



CHESAPEAKE
CONFERENCE CENTER

professionally managed by 
VenuWorks



*Dinner
Menus*



Plated Dinner Entrées

Chicken Piccata **\$30.95**

Chicken Breast in a Lemon Butter Caper Sauce

Chicken with Goat Cheese **\$30.95**

Baked Chicken Topped with Goat Cheese in a
Sundried Tomato Sauce

Pork Chop **\$32.95**

Roasted Pork Chop Stuffed with Baked Apples
& Cornbread Stuffing in a Brazilian Mustard Sauce

Crab Stuffed Flounder **\$35.95**

Flounder Stuffed with Crab Stuffing Topped in a
Bay Shrimp Lemon Butter Sauce

Salmon Au Poivre **\$34.95**

Salmon Topped with Peppercorn in a Brandy Cream

Chesapeake Crab Cake **\$37.95**

Broiled Crab Cake Served in a Shrimp Lobster Sauce

New York Strip **\$35.95**

New York Strip Steak with Garlic Confit
in Port Wine Sauce

Tenderloin of Beef **\$40.95**

Pepper Crusted Tenderloin of Beef
in Sweet Onion Jam

Duo Entrée's

Tilapia & Chicken Piccata **\$33.95**

Sautéed Tilapia and Chicken Breast
in a Lemon Butter Caper Sauce

Surf & Turf **\$41.95**

Peppercorn Crusted Tenderloin of Beef
& Choice of Salmon, Crab Cake or Shrimp

Chicken Piccata & Filet Mignon **\$40.95**

Tender Filet Mignon & Chicken Breast
in a Lemon Butter Caper Sauce

Info

All Prices are ++Per Person & Subject to Taxes and Service Charge

Dinner Includes Salad, Vegetable, Starch, Rolls, Dessert, Ice Water and Iced Tea with Freshly Brewed Coffee Served Upon Request

"Organic Options Available for an Additional Cost



Included with Dinner Selections

Salad Selections

Garden Salad

Mixed Greens with Tomato, Onions,
Cucumber, Carrots, Shredded Cheese, and
Garlic Croutons

Spinach Salad

Baby Spinach with Poached Pear, Red Onions,
Caramelized Pecans, Blue Cheese, and
Chopped Eggs in Bacon Dressing

Field Salad

Mixed Greens with Cranberries, Caramelized
Pecan, Tomato, Cucumber, Carrots,
and Feta Cheese

Caesar Salad

Romaine Lettuce with Black Olives, Caesar
Dressing, Grated Parmesan Cheese, and
Baked Croutons

Vegetable Selections

Green Beans with Bacon and Onions
Honey Glazed Baby Carrots
Sautéed Broccoli
Country Style String Beans
Seasonal Vegetable Medley
Steamed or Mashed Cauliflower
Roasted Brussels Sprouts
Brussels Sprouts with Bacon and Onion
Roasted Root Vegetables and Kale

Starches Selections

Whipped Sweet Potatoes
Garlic Mashed Potatoes
Au Gratin Potatoes
Herb Roasted Potatoes
Garden Rice Pilaf
Sweet Potato Casserole
Red Roasted Quinoa

Dessert Selections

Crème Brûlée Cheesecake

Strawberry Shortcake

NY Style Cheesecake with Strawberries and Whipped Cream

Lemon Meringue Pie with Mango and Raspberry Purée

Carrot Cake with Cream Cheese Frosting

Caramel Granny Apple Pie

Rock Slide Brownie

Red Velvet Cake

Strawberry Trifle



Dinner Buffet One

Italian Dinner Buffet

Caesar Salad-Freshly Tossed Romaine Lettuce with Black Olives, Croutons and Parmesan

Fresh Fruit Salad

Antipasti Salad

Sautéed Onion, Peppers, Eggplant, and Zucchini Salad

Assorted Rolls and Bread Sticks

Entrées

Chicken Parmesan Topped with Mozzarella Cheese, Parmesan Cheese, and Marinara Sauce

Chicken Prosciutto with Mushroom Marsala Sauce

Chicken Francaise - Egg Battered Chicken in Lemon Butter Sauce

Parmesan Crusted Stuffed Flounder

Tilapia Piccata in a Lemon Caper Butter

Sundried Tomato Pesto Alfredo with Shrimp, Scallops, and Crab over Penne

Shrimp and Scallops Fra Diavolo in a Spicy White Wine Tomato Sauce

Lasagna (Meat or Vegetable)

Eggplant Parmesan Topped with Ricotta, Mozzarella and Parmesan Cheese in Marinara Sauce

Choose 2 Entrées - \$37.95

Choose 3 Entrées - \$42.95

Info

A Minimum Guarantee Of 50 Guests is Required. If Guarantee Is Smaller Than 50, Charge Incurred Will Be For 50

All prices are ++Per Person & Subject to Taxes and Service Charge

All Buffets Include Chef's Choice of Dessert, Ice Water and Iced Tea with Freshly Brewed Coffee Served Upon Request

All Dinner Buffets are Replenished for 1 1/2 Hours

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Dinner Buffet Two

Virginia Country Buffet

Southern Garden Salad - Spring Mix Greens with Turkey, Ham, Cheddar Cheese,
Chopped Eggs, Cucumbers, Onions, Tomato & Carrots

Fresh Fruit Salad

Pasta Salad

Sweet Potato Casserole

Corn Succotash

Collard Greens with Smoked Ham Hocks

Corn Bread and Assorted Rolls

Entrées

Country Fried Chicken

Chicken Piccata in a Lemon Caper Sauce

Pot Roast with Root Vegetable in a Cabernet Demi-Glace

Meatloaf Topped with Tomatoes in Mushroom Demi-Glace

Tenderloin of Beef in Onion Jam

Fried Catfish - Corn Crusted Catfish with Remoulade Sauce

Beer Battered Fish with Tartar and Cocktail Sauce

Sliced Virginia Ham with Pineapple Mustard Sauce

Pork Chops in Onion Apple Cranberry Compote in Mustard Sauce

Choose 2 Entrées - \$33.95

Choose 3 Entrées - \$37.95

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Dinner Buffet Three

The Chesapeake Classic

Garden Salad- Garden Mix with Tomatoes, Onions, Cucumbers, Carrots, Shredded Cheese, and Croutons

Fresh Fruit Salad

Pasta Salad

Herb Roasted Potatoes or Whipped Sweet Potatoes

Vegetable Medley

Entrées

Surry Chicken Topped with Ham and Swiss in a Mustard Cream

Chicken Chesapeake Stuffed with Crab in Shrimp Lemon Butter

Chicken with Goat Cheese and Sundried Tomato Sauce

Roast Prime Rib of Beef with Creamy Horseradish and Au Jus

NY Strip Loin with Onion, Mushroom Compote in a Cabernet Demi-Glace

Steak Diane - Tender Beef Loin in Mushroom Brandy Dijon Cream

Beef Oscar - Tender Beef Topped with Crab and Béarnaise Sauce

Lump Crab Cakes with Lemon Sauce

Parmesan Stuffed Flounder with Crab Stuffing in Parmesan Crust

Salmon Au Poivre - Peppercorn Crusted Salmon with Brandy Peppercorn Sauce

Choose 2 Entrées - \$40.95

Choose 3 Entrées - \$44.95

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All Buffets Include Chef's Choice of Dessert, Ice Water and Iced Tea with Freshly Brewed Coffee Served Upon Request

All Dinner Buffets are Replenished for 1 1/2 Hours

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Dinner Buffet Four

The Seafood Buffet

Garden Salad – Garden Mix with Tomato, Onions, Cucumber, Carrots, Shredded Cheese, and Garlic Croutons

Pasta Salad

Crab Salad

Seasonal Vegetables

Macaroni & Cheese

Corn on the Cobb

Entrées

Crab Cakes (4 oz.)

Shrimp (Fried or Steamed)

Hot Crab Legs (Steamed)

Catfish (Fried or Baked)

Scallops (Fried, Baked or Seared)

Tilapia (Fried, Baked or Seared)

Flounder (Fried, Baked or Seared)

Lobster (available at Market Price)

Choose 2 Entrées - \$49.00

Choose 2 Entrées - \$55.00

Info

A Minimum Guarantee Of 50 Guests is Required. If Guarantee Is Smaller Than 50, Charge Incurred Will Be For 50

All prices are ++Per Person & Subject to Taxes and Service Charge

Seafood Buffet includes Variety of Desserts, Ice Water and Iced Tea with Freshly Brewed Coffee Served Upon Request

Seafood Buffet is Replenished for 1 1/2 Hours

"Organic Options Available for an Additional Cost



Carving Stations

Carving Stations

Roasted Turkey Breast	\$195.00 (Serves 30 Guests)
Roasted Smithfield New Generation Pork Loin	\$200.00 (Serves 35 Guests)
Smoked Virginia Country Ham	\$225.00 (Serves 50 Guests)
Roasted Tenderloin of Beef	\$285.00 (Serves 20 Guests)
Pan Seared Tuna Loin	\$400.00 (Serves 35 Guests)
Pepper Roasted Top Round of Beef	\$425.00 (Serves 125 Guests)
Pepper Roasted Steamship of Beef	\$585.00 (Serves 200 Guests)

Info

All prices are ++Per Person & Subject to Taxes and Service Charge

All Carving Stations Include a Chef Attendant

Carving Stations are Served with Warm Rolls and Condiments

Carving Stations Can to Be Added to a Buffet or Hors d" Oeuvre Menu

"Organic Options Available for an Additional Cost

Kids Dinner

Kids Dinner Selections

(Ages 3 to 12)

Children's Dinner Buffet

One-half the Cost of the Adult Buffet Plus \$2.00

Plated Kids Meal **\$22.95**

Garden Salad

Chicken Fingers, Hamburger, Cheeseburger, or Mini Pizza

French Fries or Macaroni & Cheese

Fresh Whole Apple

Fruit Punch, Lemonade or Iced Tea



Info

All Prices Are ++Per Person & Subject to Taxes and Service Charge

Kids Buffet is the Same as the Adult Buffet Choice

If Ordering a Plated Kids Meal it Will Be up to the Client to Provide Meal Cards for the Children's Meals

"Organic Options Available for an Additional Cost