



EMERALD PACKAGE

CATERING

Cuisine & Company of Hampton Roads

www.cuisineandcompany.com / (757.428.6700)

Seasonal fruit display, imported and domestic cheeses, and fresh vegetables with sweet & savory crackers offered with small plates
Butlered Hors d'oeuvre Appetizer selection (2) items - with limit of (1) seafood
Plated, served garden salad offered with a choice of (2) salad dressings: Buttermilk Ranch, Herb Vinaigrette, Thousand Island, or Honey Poppy Seed Dressing
Dinner buffet with (3) entrees and (2) sides - To include (1) vegetable entree
Our choice of assorted freshly baked breads offered with butter
Tablesides beverage service with unsweetened or sweet iced tea OR iced water with glass glasses
China, flatware, and dinner napkins (white, ivory or black) 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 / (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 / (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 / (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 linen for head table, cake, gift, and buffet tables. 120 inch, floor length linens and overlays for all guest tables

A lighting package in your choice of colors is included and a beautiful Ice Sculpture to enhance your theme.

PHOTOGRAPHY

(please choose your vendor)

Your photographer will provide up to 10 hours of photo coverage , one 8x10 and two 5x7's
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 / (757.499.8708)

OR

Nancy Beach Photography

www.nancybeachphotography.com / (757.425.3916)

ENTERTAINMENT

(please choose your vendor)

A Wedding DJ By The Bay

www.aweddingdjbythebay.com / (757.434.3142)

Arch Entertainment Company

www.djrodneycharles.com / (757.559.1712)

Dino Seretis Entertainment

www.dinoseretis.com / (757.855.0637)

TRANSPORTATION

Bay Breeze Limousine Service

www.baybreezelimo.com / (757.424.6390)

Romantic 3 hour wedding special in one of our 14 passenger White or Black Excursions
(20% gratuity included)

SPECIAL TOUCHES

ShutterBooth Hampton Roads

www.shutterbooth.com/hampton-roads / (757.394.1240)

Up to 5 hours of unlimited photos for you and your guests

Guests get choice of black/white or color ShutterStrip

ShutterHost to usher in the fun, CD/DVD of all ShutterPics taken at your event

Online web hosting of your ShutterPics with the ability to upload your own photos and post to Facebook

Rental Includes Mahogany Chiavari Chairs

Starting at \$13,289

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



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BUTLERED HORS D'OEUVRE SELECTIONS – EMERALD - Choice of Two (2) - Limit of One (1) Seafood

*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.

*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.

*SCALLOPS WRAPPED IN APPLE-SMOKED BACON - Sea scallops wrapped in apple-smoked bacon and brushed with a sweet & sour sauce.

CITRUS MARINATED SHRIMP - Large shrimp in a orange, lime, garlic, and fresh herb marinade.

*HAM BISCUITS - Our homemade biscuits are brushed with butter and filled with baked ham.

*TEA SANDWICHES - SELECT (1): Pimento Cheese, Sesame Chicken Salad, or Cucumber & Watercress.

SESAME CHICKEN SALAD IN PETITE CRISP CUPS

OPEN-FACED TENDER SANDWICHES ON FRENCH BREAD - Medium rare beef tenders, sliced and placed on our freshly baked French bread with creamy horseradish sauce.

*GRILLED CHICKEN SLIDERS - Petite freshly baked rolls are layered with grilled chicken breast, Jack cheese and caramelized onions.

*CRAB & SPINACH DIP WITH TOASTS

*EGGPLANT CRISPS - Eggplant cut into small rounds, surrounded by Japanese bread crumbs for a crisp coating, fried, then topped with fresh Mozzarella and oven-dried tomato.

*LUMPIA - Filipino style petite spring rolls, filled with vegetable and pork fillings. Served with duck sauce.

*CHICKEN QUESADILLAS - These small wedges offer a variety of fillings, to include sautéed chicken, peppers, onion, and jack cheese.

*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.

TOMATO AND GOAT CHEESE BRUSCHETTA - A seasoned petite toast is brushed with goat cheese, topped with roasted tomato and a chiffonade of fresh basil.

HUMMUS ON PITA TRIANGLES - Served atop of a bite-size toasted pita wedge.

*Served Warm



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BUFFET ENTREE SELECTIONS – EMERALD - Choice of Three (3)

- *PIQUANT CHICKEN WITH LEMON & 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.
- *CHICKEN ROULADES - Tender, marinated boneless chicken breasts, stuffed with spinach and sun-dried tomato stuffing, rolled jelly-roll fashion, baked, and sliced.
- *CHICKEN PARMESAN - Seasoned breadcrumbs coat the boneless chicken breasts which are then spread with roasted tomato sauce and topped with mozzarella and parmesan cheeses.
- *HAY & STRAW TORTELLINI - Cheese tortellini tossed with an Alfredo sauce studded with garden peas, and a julienne of prosciutto, an Italian ham, or baby shrimp.
- *EGGPLANT PARMESAN - Layers of eggplant are alternated with homemade tomato sauce, and Mozzarella and Parmesan cheeses.
- *LASAGNA - Italian sausage and ground beef are layered with tomato sauce, lasagna noodles, and cheeses to include ricotta, mozzarella, and parmesan.
- *ROASTED PORK LOIN WITH FENNEL & SAUSAGE STUFFING - The sliced, marinated pork loin is nestled atop this flavorful stuffing and drizzled with a mustard sauce.
- *VIRGINIA BAKED HAM - Offered with a wonderful brown sugar citrus glaze. Sliced and presented with a creamy mustard sauce.
- *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.
- *CRUSTED TILAPIA - Fresh Tilapia fillets are lightly marinated, coated with a seasoned crust touched with garlic, lemon, and fresh herbs then baked until the crust is golden.
- *PROVENCAL FISH - Mild and tender white fish such as Tilapia or Catfish is baked with tomato and capers along with white wine and shallots to produce a triumph of taste.
- *CHICKEN W/ MESA BARBECUE SAUCE - Tender chicken medallions are infused with sweet and spicy flavors as they are brushed with Mesa Barbecue Sauce.
- *FRIED CHICKEN - Bone-in pieces of chicken are soaked in buttermilk, tossed in seasonal flour and deep fried until golden.
- *CHICKEN TETRAZZINI - Egg pasta, combined with cubed chicken breast and tossed with a creamy sauce, laced mushroom and parmesan cheese.
- *NORTH CAROLINA PULLED PORK BBQ - Moist, tender, vinegar-based BBQ, offered with buns and hot sauce. Beef BBQ may be offered in place of the pork.
- *BEEF BURGUNDY - Tender chunks of prime beef, onions, carrots, and mushrooms are combined in a wonderful sauce, served over egg pasta spirals or steamed rice, brown or white.
- *MEATLOAF - Ground beef and pork combined with seasonings, sautéed onions, and green pepper. The sliced meatloaf is offered with a tomato glaze.
- *ROASTED TOP ROUND OF BEEF - Offered with Au Jus and creamy horseradish sauce.

ADDITIONAL SELECTIONS AVAILABLE

- *BRAISED BONELESS BEEF SHORT RIBS - Slow-cooked, delicious, dotted with cubes of onion and carrot. *(Additional \$3.00 per person)*
- *CHESAPEAKE BAY CRAB CAKES - Fresh crabmeat combines to make these wonderful dinner-size crab cakes, sautéed until golden. Accompanied by a zesty cocktail sauce. *(Additional \$3.50 per person)*

*Served Warm



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VEGETABLE ENTREE SELECTIONS – EMERALD - Choice of One (1)

- *VEGETARIAN LASAGNE - Lasagne noodles are layered with sautéed spinach, fresh mushrooms, tomato sauce, yellow and green squash, parmesan, ricotta and mozzarella cheeses round out this elegant version of a meatless lasagne. Topped with snipped Italian parsley.
- *EGGPLANT PARMESAN - Layers of sautéed eggplant are alternated with homemade tomato sauce, and mozzarella and parmesan cheeses.
- *VEGETARIAN PENNE - Mushrooms, roasted eggplant, sun-dried and plum tomato, garlic, capers, fresh basil, and Italian parsley to combine over penne pasta, accompanied by grated parmesan.
- *FRIED RICE WITH PEPPERS AND MUSHROOMS - The rice is mixed with fresh mushrooms, colorful bell peppers, fresh ginger, green onions and eggs. A traditional dish and a great favorite, enhanced with soy sauce.
- *RATATOUILLE STUFFED PEPPERS - Green bell peppers, stuffed with long-grain rice, yellow squash, vine ripened zucchini, sautéed onions and fresh parsley. Fresh tomato sauce accent the peppers.
- *SPINACH ENCHILADAS - Corn tortillas wrap around spinach, spring onions, and black bean mixture. Topped with a delicious red enchilada sauce, and melted Monterey jack cheese, make these wonderful entrée.
- *EGGPLANT TOWERS - Italian eggplant, roasted, topped with sautéed spinach, vine-ripe tomatoes, roasted squash, and sliced mushrooms. Mozzarella or goat cheese may be added if desired.
- *STUFFED ZUCCHINI TRIO - Logs of zucchini are split lengthwise and stuffed with ricotta, parmesan, and provolone cheeses, then dusted with chopped fresh parsley. Served with a fresh tomato basil sauce for additional color and flavor.
- *HAY AND STRAW TORTELLINI - Cheese tortellini tossed with an Alfredo sauce studded with garden peas.

*Served Warm



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BUFFET SIDE DISH SELECTIONS – EMERALD - Choice of Two (2)

- *MASHED POTATOES - Mashed potatoes are flavored with cream and butter, then seasoned with salt & pepper. Offered with or without roasted garlic.
- *OVEN-ROASTED RED POTATOES - Red potatoes are cut into wedges, tossed with olive oil and onion, and then oven roasted until crisp and golden.
- *ORZO WITH ROASTED SQUASH & ONIONS
- *PENNE MARINARA - Freshly cooked tubular pasta served with a chunky Italian plum tomato, basil, and light garlic sauce.
- *TWICE-BAKED POTATOES TOPPED WITH CHEDDAR - Twice-baked potatoes stuffed with mashed potatoes and topped with grated Cheddar cheese.
- *SWEETPOTATO WEDGES - With brown sugar and candied nuts.
- *ROASTED POTATO WEDGES - These buttery potatoes are cut into wedges, seasoned with fresh herbs, and roasted.
- *SEASONAL VEGETABLES - Our selection of vegetables may vary with the season.
- *SAUTEED GREEN BEANS WITH JULIENNE OF CARROT
- *HERBED RICE PRIMAVERA - Nutty Basmati rice studded with sautéed fresh vegetables.
- *RICE PILAF - A blend of brown & wild rice with wilted scallions and toasted almonds finishes the plate.
- *ACORN SQUASH - Quarters of this wonderful vegetable are sprinkled with a little brown sugar and butter, then baked until tender.
- *SAUTEED BROCCOLI WITH TOASTED ALMONDS - Broccoli florets are sautéed in olive oil and sprinkled with toasted almonds.
- *SAUTEED GREEN & YELLOW SQUASH - A colorful dice of zucchini and yellow squash sautéed in virgin olive oil with a little garlic.

ADDITIONAL SELECTIONS AVAILABLE

- CAESAR SALAD - (Additional \$1.25 per person)
- GREEK SALAD - (Additional \$1.75 per person)
- SALAD IN FULL COLOR - (Additional \$2.00 per person)

*Served Warm



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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 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

David Schwartz Photography
www.davidschwartzphotography.com / (757.639.5124)

Tom Sanderson Photography
www.tomsandersonphotography.com / (757.561.7732)

Radiant Photography
www.ramoneweddings.com / (757.498.7366)

Ramone Photography Studio
www.ramoneweddings.com / (757.498.7366)

CEREMONY ENTERTAINMENT

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

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

ENTERTAINMENT

Frank Sings Frank
www.franksingsfrank.com / (757.275.5833)

Rockwell Lane Band
www.djrodneycharles.com / (757.559.1712)

Savannah Band
www.dinoseretis.com / (757.855.0637)

TRANSPORTATION

Bay Breeze Limousine
www.hamptonroadslimousine.com / (757.424.6390)

Hall Marine Yachts
www.hallmarineyachts.com / (757.434.3142)

SPECIAL TOUCHES

Ice Art
www.iceartva.com / (757.498.4777)

CCS Events
www.ccsevents.com / (804.330.4445)

Digital Dreammakers
www.digitaldreammakers.net / (757.486.2366)

ShutterBooth Hampton Roads
www.shutterbooth.com/hampton-roads / (757.394.1240)

Smithfield Horse and Carriage Co.
www.smithfieldhorsecarriage.com / (757.635.9963)

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

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www.TheYachtClubatMarinaShores.com