



**PRIVATE EVENTS MENU  
2025-2026**

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**3100 SHORE DRIVE  
VIRGINIA BEACH, VA 23451**

# HORS D'OEUVRES

## PASSED OR STATIONARY



### FISH & SHELLFISH

**Chesapeake Bay Crab Bites** | lemon aioli, parsley

**Coconut Fried Shrimp** | sweet chili dipping sauce

**Mini Fish Tacos** | cabbage -cilantro slaw, pico de gallo

**Tuna Nicoise Bites** | potato chip, olive tapenade, chive aioli

**Shrimp Cocktail** | old bay steamed shrimp, blood mary cocktail sauce

**Miso Grilled Shrimp** | wasabi dipping sauce

**Bang Bang Salmon Bites** | sweet chili aioli

**Smoked Salmon Crostini** | herb cream cheese, dill, lemon, fried capers

**Fried Oyster “Po Boy”** | ritz cracker, remoulade

### BEEF & PORK

**Beef Tenderloin Crostini** | caramelized rosemary and onion jam

**Steak Frites** | seared beef tip, cubed potato, horseradish sauce

**Braised Short Rib** | crispy polenta cake, gorgonzola

**Mini Beef Meatballs** | choice of marinara, swedish, sweet & sour

**Beef en Croute** | beef hot dogs, puff pastry, creamy dijon

**Pork Banh Mi Bruschetta** | sliced pork, pickled vegetables

**Bite Size BLT** | bacon, chopped romaine, diced tomato, herb aioli

**Chorizo Stuffed Hush Puppy** | smoky aioli

**Ham Biscuit** | country ham, cranberry mustard

**Pork Lumpia** | sweet chili dipping sauce



# HORS D'OEUVRES

continued



## POULTRY

**Mini Chicken Tacos** | corn tortilla, pickled red onion, avocado crema

**Chicken Banh Mi** | pickled vegetables, sriracha mayo, micro cilantro

**Buffalo Chicken Meatballs** | ranch drizzle

**Smoky Stuffed Mushroom** | pulled chicken, sharp cheddar, scallion

**Seared Duck Breast** | sweet potato chip, cherry balsamic

**Chicken & Waffles** | truffle honey butter

**Turkey & Brie Crostini** | Green Apple Relish

**Turkey Reuben Sliders** | melted swiss, sauerkraut, russia5

## VEGETARIAN

**Vegetable Lumpia** | sweet chili sauce

**Vegetable Arancini** | arborio rice, pea, parmesan, roasted pepper sauce

**Southern Style Deviled Eggs** | pimento cheese, crushed potato chip

**Stuffed Mushroom** | spinach, parmesan, sun-dried tomato

**Mac & Cheese Bites** | truffle oil

**Spanakopita** | spinach, feta, puff pastry

**Crispy Cheese Ravioli** | marinara sauce



## DIPS & PLATTERS

**Old Bay Crab Dip** | served warm with toasted crostini

**Dips & Sticks** | hummus, pimento cheese, spinach, pita triangles, vegetable crudite

**Salsa & Guacamole Bar** | pico de gallo, roasted tomato, seasonal salsa, fresh guacamole, cotija cheese, tortilla chips

**Seasonal Fruit & Cheese Display** | assorted fruit, domestic and imported cheese

**Grilled Vegetable Platter** | balsamic dijon marinade, whipped feta

**Southern Grazing Board** | mini buttermilk biscuit, country ham, pimento cheese, fruit preserves, whipped butter, coarse ground mustard, pickled vegetables

# CREATIVE COCKTAIL STATIONS



## ASSORTED SLIDERS

*(choice of three)*

**Nashville Hot Chicken** | garlic aioli, dill pickle

**Brisket** | tangy BBQ sauce, cole slaw

**Pulled Pork** | sesame cucumber slaw, sriracha aioli

**Roasted Salmon** | shredded iceberg, everything aioli

**Portobella Mushroom** | caramelized onion, lettuce, sundried tomato pesto

**Roasted Corn Salad** | cherry tomatoes, fresh herbs, lime vinaigrette

**Pub Chips** | sea salt, garlic parmesan, old bay

## SURF BAR

**From the Ocean** | poached shrimp, oysters, lobster rolls, blackened tuna bites

**From the Garden** | avocado tartare in cucumber cups,

**Accents** | cocktail sauce, mignonette, wasabi mayo, lemon wedges

## FLATBREAD

*choice of 3*

**Margherita** | fresh mozzarella, sliced tomato, basil chiffonade

**BBQ Chicken** | shredded jack cheese, pickled red onion, chopped cilantro

**Pear & Blue Cheese** | arugula, balsamic glaze

**Italian Sausage & Brussels Sprouts** | parmesan, ricotta and hot honey

**Pesto Shrimp** | basil pesto, mozzarella, olive oil

**Melon, mozzarella & prosciutto skewers**

## PAN ASIAN

**Ramen Noodles** | baby corn, scallion, diced bell pepper, sauteed mushrooms and sauteed shrimp, soy-sesame, chili garlic, ponzo

**Korean Chicken Skewers** |

**Vegetable Lumpia** | sweet chili sauce

**steamed edamame**

# CREATIVE COCKTAIL STATIONS

continued



## A TASTE OF THE MEDITERRANEAN

**Grilled Lemon Chicken** | tzatzki

**Grilled Lamb Lollipops** | mint jelly

**Beef Meatball** | feta & tomato sauce

**Cucumber Salata** | tomato, red onion, dill, oregano vinaigrette

**fresh pita bread**

## PICK YOUR POUTINE

**Fries** | classic, waffle, sweet potato

**Toppings** | shredded beef, cheese curds, sauteed mushrooms

**Gravy** | traditional beef, beer cheese

**To Finish** | caramelized onion, bacon, scallions

## TAPAS TIME

**Spanish Cheese Tray** | assorted cheeses, mixed olives, marcona almonds, seasonal & dried fruits

**Pan Con Tomate** | toasted bread, fresh tomato, garlic, olive oil

**Gambas al Ajillo** | sauteed shrimp garlic sauce

**Prosciutto Wrapped Dates** | blue cheese

**Beef Empanada** | ground beef, assorted vegetables, pickled red onion

## THE SAUSAGE TABLE

**Links** | andouille, bratwurst, seasonal sausage

**Mustards** | coarse ground, dijon, honey

**Pickled & Briny** | sauerkraut, gherkins | pickled onions

**soft pretzels, crackers**



# ENTREES

*buffet style / plated  
served with dinner rolls and butter*



## SALADS

**Fresh From the Garden** | mixed greens, shredded cabbage, carrot ribbons, sliced cucumber, cherry tomato, herb crouton  
*Served with a choice of dressings*

**Traditional Caesar** | crisp romaine, shaved, parmesan, brioche crouton  
*Served with caesar dressing*

**Spinach & Strawberry** | baby spinach, strawberries, toasted almonds, feta cheese  
*Served with balsamic vinaigrette*

**BLT Chopped Salad** | romaine &iceberg lettuce, thick cut bacon, tomato wedges ,sourdough crouton  
*Served with buttermilk ranch*

**Arugula & Prosciutto** | orange segments, chevre  
*Served with sherry vinaigrette*

**Mediterranean Greek** | crisp romaine, sundried tomatoes, kalamata olives, sliced red onion, chopped cucumbers, pepperoncini, feta cheese, crouton  
*Served with red wine vinaigrette*

## MAIN DISHES

### Land

**Herb Crusted Beef Tenderloin** | fresh herbs, garlic, black pepper, red wine jus

**Chianti Braised Short Ribs** | black peppercorn gravy

**Grilled Flank Steak** | herb chimichurri sauce

**Bistro Style Beef** | mushroom marsala sauce

**Chicken Puttanesca** | tomato, olive, artichoke, caper

**Herb Marinated Chicken Breast** | roasted whole apricots, thyme, honey dijon sauce0

**Tuscan Chicken Roulade** | fontina, spinach, roasted red pepper, basil, cream sauce

**Pork Tenderloin** | honey mustard glaze, apple relish

**Pulled Kalua Style Pork** | hawaiian style bbq sauce

**Pan Seared Duck Breast** | hoisin orange glaze

# ENTREES

## MAIN DISHES *(continued)*

### Sea

**Grilled Salmon Filet** | lemon dill sauce

**Miso Glazed Salmon** | sesame orange relish, wasabi creme

**Parmesan Crusted Mahi** | roasted red pepper coulis

**Oven Roasted Rockfish** | tomato- bacon jam

**Cornmeal Crusted Cod** | horseradish creme

**Seafood Ravioli** | lobster & shrimp, tomato saffron cream sauce

### Garden

**Stuffed Portobello** | seasoned panko, mixed vegetables, melted mozzarella, tomato sauce

**Roasted Cauliflower** | sunflower seed romesco

**Butternut Squash & Sage Ravioli** | lemon cream sauce

**Polenta Napoleon** | roasted zucchini, lemon ricotta, blistered tomatoes, parmesan

### Sides

Mac & Cheese

Smoked Garlic Mashed Potatoes

Orzo with Lemon and Fresh Herbs

Roasted Fingerlings

Rice Pilaf with Caramelized Onions and Wilted Spinach

Maple Glazed Cubed Sweet Potatoes

Honey Glazed Whole Carrots

String Beans with Parmesan and Garlic

Grilled Asparagus with Lemon Zest

Roasted Broccoli and Red Peppers

Seasonal Vegetable Medley



# CURATED DINNER STATIONS



## TASTE OF TIDEWATER

sweet potato biscuits | cheddar herb biscuits | cheesy stone-ground grits  
creole shrimp | brisket | fried chicken strips  
pimento cheese, hot honey, whipped cinnamon butter

## THE ITALIAN TABLE

seasonal panzanella salad  
steak roulade | chicken piccata | salmon alla caprese (select 2)  
herb roasted fingerlings *or* garlic parmesan pasta  
roasted broccoli and red pepper medley

## BACKYARD BBQ

bourbon braised brisket | sweet & smoky bbq chicken  
cornbread, mac & cheese  
southern style green beans | granny-smith apple slaw



## BAY BREEZE BISTRO

caprese salad  
herb crusted tenderloin *with* mushroom demi  
chesapeake bay crab cake  
roasted fingerlings  
roasted asparagus with lemon zest

## TACO

chopped caesar salad  
spiced ground beef | salsa verde chicken | carnitas (select 2)  
spanish rice, black bean sofrito  
guacamole, roasted tomato salsa, pico de gallo, sour cream  
flour or corn tortillas

## RISOTTO

house-made breadsticks  
creamy arborio rice with butter and parmesano-reggiano  
sautéed wild mushroom and vegetables | seared shrimp | crispy prosciutto  
truffle oil | pesto | shaved parmesan | cracked black pepper

# BREAKFAST BUFFET

(assorted juices and freshly brewed coffee included)



## CLASSIC CONTINENTAL

Assortment of Pastries, Muffins, Scones  
Butter, Cream Cheese, Fruit Preserves  
Sliced Fruit Salad

## CONTINENTAL

Scrambled Eggs, Smoked Bacon, Sausage Patties  
Home Fries, Fresh Biscuits  
Sliced Fruit Salad  
Butter, Fruit Preserves

## THE SUNRISE

Homestyle French Toast  
Berry Compote, Maple Syrup  
Scrambled Eggs with Cheddar Cheese  
Smoked Bacon



## HEALTHY START

Low Fat and Greek Vanilla Yogurt  
Fresh Assorted Berries  
Granola, Pumpkin Seeds, Sunflower Seeds  
Honey, Maple Syrup

## AVOCADO TOAST BAR

Thick Cut 7-Grain Bread  
Mashed Ripe Avocado  
Tomatoes, Red Onions, Cucumbers, Capers, Baby Arugula  
Chopped Bacon, Hard Boiled Egg

(Available as an add on to Continental or Classic or Continental)

# BREAKFAST (continued)



## SUNRISE SANDWICH BOARD

Egg & Cheese Croissant

Bacon, Egg & Cheese Breakfast Burrito

Sausage, Egg & Cheese Breakfast Burrito

Smoked Salmon, Cream Cheese, Sliced Cucumber, Red Onion Bagel

## A LA CARTE

**Baker Trays** | freshly baked muffins, croissants, pastries

**Seasonal Fruit Tray** | sliced & artfully arranged assorted fruit

**Greek Yogurt & Berry Parfait** | layered greek yogurt, granola, berries

**Cold Cereals & Milk** | assortment of cereals with your choice of milk

Freshly Brewed Coffee & Assorted Teas

Bottled water

Assorted canned soda

Chilled fruit juices

Infused Spa Water (per gallon)

# LUNCH

## ARTISAN SANDWICHES

**Grilled Asian Chicken** | napa slaw, ciabatta

**Sliced Ham & Cheddar** | roasted peppers, garlic oil, baguette

**Roast Beef & Cheddar** | romaine lettuce, tomato, horseradish, onion roll

**Chicken Salad** | romaine lettuce, tomato, croissant

**Smoked Turkey** | avocado, leaf lettuce, tomato, chipotle aioli, ciabatta

**Classic Turkey Club** | bacon, lettuce, tomato, swiss, white bread

**Roasted Buffalo Chicken** | avocado buttermilk, tomato, wheat wrap

**Smoked Turkey** | arugula, fresh mozzarella, nut-free pesto, tomato, spinach wrap

**Chicken, Artichoke Basil Pesto** | fresh mozzarella green leaf, lettuce, honey wheat wrap

**Grilled Vegetable** | roasted pepper aioli, wheat wrap



# LUNCH (continued)



## PREMIUM BOXED LUNCHES

minimum 10

no substitutions or deletions

Choose from above choices

Includes sandwich or wrap, bag of chips, fresh fruit cup, cookie, bottled water or small can soda

## BASIC BOXED LUNCHES

minimum 10

no substitutions or deletions

Ham & Swiss Croissant  
Roasted Turkey, BLT Croissant  
Chicken Salad, Lettuce and Tomato Croissant

Includes sandwich, bag of chips, fresh fruit cup, cookie, bottled water or small can soda

**A VARIETY OF SEASONAL SOUPS AND SALAD ACCOMPANIMENTS ARE AVAILABLE.**

**PLEASE INQUIRE FOR DETAILS AND CURRENT SELECTIONS.**

## BREAKOUT BITES



**Vegetable Crudite** | zesty ranch dressing

**Charcuterie Platter** | international meats, cheese, marinated vegetables, mixed olives, dried fruit, crostini

**Chips & Dips** | spinach artichoke, tortilla chips

**House-Made Bistro Chips** | sour cream & chive, salt & pepper, old bay

**Sweet & Savory** | popcorn, pretzels, honey roasted va peanuts, yogurt covered raisins

**Just Wing It** | buffalo, asian, creamy parmesan, naked celery, carrot sticks, ranch or blue cheese

# SWEETS & TREATS



## SMALL BITES

(per piece)

Chocolate Drizzled Cheesecake

Chocolate Flourless Torte

NY Style Cheesecake Topped with Fresh Fruit

Vanilla Custard Filled Fruit Tart

Petite Key Lime Pie

Apple Crumble

Pumpkin Pie with Maple Whipped Cream

Lemon Raspberry Bars

Chocolate Dipped Coconut Macaroons

## GOURMET CUPCAKES

(each)

Chocolate, Vanilla, Marble

Red Velvet, Carrot Cake, German Chocolate, Hummingbird

## ASSORTED COOKIES & BROWNIES

(each)

Chocolate Chip, Sugar, Oatmeal

Mini Chocolate Chip, Sugar, Oatmeal

Chocolate Brownies

Chocolate Brownies with Nuts

Blondies

Oreo Brownies

S'mores Brownies

## CAKES

**9" Round Cakes, 1/2 Sheet Cakes, and Full Sheet Cakes available in the following flavors:**

Chocolate, Vanilla, Marble

Carrot, Hummingbird, Red Velvet, German Chocolate

Strawberry Shortcake Cake

**9" Round** (Serves 10-12)

**1/2 Sheet- 2 layers** (Serves 30)

**Full Sheet Cake - 2 layers** (Serves 60)

**FULL BAKERY AVAILABLE ON SITE FOR ADDITIONAL CUSTOM ORDERS**

# BEVERAGES

We offer a wide variety of beverages to suit all tastes, including beer, wine, premium spirits, soft drinks, juices & bottled water

All items are charged based on actual consumption at the event.

Have something special in mind? Custom selections are available upon request – we're happy to tailor options to your needs.



## WINE

### *Please Select 5*

- Pinot Grigio
- Chardonnay
- Sauvignon Blanc
- Riesling
- Rose
- Pinot Noir
- Malbec
- Cabernet Sauvignon
- Sparkling

## SPIRITS

Tito's Vodka

Tanqueray Gin

Captain Morgans Spiced Rum

Bacardi Superior

1800 Blanco Tequila

Makers Mark Bourbon

Dewars Scotch

Jack Daniels Whiskey

## BEER

### *Please Select 5*

- Mic ULTRA
- Miller
- Coors Light
- Stella Artois
- Corona
- El Guapo
- Blue Moon
- Sam Adams Lager
- Seltzers

## NON-ALCOHOLIC

Bottled Water

Assorted Sodas

Tonic Water

Club Soda

Cranberry Juice

Orange Juice

Beverage Station

Coffee, Iced Tea, Water

Add Lemonade



## WC BAY SPECIALTY COCKTAILS

Ordered in batches of 30

**Chesapeake Bay Breeze** | vodka, cranberry, pineapple, lemongrass

**Sunset Crush** | vodka, orange juice, triple sec, sprite

**Southern Tea** | whiskey, cranberry iced tea, simply syrup, bitters, lemon

**Elderflower Mango Margherita** | tequila, mango puree, elderflower, lime

## WC BAY SPECIALTY MOCKTAILS

Ordered in batches of 30

**Hibiscus Cooler** | hibiscus tea, mint simple syrup, lime juice

**Lavender Lemonade** | fresh lemon juice, simple syrup, lavender syrup

**Grapefruit Faux-Jito** | grapefruit juice, grapefruit soda, mint, agave, lime

**Pom & Circumstance** | pomegranate juice, citrus, elderflower, soda water



## ROOM RENTAL CAPACITIES & RATES

### **Anderson Bayview Room**

Capacity: 150-200

Monday-Thursday: \$1,500

Sunday: \$2,000 (event concludes at 5pm)

Friday-Saturday: \$2,500

### **Penthouse Lounge**

Capacity: 48-60

Monday-Thursday: \$750

Friday-Sunday: \$1,000

For Use as a Bridal Ready Room: \$350

### **Latimer Terrace**

Capacity: 100 - 150

Monday-Thursday: \$1,500

Friday-Saturday: \$2,000

For Wedding Ceremonies or Social Hour: \$500

### **Seawall Lawn**

(tent rental necessary for a PM event)

Capacity: 150-200

\$2,500

### **Seawall Fire Pit**

Capacity: 75

For Wedding Ceremonies or Social Hour: \$500

### **Chesapeake Beach**

(VA Beach city permit required)

\$750

### **Meditation Garden**

Capacity: 40-75

\$500

*Westminster Canterbury room rental fees include set-up and breakdown of event space(s)  
60" Round Tables, 6' Banquet Tables, Chairs, Basic Linen, Silver, China and Glassware*



## FEES & FACILITY USE INFORMATION

### PARKING

Valet Service is required for events with 30+ guests.

Valet Service is arranged by Westminster Canterbury.

Final cost is determined by Guest Count

### DIETARY RESTRICTIONS

Westminster Canterbury is happy to accommodate dietary requests. We make every effort to provide accurate allergen information. However, due to the nature of our menu items and the variety of preparation methods used in our kitchens, we cannot guarantee its complete accuracy and disclaim any liability arising from its use. Please note that all common allergens are present and handled within our facility.

### PRICE FLUCTUATION

Due to current cost increases, fluctuating availability of products, supplies, on all aspects of business, menu selections and prices are subject to change. We will notify you before your event of any such changes, and we are happy to adjust your event to meet your needs.

### VENDORS

All wedding ceremonies, receptions and events which exceed 75 guests are required to provide a certified and approved outside coordinator.

Rentals must be contracted through Westminster Canterbury unless other terms have been agreed upon by both parties. If rentals or outside equipment and decorations are brought to the Westminster Canterbury by the host or by a contracted vendor, the Westminster Canterbury staff is not responsible for handling, placing, storing or removing those items and is not responsible for any item left behind.

### DECORATIONS

All displays and/or decorations will be subject to approval of the Catering Manager. Items may not be attached to walls, doors, windows or ceiling with tape, nails or staples. You are responsible for the removal of all decorations at the conclusion of the function. Westminster Canterbury is not responsible for any loss or damage to your property and does not maintain insurance covering it.

### PAYMENTS

To reserve your event date, we require a signed contract along with a payment equal to 25% of the estimated event total. This initial payment secures your date. A second 25% deposit is due 60 days prior to your event. You may continue to make updates to your event details, guest count, and menu up until 10 days before your event. The remaining balance is due 10 days prior to the event date.

### ADDITIONAL POLICIES & GUIDELINES

Venue Curfews:

Anderson Bayview Room 10pm

Penthouse Lounge 9pm

All Outside Spaces 9pm

Smoking is not permitted anywhere on campus, this includes vaping & E-cigarettes.

Children must be accompanied by an adult at all times  
No Standing on Croquet Field or putting greens.

Guest must remain in booked venues only.  
Resident dining rooms are prohibited.