




CHESAPEAKE CONFERENCE CENTER

professionally managed by 
VenuWorks



Buffet Dinner Menu



Dinner Buffet Packages

Buffet Packages

All buffet packages include rolls and butter

Tier 1: Chef's Choice of 1 protein, 2 sides, & 1 salad (\$38.95++)

Tier 2: Choice of 1 protein, 2 sides, & 1 salad (\$42.95++)

Tier 3: Choice of 2 proteins, 2 sides, & 1 salad (\$50.95++)

Tier 4: Choice of 3 proteins, 3 sides, & 2 salads (\$58.95++)

Additional proteins +\$10pp

Additional sides +\$5pp

Chicken

Chicken Marsala - seared herb marinated chicken with mushroom & marsala sauce

Boursin Cream Chicken - seared herb marinated chicken with Boursin & fresh herb cream sauce

Lemon Pepper Chicken - Grilled herb marinated chicken with lemon infused gravy

Chicken Piccata - seared herb marinated chicken with lemon & caper sauce

Southern Fried Chicken - Cajun buttermilk & herb brined bone in chicken dredged in house flour blend of herbs and spices, then deep fried to a golden brown.

Tuscan Chicken - grilled herb marinated chicken with a sundried tomato cream sauce

Chicken Florentine - seared herb marinated chicken with spinach & white wine beurre blanc

Chicken Pot Pie - tender chicken stewed with fresh vegetables & topped with house biscuit crust

Chicken Parmesan - breaded chicken cutlet topped with house marinara, mozzarella, & parmesan cheese

Chicken Cordon Bleu (+3pp) - breaded chicken cutlet stuffed with provolone and smoky honey ham topped with house dijon honey sauce

Pork

Apple Glazed Pork Loin - brined pork loin glazed with apple cider reduction

Peppercorn Crusted Pork Loin - herb marinated & peppercorn crusted pork with creamy garlic sauce

Honey Hoisin Pork Loin - 5 spice brined pork loin glazed with a sweet hoisin sauce

Huli Huli Pork Loin - Brined pork loin with Hawaiian huli huli sauce

Carolina Pulled Pork - Pulled pork shoulder with Carolina vinegar sauce

Dijon Pork Porterhouse (+\$3pp) - Grilled dijon & Herb marinated pork porterhouse with a creamy dijon mustard sauce



Dinner Menu

Beef

Chuck Roll Cacciatore - tender braised beef in a tomato & mushroom sauce

Sliced Top Round - slow roasted garlic & herb marinated top round with mushroom jus

Texas Brisket - tender sliced brisket with texas BBQ sauce

BBQ Meatloaf - ground beef & fresh vegetables glazed with BBQ sauce

Beef Short Ribs (+3pp) - slow braised served with veal veloute

Sliced Bistro Filet (+\$4pp) - sliced tender bistro filet with red wine demi

Herb Crusted Prime Rib (+\$5pp) - sliced herb crusted prime rib cooked to temperature
served alongside horseradish sauce

Sliced NY Strip (+\$5pp) - garlic & herb marinated NY strip loin seared & roasted to temperature
with red wine & shallot demi

Steak Oscar (+9pp) - delicate bistro filet topped with fresh lump crab with a creamy bearnaise sauce

Seafood

Creamy Dill Salmon - herb marinated salmon with creamy lemon & dill sauce

Teriyaki Salmon - teriyaki glazed salmon topped with shaved green onions

Herb Marinated Salmon - herb marinated salmon roasted with white wine beurre blanc

Parmesan Crusted Tilapia - tilapia baked with a parmesan & panko crust

Chipotle Glazed Tilapia - tilapia glazed with a tomato & chipotle sauce

Tuscan Shrimp & Scallops (+\$4pp) - seared shrimp & bay scallops in a sundried tomato cream sauce

Gulf Shrimp (+5pp) - choose one - fried, sauteed, or chilled

Breaded in our house panko blend and deep fried to a golden brown

Seasoned with our house blend of herbs & spices and sauteed to perfection in our Tarragon butter

Simmered in our blend of herbs & spices then chilled for a delicious jumbo shrimp cocktail

All three versions are served with our house sauces:

spicy cocktail sauce of horseradish & lemon

savory & tangy house caper remoulade

citrus compound butter of orange and lemon

Seafood Bake (+6pp) - with Prince Edward Island Mussels, Jumbo Shrimp, Virginia Smoked Sausage,
Corn on the Cob, New Potatoes, and the Chef's House Clambake Sauce



Dinner Menu Cont.

Starches

Buttermilk Mashed Potatoes - golden yukon potatoes whipped with buttermilk & butter

Garlic Mashed Potatoes - golden yukon potatoes whipped with cream, butter, & garlic confit

Mashed Sweet Potatoes - delicious sweet potatoes whipped with cream, butter, cumin, & cinnamon

Herb roasted fingerling potatoes - tricolor fingerling potatoes seasoned with fresh herbs & spices then baked to a golden brown

Wild Rice Pilaf - a blend of earthy black wild rice and long grain rice cooked in vegetable stock

Saffron Rice - long grain rice cooked in vegetable stock with earthy sweet saffron

Parmesan & Herb Orzo - a delicate rice pasta cooked in vegetable stock with herbs & spices then finished off with fresh parmesan cheese

Vegetables

Seasonal Vegetable Medley - bright fresh seasonal vegetables mixed with carrots & red onions, seasoned with fresh herbs and sauteed in butter

Sauteed Green Beans - fresh green beans sauteed in butter & herbs

Steamed Broccolini - bright fresh broccolini seasoned salt & garlic

Brown Sugar Glazed Carrots - baby carrots roasted with our brown sugar sauce for a savory & sweet taste

Roasted Root Vegetables - fresh rutabaga, parsnips, carrots, and red onions seasoned with fresh herbs and roasted to perfection

Roasted Asparagus - fresh asparagus roasted in herbs & butter

Bacon Roasted Brussels - brussels sprouts tossed in bacon and roasted to a crisp deliciousness

Braised Greens - mixed collard & mustard greens braised with ham hocks for a rich depth of flavor

Buttered Corn - roasted corn with garlic butter

Salads

Caesar Salad - Romaine, Parmesan, Garlic Croutons, Caesar Dressing

Garden Salad - Mixed Greens, Cucumber, Tomato, Carrots, Green Onions, Shredded Cheddar, Buttermilk Ranch & Balsamic Dressings

Field Salad - Mixed Greens, Spinach, Bourbon Cranberries, Candied Pecans, Tomatoes, Cucumber, Carrots, Feta Cheese

Elote Salad - Mixed Greens, Grilled Corn, Pickled Shallots, Queso Fresco, Chili spiced Ranch & Cilantro lime vinaigrette

Iceberg Wedge - Iceberg, Crispy Bacon, Grape Tomatoes, Garlic Croutons, Buttermilk Ranch & Gorgonzola Dressings

Chefs Choice Dessert