



Jumpin' Shrimp **CATERING** SERVICE

During this important planning stage, we know how demanding setting up an event or a function can be!

Let Jumpin' Shrimp take that part off your plate!

Our Service:

- 25 - 250 ppl
- Breakfast - Lunch - Dinner
- Reunions
- Corporate Event
- Wedding

Contact Us:

- +1-757-222-6532
- rhonda@ghllcgroup.com
- www.jumpinshrimpvb.com
- 1211 Atlantic Ave.

Boardwalk side
Virginia Beach Va. 23451



BREAKFAST

\$12 - \$18

40 person minimum



Continental \$12

Fresh baked crossiants
w/ jam

Build your own Parfait bar

Greek vanilla yogurt
and fresh fruit - granola

Grab & Go \$15

Vegetarian burritos

Egg - Tomato - Spinach - Cheese
w/ fruit cup

or

Fresh baked crossiant
Sausage - Egg - Cheese
w/ fruit cup

HOT BUFFET \$18

Scrambled eggs - Pork bacon - Pork or Turkey sausage

Country potatoes - Biscuits

Sliced Watermelon & Blackberries or French Toast

BEVERAGE

2 Hour Coffee & Hot Tea \$4 per person

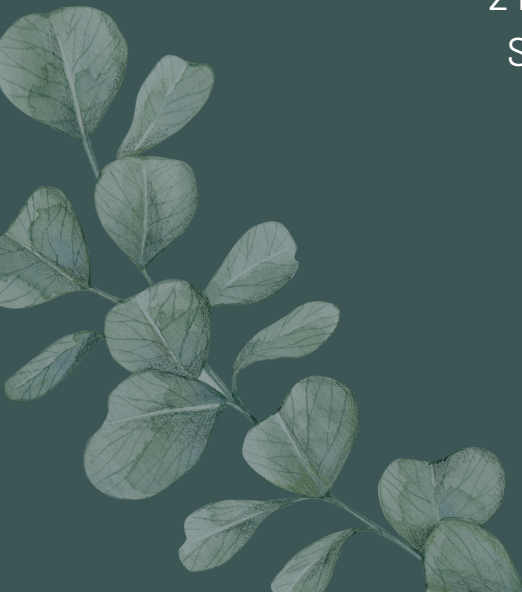
Soda \$4 - Sweet Tea \$2 - per person

Juice Station \$4 per person

Orange Juice - Cranberry - Apple

Additional 12% Tax & 20% Service Charge

3% for all credit card payments



LUNCH

BUFFET

OR

BOX LUNCH

\$18-\$24



BUFFET \$24

OFF SITE DELIVERIES AVAILABLE W/ 72 HOUR NOTICE

- **BBQ \$24**

Pulled pork - Brioche bun - Cole slaw -
Baked beans - Mac & cheese - Fresh baked cookies
(Vegan / Vegetarian tempura cauliflower in sticky sauce)

- **Fiesta Bar \$24**

Ground beef - Pulled chicken - black beans - spanish rice - Flour tortillas - Taco bowls -
Lettuce - Salsa - Cheese - Sour cream - guacamole - jalapenos - Hot & Mild sauce -
Fresh baked cookies

BOXED LUNCH \$18

OFF SITE DELIVERIES AVAILABLE W/ 24 HOUR NOTICE

WITH IN 4 MILES

Includes fries, pickle spear & fresh baked cookie

CHOICE OF SANDWICH

American hoagie

ham - turkey - lettuce - tomato - Swiss &
American cheese - shaved onion & dressing

Steak & cheese

Harvest roll w/chopped steak and provolone

Vegetarian

black bean crunchwrap

Chicken salad

on fresh baked croissant with lettuce, tomato,

CHOICE OF SOUP

Roasted red pepper gouda

or

Potato sausage soup

BEVERAGE

2 Hour coffee & hot tea \$4 per person

Soda \$4 - Sweet tea \$2 - Per person

Additional 12% Tax & 20% service charge

3% for all credit card payments

APPETIZERS

&

BREAKS

40 person minimum



FAVORITES

Shrimp skewer w/mango chutney
\$155

Smoke salmon w/dill cream cheese on
cucumber wheels
\$175

Caprese skewers
\$125.00

Pimento cheese on sundried tomato tortilla
\$75

Tomato bruschetta
\$100

Goat cheese & pepper jelly bruschetta
\$155.00

Meatballs - Marinara or BBQ
\$125

Tempura cauliflower w/ vegan sticky sauce
\$150

BREAKS

AM Break \$9 per person

Breakfast bars - Mandarins - Glazed donuts

PM Break \$9 per person

Bag chips - Peanuts - Fresh baked cookies

DIPS

Buffalo chicken w/ pita chips
\$125

Spinach dip w/ pita chips
\$100

Crab dip w/ pita chips
\$275

PLATTERS

Cheese & Cracker
\$100

Charcuterie table
\$425.00

Charcuterie platter
\$225.00

Mixed veggy boats w/ dip
\$175

Mixed veggy boats w/ dip
\$175

Slice watermelon & blackberries
\$55

BEVERAGE

2 Hour coffee & hot tea \$4 per person

Soda \$4 - Sweet tea \$2 - per person

Additional 12% Tax & 20% Service Charge
3% for all credit card payments

DINNER

BUFFET

OR

PLATED

40 person minimum



PLATED TIER 1 \$35

CHOOSE ONE

- Citrus salmon - Crab stuffed talapia -
Chicken cor don blue -
- Pork tenderloin & apple cherry chutney -
Chicken & shrimp kabab

PLATED TIER 2 \$55

CHOOSE ONE

- Prime Rib
- ½ Rack of lamb - 6 oz Filet mignon
add grilled shrimp for \$5 per person

BUFFET TIER 1 \$45

CHOOSE TWO

- Salmom - Talapia - Hanger tips w/red wine gravy
- Chicken marsala - Short ribs - Shrimp scampi
- Primavera alfredo - Chicken piccata
- Pork tenderloin & apple cherry chutney -

BUFFET TIER 2 \$55

CHOOSE THREE

- Salmom - Talapia - Hanger tips w/red wine gravy
- Chicken marsala - Short ribs - Shrimp scampi
- Primavera alfredo - Chicken piccata
- Pork tenderloin & apple cherry chutney -

PLATED & BUFFET INCLUDE THE FOLLOWING

House Salad and Dinner Rolls

CHOOSE ONE

- Roasted garlic mash potatoes
- Rosemary roasted red potatoes
- Couscous and sundried tomato
- Saffron rice

CHOOSE ONE

- Grilled asparagus
- Broccoli & hollandaise
- Honey glazed carrots
- French green beans
- Collard greens

DESSERT

CHOOSE ONE

- Creme brulee cheesecake
- Key lime pie
- Layered chocolate cake

BEVERAGE

- Coffee & Unsweet tea
- \$2 per person

Additional 12% Tax & 20% Service charge
3% for all credit card payments

ALCOHOL PACKAGES

OPEN BAR

House Tier 1 Hour - \$25 per person / 2 Hours \$45 per person
Premium Tier 1 Hour \$45 per person / 2 Hours \$65 per person

CASH / CREDIT BAR AVAILABLE

BAR TICKETS AVAILABLE

House Tier \$7 per Ticket.

Choice of: House liquor, Domestic beers, and House wines

Premium Tier \$9 per ticket.

Choice of: Premium liquors, Domestic beers, Import beer, and House wines

2 HOUR BARTENDER SERVICE

\$200

FOR EVERY 75 PEOPLE

TERMS & CONDITIONS

PRICING:

All menu prices quoted herein are subject to change. Pricing are valid for the event within six months of the booking date. Off site catering may have additional charges.

GUARANTEE:

A estimated number of guest that shall be attending is required with in 14 days of the event. A guaranteed number of meals being prepared must be provided no less then 14 days prior to the event. Each group or event coordinator will be responsible for payment of the greater of either the guaranteed number or the actual number of meals consumed.

PAYMENT OF CHARGES:

Payments maybe made with card, cash or check. All payments made with credit will have a 3% processing fee.

Deposits will de determined by event. Payments in full must be 14 days prior to the event. There will not be refunds after the 14 day prior to event schedule.

FLOOR PLANS:

Floor plans for the event will be approved and signed of on by the event coordinator. Once floor plans have been approved any change will acquire a addition 250.00 service fee.