

# 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  
Assorted Rolls and Bread Sticks

**2 Entrées - \$33.95++ per person (\*\*Dinner)**

**3 Entrées - \$37.95++ per person (\*\*Dinner)**

Chicken Parmesan Topped with Mozzarella, Parmesan, 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

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 - \$30.95++ per person (\*\*Dinner)**

**3 Entrées - \$34.95++ per person (\*\*Dinner)**

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

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

Choice of Starch; choice of vegetables

**2 Entrées - \$36.95++ per person (\*\*Dinner)**

**3 Entrées - \$42.95++ per person (\*\*Dinner)**

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 \$18.95++ 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 **\$2.00**

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**

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



professionally managed by  
VenuWorks