

Dinner Menu

Dinner Entrees

Dinner Entrees include your choice of Salad, Vegetable, Starch and Dessert

Chicken Florentine **\$23.95 per person**

Chicken Breast Stuffed with Prosciutto, Spinach, Eggplant, Mozzarella in a Roasted Shallot Madeira Mushroom Sauce

Colonial Chicken **\$23.95 per person**

Chicken Breast Stuffed with Cornbread Dressing, Baked and Served in a Rich Shallot and Dried Cranberry Butter Sauce

Chicken Chesapeake **\$24.95 per person**

Chicken Breast Stuffed with Crab Topped with a Bay Shrimp Butter Sauce

Double Cut Pork Chop **\$25.95 per person**

Pork Chop stuffed with Roasted Apples and Cornbread Stuffing in a Brazilian Mustard Sauce

Parmesan Crusted Crab Stuffed

Flounder **\$27.95 per person**

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

Salmon Florentine **\$27.95 per person**

Salmon Topped with Creamed Spinach, Shrimp, Crab and Bread Crumbs

Chesapeake Crab Cake **\$27.95 per person**

Broiled Crab Cake served in a Shrimp Lobster Sauce

Roasted Prime Rib **\$28.95 per person**

Slow Roasted Prime Rib with Au jus and Horseradish Cream

Filet Mignon **\$31.95 per person**

Pepper Crusted Filet of Beef on a Bed of Creamy Mushrooms Topped with Garlic Confit Cabernet Sauce

Combo Entrees

Blackened Chicken and Shrimp **\$28.95 per person**

Chicken and Shrimp with Cheddar in a Cilantro, Tomato, Red Pepper, Black Bean Tortilla Sauce

Salmon with Shrimp and Scallops **\$29.95 per person**

Seared Filet of Salmon, Shrimp and Scallop with Mushroom Compote Pesto in a Balsamic and Lemon Reduction

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

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

Prime Rib and Colonial Chicken **\$31.95 per person**

Roasted Prime Rib of Beef with Au jus and Chicken Breast Stuffed with Cornbread Dressing, Baked and Served with Rich Shallot and Dried Cranberry Butter Sauce

Filet Mignon and Crab Cake **\$37.95 per person**

Pepper Crusted Filet of Beef in a Demi Glaze and Crab Cake in a Shrimp Lobster Sauce

Choice of Salads

(All the Salads listed below are the Choice salads included in the Dinner and Lunch Entrée)

Garden Salad

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

Wedge Salad

Wedged Iceberg with Bacon, Tomato, Onions, Chopped Eggs

Spinach Salad

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

Field Salad

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

Caesar Salad

Romaine Lettuce with Fresh Tomato, Caesar Dressing, Grated Parmesan Cheese and Baked Croutons

Choice of Vegetables

Green Beans with Bacon and Onions
Honey Glazed Baby Carrots with Dill
Sautéed Broccoli
Country Style String Beans
String Beans Almondine
Vegetable Medley
Steamed or Mashed Cauliflower

Choice of Starches

Whipped Sweet Potatoes
Twice Baked Potatoes
Garlic Mashed Potatoes
Red Bliss Whipped Potatoes
Herb Roasted Potatoes
Garden Rice Pilaf
Sweet Potato Casserole

Choice of Desserts

Crème Brulee Cheese Cake
Bread Pudding with Bourbon Sauce
NY Style Cheese Cake with Strawberries and Whipped Cream
Chocolate Mousse Cake with Raspberry Sauce
Carrot Cake with Cream Cheese Frosting
Rock Slide Brownie
Strawberry Orange Cream Cake
Snickers Pie-Brownie
Bailey Irish Cream Brownie
Lemon Meringue Pie with Mango and Raspberry Puree
Caramel Granny Apple Pie
Lemon Berry Bomb
Chocolate Peanut Butter Pie

Dinner Menu

Dinner Buffets

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

Italian Buffet Dinner Buffet **\$27.95 per person**

Freshly Tossed Romaine Lettuce with Black Olives, Croutons

Antipasti Salad

Fresh Fruit Salad

Sautéed Onion, Peppers, Eggplant, and Echini

Herb Roasted Potatoes

Bread Sticks

Selection of Three Entrées

- Chicken Parmesan Topped with Marinara Sauce, Mozzarella and Parmesan Cheeses
- Chicken Marsala
- Parmesan Crusted Stuffed Flounder
- Lasagna (Meat or Vegetable)
- Shrimp, Scallops, and Crab with Broccoli, Sundried Tomatoes in Pesto Alfredo over Penne
- Eggplant Parmesan Topped with Ricotta, Mozzarella, and Parmesan in Marinara

Tiramisu and Strawberry Trifle

Virginia Country Buffet **\$28.95 per person**

Southern Garden Salad- Tossed Greens with Turkey, Ham, Cheddar, Chopped Eggs, Cucumbers, Onions, Tomato and Carrots

Pasta Salad

Fresh Fruit Salad

Sweet Potato Casserole

Black-eyed Peas with Smoked Ham Hocks

Collard Greens

Corn Bread

Selection of Three Entrées

- Country Fried Chicken
- Roast Turkey with Stuffing and Gravy
- Pot Roast with Root Vegetable in a Cabernet Demi Glace
- Meatloaf with Ground Beef, Peppers, Onions, and Celery Topped with Mushroom Demi Glace
- Beer Battered Fish with Tartar and Cocktail Sauce
- Sliced Virginia Ham with Pineapple Mustard Sauce
- Pork Chops in Onion Apple Compote

Pecan Pie and Bread Pudding

The Chesapeake Classic **\$32.95 per person**

Mixed Green Salad with Tomatoes, Onions, Cucumbers, Carrots,

Shredded Cheese and Croutons

Pasta Salad

Fresh Fruit Salad

Herb Roasted Potatoes or Whipped Sweet Potatoes

Vegetable Medley

Selection of Three Entrées

- Lump Crab Cakes with Lemon Sauce
- Roast Prime Rib of Beef with Creamy Horseradish and Au jus
- Chicken Picatta, Lightly Sautéed in Lemon Wine Butter Sauce
- Country Style Stuffed Pork Chops with Maple Pecan Glaze
- NY Strip Loin with Onion, Mushroom Compote in a Cabernet Demi Glaze
- Virginia Ham and Swiss in a Sherry Creamy Wine Sauce
- Colonial Chicken Breast Stuffed with Corn Bread in a Cranberry White Wine Cream
- Herb Crusted Pork Loin with Onion, Apple, Sweet Potato and Pecan Compote in Molasses Mustard Sauce
- Pan Seared Salmon with Fresh Herb Hollandaise

Chef's Choice of Dessert

Children's Menu (Ages 3 to 12)

Plated Meal **\$12.95 per child**

Mixed Salad

Chicken Fingers, Hamburger/Cheeseburger or Mini Pizza

French Fries or Macaroni and Cheese

Beverage

Dessert

Children's Dinner Buffet

One-half the cost of the adult buffet plus \$1.00

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

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