



**THE YACHT CLUB**  
AT MARINA SHORES

**RUBY PACKAGE**

**CATERING**

**Cuisine & Company of Hampton Roads**

[www.cuisineandcompany.com](http://www.cuisineandcompany.com) / (757.428.6700)

Seasonal fruit display, imported and domestic cheeses with sweet and savory crackers offered with small plates

*You can upgrade to china plates for an additional 0.50 per person*

Cocktail buffet with (6) appetizer selections:

(1) Selection from Category I

(1) Selection from Category II

(4) Selections from Category III

Our choice of freshly baked breads offered with butter

Tableside beverage service with unsweetened or sweet iced tea OR iced water with glass glasses

China, flatware, and white dinner napkins for all guests

Cake service includes cutting, plating and serving of your cake offered with small plates

Self-serve coffee may be added at an additional \$0.75 per person

Professional on-site food and kitchen staff

Customer supplied open bar beverages with Cuisine & Company Bartender\*

Disposable cups for bar beverages - you can upgrade to glass glasses for an additional \$1.25 per person

*\*(1) Bartender included in package for up to 100 guests. Additional bartenders available per client request.*

*\$150.00 per bartender for a (5) hour event time*

**WEDDING CAKE**

*(please choose your vendor)*

Your 3-tier wedding cake will include the following choices of cake flavors and fillings:

**Chocollage Bakery and Cafe**

[www.chocollage.net](http://www.chocollage.net) / (757.533.5335)

Cake Flavors: White, Chocolate, Yellow, Almond, Marble, Strawberry, Orange or Banana

Fillings: Italian Buttercream, Raspberry, Lemon Curd, Chocolate Ganache

OR

**Incredible Edibles Bakery**

[www.incredibleediblesdesserts.net](http://www.incredibleediblesdesserts.net) / (757.463.9980)

Cake Flavors: White Almond Pound, Chocolate, Strawberry Mousse, Vanilla and Butter Pound

Fillings: Raspberry, Key Lime, Chocolate Ganache, Strawberry, Pineapple

*\*We offer other flavors and cheesecake at a small increase per slice and we also do fondant designs*

**FLOWERS**

**Black Iris Floral Events**

[www.blackirisfloralevents.com](http://www.blackirisfloralevents.com) / (757.282.6912)

We will provide 10 centerpieces for the guest tables, flowers for the cake, the bar, the head table, a foyer arrangement and 15% off any personal flowers

Table linens for head table, cake table, gift table, and (10) 120 inch, floor length linens and overlays for all guest tables

## PHOTOGRAPHY

*(please choose your vendor)*

Your photographer will provide up to 5 hours of photo coverage.  
All images will be uploaded for review and purchase from the photographer's website  
or you may purchase a CD with all the images

### Hampton Roads Photography

[www.hamptonroadsphotography.com](http://www.hamptonroadsphotography.com) / (757.499.8708)

OR

### Nancy Beach Photography

[www.nancybeachphotography.com](http://www.nancybeachphotography.com) / (757.425.3916)

## ENTERTAINMENT

*(please choose your vendor)*

### Arch Entertainment Company

[www.djrodneycharles.com](http://www.djrodneycharles.com) / (757.559.1712)

### Dino Seretis Entertainment

[www.dinoseretis.com](http://www.dinoseretis.com) / (757.855.0637)

**Rental Includes Mahogany Chiavari Chairs**

***Starting at \$9,675***

*plus taxes and service fees (Based on 100 guests)  
Custom Enhancements Available. See Last Page.*

**Call today to book an All Inclusive Wedding Package 757.496.7006**  
**[www.TheYachtClubatMarinaShores.com](http://www.TheYachtClubatMarinaShores.com)**



## CATERING BY CUISINE & COMPANY

### *COCKTAIL BUFFET SELECTIONS – RUBY – CATEGORY I – Choice of One (1)*

\*MASHED POTATO SUNDAE - Our footed disposable glasses are offered with our famous mashed potatoes.

*Toppings include: \*Chopped Scallions, Bacon Bits, Sour Cream and a mixture of White and Yellow Cheddar Cheese.*

\*ORIENTAL STIR-FRY - Choice of vegetable OR chicken, combined with bamboo shoots, snowpeas, carrot, sweet red pepper, broccoli, water chestnuts, and scallions for this popular station. Seasoned with soy, garlic, fresh ginger and combined with white rice.

\*CREAMY SHRIMP GRITS - Our famous creamy grits are topped with a flavorful shrimp gravy studded with bacon, onions, garlic, green peppers, and medium, sautéed shrimp, which is spooned over the cheddared grits. Accompanied by hot sauce.

SEAFOOD TEASER - A funky disposable shot glass is layered with baby salad greens, poached shrimp and scallops. All are drizzled with a lemon vinaigrette and accompanied by creamy Bestever Cocktail Sauce.

AHI TUNA - Sesame crusted, seared Ahi tuna is brushed with tamari, offered thinly sliced on a bed of seaweed salad, and zig zagged with wasabi cream.

\*PASTA WITH SHRIMP AND TOMATO VODKA SAUCE - Italian plum tomatoes are sprinkled with vodka, studded with shrimp, and flavored with fresh basil, all to bathe the pasta.

\*SHEPARD'S PIE - A crowd pleasing favorite, combining premium chopped beef, carrot, onion, and peas, all surrounded by a flavorful sauce. Rosettes of mashed potato top.

\*Served Warm



## CATERING BY CUISINE & COMPANY

### *COCKTAIL BUFFET SELECTIONS – RUBY – CATEGORY II – Choice of One (1)*

- \*COCONUT CRUSTED TEMPURA SNAPPER - These crisp jewels of red snapper are perfect with a sweet and sour dipping sauce.
- \*ROASTED BEEF TENDERS - Cooked, sliced and served with fresh baked bread and creamy horseradish sauce.
- \*BRAISED BONELESS BEEF SHORT RIBS - Slow-cooked, delicious, dotted with cubes of onion and carrot.
- \*CHESAPEAKE BAY CRAB CAKES - Fresh crabmeat combines to make these wonderful mini crab cakes, sautéed until golden. Accompanied by a zesty cocktail sauce.
- \*CRAB QUESADILLAS - These nouvelle versions of the Southwestern equivalent to the grilled cheese sandwich are filled with a mix of fresh cooked crab, cream cheese, grated jalapeno jack cheese, and more.
- \*CARAMELIZED SALMON CAKES - Fresh salmon is seasoned, formed, and sautéed in a delicious caramelized sauce with ginger, rice wine vinegar, sesame oil, and soy sauce.
- \*LUMPIA - A flavorful combination of sprouts, minced pork, shrimp, spring onions, garlic and soy. The mixture is wrapped in a spring roll and deep fried. A dipping sauce accompanies.
- \*GINGER-THYME ROAST PORK - Minced fresh thyme marinates the boneless pork loin roast overnight before adding thinly sliced onion and carrots, garlic cloves and more thyme sprigs. Brazilian mustard sauce and freshly baked bread accompany.
- \*SCALLOPS ROCKEFELLER - Large, plump scallops are topped with a mixture of bacon, cream, garlic, and spinach, cooked under the broiler.
- \*CRAB IMPERIAL - Crabmeat is seasoned with diced sweet peppers, sherry, cream, and scallions. The crab is topped with Parmesan cheese, baked and offered with toasts.
- BOURBON BACON SCALLOPS - Large sea scallops are pan-seared and glazed with a Bourbon Bacon Maple Syrup Sauce.
- \*SHRIMP SCAMPI - Large peeled shrimp sautéed in butter, white wine, and fresh garlic, sprinkled with fresh parsley and seasoned buttery bread crumbs. (Additional \$2.00 per person)
- STEAMED SHRIMP - Large, deveined shrimp are steamed and served chilled with homemade cocktail sauce. (Additional \$2.00 per person)
- \*BABY LAMB CHOPS - Scallion and herb crusted Frenched racks of baby lamb are roasted, then cut into baby chops for easy eating. (Additional \$5.00 pp)

\*Served Warm



## CATERING BY CUISINE & COMPANY

### *COCKTAIL BUFFET SELECTIONS – RUBY – CATEGORY III – Choice of Four (4)*

\*APRICOT SCONES WITH HAM - Our homemade scones are brushed with apricot butter and filled with your choice of baked or salty Smithfield Virginia ham.

\*SWEET AND SOUR MEATBALLS - Homemade cocktail-size beef meatballs are simmered in a wonderful sweet and sour sauce. Stroganoff or Italian Marinara meatballs are also available.

\*PENNE MARINARA - Italian plum tomatoes, a little garlic, and fresh basil combine for this wonderful sauce which smothers the penne pasta.

\*EGGPLANT CRISPS - Small rounds of eggplant are coated with crispy bread crumbs, fried, then topped with roasted tomato sauce, fresh Mozzarella, and Italian parsley.

\*CHICKEN QUESADILLAS - Triangles of flour tortillas are filled with grilled chicken breast, scallions, roasted Poblano pepper, and Monterrey Jack cheese.

\*ASSORTED GRILLED VEGETABLES - A beautiful arrangement of fresh grilled vegetables such as eggplant, zucchini, yellow squash, carrot, red onions, green beans, mushrooms, and red and yellow peppers, or similar tossed with virgin olive oil and fresh herbs.

\*VEGETABLE VERDE - Green beans, sugar snaps, and broccoli are combined for an assortment of interesting shapes and textures.

CRISPY ASPARAGUS STRAWS - Asparagus spears are surrounded by gruyere cheese, rolled in phyllo, sprinkled with parmesan and baked until golden.

\*CORN FRITTERS - Sweet corn is laced with a light batter, grated onion, and chopped bacon, then sautéed in butter. These little pancakes are easy to eat. The bacon may be omitted.

\*CHEESE TORTELLINI - Cheese tortellini tossed with an Alfredo sauce.

\*MINI TWICE-BAKED POTATOES TOPPED WITH CHEDDAR - Twice-baked red potatoes stuffed with mashed potatoes and topped with grated Cheddar cheese.

\*GARDEN RISOTTO CAKES - This delicious rice cake is dotted with a tiny dice of red pepper, yellow squash and onion, sautéed to a golden brown.

CAPRESE SKEWERS - The lineup of red tomato, fresh mozzarella and basil leaves are a colorful treat, skewered and drizzled with balsamic glaze.

SALAD ON A STICK - Crispy Romaine leaves, half moons of cucumber, and grape tomatoes, skewered and drizzled with Green Goddess dressing.

\*STUFFED MUSHROOM CAPS - Fresh mushroom caps are stuffed with fresh spinach, sun-dried tomato, shallot, ricotta and Parmesan cheeses then baked. Italian sausage stuffing may also be offered.

DUCK ON WONTON WITH SOUR CHERRY CHUTNEY - Julienne of roasted duck breast is presented on a baked wonton square and crowned with sun dried cherry chutney.

\*PIQUANT CHICKEN WITH LEMON AND CAPERS - Butter, white wine, and lemon all make these boneless breasts a melt-in-your-mouth entree.

\*CHICKEN MARSALA - Boneless chicken breast is floured, sautéed, simmered in a Marsala wine sauce, studded with fresh mushrooms and scallions.

\*LEMON CHICKEN - Bite-size pieces of chicken breast which have been marinated in lemon juice, lightly breaded, sautéed until golden, and drizzled with a lemon, brown sugar, and fresh herb sauce.

CHICKEN SATES WITH PEANUT SAUCE - From the grill, offered with a delicious peanut sauce.

\*BUTTERNUT SQUASH RAVIOLI - Pasta pillows are stuffed with roasted butternut squash, then bathed in a sage butter sauce dotted with cubes of this luscious squash. (Additional \$1.50 per person)

\*Served Warm



## CATERING BY CUISINE & COMPANY

### *CUSTOMER SUPPLIED BAR*

#### **Beer, Wine, Alcohol, Mixers, Soft drinks & ABC license are provided by CLIENT**

- CUISINE & COMPANY will include in your Customer Supplied Bar:
  - (1) Bartender per 75-100 guests for up to a (5) hour event
    - (Included in the Sapphire, Ruby, Diamond, Emerald, Precious Gem, & Crown Jewel Packages)
  - Bar Supplies include:
    - Disposable Plastic Cups
      - **\*Glassware available for additional cost of \$1.25 per person**
    - Straws/Stirrers
    - White paper cocktail napkins
    - Bar fruit garnish
    - Price also includes the use of our bar equipment, wine holders, ice, ice holders, corkscrews, ice scoops, and bowls for fruit and nibbles.
- **\$0.99 per glass for champagne and/or sparkling cider**
  - For a client-supplied champagne toast, CUISINE & COMPANY will serve champagne in glass flutes to your guests.
  - For a client-supplied sparkling cider toast, CUISINE & COMPANY serve sparkling cider in glass flutes to your guests.

**Clients are requested to bring all beer, wine, champagne, alcohol, mixers and soft drinks to the party site a minimum of (3) hours prior to the event start time.**

**Please feel free to consult with CUISINE & COMPANY regarding what products and amounts of bar items you might need.**

- The Virginia Department of Alcoholic Beverage Control requires that anyone hosting a private event where alcohol will be provided by the host and offered at no charge to guests in buildings, locations or areas open to the public must obtain a one-day ABC license at a cost of \$55.00.
- Applications may be obtained and submitted online at [www.abc.state.va.us](http://www.abc.state.va.us) and they will accept a credit card for payment. You may also apply in person at any local ABC office. We recommend that you apply/submit your application minimum of (21) days prior to your event date. Upon issuance of the required permit, CUISINE & COMPANY must receive a copy of this license (5) days prior to your event and the original license must be forwarded to your event coordinator. Your ABC license is required to be on site on the day of the event. Without the ABC permit, alcoholic beverages will not be served.

**NOTE:** Bar will not exceed (5) hours of service unless approved. If event time is extended, each bartender service charge will be an additional \$50.00 per hour.

No shots or shooters will be served. No more than (2) drinks will be served to any guest at one time. The Virginia State Law prohibits the service of alcohol to visibly intoxicated people and/or to anyone under 21 years of age. Proper ID is required. Cuisine & Company reserves the right to refuse service to any guest and they may be asked to leave the event or the bar may be closed at anytime during the event if deemed necessary by management.

***\*10.5% State Tax and 20% service fees are additional***

***Other Bar Options are available. – Ask your caterer for further details.***



## **CUSTOM PACKAGE ENHANCEMENTS**

### **PHOTOGRAPHY**

Ramone Photography Studio  
[www.ramoneweddings.com](http://www.ramoneweddings.com) / (757.498.7366)

Tom Sanderson Photography  
[www.tomsandersonphotography.com](http://www.tomsandersonphotography.com) / (757.561.7732)

### **CEREMONY ENTERTAINMENT**

Arch Entertainment Company  
[www.djrodneycharles.com](http://www.djrodneycharles.com) / (757.559.1712)  
You may choose between ukulele, acoustic guitar or keyboard performances

Dino Seretis Entertainment  
[www.dinoseretis.com](http://www.dinoseretis.com) / (757.855.0637)  
You may choose between acoustic guitar or saxophone

### **ENTERTAINMENT**

Rockwell Lane Band  
[www.djrodneycharles.com](http://www.djrodneycharles.com) / (757.559.1712)

Savannah Band  
[www.dinoseretis.com](http://www.dinoseretis.com) / (757.855.0637)

### **TRANSPORTATION**

Bay Breeze Limousine  
[www.hamptonroadslimousine.com](http://www.hamptonroadslimousine.com) / (757.424.6390)

### **SPECIAL TOUCHES**

Ice Art  
[www.iceartva.com](http://www.iceartva.com) / (757.498.4777)

Digital Dreammakers  
[www.digitaldreammakers.net](http://www.digitaldreammakers.net) / (757.486.2366)

ShutterBooth Hampton Roads  
[www.shutterbooth.com/hampton-roads](http://www.shutterbooth.com/hampton-roads) / (757.394.1240)

Smithfield Horse and Carriage Co.  
[www.smithfieldhorsecarriage.com](http://www.smithfieldhorsecarriage.com) / (757.635.9963)

If you would like to add any of these services to our package offerings, please coordinate with us.

**Call today to book an All Inclusive Wedding Package 757.496.7006**  
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