per person

Virginia Continental

Assorted Fruit Juices
Seasonal Sliced Fresh Fruit Display
Whole Fruit
Bakery Fresh Assorted Strudel Bites, Assorted
Bagels, Breakfast Breads
Breakfast Sandwich
(Virginia Ham, Egg and Cheese Croissant)
Assorted Jellies, Jams, Cream Cheese and Butter
Freshly Brewed Coffee, Herbal Teas and
Decaffeinated Coffee
\$14.25 per person

Colonial Continental

Assorted Fruit Juices
Assorted Yogurts
Seasonal Cubed Fruit
Bakery Fresh Croissants, Coffee Cakes, Breakfast
Breads and Strudel Bites
Assorted Jellies, Jams, Apple Butter and Sweet Butter
Freshly Brewed Coffee, Herbal Teas and
Decaffeinated Coffee
\$13.75 per person

Simply Continental

Assorted Fruit Juices
Bakery Fresh Assorted Muffins, Bagels and Breakfast Pastries
Assorted Jellies, Jams, Butter and Cream Cheese
Freshly Brewed Coffee, Herbal Teas and Decaffeinated
Coffee \$11.50 per person

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GREATER RICHMOND CONVENTION CENTER

BREAKFAST BUFFETS

THE JEFFERSON

Assorted Chilled Juices
Selection of Assorted Muffins, Fruit Breads and Bagels
Jellies, Jams and Butter
Selection of Cereals and 2% Milk
Fresh Fruit Salad
Fluffy Scrambled Eggs
Crispy Bacon
Breakfast Sausage Links
Seasoned Breakfast Potatoes
Freshly Brewed Coffee, Tea and Decaffeinated Coffee
\$18.00 per person

THE MONROE

Assorted Chilled Juices
Selections of Assorted Muffins, Danish and Bagels
Jellies, Jams and Butter
Fresh Fruit Display
Selection of Cereals and 2% Milk
Fluffy Cheddar Scrambled Eggs
Texas-Style French Toast with
Maple Syrup and Honey Syrup
Southern Breakfast Potatoes
Crispy Bacon
Breakfast Sausage Links
Freshly Brewed Coffee, Tea and Decaffeinated
Coffee
\$19.00 per person

THE WASHINGTON

Assorted Chilled Juices
Selections of Assorted Muffins, Breakfast Pastries and
Croissants
Jellies, Jams and Butter
Sliced Fresh Fruit Display
Market Fresh Basket of Whole Bananas
Selection of Cereals and 2% Milk
Assorted Yogurts
Vegetable Frittata
Crispy Bacon
Sliced Virginia Ham
Crispy Hash Browns
Freshly Brewed Coffee, Tea and Decaffeinated
Coffee \$21.75 per person

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CONTINENTAL AND BUFFET BREAKFAST ENHANCEMENTS

The items listed below are priced as an enhancement to a package, if ordered a la carte pricing subject to change
Minimum of 50 guests with service up to two hours

Mixture of Baby Bonbel Cheese and White Cheddar
\$2.00 per person

Whole Fruit
\$1.50 per person

Assorted Cereal and 2% Milk
\$2.50 per person

Assorted Yogurts
\$2.50 per each

Granola (2 –3oz serving)
\$2.00 per person

Sliced Fresh Seasonal Fruit with Berries
\$4.25 per person

***CARVED VIRGINIA HAM**

Served with Buttermilk Biscuits
\$3.00 per person

***MADE TO ORDER OMELET STATION**

Diced Ham, Shredded Cheddar Cheese, Sliced Mushrooms, Diced Onions, Diced Tomatoes
\$3.50 per person

***WAFFLE STATION**

Maple Syrup, Honey Syrup, Butter, Toasted Pecans, Berry Compote and Whipped Cream
\$3.00 per person

OATMEAL STATION

Brown Sugar, Granulated Sugar, Raisins, Syrup and Milk
\$2.00 per person

***MAKE YOUR OWN BREAKFAST SANDWICH STATION**

Choice of Croissants, English Muffins, Flour Tortilla Shells
Sausage Patties, Virginia Ham, Canadian Bacon
\$3.50 per person

*** EGGS MADE TO ORDER**

Sliced Cheddar, American and Pepper Jack Cheeses, Sliced Tomatoes, Diced Onions and Mushrooms
\$3.00 per person

*Requires Chef Attendant, 1 Attendant per 50 guests at \$85.00 each

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GREATER RICHMOND CONVENTION CENTER

PLATED BREAKFASTS

All Breakfast selections are served with Ice Water, Orange Juice, Bakery fresh Breakfast Breads, Muffins and Buttermilk Biscuits, Jelly, Jams, Whipped Butter, and Freshly Brewed Coffee, Tea and Decaffeinated Coffee

THE ALL AMERICAN

Fruit Cup
Fluffy Scrambled Eggs
Select one of the following:
Crisp Bacon, Sausage or Breakfast Ham
Southern Breakfast Potatoes
\$15.25 per person

THE JAMES

Designed for groups less than 500
Texas Style French Toast
Warm Maple Syrup
Sausage Links
Shredded Hash Brown Potatoes
\$15.00 per person

THE BROAD STREET

Designed for groups less than 500
Vegetable Frittata
Thick Sliced Virginia Ham
Southern Grits or Breakfast
Potatoes \$15.25 per person

THE CANAL WALK

Designed for groups less than 500
Yogurt and Fresh Fruit Parfait with Granola
Quiche with Asparagus, Zucchini, Peppers,
Roasted Tomatoes with Pecorino Romano
Crisp Bacon
Shredded Hash Brown Potatoes
\$16.50 per person

THE VIRGINIAN

Fluffy Scrambled Eggs with Diced Virginia Ham
And Shredded Cheddar Cheese
Southern Grits or Breakfast Potatoes
\$15.25 per person

THE HEALTHY START

An Array of Seasonal Fresh Cut Fruit
Accompanied by Vanilla Yogurt
Topped with Granola
\$13.75 per person

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GREATER RICHMOND CONVENTION CENTER

BREAKS

SWEET STREET

Assorted Freshly Baked Giant Cookies
Chocolate Fudge Brownies and Blondies
Freshly Brewed Coffee and Decaf
Assorted Soft Drinks and Bottled Water
\$7.00 per person

THE BALL PARK

Cracker Jacks
Packaged Pre-Shelled Peanuts
Jumbo Soft Pretzels with Mustard
Ice Cream Novelties
Freshly Brewed Coffee and Decaf
Assorted Soft Drinks and Bottled Water
\$8.50 per person

THE THEATER

Assorted Movie Theatre Candy to include
Mike & Ikes, Jolly Joes, Hot Tamales
Miniature Candies to include
Snickers, Milky Way Bars, Twix
Individual Bags of Smartfood Popcorn
Freshly Brewed Coffee and Decaf
Assorted Soft Drinks and Bottled Water
\$7.50 per person

SNACK TIME

Individual Bags of Assorted Salty Snacks
Cracker Jacks and Hard Pretzels
Freshly Brewed Coffee and Decaf
Assorted Soft Drinks and Bottled Water
\$7.00 per person

THE MIX

Granola Bars, Cereal Bars
Dried Fruits, Crispy Trail Mix
Yogurt Covered Raisins
Freshly Brewed Coffee and Decaf
Assorted Soft Drinks and Bottled Water
\$7.50 per person

ICE CREAM DELIGHT

Assorted Ice Cream Novelties and Fruit Bars
Freshly Brewed Coffee and Decaf
Soft Drinks and Bottled Waters
\$6.75 per person

*** ICE CREAM SUNDAE BAR**

Scooped Vanilla and Chocolate Ice Cream
Chocolate and Strawberry Syrups
Sprinkles, Crumbled Cookie Bits, Cherries, Whipped Cream
Freshly Brewed Coffee and Decaf
Assorted Soft Drinks and Bottled Water
\$7.75 per person

* Attendant required \$85.00

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GREATER RICHMOND CONVENTION CENTER

BEVERAGE BREAKS

AM HALF DAY BEVERAGE SERVICE

Regular Coffee, Decaffeinated Coffee and Hot Tea, Bottled Juices and Water
\$7.75++ per person

PM HALF DAY BEVERAGE SERVICE

Regular Coffee, Decaffeinated Coffee and Hot Tea, Bottled Soft Drinks and Water
\$7.75++ per person

FULL DAY BEVERAGE SERVICE

Regular Coffee, Decaffeinated Coffee and Hot Tea, Bottled Juices, Soft Drinks and Water
\$13.75++ per person

ALL DAY BREAKS

Full day breaks are designed to provide an all day refreshment experience for guests.
The group will generally break for lunch – please see our plated, buffet and box lunch menus.
Minimum of 50 guests with service up to two hours

THE BOARD ROOM

Morning Continental Breakfast

Assorted Chilled Juice
Assorted Breakfast Breads and Muffins
Served with Sweet Butter and Fruit Preserves
Freshly Brewed Coffee, Decaf and Hot Herbal Tea

Mid-Morning Break

Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee Decaf, Hot Herbal Tea
Whole Fruit

Afternoon Break

Freshly Baked Giant Cookies and Brownies
Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaf and Hot Herbal Tea

\$22.50 per person

THE EXECUTIVE

Morning Continental Breakfast

Assorted Chilled Juices
Fresh Fruit Display
Assorted Muffins and Breakfast Pastries and Bagels
Served with Jellies, Jams, Butter and Cream Cheese
Freshly Brewed Coffee, Decaf and Hot Herbal Tea

Mid-Morning Break

Granola Bars, Cereal Bars
Dried Fruits, Trail Mix, and Yogurt Covered Raisins
Assortment of Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaf and Hot Herbal Tea

Afternoon Break

Freshly Baked Giant Cookies
Cheese and Cracker Nibblers
Assorted Chips and Pretzels
Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaf and Hot Herbal Tea

\$25.50 per person

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A la Carte Break Selections

BEVERAGES

Premium Coffee, Decaffeinated Coffee & Hot Teas	\$47.50 per gallon
Iced Tea, Lemonade & Fruit Punch	\$42.00 per gallon
Soft Drinks, Bottled Juice and Bottled Water	\$2.75 per each
Gatorade	\$3.00 per each
Starbucks Frappuccino	\$3.50 per each

FOOD

Assorted Bakery Fresh Muffins	\$33.00 per dozen
Bagels & Cream Cheese	\$34.00 per dozen
Southern Style Breakfast Pastries	\$33.00 per dozen
Assorted Scones with Jam & Butter	\$32.00 per dozen
Fruit Yogurt	\$2.75 per each
Whole Fresh Fruit	\$1.50 per each
Seasonal Fresh Fruit Display	\$4.50 per person
Freshly Baked Giant Cookies	\$28.00 per dozen
Gourmet Brownies & Blondies	\$30.00 per dozen
Jumbo Soft Pretzels with Spicy Gourmet Mustard	\$35.00 per dozen
Tortilla Chips & Salsa Fresca	\$2.95 per person
Potato Chips, Pretzels & Snack Mix	\$13.00 per pound
Deluxe Mixed Nuts	\$15.00 per pound
Novelty Ice Cream Bars	\$3.00 per each
Pre-Packaged Salty Snacks	\$2.75 per person
Baked Lays, Pretzels, Masterpiece BBQ Potato Chips, Sour Cream, Salt and Vinegar and Onion Potato Chips, and Popcorn	

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BOXED LUNCHES

All Boxed Lunches Include the Following Side Selections:

(Choose 2) Cheese & Cracker Nibbler, Bag of Chips, Whole Fruit, Chef's Choice Dessert

(Choose 1) Red Potato Salad, Bowtie Primavera Salad

Assorted Bottled Soft Drinks & Bottled Water

Upgradeable Bread Selections Available Upon Request

SMOKED TURKEY SANDWICH

Roasted Breast of Turkey with Lettuce, Tomato and Cranberry Relish on a Kaiser Roll

ITALIAN HOAGIE

Genoa Salami, Capicola, Sliced Provolone Cheese, Tomato Slices, Caramelized Red Onions, and Fresh Basil served on a Hoagie Roll

HAM & CHEESE SANDWICH

Virginia Ham and Jarlsberg Cheese with Lettuce, Tomato, and Country-Style Honey Mustard Spread on a Kaiser Roll

TURKEY CLUB

Turkey, Crisp Bacon, Provolone Cheese, Roasted Peppers, Crisp Greens on a Kaiser Roll

CHICKEN CAESAR

Grilled Chicken Caesar, Roasted Peppers, Shaved Parmesan and Garlic Dressing, served as a Wrap or Salad

ROASTED VEGETABLE WRAP

Flame Roasted Zucchini, Summer Squash, Portobello Mushroom with Red and Green Peppers, Balsamic Red Onions and Hummus Spread in a Wrap

TUNA SALAD WRAP

White Albacore Tuna Salad with Celery, Peppers, Tomatoes and Onions in a Wrap

CHICKEN SALAD WRAP

Chicken Salad, Sliced Tomato and Shredded Lettuce in a Wrap

\$16.50 per person

All Boxed Lunches will contain Condiment Packs and Cutlery Kits with Napkin, Salt and Pepper.

Aramark recommends Paper Bags or Boxes for Environmental Purposes.

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GREATER RICHMOND CONVENTION CENTER

COLD LUNCH BUFFETS

All Buffets include Coffee, Iced Tea and Decaffeinated Coffee.
Sodas and Bottled Waters can be added for an additional charge of \$2.75 each.

THE SANDWICH CART

Soup du Jour
Mixed Field Green Salad with Shredded Carrots, Grape Tomatoes,
Pre-made Deli Sandwiches Assembled with Lettuce and Tomato
Sliced Turkey, Roast Beef, Ham, Grilled Chicken, and Grilled Vegetables
Assorted Cheeses
Appropriate Deli Condiments to include Pickle Spears
Bags of Chips
Freshly Baked Cookies and Brownies
\$23.00 per person

ISLAND BUFFET

Soup du Jour
Spinach and Strawberry Salad with Bacon and Red Onions with Balsamic Dressing
Assorted Hearth Baked Rolls and Butter
Seafood Salad
Sliced Pepper Crusted Flank Steak
Chicken with Fruit Salsa
Cole Slaw
Marinated Vegetable Salad
Chef's Choice Dessert
\$26.25 per person

DELI BUFFET

Soup du Jour
Display of Mesquite Smoked Turkey Breast, Virginia Baked Ham, Roast Beef, and Pastrami
Swiss and Cheddar Cheese
Lettuce, Tomato, Red Onion, Pickles and Condiments
Flaky Croissants, Assorted Kaiser Rolls and Sliced Breads
Seafood Pasta Salad
Vegetarian Salad
Fresh Fruit Tray
Assorted Freshly Baked Giant Cookies and Brownies
\$25.00 per Guest

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GREATER RICHMOND CONVENTION CENTER

HOT LUNCH BUFFETS

All Buffets include Freshly Brewed Coffee, Iced Tea,
Decaffeinated Coffee and Iced Water.

THE AMERICAN

Tossed Garden Salad
Bakery Fresh Rolls with Sweet Butter
Bowtie Primavera Pasta Salad
Grilled Rosemary Lemon Chicken
Beef Tenderloin Medallions with Au Jus
Medley of Green Beans, Corn and Tomatoes
Confetti Rice Pilaf
Chef's Choice Dessert
\$31.00 per person

CAPITAL CITY BUFFET

Tossed Garden Salad with Choice of Dressing
Green Beans with Shiitake Mushrooms
Red Pepper Salad
Baked Virginia Ham,
Chicken Chasseur and Pasta Du Jour
Scalloped Potatoes,
Chef's Choice of Fresh Seasonal Vegetable
Deluxe Dessert Display
\$29.00 per guest

ITALIAN BUFFET

Caesar Salad with Assorted Dressings
Tomato Mozzarella
Bakery Fresh Rolls and Butter
Sweet Italian Sausage with Onions and Peppers
Italian Marinated Grilled Chicken Breasts
Penne Pasta with Marinara Sauce
topped with Mozzarella Cheese
Seasonal Vegetable Medley
Chef's Choice Dessert
\$28.00 per person

THE MAYMONT BUFFET

Garden Salad with Assorted Dressings
Seafood Salad
Assorted Rolls and Butter
Marinated Flank Steak
Tortilla Crusted Tilapia with Mango Salsa
Mashed Sweet Potatoes
Sautéed Seasonal Vegetables
Chef's Choice Dessert
\$29.00 per person

THE BOARDROOM BUFFET

Crab Soup
Mixed Green Salad with Choice of Dressing
Marinated Vegetable Salad
Grilled Sliced Tenderloin of Beef
Grilled Chicken Breast with Cilantro Sauce
Grilled Vegetable Display
Cheddar Mashed Red Potatoes
Assorted Rolls served with Sweet Butter
Chef's Choice Desserts
Seasonal Fresh Fruit
\$31.50 per person

THE BYRD PARK

Creamy Cole Slaw
Red Skin Potato Salad
Hamburgers/Cheeseburgers
Hot Dogs
Fried Chicken
Sliced Cheese, Sliced Tomatoes, Leaf Lettuce, Diced
Onions, Mayonnaise, Mustard, Ketchup
Southern Baked Beans
Fresh Fruit Salad
Cookies and Brownies
\$25.75 per person

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GREATER RICHMOND CONVENTION CENTER

PLATED LUNCH

All entrees are accompanied by House Salad, Dressings, Assorted Rolls with Butter, Coffee, Ice Tea and Decaffeinated Coffee, and Chef's Choice of Dessert.

OVEN ROASTED STUFFED CHICKEN

Chicken stuffed with
Spinach, Mushroom and Roasted Tomato
Topped with Dark Marsala Sauce
Earthy Toasted Herbed Orzo
Seasonal Vegetable
\$25.00 per person

ROASTED PORK LOIN

Sliced Pork Loin
with Apple and Whole Grain Mustard Sauce
Roasted Red Potatoes
Seasonal Vegetable
\$25.00 per person

GRILLED CHICKEN BREAST

Grilled Chicken with Shallot Vinaigrette
Couscous with Spinach, Parsley and Spring Onions
Seasonal Vegetable
\$24.00 per person

LONDON BROIL

Marinated London Broil
Served with Button Mushrooms, Onions and a Demi-Glace
Cheddar Mashed Potatoes
Seasonal Vegetable
\$28.00 per person

PANKO CHICKEN BREAST

Panko Encrusted Chicken Breast with a Lemon Sauce
Cheddar Mashed Potatoes
Seasonal Vegetable
\$24.00 per person

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GREATER RICHMOND CONVENTION CENTER

PLATED LUNCH, CONTINUED

All entrees are accompanied by House Salad, Dressings, Assorted Rolls with Butter, Coffee, Ice Tea and Decaffeinated Coffee, and Chef's Choice of Dessert.

BBQ HALF ROASTED CHICKEN

Half Roasted Chicken with Creamy BBQ Sauce,
Mash Sweet Potatoes
Seasonal Vegetable
\$24.75 per person

CHICKEN FORESTIERE

Bone-In Breast of Chicken served with a Wild Mushroom Sauce,
Garlic Mashed Potato
Seasonal Vegetable
\$24.00 per person

TRADITIONAL CHICKEN PARMESAN

Lightly Breaded Chicken Breast topped with Marinara and Romano Cheese
Baked Ziti
Seasonal Vegetable
\$24.25 per person

GRILLED FILET MIGNON

Grilled Tender Filet Mignon served Medium Well
Roasted Rosemary Red and Yukon Gold Potatoes
Seasonal Vegetable
\$41.00 per person

BAKED TILAPIA

Served with a Lemon Beurre Blanc
Wild Rice
Seasonal Vegetable
\$25.50 per person

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GREATER RICHMOND CONVENTION CENTER

VEGETARIAN LUNCH SELECTIONS

Portobello Mushroom Stacker

Portobello Mushroom, Provolone Cheese, Spinach
Eggplant and Roasted Red Pepper Coulis

Portobello Mushroom Ravioli

Accompanied by Marinara or Alfredo Sauces
Seasonal Vegetables

Stuffed Shells with Ricotta Cheese and Marinara Sauce

With Seasonal Vegetables

Black Bean Cakes

With Roasted Vegetables

Sun-Dried Tomato Pesto Farfalle

With Roasted Vegetables

Vegetable Crepes topped with Three Cheese Sauce

With Seasonal Vegetables

*Vegetarian meals will be prepared in the amount of 2-3% of your guaranteed number of guests or up to 30 meals unless a guarantee is known for the vegetarian meals.

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GREATER RICHMOND CONVENTION CENTER

Dinner Buffets

A Taste of Virginia

Tossed Green Salad with Creamy Peppercorn and Raspberry Vinaigrette
Fresh Vegetable Crudités and Dill Dip
Marinated Chicken with Peanut and Walnut Sauce, Barbecued Sliced Beef,
and Seafood Creole over Rice
Baked Cheddar Potatoes and Fresh Seasonal Vegetables
Cornbread and Hushpuppies
Warm Fruit Cobbler and Chocolate Chip Pecan Pie, Customary Beverages
\$39.50 per guest

Grant's Buffet

Fresh Tomato and Mozzarella Salad with Basil
Marinated Vegetable Salad and Fresh Fruit Salad
Roasted Tenderloin of Beef with a Shallot Sauce
Chicken Florentine with Feta Cheese and Tomato Cream Sauce
Grilled Salmon with Baja Butter
Roasted Red Potato Wedges and Fresh Seasonal Vegetable
Bakery Fresh Rolls and Breadsticks
Chocolate Truffle Cake and Carmel Apple Crisp Pie, Customary Beverages
\$41.00 per guest

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PLATED DINNER

All Plated Dinners are accompanied by Choice of Salad and Dessert, Coffee, Decaffeinated Coffee, Iced Tea and Iced Water.

CHICKEN MARSALA

Boneless Breast of Chicken
with Mushrooms and a Marsala Wine Sauce
Wild Rice and Seasonal Vegetable
\$29.75 per person

STUFFED CHICKEN

Chicken Breast stuffed with
Spinach, Sun-dried Tomatoes, Olives and Goat Cheese
Rice Pilaf and Seasonal Vegetables
\$30.00 per person

CHICKEN ST. CHRISTOPHER

Sautéed Chicken Breast topped with Tomatoes, Onions, Mushrooms, Garlic and Capers
Served in a Burgundy Sauce
Garlic Mash Potatoes and Seasonal Vegetable
\$29.75 per person

CHICKEN ROULADE

Stuffed with Spinach and Ricotta Cheese
Wild Rice Pilaf and Seasonal Vegetable
\$29.75 per person

GRILLED TURKEY MEDALLION WRAPPED IN BACON

Mashed Sweet Potatoes and Seasonal Vegetable
\$29.00 per person

GRILLED NEW YORK STRIP

Served with Chef Brian's Steak Butter and Crouton
Roasted Rosemary Red Potatoes and Seasonal Fresh Vegetables
\$37.00 per person

SLICED BEEF TENDERLOIN

Accompanied by Wild Mushroom Sauce
Garlic Mashed Redskin Potatoes and Seasonal Fresh
Vegetables \$34.50 per person

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PLATED DINNER, CONTINUED

All Plated Dinners are accompanied by Choice of Salad and Dessert, Coffee, Decaffeinated Coffee, Iced Tea and Iced Water.

ROSEMARY ENCRUSTED ROASTED PORK LOIN

Served with Whole Grain Mustard and Apple Cider Demi-glace
Horseradish Mashed Potatoes and Seasonal Vegetables
\$30.00 per person

GRILLED SALMON WITH LIME CILANTRO VINAIGRETTE

Tri Color Potatoes and Seasonal Vegetable
\$31.75 per person

THE CHESAPEAKE BAY

2 Jumbo Lump Crab Cakes with Margarita Sauce
Fruited Rice Pilaf and Seasonal Vegetable
\$40.00 per person

Duel Entrees

FILET AND CHICKEN

Cheddar Mashed Yukon Gold Potatoes and Seasonal Vegetable
\$41.25 per person

TENDERLOIN MEDALLIONS AND CRAB CAKE

Roasted Rosemary Red Bliss Potatoes
Seasonal Vegetable
\$42.25 per person

MIXED GRILLE

Filet Medallion, Chicken Breast, and Country Grilled Sausage
Served with a Trio of Sauces
Sun-dried Tomato Mash Potatoes and Fresh Seasonal Vegetables
\$36.00 per person

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DINNER SALAD AND DESSERT SELECTIONS

SPINACH SALAD

Fresh Spinach Leaves topped with
Crumbled Bacon, Cherry Tomato, Red Onions

GREEK SALAD

Fresh Romaine Lettuce topped with
Crumbled Feta Cheese, Black Olives

WILD MIXED GREENS SALAD

Fresh Mixed Field Greens topped with
Red Onion, Carrots, Sliced Cucumber, Sliced Roma Tomato

ICE BERG LETTUCE WEDGE

(maximum 500 guests)
Topped with Bleu Cheese Dressing and
Crumbled Bacon

Desserts

Pecan Pie
NY Style Cheesecake with Berry Coulis
Strawberry Cream Cake
Chocolate Cake
Carrot Cake
Fresh Fruit Cup
Key Lime Pie
Granny Smith Apple Cake

Desserts Upgrades

(Add \$1.50 per person)
Tiramisu
Chocolate Mud Pie
Mousse in a Chocolate Cup topped with Fresh Berries

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GREATER RICHMOND CONVENTION CENTER

VEGETARIAN DINNER SELECTIONS

Vegetarian Lasagna topped with Marinara

Seasonal Vegetables

Eggplant Parmesan

Fresh Eggplant, Hand Breaded in Italian Herb Crumbs

Seasonal Vegetables

Balsamic Marinated Grilled Portabella Mushroom

Portabella Mushroom with Balsamic Vinaigrette

Portobello Mushroom Stacker

Portabella Mushroom, Provolone Cheese, Spinach,

Eggplant and Roasted Red Pepper Coulis

Penne Cacciatore

Ratatouille

*Vegetarian meals will be prepared in the amount of 2-3% of your guaranteed number of guests or up to 30 meals unless a guarantee is known for the vegetarian meals.

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GREATER RICHMOND CONVENTION CENTER

COLD RECEPTION HORS D'OEUVRES

All Hors D'oeuvres are priced and served by the tray of 100 pieces.

**Butler Passing fee of \$50.00 per server will apply. One Butler per 100 guests is recommended.*

Assorted Cold Canapés	\$250.00
Assorted Finger Sandwiches	\$210.00
Bruschetta on Parmesan Crostini	\$210.00
Asparagus wrapped in Pepper Beef Served with Horseradish Mayonnaise	\$220.00
Smoked Salmon Bruschetta	\$295.00
Profiteroles with Crab Salad	\$245.00
Jumbo Gulf Shrimp on Ice with Cocktail Sauce	\$320.00
California Rolls Served with Wasabi, Pickled Ginger, and Soy Sauce	\$240.00
Belgium Endive Served with Herbal Cheese and Pepper Relish	\$210.00
Chicken Salad in a Filo Cup	\$210.00
Shaved Beef on Toast Point Served with Caramelized Onion and Shredded Cheese	\$240.00
Miniature Redskin Potatoes Served with Sour Cream Ranch, Shredded Cheese, Chives or Bacon Bits	\$210.00

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GREATER RICHMOND CONVENTION CENTER

HOT RECEPTION HORS D'OEUVRES

All Hors D'oeuvres are served by the tray of 100 pieces

\$250.00 PER TRAY

- | | |
|--------------------------------|--|
| Beef Empanadas | Mushroom Caps with Italian Sausage |
| Vegetable Quesadillas | Smoked Chicken Quesadillas |
| Spanakopita | Black Bean Southwest Quesadillas |
| Italian Sausage Puff | Mini Spring Rolls with Plum Sauce |
| Dill Cheese en Croute | Chicken Brochettes New Orleans |
| Steamed Pot Stickers | Grilled Portabella stuffed with Goat Cheese
and Vegetable Salsa |
| Beef Teriyaki Brochettes | Chicken wings with Honey Orange BBQ Sauce |
| Chicken Fingers with BBQ Sauce | |

\$265.00 PER TRAY

- | | |
|---|---------------------------------------|
| Coconut Chicken with Ginger Saffron Dip | Scallops wrapped with Bacon |
| Hibachi Chicken Skewers | Chicken Satay with Spicy Peanut Sauce |
| Santa Fe Chicken Egg Roll | |

\$285.00 PER TRAY

- Maryland Crab Cakes with Remoulade Sauce
- Corn Beef and Boursin on Blackened Crostini
- Bacon Wrap Shrimp with European Cocktail Sauce
- Herb Cheese Filled Artichokes with Cajun Breading
- Black Bean, Corn, and Crab Cakes with Smoked Salmon Salsa

\$300.00 PER TRAY

- Baby Lamb Chops with Rosemary Melody
- Mini Beef Wellington en Croute

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GREATER RICHMOND CONVENTION CENTER

RECEPTION STATIONS

Minimum of 50 guests per display.

FARMER'S MARKET CRUDITÉS

Seasonal Fresh Vegetable Crudités with Ranch Dip and Lemon Dill Dip
\$3.95 per person

DOMESTIC AND IMPORTED CHEESE DISPLAY

An International and Local Selection of Cheese Sliced and Cubed Garnished with Fruits and Berries
Crackers, Flatbreads and Ficelle Chips
\$4.75 per person

SLICED FRESH FRUIT DISPLAY

Seasonal Sliced Fresh Fruit with Seasonal Berries and Grapes
\$4.25 per person

ANTIPASTO PLATTER

Hard Salami, Prosciutto, Mortadella and Capicola
Mozzarella, Provolone, Pecorino
Assorted Olives, Marinated Mushrooms, Roasted Tomatoes, Roasted Red and Yellow Peppers, Grilled
Eggplant and Marinated Artichoke Hearts
Assorted Rustic Breads and Focaccia with Butter and Olive Oil
\$5.75 per person

BAKED BRIE EN CROUTE

Served with Fruit Chutney, French Baguettes and Imported Crackers
\$140.00 each

CRAB AND SPINACH DIP

Served with Garlic Crostinis and Lavosh
\$4.95 per person

HUMMUS DISPLAY

Vegetarian Delight served with Pita Chips
\$3.50 per person

SMOKED SALMON

Served with Capers, Cream Cheese, Minced Red Onions, Diced Tomatoes and Mini Rye Bread
\$5.50 per person

CHICKEN CAESAR SALAD STATION

\$5.25 per person

All displays are intended to be combined with other items to create a total reception menu.

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GREATER RICHMOND CONVENTION CENTER

RECEPTION STATIONS, CONTINUED

Minimum of 50 guests per display.

Chef's fee of \$85.00 per chef attendant for up to three hours.

Additional charge of \$37.50 per hour applies after the three hours.

Chef's fees are applicable to sales tax.

GOURMET RAVIOLI BAR

Vegetarian Ravioli, Cheese Ravioli and Meat Ravioli
with Sweet Tomato Basil Sauce and Alfredo Sauce
Grated Parmesan and Romano Cheeses
Garlic Bread Sticks
\$8.00 per person

ITALIAN PASTA BAR

Rotini Pasta with Alfredo Sauce
Penne Pasta with Meatballs and Marinara Sauce
Linguini with Meat Sauce
Garlic Bread Sticks
Grated Romano Cheese
\$8.00 per person

MEXICAN STATION

Chicken Quesadillas
Refried Bean Quesadillas
Cheese Quesadillas
Tortilla Chips
Sour Cream, Salsa, Shredded Cheese
\$7.75 per person

SEAFOOD STATION

Grilled to order mini Crab Cakes with Choice of
Margarita Sauce and Remoulade Sauce
Grilled Shrimp Scampi with Linguini
Garlic and Parmesan Baguettes
\$11.50 per person

FAJITAS STATION

Shredded Chicken and Beef with Onions and Peppers
Flour Tortilla, Sour Cream, Fresh Salsa,
Diced Onions, Diced Tomatoes and Shredded
Lettuce \$7.75 per person

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GREATER RICHMOND CONVENTION CENTER

CARVING BOARDS

All carved items include chef selection of sauces, condiments and fresh silver dollar rolls.

All stations require a chef to carve and serve.

Chef's fee of \$85.00 per chef attendant for up to three hours.

Additional charge of \$37.50 per hour applies after the three hours.

Chef fees are applicable to sales tax.

TOP ROUND

Served with Au Jus, Horseradish Cream and Grain Mustard

\$5.50 per person

ROAST TURKEY BREAST

Served with Herb Mayonnaise, Cranberry Relish and Stone Ground Mustard

\$5.50 per person

PORK TENDERLOIN

Served with Pineapple Chutney and Granny Smith Apple Chutney

\$5.95 per person

BAKED VIRGINIA HAM

Served with Molasses, Brown Sugar and Mustard Glazed

\$5.25 per person

BRISKET OF BEEF

Served with Herb Mayonnaise and Horseradish Cream

\$6.25 per person

PEPPER SEARED SIRLOIN OF BEEF

Served with Shallot Aioli, Béarnaise Sauce, Dijon Mustard

\$6.25 per person

CORN BEEF ROUND

Served with Spicy Mustard and Sautéed Cabbage

\$5.50 per person

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GREATER RICHMOND CONVENTION CENTER

RECEPTION DESSERTS

Chef's Dessert Table

An Assortment of Seasonal Cakes and Pies with Sweet Miniatures to include:
Cannoli, Éclairs, Petit Fours, Macaroons, Fruit Tarts and Truffles
Chocolate Dipped Strawberries
\$11.00 per person

Cherries Jubilee and Bananas Foster Station with Crepes

Kirsch Marinated Cherries and Macerated Bananas heated to order and served over
Vanilla Bean Ice Cream or Crepes
\$10.75 per person

Fresh Baked Shortcake Station

Home Made Shortcakes with choice of two assorted toppings:
Strawberries, Black Cherry Jubilee, Caramelized Banana, Blueberry Compote or Stoned Peaches
Served with Whipped Cream, Roasted Almonds, Shaved Chocolate and Toasted Coconut
\$6.50 per person

Enhanced Coffee Station

Freshly Brewed Regular Coffee, Assorted Teas and Decaffeinated Coffee with Whipped Cream,
Chocolate Shavings, Cinnamon Sticks, Lemon Twists, Rock Candy, Twizzlers,
Half and Half, Vanilla, Hazelnut, and Irish Cream Syrups
\$5.25 per person

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GREATER RICHMOND CONVENTION CENTER

BEVERAGE MENU

**Bartender fees are \$85.00 per each person
(for a minimum of three hours)**

Additional hours are \$30.00 per hour per person

HOSTED BAR

Hosted Bars are billed based on actual drink consumption

PREMIUM BRAND SPIRITS

Absolut Vodka, Jack Daniel's Tennessee Whiskey, Jim Beam Bourbon, Chivas Regal & Dewar's Scotch Whiskey, Crown Royale Canadian Whiskey, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum and Jose Cuervo Especial Gold

\$6.75 per drink

RED AND WHITE HOUSE WINE

Robert Mondavi Select Cabernet, Merlot, Pinot Grigio and Chardonnay
Ask Sales Manager for additional wine options

\$6.75 per glass

PREMIUM BEER

Corona, Heineken, Sam Adams, Legends

\$5.75 per each

DOMESTIC BOTTLED BEER

Bud Light, Yuengling, Miller Lite, Michelob Ultra

\$5.25 per each

Cognac and Cordials

Courvosier, Hennessy and Remy VS

\$8.00 drink

SOFT DRINKS, MINERAL WATERS AND JUICES

Pepsi, Diet Pepsi, Sierra Mist, Diet Mist, Aquafina, Bottled Juices

\$2.75 drink

OPEN BAR

(Charged by the Person)

One Hour	\$18.00 per person
Two Hours	\$19.50 per person
Three Hours	\$25.00 per person
Four Hours	\$27.75 per person
Additional Hour	\$4.50 per person

Parties of 50 and under will incur an addition small group fee of \$100.00.

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GREATER RICHMOND CONVENTION CENTER

CASH BAR

PREMIUM BRAND SPIRITS

Absolut Vodka, Jack Daniel's Tennessee Whiskey, Jim Beam Bourbon, Chivas Regal & Dewar's Scotch Whiskey, Crown Royale Canadian Whiskey, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, and Jose Cuervo Especial Gold Tequila
\$7.00 drink

RED AND WHITE HOUSE WINE

Robert Mondavi Select Cabernet Sauvignon, Merlot & Chardonnay
Ask Sales Manager for additional wine options
\$7.00 per glass

PREMIUM BEER

Corona, Heineken, Sam Adams, Legends
\$6.25 each

DOMESTIC BOTTLED BEER

Bud Light, Yuengling, Miller Lite, Michelob Ultra
\$5.75 each

Cognac and Cordials

Courvosier, Hennessy and Remy VS
\$8.25 drink

SOFT DRINKS, BOTTLED WATERS AND JUICES

Pepsi, Diet Pepsi, Sierra Mist, Aquafina Water, Assorted Juices
\$3.00 drink

**Bartender and Cashier fees are \$85.00 per each person
(for a minimum of three hours)
Additional hours are \$30.00 per hour per person**

Cash Bar prices include all taxes and service charge
All alcoholic beverages must be served by a TIPS certified ARAMARK bartender.
ARAMARK reserves the right to use their discretion to close bars at anytime during an event.

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GREATER RICHMOND CONVENTION CENTER

Wine Selections

CHARDONNAY

Woodbridge by Robert Mondavi (California)	\$30.00 per Bottle
Redwood Creek (California)	\$32.00 per Bottle
Copperidge (California)	\$30.00 per Bottle
Oakencroft (Virginia)	\$30.00 per Bottle

CABERNET SAUVIGNON

Woodbridge by Robert Mondavi (California)	\$30.00 per Bottle
Coastal Ridge (California)	\$32.00 per Bottle
Oakencroft (Virginia)	\$36.00 per Bottle
Chateau Morrisette (Virginia)	\$34.00 per Bottle

MERLOT

Woodbridge by Robert Mondavi (California)	\$30.00 per Bottle
Redwood Creek (California)	\$32.00 per Bottle
Oakencroft (Virginia)	\$36.00 per Bottle
Copperidge (California)	\$32.00 per Bottle

PINOT GRIGIO

Ecco Domani (Italy)	\$32.00 per Bottle
Barboursville (Virginia)	\$34.00 per Bottle

CHAMPAGNE

Korbel (California)	\$38.00 per Bottle
Totts Brut (California)	\$35.00 per Bottle
Cook's Brut (California)	\$30.00 per Bottle

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GREATER RICHMOND CONVENTION CENTER

VIP SERVICES

ARAMARK is pleased to offer the following services

Chef Attendant Fee (3 hour minimum)	\$85.00 per Chef
Extended Wait Staff Service (over 3 hours)	\$25.00 per hour
Small Group Fee	\$100.00 per service
Butler Service	\$75.00 per server
Bartenders (3 hour minimum)	\$85.00 each bartender
China Service (Exhibit Hall Events)	\$3.50 per person
Specialty Linen Available	Market Price
Floral Centerpieces	Market Price
Equipment Rental Available	Market Price
Votive Candles	\$1.00/ea.
Mirrors Centerpiece	\$10.00/ea.
Water Fountain	\$85.00/ea.
Silver Punch Bowl	\$75.00/ea.
Punch Fountains	\$125.00/ea.

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