



Catering MENU



SPECTRA
BY COMCAST SPECTACOR



WELCOME

On behalf of Spectra Venue Management and our team of professionals, welcome to Virginia State University Multi-Purpose Center. We are pleased to present our new custom catering menu to you and look forward to hosting your event.

Spectra is committed to providing you and your guests with the highest standard of service. We eagerly await the opportunity to create new and incomparable experiences each time you visit. We believe in the quality of your experience, the finest foods and beverages, complimented by efficient and gracious service. We are here to ensure that your experience is superb!

Our Catering Menu features a wide array of foods from appetizers to full meals, salads, sandwiches, entrées, decadent desserts and a complete beverage service. So... sit back, relax and let us bring the best to you while you enjoy the event!

CONTACT US

Please call us with any questions, special requests or to place an order.

Spectra Venue Management
Food & Beverage Manager
Vincent Cokley
Ph: 804-524-3247
Vincent_Cokley@
comcastspectacor.com



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All prices subject to an 18% Management Charge.



BANQUET

ENTRÉE SELECTIONS

All plated entrées selections include plated salad, choice of 2 vegetables, beverage and dessert.
All meals are served plated with rolls. *Add shrimp skewers for \$5.00 additional.

\$19.00 PER PLATE

Chicken

*(Classic Fried, Baked, Carolina Style,
Oven Fried, Barbecued, Lemon Pepper)*

Salisbury Steak

Stir Fry Beef over Rice

Pork Tenderloin with Mango Chutney

Lasagna

Sliced Turkey

Pork BBQ

\$20.00 PER PLATE

Sliced Virginia Ham

Fried or Baked Fish

Sliced Roast Beef w/Gravy

DINNER BUFFETS

Dinner Buffets (Minimum of 25 guests) includes rolls.

Choice of 1 Salad, 2 Meats, 2 Vegetables, Beverage and 1 Dessert

\$22.00 PER PERSON

Choice of 2 Salads, 3 Meats, 2 Vegetables, Beverage and 2 Desserts

\$24.00 PER PERSON

LUNCH BUFFETS

Lunch Buffets (Minimum of 25 guests) includes rolls.

Choice of 1 Meats, 1 Vegetables, 1 Starch, Beverage and 1 Dessert

\$18.00 PER PERSON

Choice of 2 Meats, 1 Vegetables, 1 Starch, Beverage and 1 Dessert

\$20.00 PER PERSON

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SALAD SELECTIONS

Salad Selections Potato Salad

Pasta Salad

(Add shrimp for \$3.00 additional)

Caesar Salad

Tomato & Cucumber Salad

Tossed Salad

VEGETABLE SELECTIONS

Green Beans

Broccoli

Collard Greens

Steamed Cabbage

Glazed Carrots

Garden Peas

Vegetable Medley

Long Grain and Wild Rice

Steam White Rice

Red Beans and Rice

Oven Baked Potatoes

Buttered Red Potatoes

Mashed Potatoes

Baked Sweet Potatoes

Cole Slaw

Candied Yams

Corn on the Cob

Homemade Dressing

Casserole Selections

Broccoli Casserole

Sweet Potato Casserole

Scalloped Potatoes

Macaroni and Cheese

(add shrimp for \$3.00 additional)



DESSERT SELECTIONS

Chocolate Mousse

Strawberry Shortcake

Pecan, Apple, or Sweet Potato Pie

Blackberry, Apple or Peach Cobbler

Banana Pudding

Fruit Parfait

Carrot, Coconut, or Chocolate Cake

Sherbet Ice Cream

Vanilla Ice Cream

Fresh Baked Cookies

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BEVERAGES

Priced per drink

Iced Tea	\$2.00
Hot Tea	\$1.50
Lemonade	\$2.00
Strawberry Lemonade	\$2.25
Bottled Soda	\$3.00
Bottled Water	\$2.00
Coffee	\$1.50
Milk	\$2.00
Juice	\$2.50

Pitcher price: 4/8oz. servings

Iced Tea	\$7.00
Water	\$4.00
Juice	\$8.00

Air pot: 8/8oz. servings

Coffee	\$5.00
Tea	\$5.00

Case price

Water	\$20.00
Soda	\$48.00
Gatorade	\$35.00

BREAKFAST

BREAKFAST BUFFETS

Continental Breakfast

\$7.00 PER PERSON

Variety of Pastries, assorted Cereals, Juices, Coffee, Milk

Eye Opener

\$12.00 PER PERSON

Scrambled Eggs, choice of Applewood Smoked Bacon or Sausage, Buttermilk Biscuits and Sausage Gravy, choice of Hash Browns or Grits, French Toast or Pancakes, assorted Cereal, Juice, Coffee, and Milk

Fresh Fruit

\$1.50 EXTRA PER PERSON

PLATED BREAKFAST

Sunrise Platter

\$9.00 PER PERSON

2 Scrambled Eggs, Hash Browns, choice of Applewood Smoked Bacon or Sausage, Biscuits or Pancakes and Beverage

BREAKFAST ADDITIONS

Southern Style Grits

\$2.00 PER PERSON

Spiced Apples

\$2.00 PER PERSON

Assorted Yogurt

\$2.00 PER PERSON

Oatmeal

\$2.00 PER PERSON

Buttermilk Biscuits

\$2.00 PER PERSON

Coffee (regular or decaf) by consumption

\$5.00 PER POT

BREAK OPTIONS

Mid Morning Lift

\$5.00 PER PERSON

Coffee, Breakfast Pastries, Mini Muffins, Juice

Afternoon Pick Me Up

\$5.00 PER PERSON

Coffee, Assorted Bottled Soft Drinks & Water, Fresh Baked Cookies

Ham, Chicken or Sausage Biscuits

\$2.00 EACH

Fresh Fruit

\$1.00 EACH

Mini Bagels

\$1.75 EACH



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LUNCH

LUNCH BUFFETS

Deli Buffet

\$15.00 PER PERSON

Platter of sliced Ham, Turkey, Roast Beef, American, Swiss and Provolone Cheese, Lettuce, Tomato, Onion, Spicy Mustard, Mayonnaise, assorted Breads and Rolls. Served with Salad Bar, Chips, Beverage and Dessert.

South of the Border Taco Bar

\$16.00 PER PERSON

Seasoned Chicken and Beef, shredded Lettuce, chopped Tomatoes, Onions, Guacamole, Mango Salsa, Black Beans, shredded Cheese, Jalapeños, Sour Cream, Pica de Gallo, Mexican Corn and Flour Tortillas. Served with tri-colored Tortilla Chips, Beverage and Dessert.

Signature Burger and Potato Bar

\$16.00 EXTRA PER PERSON

All Beef Hamburgers, Baked Potatoes, American, Swiss and Provolone Cheese, Lettuce, Tomato, Onions, Jalapeños, Dill Pickles, spicy Mustard, Bacon Bits, Mayonnaise, Ketchup, Chili, Butter and Sour Cream. Served with an assortment of Rolls and Bread, Dessert, and Salad Bar.



PLATED LUNCHES

Sandwich Selections

\$11.00 PER PERSON

Each meal is served with Chips, Pickle, fresh Fruit Cup, Beverage

Grilled Chicken Sandwich, French Dip with Au Jus, Po Boy Fish, Pork Barbecue Sandwich, Turkey or Ham Wrap, Club Sandwich, Meatball Sub Sandwich.

Italian Selections

\$16.00 PER PERSON

Each meal served with Garlic Bread, Beverage, and Dessert

Baked Spaghetti, Lasagna, Chicken Parmesan, Baked Ziti, Stuffed Shells, and Tortellini.

BAGGED LUNCH

Traditional Sandwich

\$8.00 PER PERSON

Choice of Turkey, Ham, Tuna Fish on Kaiser Roll,
Condiments, Fresh Fruit, Potato Chips, Cookie and Beverage

SOUTHERN FAVORITES

Griller

\$12.00 PER PERSON

Grilled Hamburger and Hot Dogs on a Bun, Lettuce, Tomato, Onion, Cheese, Pickles and Condiments. Baked bBeans, Potato Salad. Choice of Cookie or Brownie and Beverage

Blue Plate

\$15.00 PER PERSON

Fried Chicken and Pork Barbecue, Rolls, Baked Beans, Coleslaw, Corn on Cob, choice of Brownie or Cookie. Beverage included

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RECEPTION ITEMS

All items serve 25 people

Cocktail Shrimp (100)	\$125.00
Back Fin Crab Dip with Crackers	\$95.00
Scallops wrapped in Bacon (50)	\$100.00
Mushroom stuffed with Crab (50)	\$100.00
Mini Crab Cakes with Sauce (75)	\$80.00
Raw Oyster Bar	MARKET PRICE
Chicken Drumettes (75)	\$70.00
Chicken Nuggets (100)	\$32.00
Chicken Salad in Pastry Cups (50)	\$50.00
Chicken Wing Stingers (75)	\$70.00
Potato Chips and Dip	\$10.00
Stuffed Jalapeño Hot Bites (75) Cheddar or Cream Cheese	\$35.00
Assorted Finger Sandwiches (50)	\$75.00
Battered Mushrooms (75)	\$32.00
Cocktail Franks in Sauce (100)	\$50.00

Mini Quiche - Cold (50)	\$52.00
Mini Quiche - Hot (50)	\$52.00
Sweet and Sour Meatballs (100)	\$55.00
Swedish Meatballs (100)	\$55.00
Spanakopita (50)	\$75.00
Ham Rolls (50)	\$60.00
Punch	\$20.00
Fruit, Vegetable or Cheese Tray	SMALL \$90.00 LARGE \$150.00

Stations **\$6.00** PER PERSON
 Steamship Round, Virginia Ham, Pork Tenderloin

** Carvers will be an additional \$35.00
 A one-time labor fee of \$50.00
 is required for a punch or cake attendant



ADDITIONAL ITEMS

To make your occasion more elegant and formal, we have the following available upon request. Please inquire for reserving items.

9 in. Plates	\$1.25 EACH
6 in. Plates	\$1.00 EACH
Flatware	\$1.00 EACH
Fork, Knives or Spoons	
Saucers	\$1.00 EACH
Coffee Mugs	\$1.00 EACH
Goblets/Wine Glass	\$1.00 EACH
Beverage Glass	\$1.25 EACH
White Chair Covers	\$4.00 EACH
Blue or Orange Chair Covers	\$8.00 EACH
Sash	\$3.00 EACH
Cloth Napkins	\$1.50 EACH

Table Cloth Long:	
4 ft	\$8.50 EACH
6 ft	\$10.00 EACH
8 ft	\$10.00 EACH
Table Cloth Round:	
6 ft. round 132' floor length	\$25.00 EACH
6 ft. round 120' $\frac{3}{4}$ lap length	\$20.00 EACH
13 ft. skirt	\$25.00 EACH
8½ ft. skirt	\$15.00 EACH
Coffee Service	\$50.00
Coffee, Juice, Water. Serves 25	

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CATERING POLICIES

Prices subject to change until contracts are completed and deposits have been made.

Under no circumstances will guest be allowed to bring or serve their own food, snacks or beverages in the building.

Meals canceled less than 72 hours prior to an event will be billed 100% of contracted amount.

Buffet food is supplied on a per-person basis during the event only. Leftovers are not included in the price.

Please feel free to contact the Food & Beverage
Department at 804-524-3247

