

SERVICE

- **Express Pick-up / Drop-off Service** gives you flexibility around your serving time when you need it as well as a more affordable option to a fully staffed event.
- **Completely Staffed Seated Dinners** with Full Bar
- **Variety of Menus for Every Taste**
 - BBQ picnics
 - Boxed Lunches
 - Passed Hors D'oeuvres
 - Dessert buffets
 - Cocktail and Dinner Buffets
- **Versatility** Corporate, Casual and Formal Events
- **On-site Location or Off-site Venues** seating for up to 90 (& growing) at our café
- **Professional Service Staff** provide top-notch service for you and your guests
- **Experienced Consultants** help you plan your event down to the last detail



The BUZZ ABOUT THE VIBE

"...Positive Vibe is a delectable dining destination." Richmond Times Dispatch, 2006

"...Positive Vibe's extensive menu has been the culinary centerpiece of several of our biggest corporate events. Their offerings are something not to be missed. They have not skipped a beat when it comes to variety and selection. And the service, professionalism, and outstanding quality make for a remarkable catering experience." Dave Owen, VP Acct. Services Director, Barber-Martin Advertising

"...I can't think of anything more positive than helping others by helping yourself to fantastic food." Richmond Times, 2006

BREAKFAST:

- Assorted Bagels, Breakfast Breads, Muffins, Danish and Spreads
- Breakfast Sandwiches
- Eggs Benedict
- Quiches and Vibe breakfast potatoes
- Fresh fruit and juices
- Breakfast Sausage, Bacon
- Vegan Options
- Premium coffee and tea service



Let us customize a menu for you!

BOXED LUNCHES

\$8.50

(drinks \$1.25 extra)

(tax and delivery not included)

SANDWICHES:

Sandwiches come with choice of bread, chips, side, & chef's choice of sweet treat

- *Oven Roasted Beef and Aged Cheddar or Provolone*
- *Sliced Turkey Breast and Swiss*
- *Italian Sub - with authentic Cappicola, Prosciutto & Hard Salami*
- *Cuban Pork Loin & Swiss*
- *Turkey & Bacon*
- *Baked Ham and Swiss*
- *Assorted wraps— Basil Chicken Caesar, 3 Cheese Spinach Pesto, Smoked Buffalo Brisket*
- *Tarragon-Almond Chicken Salad, Apple-Dill Tuna Salad*

SALADS:

Salads come with choice of dressing, homemade cornbread, chef's choice of sweet treat

- *Caesar - add chicken (plain or Cajun)*
- *Chef - Ham, Turkey and Swiss,*
- *Greek - Feta, black olives, pepperoncini*
- *Seasonal Salads—as available*



Cocktail Suppers:

- Domestic & Imported Cheese Platter with Gourmet Crackers
- Assorted Cut Fruit/Vegetable Platter with Dips
- Tri-colored Corn Chips with Avocado-Corn-Black Bean Salsa
- Spinach/Crab Artichoke Dip with Gourmet Crackers and Crostini
- Cracked Pepper-Seared Buffalo Tenderloin on Crostini with Roasted Red Pepper Remoulade
- Sweet Potato & White Bean Tots with Roasted Red Pepper Sauce
- Sesame-Ginger Chicken Satay with Sweet Thai Chili Peanut Dipping Sauce
- Spiced Shrimp with Key Lime Cocktail Sauce
- Asparagus Spears with Lemon, Parmesan & Roasted Garlic Herbed Aioli

Dinner Buffets:

- Vegetarian 4 cheese Lasagna with Spinach
- Roast Chicken with Mushroom-Dijon Sauce
- Steamed Tilapia with Lime Piccata
- Rare Seared Duck Breast with Raspberry Coulis & Toasted almonds
- Portobello Mushrooms Athena
- Smoked Buffalo/Beef Brisket with Homemade BBQ Sauce

A sampling of what we can do for you and your event. Please contact us for a customized menu.

