

Dinner Buffet Menu

A minimum of 50 guests is required. If guarantee is smaller than 50, charge incurred will be for 50.

Italian Dinner Buffet

Freshly Tossed Romaine Lettuce with Black Olives, Croutons and Parmesan; Fresh Fruit Salad and Antipasti Salad
Sautéed Onion, Peppers, Eggplant, and Zucchini
Herb Roasted Potatoes
Assorted Rolls and Bread Sticks

2 Entrées - \$32.95++ per person

3 Entrées - \$36.95++ per person

Chicken Parmesan Topped with Mozzarella, Parmesan, and Marinara Sauce
Chicken Prosciutto with Mushroom Marsala Sauce
Chicken Franchise - Egg Battered Chicken in Lemon Butter Sauce
Parmesan Crusted Stuffed Flounder
Tilapia Piccata in a Lemon Caper Butter
Shrimp, Scallops, and Crab in Sundried Tomatoes Pesto Alfredo 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 in Marinara
Chef's Choice Dessert

Virginia Country Buffet

Southern Garden Salad - Tossed Greens with Turkey, Ham, Cheddar, Chopped Eggs, Cucumbers, Onions, Tomato, and Carrots
Fresh Fruit Salad, Pasta Salad, Sweet Potato Casserole, Corn Succotash, Collard Greens with Smoked Ham Hocks, Corn Bread and Assorted Rolls

2 Entrées - \$29.95++ per person

3 Entrées - \$33.95++ per person

Country Fried Chicken
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
Chef's Choice Dessert

The Chesapeake Classic

Mixed Green Salad with Tomatoes, Onions, Cucumbers, Carrots, Shredded Cheese, and Croutons
Fresh Fruit Salad and Pasta Salad
Herb Roasted Potatoes or Whipped Sweet Potatoes
Vegetable Medley

2 Entrées - \$36.95++ per person

3 Entrées - \$40.95++ per person

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
Chef's Choice Dessert

Children's Menu (Ages 3 to 12)

Plated Meal \$16.95++ per child

Mixed Salad
Chicken Fingers, Hamburger/Cheeseburger, or Mini Pizza
French Fries or Macaroni and Cheese

Children's Dinner Buffet

One-half the Cost of the Adult Buffet plus \$1.00

All Dinner Entrées and Buffets include Regular and Decaffeinated Coffee, Iced Tea, Warm Rolls, and Butter.

All Dinner Buffets are replenished for 1½ hours.

All prices are ++per person unless marked otherwise and are subject to applicable service charge and taxes. Prices subject to change.



Dinner Buffet Menu

Seafood Buffet

Salad Greens (Choose One):

Garden Salad (Mixed Greens with Tomato, Onions, Cucumber, Carrots, Shredded Cheese, and Garlic Croutons)

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

Chilled Salads (Choose Two):

Fruit Salad
Pasta Salad
Crab Salad
Tuna Salad

Vegetables (Choose One):

Green Beans with Bacon and Onions
Broccoli
Roasted Brussels Sprouts
Brussels Sprouts with Bacon and Onions
Mixed Vegetables

Starches (Choose Two):

Corn on the Cob
Baked Beans with Applewood Bacon
Macaroni and Cheese
Rice Pilaf
White Rice
Jasmine Rice
Mashed Red Potatoes
Roasted Red Potatoes

Seafood Entrées:

2 Entrées - \$46.00++ per person

3 Entrées - \$52.00++ per person

Crab Cakes (4 oz.)
Shrimp (Fried or Steamed or Sautéed)
Hot Crab Legs (Steamed)
Catfish (Fried or Baked)
Scallops (Fried or Baked or Seared)
Tilapia (Fried or Baked or Seared)
Flounder (Fried or Baked or Seared)
(Lobster available at Market Price)

Variety of Desserts

Regular and Decaffeinated Coffee, Iced Tea, Water

Crab Pot Buffet

Crab Pot with Crawfish, Sausage, Shrimp, Red Potatoes, Corn on the Cob, Boiled Eggs, and Crab Cluster Halves
With Herb Garlic Butter, Melted Butter, Spicy Gumbo Sauce

Choice of One Vegetable:

Green Beans with Bacon and Onions, Broccoli, Roasted Brussels Sprouts, Brussels Sprouts with Bacon and Onions, or Mixed Vegetables

Served with:

Garden Salad (Mixed Greens with Tomato, Onions, Cucumber, Carrots, Shredded Cheese, and Garlic Croutons)

Dinner Rolls and Butter

Regular and Decaffeinated Coffee, Iced Tea, Water

\$32.95++ per person

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