

Waterview Conference Center morning/afternoon



Restaurant Associates
DELIVERING HOSPITALITY EXCELLENCE
TO PREMIER CLIENTS

beverage station

morning beverage service

fresh squeezed orange juice
fresh brewed fair trade organic regular and decaffeinated coffee,
specialty and herbal teas with lemon and honey
bottled stiller water

add on

sparkling water
grapefruit and cranberry juice
additional beverage station

afternoon beverage service

bottled coke, diet coke, sprite
fresh brewed fair trade organic regular and decaffeinated coffee,
specialty and herbal teas with lemon and honey
bottled stiller water

add on

sparkling water

beverage station

gourmet coffee bar

fresh brewed fair trade, organic regular and decaffeinated coffee
specialty herbal teas, lemon, honey
selection of flavored syrups,
whipped cream
shaved chocolate
cinnamon sticks

hot chocolate bar

fifty six percent bitter sweet hot chocolate
sixty percent dark hot chocolate
whipped cream
shaved chocolate curls
crushed peppermint
miniature marshmallows

morning break service

seasonal whole fruit
nutri-grain bar
strawberry/banana, mango, kiwi smoothies

afternoon break service

select three
seasonal whole fruit
yogurt covered pretzels
granola bars
mixed nuts
curried nuts
miniature dessert bars
chocolate covered peanuts
miniature cookies

breakfast station

continental

house baked mini muffins, danishes, bagels
organic low fat yogurt
granola
cottage cheese
fresh sliced fruit
sweet butter, cream cheese, preserves

add on

whole fruit
hard boiled eggs
traditional home fires
oatmeal
apple wood smoked bacon
turkey bacon or turkey sausage
whole wheat pancakes, pecans, blueberry syrup
scrambled eggs
tropical smoothie shooters
brioche french toast, warm fruit compote
vegetarian and black forest ham quiche
smoked salmon platter

breakfast station

hot breakfast

cage free scrambled eggs
house baked mini muffins, bagels
fresh sliced fruit
sweet butter, cream cheese, preserves

select three

traditional home fires
oatmeal
apple wood smoked bacon
turkey bacon
turkey sausage
hard boiled eggs
whole wheat pancakes, pecans, blueberry syrup
brioche french toast, warm fruit compote

box lunch

assorted sodas
house baked cookie
fresh whole fruit
condiments

select up to three

please provide counts on each sandwich selected

meat/poultry

roast beef, stilton cheese, caramelized onions, baguette
chicken tandori, mango chutney, cucumber, naan
prosciutto, provolone, roasted pepper relish, arugula, ciabatta
roast beef, havarti, sun dried tomatoes
classic corned beef, swiss, thousand island, rye
apple wood smoked bacon, blt wrap
roasted turkey, fontina, sun dried tomatoes, onion bread
curried chicken salad, raisins, spinach wrap
turkey, roasted pear, herbed bourisn, watercress, ciabatta

seafood

smoked salmon, arugula, herb aioli, baguette
seared tuna, wasabi aioli, sprout salad, brioche
albacore tuna, lettuce, tomato

vegetarian

grilled portobello mushroom, mozzarella, roasted pepper, basil, foccacia
roasted eggplant, herbed robiola, marinated tomato, olive bread
fresh mozzarella, vine ripe tomato, basil, baguette

select one

curry lentil salad
yukon gold potato salad, celery, grain mustard
haricot vert salad, shallot vinaigrette
beet salad, chive vinaigrette
asparagus, orange mimosa dressing
saffron toasted cous cous, fennel, spring onions
tabouleh, roasted eggplant

sandwich station

iced tea

fresh fruit, berries

house baked cookies and brownies

select three

meat/poultry

roast beef, stilton cheese, caramelized onions, baguette

lemon rosemary chicken, eggplant, feta, ciabatta

prosciutto, provolone, roasted pepper relish, arugula, ciabatta

roast beef, havarti, sun dried tomatoes

pastrami melt, marble rye

apple wood smoked bacon, blt wrap

roasted turkey, fontina, sun dried tomatoes, onion bread

curried chicken salad, raisins, spinach wrap

turkey, roasted pear, herbed bourisn, watercress, ciabatta

seafood

smoked salmon, arugula, herb aioli, baguette

albacore tuna, lettuce, tomato, baguette

smoked salmon, cucumber, tomato relish, rye

vegetarian

grilled portobello mushroom, mozzarella, roasted pepper, basil, foccacia

roasted eggplant, herbed robiola, marinated tomato, olive bread

fresh mozzarella, vine ripe tomato, basil, baguette

select two

curry lentil salad

yukon gold potato salad, celery, grain mustard

haricot vert salad, shallot vinaigrette

roasted winter squash, spinach

asparagus, orange mimosa dressing

saffron toasted cous cous, fennel, spring onions

tabouleh, roasted eggplant

select one

spinach, walnuts, bleu cheese, sherry vinaigrette

caesar salad, herb croutons, parmesan cheese

mesclun greens, balsamic vinaigrette

room temperature

iced tea

fresh baked breads, butter, sea salt

fresh fruit and berries

house baked cookies and brownies

select two

meat/poultry

chinese five-spiced rubbed hanger steak, asian noodle salad

sliced bbq pork loin, chipotle aioli

grilled flank steak, spinach mushroom polenta, topped with crispy onions

pan seared chicken breast, topped with butternut squash salad

roasted french cut chicken, brushed with red pepper pesto, grilled portobello mushroom

seafood

shrimp, mango, jicama, watercress salad, lotus root chips

herb crusted salmon, wilted spinach, raisins, pine nuts

hoisins and glazed salmon, shitake mushrooms, cellophane noodles

select two

french lentil salad, feta cheese, oven roasted tomatoes

yukon gold potato salad, celery, dried fruit

haricot vert, shallot vinaigrette

asparagus, orange mimosa dressing

saffron toasted cous cous, fennel, spring onions

marinated mushrooms

wheat berry salad, white balsamic vinaigrette

select one

spinach, walnuts, bleu cheese, sherry vinaigrette

caesar salad, herb croutons, parmesan cheese

mesclun greens, balsamic vinaigrette

hot lunch station

iced tea

fresh baked breads, butter, sea salt

fresh sliced fruit, berries

fresh baked cookies, brownies

select two

meat/poultry

sun dried tomatoes and spinach stuffed chicken breast, parmesan mushroom broth

cranberry orange glazed turkey breast

chicken tangine, fresh figs, olives

roasted pork loin, roasted pear ginger chutney

tomato-cilantro marinated skirt steak

seafood

blackened mahi mahi, tart raspberry relish

pan seared tilapia, leek tomato compote

porcini dusted cod filets

vegetarian

penne pasta, sun dried tomatoes, portabella, asparagus, spinach, squash, walnut pesto sauce

garden roasted vegetables

select two

roasted root vegetables

creamed spinach, leeks

spicy cinnamon dusted roasted sweet potatoes

roasted broccoli rabe, roasted garlic, crushed red pepper oil

three grain pilaf

curried lentil, carrots, onion, spinach

select one

caesar salad, herb croutons

baby spinach, goat cheese, pine nuts, vinaigrette

mesclun greens, balsamic vinaigrette

two course plated lunch

pre-set glasses of iced tea and water

fresh baked breads, butter, sea salt

select one

meat

chinese five spice crusted beef, ginger sesame coleslaw on a glass noodle nest

chili glazed pork tenderloin, sweet potato, lemon sautéed swiss chard

braised steak au poivre, spinach salad with a red wine current vinaigrette, julien vegetables

poultry

herb crusted chicken, roasted potato cup, broccoli rabe

apricot glazed chicken, ratatouille, spinach salad

riesling baked french chicken on a bed frisee, roasted root vegetables

select one

mini french pastries

assorted tea cookies

seasonal berry angel food cake

assorted cheesecake squares

three course plated lunch

pre-set glasses of iced tea and water
fresh baked breads, butter, sea salt

select one pre-set salad

mesclun greens, grape tomatoes, carrot frisée, vinaigrette
baby spinach, candied pecans, goat cheese, balsamic reduction
spinach with frisée, bleu cheese, sliced apples

select one

meat

rosemary roasted leg of lamb, whipped potatoes
grilled hanger steak, pommes frites, sauce vert
sage frilled pork tenderloins, whipped sweet potatoes, cardamom coulis

poultry

french cut roasted chicken, five grain pilaf, broccoli rabe, sautéed carrots
rosemary chicken breast, butternut squash, sundried cranberries
apricot glazed chicken, ratatouille, spinach salad

select one

devil's food cake, chocolate ganache
strawberry tart, minted kiwi coulis
friandise plate
assorted mini cookies

items to consider

Tax

All costs implemented with Restaurant Associates will have the standard Virginia 9% sales tax

Labor Rates

Labor Rates are not included in Menu Pricing

Butlers and Bartender: \$32 an hour for a minimum of 4 hours

Pantry: \$32 an hour for a minimum of 4 hours

Captains: \$35 an hour for a minimum of 4.5 hours

Action Chefs: \$25 an hour for a minimum of 4 hours

Food Pricing includes the back of the house labor needed for its production

Anytime an event is running past the scheduled time agreed upon, charges for the additional labor will be added to final invoice.

Restaurant Associates is committed to Delivering Hospitality Excellence to Premier Clients. The on-site Catering Manager will determine the minimum amount of labor hours and requirements for each event.

Equipment and Rental Costs

Restaurant Associates will handle all rental equipment requested or any additional equipment needed (Lines, Chairs, China, Glassware etc.). There is a limited amount of in-house equipment. The cost of equipment is determined by final selection.

An approved local Restaurant Associates vendor will be utilized for all rental equipment

Receptions

All receptions are served in your choice of available meeting rooms. Bar service is attended by TIPS certified personnel at all times. If you would like to purchase a bar on consumption, please refer to the a la carte choices available.