



Congratulations to both of you on your Engagement and Thank You for considering East Beach Catering to play such an important part of your most precious day.

Believe me we do not take this job lightly. Each wedding is unique and we want to make sure you are not only happy but amazed with the wonderful cuisine and fine service you will receive. Presentation is huge to EBC; we want to give you and your guest The WOW feeling when they enter the room for your reception. Not only is the food wonderful but the way it is to be presented will be unique & beautiful.

We have wedding packages to make your decisions easier. We will also be glad to make up a menu just for you.

We are excited to have the opportunity to serve you and make your day one of the most pleasant, stress free and memorable days for you and your guests.

Please call to schedule an appointment for a private consultation.

With Kind Regards,

Cathy Carter ~ 757-639-3003
Chelsea Browne ~ 757-739-9942
&
The East Beach Catering Staff



About Us

Founded in 2004 in Norfolk, East Beach Catering has earned acclaim as one of Norfolk's premiere caterers. From opening Galas, Weddings, corporate affairs, to every social occasion, East Beach Caterers has executed every style of events to a long list of satisfied private & corporate clients.

We specialize in custom tailored events to meet your budget, your style, and your every need. East Beach Catering is a full service event planning caterer with the ability, experience and resources' to assist with every event need. From our core services providing special menus, service and equipment, we are able to also consult regarding décor, tenting, venues, photographers and bakers for all your special needs. We'll confirm all details regarding guest count, logistics, timing, and other special requests. Over the years we have a long list of wedding testimonials of satisfied brides, and families who have made East Beach Catering a part of their lives.

We recommend and encourage you to schedule an appointment at our location at 1512 E Bayview Blvd, Norfolk, Virginia 23503, at the venue or at your home to discuss your event in detail. Following the meeting we will be able to develop a custom proposal to meet your particular needs. From casual backyard affairs, to formals seated galas, we work to accommodate your budget & style.

We look forward to meeting with you and discussing all these details in the near future. We are excited to make your upcoming occasion a truly once in a lifetime special event. Please call to schedule an appointment to customize your event.

Looking forward to hearing from you!



...*Wedding Packages...*

All Wedding Packages include

Hor'dourves for a one hour Cocktail hour with choices of stationed, passes or a combination of both for your pre-reception celebration. *Please see attached list of some of our most popular Hor'dourves/ Appetizers.*

We specialize in creating customized menus for your reception, providing you with many options to choose from and work to accommodate your budget & style. Should there be special dietary needs or allergies we need to be aware of, please let us know so we can create a menu or options to accommodate those with specific dietary needs. *See attached Menu Option for some of our most popular Menu Options.*

Creating a customized Wedding Menu for you and your partner is just as important as the way in which you serve it. If your wedding will have a more formal feel, then a plated dinner may be best. Perhaps your dream wedding will have a more casual feel, if so consider hosting a Buffet – and if your wedding falls in between the two, then a Family-Style is one to definitely consider.

Family-Style meals are typically less expensive than a Plated Meal – a much smaller wait staff & overall team is required. Guests remain seated while served in a slightly more casual way, making this style perfect for almost any style of wedding. Passing platters initiates conversation among your guests whether they've known each other for years or have met moments before. This type of service allows your guests to enjoy their meal at a quicker pace optimizing the allotted time needed for dinner; leaving the maximum time for toasts, cake cutting, dancing and celebrating with family and friends.

East Beach Catering provides Cake Cutting Service at no additional cost; it's part of the many complementary service we offer.

We can also assist you in creating the wedding of your dreams by helping you secure vendors such as DJ's, Ice Sculptures, Rentals, Flowers, Photographers, Wedding Coordinators, Bakers & Designers. We have worked with the best and would be glad to put you in contact with vendors who are dependable and the best in their field for a stress free perfect event.



Examples of Wedding Packages

...Duet Dinner Option...

...Salad...
(Choose One)

Caesar Salad
Mixed Green Salad
Spinach Salads with Mangos Raspberries & Raspberry Vinaigrette Dressing

...Entrees...

Vegetable Penne Pasta Primavera served with a Marinara or Cream Sauce

Blackened Salmon with Mango Chutney

Fettuccini Alfredo with Shrimp

Portabella Mushrooms with Goat Cheese & Roasted Red Pepper Strips
Served with a parmesan Cream Sauce

Baked Tilapia with lemon Butter

Roasted Prime Rib Served with Au Jus

Roasted Beef Served with Au Jus

Roasted Pork Tenderloin served with Mango Chutney

Buffet served with Chef's choice of Potato or Rice and choice of Seasonal Vegetables, assorted fresh Baked Breads & Rolls, with Ice Water & Lemon Wheels, with Ice Tea & Coffee upon request.

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...Wedding Hors D'oeuvre Packages...

A Beautiful Arrangement of Fresh Seasonal Fruits with Lime Yogurt Dipping
Sauce

A Vegetable Crudités with Blue Cheese & Homemade Ranch Dressing
(Veggies cut long & slender for easy Dipping & a Contemporary Look)

Cheese Tortellini with a sweet South African Pepper
Marinated & Topped with Fresh Parmesan served Skewered

Jumbo Chilled Shrimp Cocktail with Spicy Red Sauce garnished with Lemons &
Parsley

Garlic Peppered Beef Tenderloin
served with fresh baked Yeast Rolls & Horseradish Cream

Chicken Skewers with pineapple & Red Pepper drizzled with teriyaki

Spinach Artichoke Dip served with Pita Tips

Asparagus Wrapped with Prosciutto

Smoked Salmon
with Cucumber Slices, Water Cracker & Cream Cheese
Served on a Three foot Fish Board tipped with a Pewter Tail & Fin for a Beautiful
Presentation

Mediterranean Skewers
Served with Assorted Olives, Marinated Mozzarella, Artichoke Hearts, Pepperoni,
Peppercini, Roasted Red Peppers, Marinated Mushrooms

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...Wedding Stations Package...

Salad Station

(Select One)

Caesar Salad

Mixed Green Salad

Spinach Salads with Mangos Raspberries & Raspberry Vinaigrette Dressing

Carving Station

(Select One, if selecting Two add \$5.00 per person)

Steamship Round of Beef Served with Au Jus, Horseradish & fresh baked Yeast Rolls

Rosemary Encrusted Pork Served with Apple & Apricot Chutney with Fresh Yeast Rolls & Baguettes

Virginia Honey Glazed Baked Ham served with Assorted Breads with Honey Mustard

Pasta Station

(Select One Pasta)

Tortellini or Penne Pasta

(Select Two Choices of Sauces)

Marinara, Alfredo, Garlic Butter

(Vegetables Included)

Broccoli, Carrots & Red Peppers

(Additional Options)

Add Chicken for \$2.00 per person

Add Shrimp for \$3.00 per person

Seafood Station

Hot Crab Dip with Pita Points

Smoked Salmon Board with Cucumbers, Cream Cheese & Capers served with Water Crackers

Any Station requiring or requesting an Attendant is \$75.00 per station
(Taxes & Service Charge Not Included in above Price Per Person)

Please refer to our Hor'dourves/Appetizer pdf file, as well as our Menu Option pdf file for a list of our most popular selections.