

**2026 Capital Dance Package Holder Dinner Menu**

	<b>Salad – Soup - Appetizer</b>	<b>Entrée</b>	<b>Dessert</b>
<b>Wednesday Dinner</b>  <b>The Virginian</b>	<b>Salad Bar</b> Garden green, grilled corn, Smoked VA ham, Cornbread croutons, Roasted VA peanuts, Tomatoes & cucumbers Buttermilk Ranch & Balsamic dressings <b>Soup</b> Eastern Shore Tomato Bisque with Smoked Bacon and Croutons on side	Roasted Airline Chicken Breast w/Hunter Sauce, Chesapeake Crab Cakes w/Old Bay Remoulade  <b>Sides</b> Local Farm Fresh Vegetables Cheese & Smithfield Ham Grits Corn Bread & assorted fresh baked rolls w/butter	Southern Chocolate Peanut Butter Pie Sweet Potato Pie Cherry Lattice Pie Fresh Whipped Cream  Iced Tea & Water Regular & Decaf Coffee
<b>Thursday Dinner</b>  <b>The Floridian</b>	<b>Salads</b> Florida Orange Salad garnished with Bermuda onions Arcadian Organic Greens with hearts of palm, 3-color peppers & Catalina dressing  <b>Appetizer</b> Conch Fritters with orange red pepper marmalade	Seared Snapper topped with Meuniere butter, capers, lemon, croutons & parsley Jamaican Jerk Chicken  <b>Sides</b> Roasted Asparagus Roasted Brussel Sprouts Rice & Beans	Key Lime Pie Strawberry Shortcake  Iced Tea & Water Regular & Decaf Coffee
<b>Friday Dinner</b>  <b>Comfort Foods</b>	<b>Salad</b> Old Fashioned Macaroni Salad  Salad Greens w/Diced eggs, grated cheese, garbanzo beans, shredded carrots 2 dressing choices	Southern Fried Chicken Black Angus Meatloaf Baked Cajun Style Tilapia  <b>Sides</b> Yukon Mashed Potatoes Green Beans Amandine Baked Beans Homemade corn bread w/butter	Homemade Apple Pie Peach Cobbler Brownies & Lemon Bars  Iced Tea & Water Regular & Decaf Coffee
<b>Saturday Dinner</b>  <b>Tuscan Dreams</b>	<b>Salad</b> Burrata w vine-ripe tomatoes, basil & EVOO vinaigrette Arugula with pine nuts & pomegranate seeds w/balsamic vinaigrette Classic Caesar Salad w/croutons  <b>Soup</b> Minestrone Soup with fresh vegetables, beans & tomatoes, & basil pesto	Parmesan-Crusted Chicken with rich Pomodoro sauce Striped See Bas with artichokes, Castelvetro Olives & capers  <b>Sides</b> Broccolini with pancetta Penne Arrabbiata Garlic Bread & Ciabatta	Tiramisu w/mascarpone crème Panna Cotta Amaretto Cheesecake  Iced Tea & Water Regular & Decaf Coffee

**Gluten free options provided at all dinners**

**Breakfast coupons provided for use in Hotel restaurant for all Package Holders**