

# Breakfast Menu

## Breakfast Entrees

Plated Breakfast Entrees Ala Carte.

### **The Washington** **\$10.95 per person**

Chilled Orange Juice  
Scrambled Eggs  
Southern Fried Potatoes  
Virginia Sausage or Applewood Bacon  
Assorted Muffins, Danish and Pastries

### **The Monroe** **\$11.95 per person**

Chilled Orange Juice  
Seasonal Fresh Fruit  
Baked Frittata  
Southern Fried Potatoes  
Virginia Sausage or Applewood Bacon  
Assorted Muffins, Danish and Pastries

### **The Jefferson** **\$12.95 per person**

Chilled Orange Juice  
French Toast Stuffed with Strawberry Cream Cheese and Topped with Banana Compote  
Scrambled Eggs  
Southern Fried Potatoes  
Virginia Sausage or Applewood Bacon  
Assorted Muffins, Danish and Pastries

## Continental Breakfast

### **The Continental** **\$8.95 per person**

Chilled Fruit Juices  
Seasonal Fresh Fruit  
Fruit and Bran Muffins  
Assorted European Danish and Pastries  
Whipped Butter and Fruit Preserves

### **The Tidewater Continental** **\$9.95 per person**

Chilled Fruit Juices  
Seasonal Fresh Fruit with Yogurt  
Assorted Breakfast Bars  
Assorted European Danish and Pastries  
Bagels with Cream Cheese  
Whipped Butter and Fruit Preserves

### **The Chesapeake Continental** **\$10.95 per person**

Chilled Fruit Juices  
Seasonal Fresh Fruit with Yogurt  
Surrey Sausage and Cheese Biscuits or  
Ham and Cheese Croissants  
Freshly Baked Apple Turnovers

## Breakfast Buffets

A minimum guarantee of 30 guests is required.  
If guarantee is smaller than 30, charge incurred will be for 30.

### **The All American Buffet** **\$11.95 per person**

Chilled Fruit Juices  
Seasonal Fresh Fruit  
Scrambled Eggs  
Southern Fried Potatoes  
Virginia Sausage and Applewood Bacon  
Assorted Muffins, Danish and Pastries

### **The Virginian Buffet** **\$13.95 per person**

Chilled Fruit Juices  
Seasonal Fresh Fruit  
Scrambled Eggs  
Southern Fried Potatoes  
Virginia Sausage and Applewood Bacon  
Southern Style Grits  
Buttermilk Pancakes with Maple Syrup  
Sausage Gravy and Biscuits  
Assorted Muffins, Danish and Pastries

### **The Presidential Buffet** **\$14.95 per person**

Chilled Fruit Juices  
Fruit Yogurt with Granola  
Seasonal Fresh Fruit  
French Toast Stuffed with Strawberry Cream Cheese and Topped with Banana Compote  
Baked Omelet with Peppers, Onions, Tomato and Cheese  
Virginia Sausage and Applewood Bacon  
Southern Fried Potatoes  
Assorted Muffins, Danish and Pastries

**\*\*We can add an Omelet Bar for a \$75.00 flat fee per Chef preparing for 30 people. Larger groups will require an additional chef.**

(Omelet Bar ingredients: Ham, Cheese, Onions, Peppers, Mushrooms, and Diced Tomatoes)

**\*\*Turkey Sausage may be substituted upon request.**

**All Breakfasts include Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea. Continental Breakfasts and Breakfasts Buffets have a limited serve time of one hour. Additional charges will apply for extended service.**

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

# Lunch Menu

## Hot Luncheon Entrees

Hot Luncheon Entrees include your choice of Salad, Vegetable, Starch, Rolls and, Dessert.

### **Baked Havarti Chicken** **\$15.95 per person**

Baked Chicken Breast Marinated in Italian Dressing and Greek Seasoning, Topped with Havarti Cheese, Green Chili Pepper and Sautéed Mushrooms, Nestled Next to Long Grain Rice and Vegetable Medley

### **Surry Chicken** **\$16.95 per person**

Sautéed Chicken topped with Surry Ham and Swiss Cheese in White Wine Mustard Cream

### **Chicken Al Roma** **\$16.95 per person**

Sautéed Chicken Breast Covered with Spinach, Tomato, Swiss Cheese and Roasted Garlic White Wine Sauce

### **Marinated Grilled London Broil** **\$16.95 per person**

Sliced Thin and Served with Wild Mushroom Cabernet Sauce

### **Sesame Seared Salmon** **\$16.95 per person**

Topped with Plum Soy Sauce over Bay Shrimp and Stir Fried Rice

### **Chesapeake Crab Cake** **\$17.95 per person**

Broiled Crab Cake Lemon Butter Sauce

## Cold Luncheon Entrees

Cold Luncheon Entrees include Warm Rolls and Butter, Dessert, Coffee, Tea, and Water

### **Trio Salad** **\$11.95 per person**

Chicken, Tuna and Egg Salad served on a Bed of Mixed Greens with Tomato, Cucumber, Onion, and Carrots

### **Grilled Chicken Caesar Salad** **\$12.95 per person**

Marinated Chicken Breast with Romaine Lettuce, Parmesan Cheese and Traditional Caesar Dressing

### **Chef Salad** **\$12.95 per person**

Julienne Ham, Turkey and Cheddar on a Bed of Mixed Greens with Tomato, Cucumber, Onion, Carrots and Hard Boiled Eggs

### **Grilled Chicken Caesar Wrap** **\$12.95 per person**

Marinated Chicken Breast with Romaine Lettuce, Parmesan Cheese and Traditional Caesar Dressing Served with a Gemmilli Pasta Salad

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

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### **Chesapeake Deli Box Lunch** **\$11.95 per person**

Bread Options include Wraps, Wheat, or Croissant  
Ham, Turkey, or Roast Beef  
(Served with Lettuce, Tomato, Cheese and Condiments)  
Potato Chips  
Apple or Orange  
Fresh Baked Cookies  
Bottled Water or Soda

## 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**

Wedge 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 Black Olives, 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 (Almonds optional)  
Vegetable Medley (Green Beans, Squash & Carrots Mix)  
Steamed or Mashed Cauliflower

## Choice of Starches

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

## Choice of Desserts

Crème Burlee (Vanilla or Chocolate)  
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  
Duo of White and Dark Chocolate Mousse with Berries  
Lemon Meringue Pie with Mango and Raspberry Puree  
Caramel Granny Apple Pie  
Lemon Berry Tart  
Orange Creamsicle Cheesecake

# Lunch Menu

## Luncheon Buffets

A minimum guarantee of 30 guests is required. If guarantee is smaller than 30, charge incurred will be for 30.

### **Deluxe Deli Buffet** **\$15.95 per person**

Pesto Pasta Salad with Basil, Olives, Tomatoes, Peas, Broccoli, Peppers and Parmesan Cheese  
Fresh Fruit Salad  
Red Bliss Potato Salad  
Tomato Basil Bisque or Chicken Vegetable Soup  
Deli Tray (Served with Assorted Soft Rolls, Breads and Wraps, Mayonnaise, Mustard and Vinaigrette)  
Sliced Turkey, Ham, Roast Beef, Genoa Salami, Chicken and Tuna Salad, Swiss, Provolone, Lettuce, Tomato, Red Onions and Pickles  
Cookies and Brownies

### **Mexican Buffet** **\$15.95 per person**

Mixed Greens with Corn, Black Beans, Onions, Tomato and Shredded Cheddar  
Fresh Fruit Salad  
Tortilla Chips with Salsa  
Refried Beans  
Fiesta Rice with Tomato, Sautéed Peppers and Onions  
Tacos with Spicy Beef, Shredded Cheddar, Onions, Lettuce, Salsa, Sour Cream and Corn Tortillas  
Fajitas with Grilled Chicken, Peppers, Onions and Flour Tortillas  
Enchiladas with Beef or Chicken in a Spicy Tomato or Jalapeño Cheese Sauce  
Chef's Choice of Dessert

### **Welcome South Lunch** **\$16.95 per person**

Chesapeake Garden Salad  
Tri-Color Pasta Salad  
Southern Fried Chicken  
Sliced Top Round with Wild Mushrooms  
Red Bliss Whipped Potatoes  
Country Style Green Beans  
Chef's Choice of Dessert

### **Italian Buffet** **\$16.95 per person**

Caesar Salad with Romaine Lettuce, Black Olives, Croutons, Parmesan and Caesar Dressing  
Fresh Fruit Salad  
Tomato, Red Onion and Cucumber Salad  
Sautéed Peppers, Zucchini, Onion and Eggplant  
Baked Ziti  
Chicken Parmesan  
Alfredo Shrimp and Scallop  
Garlic Bread Sticks  
Bread Pudding and Banana Cream Pie

### **Hampton Roads Buffet** **\$17.95 per person**

Mixed Greens with Tomatoes, Cucumber, Onions, Carrots, Croutons, and Shredded Cheese  
Pineapple Cole Slaw  
Red Bliss Potato Salad  
Vegetable Medley  
Fresh Fruit Salad  
Baked Beans with Applewood Bacon  
Southern Pulled Pork BBQ  
Chicken BBQ or Southern Fried  
Battered Fish with Tartar and Cocktail Sauce  
Corn Muffins  
Strawberry Trifle and Bread Pudding

### **The Executive Buffet** **\$18.95 per person**

Mixed Greens with Tomatoes, Cucumber, Onions, Carrots, Croutons, and Shredded Cheese  
Fresh Fruit Cocktail Bowl  
Sautéed Lemon Pepper Chicken in Lemon, Wine and Basil Reduction  
Medallions of Sirloin Steak au Poivre with Peppercorn  
Blackened Shrimp and Scallops on Fettuccini Alfredo with Shaved Parmesan  
Sautéed Broccoli with Lemon Zest and Garlic  
Herb Roasted Potatoes  
Peach Cobbler and Strawberry Banana Trifle

## Children's Menu

(Ages 3 to 12)

### **Plated Meal** **\$9.95 per child**

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

### **Children's Lunch Buffet**

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

**All Luncheon Entrées 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.

# Dinner Menu

## Dinner Entrees

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

### **Chicken Florentine** **\$21.95 per person**

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

### **Colonial Chicken** **\$21.95 per person**

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

### **Chicken Chesapeake** **\$22.95 per person**

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

### **Double Cut Pork Chop** **\$22.95 per person**

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

### **Parmesan Crusted Crab Stuffed Flounder** **\$23.95 per person**

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

### **Salmon Florentine** **\$24.95 per person**

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

### **Chesapeake Crab Cake** **\$23.95 per person**

Broiled Crab Cake served in a Shrimp Lobster Sauce

### **Roasted Prime Rib** **\$24.95 per person**

Slow Roasted Prime Rib with Au jus and Horseradish Cream

### **Filet Mignon** **\$26.95 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** **\$24.95 per person**

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

### **Salmon with Shrimp and Scallops** **\$26.95 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.**

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### **Prime Rib and Colonial Chicken** **\$26.95 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** **\$34.95 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 Burlee (Vanilla or Chocolate)  
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  
Duo of White and Dark Chocolate Mousse with Berries  
Lemon Meringue Pie with Mango and Raspberry Puree  
Caramel Granny Apple Pie  
Lemon Berry Tart  
Strawberry Banana Trifle  
Orange Creamsicle Cheesecake

CHESAPEAKE CONFERENCE CENTER

*It All Happens Here*

# 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** **\$24.95 per person**

Freshly Tossed Romaine Lettuce with Black Olives, Croutons

Antipasti Salad

Fresh Fruit Salad

Sautéed Onion, Peppers, Eggplant, and Zucchini

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** **\$25.95 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** **\$30.95 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

### **Asian Buffet** **\$27.95 per person**

Mixed Green Salad with Tomatoes, Onions, Cucumbers, Carrots, Shredded Cheese and Croutons

Udon Noodle Salad

Cucumber and Onion Salad

Mini Egg Rolls

Stir Fried Vegetables

Lo mein, Stir Fried Rice or White Rice

#### **Selection of Three Entrées**

- Teriyaki Style: Choice of Chicken, Beef, Pork, Shrimp, Monk Fish, or Salmon in Ginger Teriyaki Sauce
  - Tempura Style: Choice of Chicken, Shrimp, Monk Fish, or Flounder in a Creamy Coconut Sauce or Chinese BBQ Sauce
  - Szechwan Style: Choice of Shrimp and Scallop with Beef or Chicken Stir Fried in a Spicy Plum Sauce
  - Sesame Crusted: Choice of Tuna, Salmon, or Mahi with Hoisin Plum Sauce
- Fortune Cookies  
Chef's Choice of Dessert

## Children's Menu (Ages 3 to 12)

### **Plated Meal** **\$10.95 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.

# Hors d'oeuvres Menu

All Hors d'oeuvres are per 50 pieces unless otherwise stated.

## Hot Hors d'oeuvres

Lumpia with Chicken, Pork, Beef or Vegetable and Sweet and Sour Dipping Sauce	<b>\$75.00</b>
Pot Sticker Dumpling with Shrimp, Chicken or Pork and Chili Ginger Plum Soy Dipping Sauce	<b>\$75.00</b>
Jumbo Chicken Wings with Buffalo, Teriyaki Hoisin or BBQ Sauce	<b>\$85.00</b>
Chicken Poppers with Buffalo, Teriyaki or BBQ Sauce	<b>\$80.00</b>
Mini Chicken Cordon Bleu with Honey Mustard Dipping Sauce	<b>\$70.00</b>
Chicken Satay with Thai Pineapple Peanut Sauce	<b>\$100.00</b>
Shrimp Poppers with Buffalo, Teriyaki, or BBQ, Sauce	<b>\$120.00</b>
Coconut Shrimp with Hoisin Plum Dipping Sauce	<b>\$120.00</b>
BBQ Bacon Wrapped Shrimp	<b>\$120.00</b>
Bacon Wrapped Scallops	<b>\$100.00</b>
Mini Crab Cakes with Tartar and Cocktail Sauce	<b>\$125.00</b>
Italian Sausage Stuffed Mushrooms with Tomato and Cheese	<b>\$90.00</b>
Meatballs in BBQ, Sweet and Sour, or Swedish Sauce	<b>\$70.00</b>
Mozzarella Sticks with Marinara Sauce	<b>\$75.00</b>
Potato Skins with Bacon, Cheese and Green Onions	<b>\$120.00</b>
Breaded Cheese Ravioli with Marinara Sauce	<b>\$75.00</b>
Country Ham Biscuits	<b>\$90.00</b>
Chesapeake Crab Dip with Toast Points (Serves 50 people)	<b>\$150.00</b>

## Chilled Hors d'oeuvres

Chilled Chesapeake Crab Dip with Cracker and Toast Points (Serves 50 people)	<b>\$150.00</b>
Assorted Finger Sandwiches with Tuna, Chicken, Egg and Ham Salad	<b>\$60.00</b>
Old Bay Jumbo Shrimp Cocktail with Lemon Cocktail Sauce	<b>\$140.00</b>
Blue Crab Claw Cocktail with Cocktail Sauce	<b>\$50.00</b>
Assorted Sushi Rolls with Wasabi, Ginger and Soy Sauce	<b>\$100.00</b>

## Cold Food Displays

Large Display Serves 100 Guests  
Small Display Serves 50 Guests

Imported and Domestic Cheese and Fresh Seasonal Fruit Display with Garlic Toast and Crackers	<b>large: \$425.00</b> <b>small: \$240.00</b>
Fresh Vegetable Crudités with Blue Cheese and Ranch Dip	<b>large: \$200.00</b> <b>small: \$100.00</b>
Smoked Salmon Display with Capers, Black Olives, Red Onion, Cream Cheese and Chopped Hard Boiled Eggs Boiled Eggs (Serves 50 people)	<b>\$125.00</b>
Antipasto Tray with Italian Meats and Chesses, Roasted Peppers and Garnishes Served with Italian Bread and Marinated Vegetables (Serves 50 people)	<b>\$165.00</b>

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

# Hors d'oeuvres Menu

## Hors d'oeuvre Packages

Hors d'oeuvre Packages are for one and one half hours.

### **The Madison** **\$18.95 per person**

Assortment of Imported and Domestic Cheese  
Fresh Seasonal Fruit  
Baguettes and Crackers  
Potato Chips and Dip  
Spicy Buffalo Chicken Wings with Celery Sticks and Blue Cheese Dip  
Chicken & Cheese Quesadillas with Spicy Ranch Dipping Sauce  
Ham Biscuits  
Potato Skins with Cheddar Cheese and Bacon  
Fruit Punch or Lemonade

### **The Wilson** **\$21.95 per person**

Assortment of Imported and Domestic Cheese  
Baguettes and Crackers  
Fresh Seasonal Fruit  
Fresh Vegetable Crudit   
Nacho Bar with Salsa, Hot Cheese and Assorted Toppings  
Ham Biscuits  
Cheese Sticks  
Spicy Buffalo Chicken Wings with Celery Sticks and Blue Cheese Dip  
BBQ Meatballs  
Fruit Punch or Lemonade

### **The Taylor** **\$23.95 per person**

Imported and Domestic Cheese Display with Fresh Fruit, Crackers and Crusty French Bread  
Fresh Vegetable Crudit   
Ham Biscuits with Honey Mustard Butter  
BBQ Meatballs  
Crab Wontons with Plum Sauce  
Miniature Cordon Blue Chicken Bites with Parmesan Pepper Sauce  
Lightly Fried Black Bean and Cheese Rollups  
Assorted Fresh Baked Mini Cookies and Brownie Bars

### **The Tyler** **\$27.95 per person**

Imported and Domestic Cheese Display with Fresh Fruit, Crackers and Crusty French Bread  
Fresh Vegetable Crudit   
Chesapeake Bay Crab Dip with Pita Bread Chips  
Coconut Shrimp with Spicy Red Curry Sauce  
Sesame Chicken Skewers  
Parmesan Cheese Straws  
Carved Top Round of Beef with Silver Dollar Rolls, Horseradish and Mustards (Chef Attendant Included)  
Pasta Station to Include a Contemporary Vegetarian Selection  
Seafood Alfredo and Breaded Four Cheese Ravioli with Garlic Marinara Sauce (Chef Attendant Included)

## Stations

### **Salad Station** **\$4.95 per person**

Mixed Greens with Onion, Tomato, Cucumbers, Carrots, Shredded Cheese, Hard Eggs, Beans, Croutons, Sunflower Seeds with Assorted Dressing  
Fruit, Potato and Pasta Salad

### **Mashed Potato Bar** **\$2.95 per person**

Mashed Potatoes with Butter, Gravy, Bacon, Green Onions, Cheese and Sour Cream

### **Pasta Station** **\$6.95 per person**

(Choice of 2 Pastas, 2 Sauces and 2 Garnishes)  
Penne, Linguine or Cheese Tortellini Pasta  
Chunky Marinara, Creamy Alfredo or  
Creamy Tomato with Prosciutto, Peas and Mushrooms  
Chicken, Shrimp or Vegetables

### **Shrimp and Grits Station** **\$6.95 per person**

Shrimp in a Tasso Ham, Onions, Pepper White Wine Cream Sauce  
Shrimp in a Jalape o Marmalade Sauce  
Over Coarse Southern Grits

### **Fajita Station** **\$6.95 per person**

(Choice of 2 Meats)  
Marinated Beef, Chicken and Shrimp Saut ed with Peppers and Onions  
Served with Flour Tortillas, Shredded Cheese, Lettuce, Salsas, Sour Cream, Tomato and Guacamole

### **Stir Fry Station** **\$6.95 per person**

(Choice of 2 Meats and Rice or Lo Mein)  
Marinated Beef, Chicken or Shrimp  
Tempura Style Chicken or Shrimp  
Stir Fried Napa Cabbage, Onions, Celery, Carrots, Peppers, Zucchini, Mushrooms, Ginger Served with General Tso, Teriyaki or Creamy Coconut Sauce

### **Taco Station** **\$5.95 per person**

Seasoned Ground Beef with Shredded Cheese, Lettuce, Tomato, Onions, Sour Cream and Salsa Served with Hard and Soft Tortillas

### **Nacho Station** **\$2.95 per person**

Tortilla Chips with Lettuce, Tomato, Onion, Melted Cheese, Salsa, Sour Cream, and Chili

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# Hors d'oeuvres Menu

## Carving Stations

Carving Stations include a Chef Attendant, and Served with Warm Rolls and Condiments.

Roasted Smithfield New Generation Pork Lion	<b>\$180.00</b>
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Serves 35 guests	
Smoked Virginia Country	<b>\$185.00</b>
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Serves 50 guests	
Roasted Tenderloin of Beef	<b>\$250.00</b>
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Serves 20 guests	
Pan Seared Tuna Loin	<b>\$350.00</b>
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Serves 35 guests	
Pepper Roasted Top Round of Beef	<b>\$350.00</b>
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Serves 125 guests	
Pepper Roasted Steamship of Beef	<b>\$500.00</b>
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Serves 200 guests	

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

# Meeting Breaks

## Standard Meeting Break Package

### Early Morning Break to include **\$13.95 per person**

Assorted Muffins, Danish and Pastries  
 Fresh Fruit Display with Yogurt  
 Selection of Fruit Juices  
 Fresh Brewed Coffee and Hot Tea

### Afternoon Break to Include

Cookies, Brownies and Granola Bars  
 Freshly Brewed Coffee and Hot Tea  
 Water Station and Assorted Sodas

## Deluxe Meeting Break Package

### Early Morning Break to include **\$22.95 per person**

Muffins and Danish, Fruit Breads  
 Sausage and Cheese Croissants  
 Fresh Sliced Fruit Display  
 Selection of Fruit Juices  
 Fresh Brewed Coffee and Hot Tea

### Morning Refresh to Include

Yogurt with Fresh Fruit  
 Smoked Salmon Display with Bagels and Cream Cheese or  
 Chesapeake Crab Dip  
 Bagels and Cream Cheese  
 Fresh Brewed Coffee and Hot Tea  
 Water Station and Assorted Sodas

### Afternoon Break to Include

Chesapeake Crab Dip  
 Toasted Crackers  
 Fresh Baked Cookies  
 Freshly Brewed Coffee and Hot Tea  
 Water Station and Assorted Sodas

### Afternoon Refresh to Include

Mixed Nuts  
 Fresh Fruit with Chocolate Fondue  
 Freshly Brewed Coffee and Hot Tea  
 Water Station and Assorted Sodas

## Afternoon Meeting Breaks

### Health Kick **\$9.95 per person**

Vegetable Display with Dips  
 Fresh Seasonal Fruit with Yogurt Dip  
 Granola Bars and Mixed Nuts  
 Complete Coffee Service  
 Assorted Soft Drinks and Water Station

### Gimme-A-Break **\$8.95 per person**

Assorted Cookies or Brownies  
 Complete Coffee Service  
 Assorted Soft Drinks

### Chesapeake Fondue **\$7.50 per person**

Chunks of Pineapple, Bananas, Melons, and Strawberries  
 Pieces of Cake, Cookies and Pretzel  
 Chocolate Fondue  
 Chopped Nuts, Coconut and Sprinkles  
 Water Station and Soft Drinks

### High Tides **\$7.25 per person**

Soft Pretzels with Warm Cheese and Mustard  
 Bags of Potato Chips  
 Buttered Popcorn  
 Assortment of Candy Bars  
 Water Station and Soft Drinks

\*\*All afternoon breaks are priced per person and are up  
 For one hour.

### Additional Break Items a' la Carte

Bagels with Cream Cheese, Muffins and Danish.... **\$20.00 per dozen**  
 Sausage/Ham Croissants.....**\$24.00 per dozen**  
 Fruit Juices Assorted Flavors..... **\$1.75 per (8 oz. bottle)**  
 Columbian Coffee.....**\$26.00 per gallon**  
 Cappuccino Coffee.....**\$2.75 per cup**  
 Coffee: Regular or Decaf.....**\$22.00 per gallon**  
 Ice Tea.....**\$22.00 per gallon**  
 Hot Tea: Lipton or Herbal.....**\$1.75 per cup**  
 Natural Spring Water.....**\$1.75 per bottle**  
 Fresh Baked Cookies..... **\$20.00 per dozen**  
 Cinnamon Buns..... **\$21.50 per dozen**  
 Soft Drinks: Coke, Diet Coke, Sprite.....**\$1.50 per can**  
 Individual Lays Potato Chips.....**\$1.50 per bag**  
 Ball Park Style Soft Pretzels..... **\$22.00 per dozen**  
 Assorted Candy Bars..... **\$22.50 per dozen**

\*\*Cappuccino Coffee can be offered at a reduced price of  
 \$0.75 per person with all break packages.

**Meeting Breaks have a limited serve time.  
 Additional charges will apply for extended service.**

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

# Libations Menu

## Beverages

<b>Soft Drinks</b>	<b>\$1.75</b>
Assorted Coke Products	per can
<b>Fruit Juices</b>	<b>\$12.00</b>
Orange, Grapefruit Pineapple and Apple	per carafe
<b>Fruit Juices</b>	<b>\$1.75</b>
	per bottle
<b>Ice Tea</b>	<b>\$22.00</b>
	per gallon
<b>Coffee</b>	<b>\$22.00</b>
Regular or Decaf	per gallon
<b>Hot Tea</b>	<b>\$1.75</b>
Lipton or Herbal	per cup
<b>Miscellaneous</b>	<b>\$2.00</b>
Bottled Water	per bottle

## Beer, Wine, Punch

### Draft Beer

Domestic-by the keg.....	\$200.00
Imported-by the keg.....	\$225.00
(Approximately 200 10-oz. servings)	

### House Wine

Cabernet, Chardonnay and White Zinfandel .....	(per bottle) \$22.00
Champagne .....	(per bottle) \$22.00
Champagne Punch .....	(per gallon) \$55.00

### Alcohol Free

Fruit Punch .....	(per gallon) \$27.00
Sparkling Cider .....	(per bottle) \$16.00

## Beverage Service (Inclusive)

### Mixed Drinks

House Brands .....	\$5.50
Premium Brands .....	\$6.50

### Beer

Domestic .....	\$3.50
Imported .....	\$4.50
Non-Alcoholic .....	\$3.50

### Wine

Cabernet .....	\$4.50
Chardonnay .....	\$4.50
White Zinfandel .....	\$4.50

### Alcohol Free Bar

Soft Drinks .....	\$1.50
Bottled Water .....	\$1.75
Fruit Punch .....	\$1.75
Sparkling Cider .....	\$2.00
Virgin Mary .....	\$2.75

# Fountains Menu

## Fountain Rental

### Punch Fountain Rental

Punch or Lemonade	(per gallon)	\$27.00
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### Chocolate Fountain Rental

Includes Chocolate for up to 300 Guest, 1 Fountain for 2 Hours, and an Attendant	\$250.00
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### Assorted Condiments for Dipping

	\$2.50
	per person

(Choice of 5 Items)

Fresh Strawberries  
Fresh Pineapple  
Fresh Bananas  
Fresh Melons  
Fresh Apples  
Maraschino Cherries  
Cake  
Brownies  
Wafers  
Lady Fingers  
Peanut Brittle

Pretzel  
Mini Cream Puffs  
Cookies  
Coconut Macaroons  
Marshmallows  
Graham Crackers  
Nutter Butters  
Biscotti  
Cheese Cake  
Caramels  
Banana Bread

**Bartender fees for cash bars are \$40.00 for the first hour and \$15.00 each additional hour for each bar. Fees for host bars are \$25.00 for the first hour and \$11.00 each additional hour for each bar.**

**\*All special orders for alcoholic beverages will require a 75% nonrefundable down payment of total price of alcoholic beverage.**

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

# Wedding Menu

“YOU’LL REMEMBER THIS DAY FOREVER”

We’re dedicated to your day, your wedding, and your dreams.

Beautiful banquet rooms featuring your choice of: ♦ Gift Table ♦ Skirted Cake Table ♦ Cake Service  
Lattice with Toile ♦ Floor Length Table Linen ♦ Banquet Captain  
China Service ♦ Linen Napkins ♦ Linen Table Cloths ♦ Centerpieces for Guest Tables  
Wedding Chapel Arrangement ♦ Accent Trees

Nothing will be overlooked. Bring us your dreams.

## Entrée Selections

All Entrée Selections are served with Garden Fresh or Caesar Salad, Vegetable and Appropriate Potato or Rice, Rolls and Butter, Coffee and Iced Tea at a cost of \$18.95 to \$34.95 plus applicable service charge and taxes.

### Chicken A La Roma

**Lunch \$18.95 per person    Dinner \$21.95 per person**

Sautéed Chicken Breast Covered with Spinach, Tomato, Swiss Cheese and Roasted Garlic White Wine Sauce

### Roast New York Sirloin of Beef

**Lunch \$23.95 per person    Dinner \$26.95 per person**

With Red Wine Shallot and Mushroom Sauce

### Pan Seared Salmon

**Lunch \$19.95 per person    Dinner \$23.95 per person**

With a Fresh Herb and Tomato Hollandaise Sauce

### Colonial Chicken

**Lunch \$18.95 per person    Dinner \$22.95 per person**

Chicken Breast Stuffed with Cornbread Dressing with Shallot and Dried Cranberry Sauce

### Prime Rib

**Dinner Only \$31.95 per person**

With Au Jus and Horseradish

### Wedding Lunch Buffet

**\$26.95 per person**

Garden Salad  
Potato Crusted Chicken with Roasted Pepper Sauce  
Sliced Top Round of Beef with Wild Mushroom Sauce  
Pasta Primavera Alfredo  
Vegetable Medley  
Rice Pilaf

### Wedding Dinner Buffet

**\$34.95 per person**

Mixed Green Salad  
Marinated Vegetable Salad  
Seafood Primavera  
Top Round of Beef with Carver  
Chicken Picatta  
Sautéed Vegetable Medley  
Roasted Red Potatoes

**Lunch Entrees are to be served by 2 PM.  
There is a 4 hour time limit for lunches.**

## Hors d’oeuvres Package

Fruit Punch  
Fruit/Cheese/Vegetable Display  
Baked Bruschetta with Tomato and Basil  
Mini Meatballs with Marinara Sauce  
Mini Chicken Cordon Bleu  
Artichoke Dip with Pita Chips  
Top Round of Beef with Carver  
Pasta Bar Accompanied by Seafood, Mushrooms, and Garden Vegetables Served with Marinara and Alfredo Sauce  
Champagne/Cider Toast  
Coffee and Iced Tea

**For Lunch hors d’oeuvres - \$25.95 plus applicable service charge and taxes.**

**For Dinner hors d’oeuvres - \$29.95 plus applicable service charge and taxes.**

**All Wedding Packages include Fresh Fruit and Imported Cheese Display with Assorted Crackers, Fruit Punch, and Champagne/Cider Toast.**

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

CHESAPEAKE CONFERENCE CENTER

*It All Happens Here*