




# CHESAPEAKE CONFERENCE CENTER

professionally managed by   
VenuWorks



*Plated Dinner Menu*



# Plated Dinner Options

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*Each comes with pre-sets of rolls & butter, garden salad with buttermilk ranch & balsamic dressings, chef's choice dessert, and water & iced tea*

### Plated Dinner:

#### **Chicken Marsala: \$44.95++**

Garlic Mashed Potatoes  
Roasted Vegetable Medley

#### **Chicken Piccata: \$44.95++**

Wild Rice Pilaf  
Brown Sugar Glazed Carrots

#### **Smoked Beef Brisket: \$45.95++**

Roasted Red Bliss Potatoes  
Roasted Asparagus

#### **Beef Short Ribs: \$48.95++**

Garlic Mashed Potatoes  
Sauteed Broccolini

#### **NY Strip: \$50.95++**

Garlic Mashed Potatoes  
Sauteed Broccolini

#### **Herb Crusted Prime Rib: \$54.95++**

Boursin Mashed Potatoes  
Garlic Butter Asparagus

#### **Herb Marinated Salmon: \$45.95++**

Wild Rice Pilaf  
Roasted Brussels Sprouts

#### **Tuscan Shrimp & Scallops: \$48.95++**

Roasted Potatoes au gratin  
Roasted Root Vegetables

#### **Maine Lobster Tail: \$64.95++**

Duchess Potatoes  
Roasted Asparagus

### *Plated Duo Dinners:*

#### **Herb Marinated Salmon & Chicken Piccata: \$54.95++**

Wild Rice Pilaf  
Roasted Brussels Sprouts

#### **Chicken Marsala & Beef Short Ribs: \$56.95++**

Garlic Mashed Potatoes  
Sauteed Broccolini

#### **Herb Crusted Prime Rib & Maine Lobster Tail: \$78.95++**

Boursin Mashed Potatoes  
Garlic Butter Asparagus