



## SUITE CATERING MENU

Spectra Food Services & Hospitality welcomes you to the luxury suites at VSU Multi-Purpose Center. We look forward to providing you and your guest with an outstanding dining experience.

As the exclusive provider of the food and beverage service at the MPC, our professionals are committed to offering the highest standards of quality and service. Our suite menu features a wide array of choices including; breakfast items, appetizers, salads, hot and cold sandwiches, full buffet menus, and sweet desserts.

Please contact us with any questions, special requests, and order placements.

**Vincent Cokley, Food and Beverage Manager**

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Thank you for allowing us to serve you!

# BREAKFAST BUFFETS

*All breakfast buffets serves approximately 12 people*

Page | 1

## Continental

*Fresh Fruit Platter*

*Mini Muffins*

*Assorted Bagels with cream cheese, butter, and jellies*

*Assorted Donuts*

**\$100**

## Traditional

*Scrambled Eggs*

*Choice of Bacon or Sausage*

*Roasted Potatoes*

*Fresh Fruit Platter*

*Biscuits with Assorted Jellies*

**\$150**

## International

*Lox with Bagels, Dill Cream Cheese and Capers*

*Assorted Scones*

*Mini Assorted Quiche*

*Fresh Fruit with Crepes and Whipped Cream*

**\$180**

# COLD APPETIZERS

*All cold appetizers serve approximately 12 people*

Page | 2

## GARDEN VEGETABLE PLATTER

*Crisp, fresh, seasonal vegetables served with ranch dressing*

**\$60**

## FRESH FRUIT PLATTER

*Our chef has selected the finest and freshest fruits of the season to create an artful display*

**\$70**

## GOURMET CHEESE PLATTER

*A sampling of domestic and imported cheeses served with a variety of fresh crackers and garnished with grapes*

**\$70**

## \*\*TRADITIONAL 7 LAYER DIP

*“Our Famous” Seven Layer Nacho Dip includes: spicy refried beans, diced tomatoes, shredded cheese, sour cream, black olives, jalapeno peppers, and green onions*

*Served with chips.*

**\$60**

## \*\*SHRIMP COCKTAIL

*32 oz. Jumbo Shrimp, steamed and lightly seasoned with Old Bay*

*Served cold with cocktail sauce and lemon wedges.*

**\$85**

## TRIO OF CRUDITÉS

*A real triple play featuring favorites from our fruit, vegetable, and cheese platters.*

*Served with ranch dressing and fresh crackers.*

**\$85**

**\*\* SPICY**



# HOT APPETIZERS

*All hot appetizers serve approximately 12 people*

## JUMBO CHICKEN WINGS

*Juicy Spicy Garlic Parmesan Wings, served with bleu cheese dressing and celery sticks*

**Full Order (48) \$80**

**Half Order (24) \$40**

## CHICKEN TENDERLOINS

*Breaded Strips of Chicken, fried to a delicate, crunchy golden brown, and served with a honey mustard dipping sauce*

**Full Order \$84**

**Half Order \$42**

## ARTICHOKE DIP

*A creamy mixture of artichokes, spinach, and cheeses  
Served hot with tortilla chips and sliced French bread.*

**\$60**

## MINI EGG ROLLS W/SWEET AND SOUR SAUCE

*Golden Fried Egg rolls served with a tangy sweet and sour sauce*

**Chicken \$59**

**Vegetable \$30**

## MEATBALLS

*Ground beef, seasoned lightly, and tossed with your choice of tangy barbecue, oriental sweet & sour, or mouth-watering marinara sauce*

**Full Order \$64**

**Half Order \$34**

## MINI CRAB BITES

*Sweet, delicate crab meat mixed with celery, onion, roasted red pepper, and fresh herbs, dusted with bread crumbs and grilled until crisp. Served with Chesapeake tartar sauce.*

**\$79**

## PULLED PORK SLIDERS

*Slow roasted Pork tossed in a Carolina style BBQ sauce served with a side of homemade coleslaw.*

**Full Order \$80**

**Half Order \$40**

# SALADS

*All salads serve approximately 12 people*

## CLASSIC CAESAR SALAD

*Crisp cut whole hearts of romaine lettuce served with our own Caesar dressing, parmesan cheese, and garlic croutons*

**Original \$40**

**With Chicken...\$60**

## CLASSIC GARDEN SALAD

*Crisp cut whole hearts of romaine lettuce served with tomatoes, carrots, cucumbers, red onion and a house dressing*

**\$40**

## BISTRO POTATO SALAD

*Red bliss potatoes mixed with peppers, red and green onions, freshly tossed in a Dijon dressing*

**\$20**

## SOUTHERN COLESLAW

*A mixture of the finest shredded cabbage, fresh carrots, and celery, tossed in a tangy vinaigrette*

**\$20**

## ITALIAN PASTA SALAD

*Penne Pasta tossed with tomatoes, black olives, and red onions tossed in an Italian vinaigrette*

**\$24**

## CAPRESE SALAD

*Fresh mozzarella pearls with fresh basil, grape tomatoes, tossed with oregano and extra virgin olive oil*

**\$35**

# THE TROJAN

## NACHO BAR

*Flour Tortilla Chips served with melted cheese, Tomatoes, Beans, Pica de Gallo, and Sauces*

## BEEF BARBACOA

*Steamed and Smoked Beef that results in a Moist and Flavorful Meat*

## CHICKEN FAJITAS

*Broiled and Marinated Strips of Chicken Breast, with a compliment of sautéed Spanish onions, Tomatoes and Bell Peppers*

## BROWNIE & COOKIE PLATTER

*A half dozen mouth-water "Sweet Street" Brownies paired with a half dozen of assorted jumbo Baked Cookies*

**RICE  
BEANS  
GUACAMOLE**

**Serves 12**

**\$225**

# THE HOPEWELL

## POPCORN

*A bottomless basket of freshly popped and lightly seasoned Corn*

## TRIO OF CRUDITÉS

*A real Triple Play featuring favorites from our Fruit, Vegetable, and Cheese Platters. Served with Ranch Dressing, Fresh Crackers, and Garnished with Grapes*

## COUNTRY STYLE FRIED FISH

*Golden Fried Fish cooked to Southern Style Perfection*

## BISTRO STYLE POTATO SALAD

*Red Bliss Potatoes mixed with Red & Green Peppers tossed in a Dijon Dressing*

## ASSORTED COOKIES

*An assortment of one dozen jumbo Fresh Baked Cookies*

**Serves 12**

**\$265**

# THE PETERSBURG

## CHIPS & DIP

*Served with French Onion Dip*

Page | 7

## TRIO OF CRUDITÉS

*A real Triple Play Featuring Favorites from our Fruit, Vegetable, and Cheese Platters. Served with Ranch Dressing, Fresh Crackers, and Garnished with Grapes*

## CHICKEN TENDERLOINS

*Breaded Strips of Chicken, fried to a delicate, crunchy golden brown, and served with a honey mustard dipping sauce*

## BBQ PORK SANDWICH

*Brookwood Farms Pork BBQ Served with BBQ Sauce and fresh Baked Kaiser Rolls*

## HAMBURGERS

*Angus Beef Patties Served with all the traditional condiments on fresh Baked Buns*

## SOUTHERN COLESLAW

*A mixture of the Finest Shredded Cabbage, Fresh Carrots, and Celery, tossed in a Tangy Vinaigrette*

## BROWNIE PLATTER

*One dozen mouth-watering "Sweet Street" Brownies*

**Serves 12**

**\$350**





# THE VILLAGE OF ETTRICK

An Old Fashioned **FRIED CHICKEN DINNER** with a combination of homemade coleslaw, mac & cheese, country green beans, buttered biscuits and Sweet Tea

**Service of 12**  
**\$225**

**Service of 18**  
**\$275**

**Service of 24**  
**\$350**

# THE RICHMOND

Your Choice of **Penne, Linguine or Bowtie pasta** cooked to perfection and served in your suite, with a choice of **Red or White wine sauces. Beef, Chicken or Shrimp**, and garlic toast or an assortment of Freshly Baked Finger Rolls and Your Favorite Condiments.

**Service of 12**  
**\$250**

**Service of 18**  
**\$300**

**Service of 24**  
**\$375**

# THE COLONIAL HEIGHTS

*A mouth-watering display of **FRESH CATFISH, JUMBO SHRIMP, AND OYSTERS**, all deep fried to a golden brown. Served with Coleslaw, Hushpuppies, Cocktail and Tartar Sauce.*

**Service of 12**  
**\$325**

**Service of 18**  
**\$375**

**Service of 24**  
**\$450**

# THE CHESTERFIELD

**MOUTH-WATERING RIBS** *That Will Melt in Your Mouth.* Page | 11

*Basted in your choice of Sweet Honey Brown Sugar or Trojan hot, hot, hot, prepared onsite. Served with Corn-on-the-Cob and Fresh Made Coleslaw.*

**Service of 12**  
**\$275**

**Service of 18**  
**\$325**

**Service of 24**  
**\$375**

### **Advance Orders**

We ask that all food and beverage orders be placed 1-week prior to your event.

***\*For orders placed on the same day of an event, please refer to the Suite-Event Day Menu.***

### **Special Request**

Our food service professionals will do their best to meet any special request you may have. Please allow (5) or more business days to satisfy all requests.

### **Cancellation**

In the event that you must cancel your order, please notify us immediately. Orders cancelled within 24 hours of a scheduled event will be charged 100% in full.

### **Alcoholic Beverages**

***\*\*Please refer to our beverage menu for alcohol selections***

Cans and bottles may not be taken outside of your suite. Please pour beverages into the plastic cups provided. It is the responsibility of the suite holder or his/her representative to monitor and control consumption of alcohol within the suite. State ordinance prohibits alcoholic beverages from entering or leaving the property. Minors under the age of 21 are not permitted to consume alcoholic beverages at any time.

