



SPECTRA
BY COMCAST SPECTACOF

Catering Menu



Banquets

Please select one entrée, 2 vegetables and 1 dessert. All banquet meals are served plated with rolls.

Entrée Selections \$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

Includes plated salad, choice of 2 vegetables, beverage and dessert



Entrée Selections \$20.00 per plate

- Sliced Virginia Ham
- Fried or Baked Fish
- Sliced Roast Beef w/Gravy

Includes plated salad, choice of 2 vegetables, beverage and dessert (add shrimp skewers for \$5.00 additional)



Dinner Buffets

Dinner Buffets (Minimum of 25 guests) includes rolls.

- Choice of 1 Salad, 2 Meats, 3 Vegetables, Beverage and 1 Dessert - **\$22.00 per person**
- Choice of 2 Salads, 3 Meats, 3 Vegetables, Beverage and 2 Desserts - **\$24.00 per person**

Salad Selections

Potato Salad

Pasta Salad

(Add shrimp for \$3.00 additional)

Caesar Salad

Tomato & Cucumber Salad

Tossed Salad

Pea Salad



Meat Selections

Fried or Baked Chicken

Sliced Turkey

Baked VA Ham

Lasagna

Sliced Roast Beef

Pork Barbecue

Salisbury Steak

Fried or Baked Fish



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)

Corn Pudding



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



Beverages

Price each:

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 Options

Breakfast Buffets (minimum of 25 guest for buffets)

Continental Breakfast

Variety of Pastries, assorted Cereals, Juices, Coffee, Milk \$7.00 per person

Eye Opener

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 \$12.00 per person
Fresh Fruit \$1.50 extra per person

Plated Breakfast

Sunrise Platter
2 Scrambled Eggs,
Hash Browns, choice of Applewood Smoked Bacon or Sausage, Biscuits or Pancakes and Beverage \$9.00 per person

Breakfast additions

Southern Style Grits
Spiced Apples
Assorted Yogurt
Oatmeal
Buttermilk Biscuits
\$2.00 per person
Coffee (regular or decaf) by consumption \$5.00 per pot

Conference Breaks & Mid Morning Lift

Coffee, Breakfast Pastries, Mini Muffins, Juice \$5.00 per person

Afternoon Pick Me Up

Coffee, Assorted Bottled Soft Drinks & Water, Fresh Baked Cookies \$5.00 per person

Ham, Chicken or Sausage Biscuits \$2.00 each

Fresh Fruit \$1.00 each

Mini Bagels \$1.75



Lunch Options

Deli Buffet

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. \$15.00 per person

South of the border Taco Bar

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. \$16.00 per person

Signature burger and potato bar

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. \$16.00 per person

Plated Lunches

Sandwich selections

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. \$11.00 per person

Italian selections

Each meal served with Garlic Bread, Beverage, and Dessert
Baked Spaghetti, Lasagna, Chicken Parmesan, Baked Ziti, Stuffed Shells, and Tortellini. \$16.00 per person





Bagged Lunch

Traditional Sandwich

Choice of Turkey, Ham, Tuna Fish on Kaiser Roll, Condiments, Fresh Fruit, Potato Chips, Cookie and Beverage
\$8.00 per person

Lighter Lunch Options

Choose from: Soup & Salad, Chef's Salad, Salad Lovers Plate (Chicken or Tuna), Veggie Wrap, Chicken or Fiesta Tilapia Soft Taco. Includes Dessert and Beverage
\$13.00 per person

Southern favorites

Griller

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
\$12.00 per person

Blue Plate

Fried Chicken and Pork Barbecue, Rolls, Baked Beans, Coleslaw, Corn on Cob, choice of Brownie or Cookie. Beverage included \$15.00 per person



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 (Steamship Round, Virginia Ham, Pork Tenderloin)	\$6.00 per person

** 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 with Sharon Williams 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)	



Spectra 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

Sharon Williams
Food & Beverage Manager

Vanessa Blyden
Executive Chef



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