



# OFF-SITE CATERING

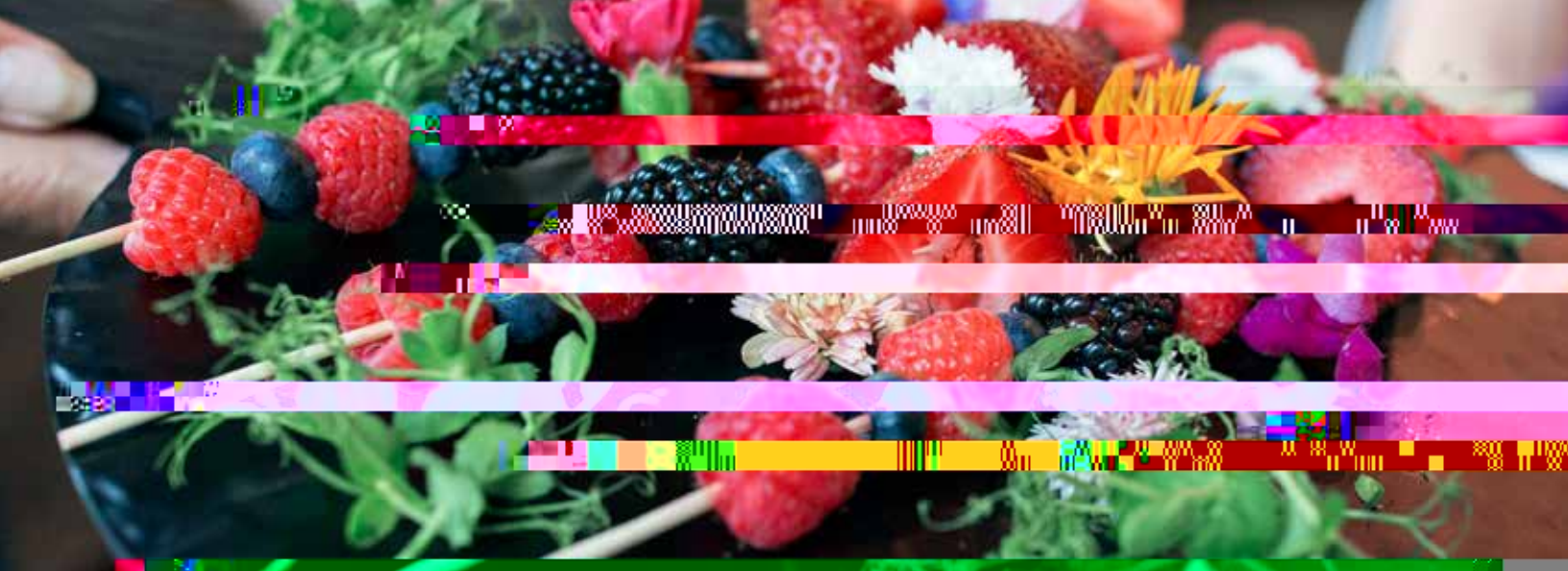
Bringing Our Passion to Your Table

Behind every success lies a **stellar culinary experience**. Shenandoah Provisions' Executive Chef, Mike Reno, has designed a range of catering menus that can be **customized** for your special event, whether you're hosting a small gathering or large group.

From **catered delivered meals** to **three-course dinners** and **buffets**, our talented team of culinary professionals will prepare a delicious dining experience with a focus on **fresh, local ingredients**.

Whether you're entertaining at a Manhattan restaurant, an area inn, or other special event, let our skilled team **bring our passion to your table**.





# TABLE OF Contents

Menu Type **PAGE NUMBER**

---

On-Site Catering & Delivery Options 2

**Banquet Deliveries**

15-39 Person Banquet Delivery 3-4

Beverage Selection 5

**On-Site Catering for 40+ Person**

Breakfast 7

Beverage Selection 8

Lunch 9-11

Straight From The Grill 12

Plated Dinner 13-14

Reception Buffet 15-17

A La Carte Upgrade 18

Dinner 19

Bar Package 20

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.*

# OFF-SITE CATERING & Delivery Options

## Level 1

Food is packaged family-style in a go-al min m pan and disposable containers.  
Delivered to your location and dropped off. P M \$

## Level 2

Food is packaged family-style in a go-al min m pan and disposable containers.  
Delivered to your location. You have a choice of:

- A. Basic disposable and dropped off. P M \$ + \$ .00
- B. High-level disposable and dropped off. P M \$ + \$ .00

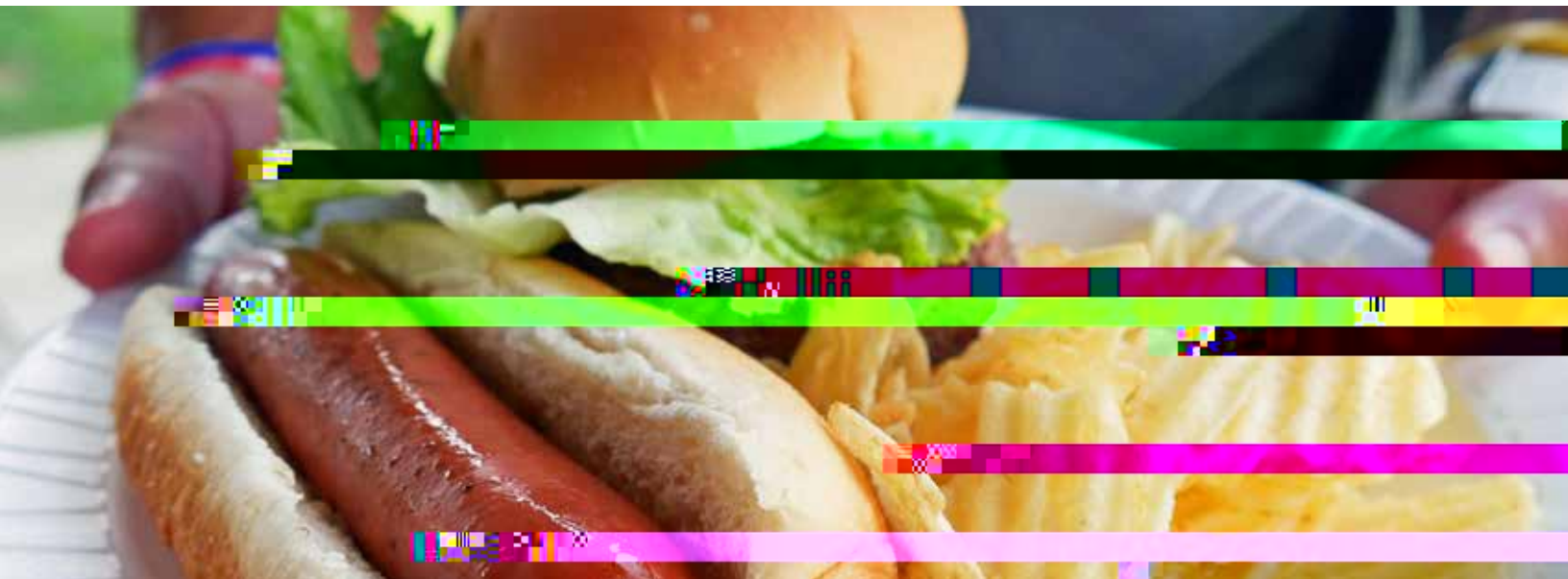
## Level 3

Meals are packaged for each person individually in a go-al container. Delivered to your location.  
High-level cleaner and dropped off. P M \$ + \$

## Level 4

Food is brought to your location and served in chafers for a better experience.

- A. High-level plastic plates and cleaners are offered for guest convenience.  
P M \$ 0 + \$
- B. China and glassware are offered for guest convenience.  
P M \$ 0 + \$ 0





## Breakfast

### Cold Breakfast \$12

Fri, yog r granola parfait, pa rrie, chee e, boiled egg, and bag e e i h b er & jam

### Sausage Gravy \$15

Sa age gra, ho e-made bi c i, and ha hbro n

### Hot Breakfast \$16

Scrambled egg, bacon or a age, ha hbro n, and bag e e i h b er & jam

### Brunch \$22

Scrambled egg, bacon or a age, ho e-made bi c i & bag e e, fr i, a age gra, roa ed chicken, po a oe O'Brien, og r granola parfait, ege able medle, and b er & jam

*This menu was designed by our Executive Chef for our guests wishing to experience our banquet style delicacies from the comfort of their home.*

## Lunch

**\$15**

- - R lled pork, ho e-made b n, ho e a ce, cole la, and baked bean
- - R lled chicken, ho e-made b n, ee & pic a ce, po a o alad, and black bean
- - T rke & i and ich, apple, chip, and cookie or bro nie

**\$17**

- - Local Ang b rger, ho e-made b n, le ce, oma o, onion, Mar in' BBQ chip, and condimen
- - Ba e Camp bra er, pre el b n, ba arian m ard, and German po a o alad

## Street Taco Bar

**☞** - \$ **☞** - \$ **☞** - \$

- CA.** ○ Chipole chicken Smoked & hredded pork Jalapeno garlic hrimp Cilantro lime eak
- CA.** ○ Corn or illa Flo r or illa
- CA.** ○ Pico de gallo, hredded cabbage

Q r 15-39 per on banq e deli er men ill be packaged famil le, in rehea able in pan . Price do no re ec applicable a e, gra. i or deli er charge . Price are per per on. Price incl de er ing en il for he meal.

# - PE ON Banquet Delivery

## Dinner

**\$17**

Roasted chicken, mashed potatoes, broccoli & grains, and cornbread & butter

**\$20**

Lemon pepper chicken, roasted pork loin, aged cheddar & pan gratin, eggplant medley, and mashed potatoes

**\$22**

Marinated London broil with red wine mushroom sauce, creamed eggplant, butter parmesan potatoes, and roll & butter

**\$25**

VA BBQ smoked chicken, sliced brisket, loaded salad with ranch, baked beans, and mac & cheese

## Seafood Bowl Market Price

Shrimp, clam, mussels, potatoes, corn, and andouille sausage

## Steak Dinner Market Price

**CA** One New York Ribeye File Mignon (*Priced by market grade & size*)

Roasted asparagus, baked potatoes with chipping (or cream, cheddar, bacon, and butter)

**CA** One Red wine demi Diane (medium & mushroom) Peppercorn Cognac cracked pepper cream

## Desserts

Local Apple En Croute with a Blueberry Glaze \$8

Chocolate Mousse Tart \$9

Cheesecake (Chocolate or fruit flavor on request) \$30 - serves 8 people



For 15-39 per person banquet delivery menu will be packaged family style, in reheatable pans. Price does not include applicable sales tax, gratuity or delivery charge. Price is per person. Price includes everything on the menu.

**Coffee Service** / Price per person for 4 hours of service

If coffee meeting scheduled require refreshments service for the duration of coffee morning or afternoon





# Breakfast

## Breakfast Menus

### Hot Plated \$14

Scrambled egg, bacon, hash brown, and toast.  
*Add one pancake for \$2.*

### Continental \$12

House-made muffin, Danish, fresh fruit,  
and yogurt.

### Budget \$16

Bacon, sausage, biscuit with gravy, scrambled  
egg, home fries, and French toast stick.  
*Add cereal and fresh fruit for \$3.*

### \$24

- Sausage
- Fried Egg
- Hash Brown
- Scrambled Egg
- Garlic Herb Chicken
- Berry Pancake
- Bacon or Turkey Bacon
- Braised Sirloin with Cheese and Sour Cream
- Grilled Summer Squash
- Himalayan Red Rice
- Caprese Salad
- Stee Bread
- Tossed Salad
- Cream Pie
- Fresh Fruit
- Peach or
- Panache

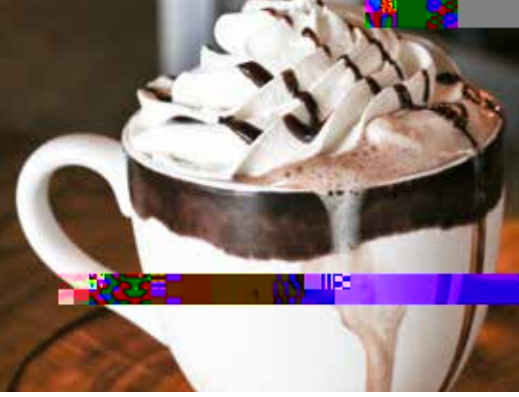
### A

Smoked Salmon and Bagel \$7

*Brunch budget includes butter, syrup & jellies.*

All prices do not include 18% Gratuity and applicable taxes. Prices are per person.





# Beverage ELECTION

(Only available with a food order)

## Coffee Service / Price per person for 4 hour of service

If ordering scheduled require refreshment service for the duration of your morning or afternoon meeting, Shenandoah Provisions recommend the following options. Minimum 5 guests required.

- Coffee, Delectable Coffee, Hot Chocolate \$10
  - Coffee, Delectable Coffee, Hot Chocolate, Assorted Pastries, Assorted Desserts \$13
- Additional service fees will be added.*

## Coffee or Hot Chocolate Break Price per person for 30 minute service

Minimum of 5 guests required. Service will provide service throughout the duration of your break.

- Coffee, Delectable Coffee, Hot Chocolate \$5
  - Coffee, Delectable Coffee, Hot Chocolate, Assorted Pastries, Assorted Desserts \$7
  - Hot Chocolate with Assorted Pastries \$10
- With gourmet mini-marshmallows, peppermints & house-made whipped cream.  
Additional service fees will be added.*

## A La Carte Beverage Selections Price are per person

- Assorted Bottled Soda : Pepsi & Coke Products Available \$3
- Bottled Fruit Juice : Apple, Orange & Cranberry \$3
- Red Bull & Sugar Free Red Bull (8oz) \$3
- Bottled Spring Water \$3
- Gaorade \$3

## Group Beverages Price are for 16 serving

- House Coffee, Decaf Coffee, Hot Tea Selection \$30
- Hot Cider or Hot Chocolate \$30
- Rotated Coffee Signature Roasted Coffee \$50
- Lemonade \$25
- Iced Tea \$25

**\$17**

**Salads** (Choice of one)

Tossed Salad with dressing  
Potato Salad Pasta Salad Cole Slaw

**Entrees** (Choice of two)

Smothered Pork wrapped in bacon &  
roasted with jalapeno sauce

Grilled chicken with

country ham & sauce, preme

Fried or blackened ca 1.70

# PLATED Lunches

## Cold Plated Options

### **Pastrami Sandwich** \$15

*Pastrami sandwich on rye bread with swiss. Served with seasonal fruit or pasta salad.*

### **Deluxe Turkey Sandwich** \$14

*Black pepper turkey with gouda cheese on farmhouse bread. Served with Martin's BBQ Chips.*

### **Massanutten Cobb Salad** \$15

*Grilled chicken and crisp romaine lettuce with blue cheese, diced bacon, eggs, tomatoes, and choice of dressing.*

## Hot Plated Options

### **Stir Fry** \$14

*Chicken and broccoli stir fry over steamed rice.*

### **Local Angus Burger** \$15

*Local Angus burger topped with swiss and sautéed mushrooms. Served with chips.*

### **Roasted Chicken** \$16

*Roasted half chicken with white wine, thyme, and garlic. Served with roasted potatoes and steamed veggies.*

### **Grilled Salmon** Marke Price

*Grilled Salmon with tomato caper buerre blanc. Served with rice pilaf and steamed veggies.*



All prices do not include 18% Gratuity and applicable taxes. Prices are per person.





# RIGHT FROM The Grill

## Choose

- 1 item 20 or less people
- 1-2 items 20 - 49 people
- 3 items 50+ people

**Burgers** \$12

**Hot Dogs** \$7

**Bratwursts** \$10

**Italian Sausage** \$10

**Barbeque Chicken** \$12

**Filets** 5oz 7oz 9oz (Market Price)

**NY Strip** 5oz 7oz 9oz (Market Price)

**Ribeye** 5oz 7oz 9oz (Market Price)

**Brined & Smoked Salmon from Base Camp** \$20 per pound

**In-House Smoked Pork Loin** \$8 per pound

**In-House Smoked Lamb Legs** \$15

*Served with rolls, condiments, lettuce, tomato, and onion.*

## Sides for Grill – Cold \$

Potato salad, macaroni salad, cucumber & onion, cole slaw (vinegar or mayo), coleslaw, pasta salad, grilled eggplant salad, broccoli salad, arugula salad, pickled green beans, watermelon salad, and spinach salad.

## Sides for Grill – Hot \$

Mac & cheese, baked beans, mashed potatoes, rice pilaf, roasted potatoes, collard greens, mashed potatoes, pasta alfredo, grilled mushrooms, grilled eggplant, grilled corn on the cob, green beans, and baked potatoes.

*Make your event memorable with our customized rice pilaf, rice pilaf,*

# PLATED Dinner



## Option #1

\$24

### Salads (Please select one)

- Tossed salad with ranch & red wine vinaigrette
- Spinach and arugula salad with honey mustard
- Bibb lettuce salad with heirloom tomato and herb vinaigrette
- Grilled eggplant with local Feta and Greek dressing
- Cesar Salad

### Entrees (Please select one)

- Chicken marinated with angel hair pasta
- Shrimp & grits with Bacon Campfire-made Tomato and cheese pepperoni
- Roasted pork loin with local apple and Madeira wine
- Smoked Shank steak with tomato lime pico and ancho dressing
- Roasted rosemary lemon chicken

### Vegetables (Please select one)

- Almond Green Bean
- Broccoli Cauliflower
- Vegetable Medley
- Grilled Zucchini
- Collard Green
- Babbarrotto
- Ratatouille

### Starches (Please select one)

- Whipped Yukon Potato
- Whipped Sweet Potato
- Better Parsley Potato
- Oven Roasted Potato
- Rice Pilaf

A



Dessert available at additional cost. (See page 19)



# PLATED Dinner

## Option #2

\$29

### Salads (Please elect one)

Tossed salad with ranch & red wine vinaigrette  
 Red leaf lettuce salad with prosciutto, avocado, and heirloom tomatoes  
 Bibb lettuce with roasted red pepper and mandarin orange dressing  
 Marina ed palm heart and local feenik salad

### Entrees (Please elect one)

Herb roasted prime rib of beef with natural jus  
 Grilled New York Strip with garlic mushroom and Boursin  
 Airline chicken breast seared with fresh mozzarella and sundried tomatoes with garlic roasted polenta and smoked tomato sauce  
 Grilled salmon with local cheese sauce and fresh mushroom  
 Thai marina ed pork tenderloin with peach chutney  
 Baked Camp house-made bacon wrapped shrimp  
 and callop kebab with herb BBQ sauce

### Vegetables (Please elect one)

Roasted California with cheese sauce Seamed Asparagus  
 Honey Mustard Carrot Vegetable Medley Seamed Broccoli Grilled Zucchini

### Starches (Please elect one)

Roasted or Whipped Sweet Potato Whipped Yukon Gold Potato  
 Oven Roasted Potato Israeli Couscous Wild Rice Pilaf

A

11

Dessert available at additional cost. (See page 19)

# EXCEPTION



## Tier One

\$21

### Salads (Please elect one)

(Includes dressing)

Toasted

Caesar

### Entrees (Please elect one)

Roasted pork loin with pan graté

Baked chicken (herb, lemon pepper, or garlic romano)

Broiled salmon (Cajun, lemon pepper, or garlic ginger)

Grilled pork chop with spinach mushroom sauce

Herb roasted turkey with stuffing

Fried chicken

### Vegetables (Please elect one)

Broccoli Cauliflower

Steamed Broccoli

Vegetable Medley

Roasted Veggie

Conr Bean

Creamed Corn

Succotash

### Starches (Please elect one)

Roasted Potatoes

Mashed Potatoes

Rice Pilaf

Orzo

A



Dessert available at additional cost. (See page 19)



## Tier Two

\$25

### Salads (Please select one)

- Iceberg salad with cheddar, house-made bacon, tomatoe, onion, cucumber, olive, and choice of dressing
- Spinach salad with mushroom, house-made bacon, blue cheese, and balsamic vinaigrette
- Romaine salad with tomatoe, cucumber, black olive, onion, artichoke, and vinaigrette
- Tossed salad (no dressing) Ambrosia fruit salad

### Entrees (Please select one)

- Sautéed chicken breast with mushroom, artichoke, and sundried tomatoe in lemon butter
- London broil of beef grilled on our custom grill with red wine portabella demi-glace
- Roast leg of lamb with spinach or potato and min red wine demi-glace
- Grilled pork loin over andouille sausage with homemade sauce
- Prociouly sautéed chicken breast with aiago sauce
- Broiled cod with lobster sauce Seafood newberg en croûte

Voutou2 0.401 scn6S1 gs711 1 Tf8.5 0 0

# EXCEPTION

## Tier Three

\$30

### Salads (Please elect one)

Toasted salad with grilled eggplant, feta, and basil vinaigrette  
Toasted grilled eggplant with herb vinaigrette, topped with goat cheese & almonds  
Iceberg & arugula salad with sweet pepper, onion, English cucumber, heirloom tomatoes, and Roquefort dressing  
Tropical fruit salad

### Entrees (Please elect one)

Grilled Irish loin steak on a rack with cracked pepper cognac sauce and fresh blend of mushrooms  
Seared duck breast with blackberry bordelaise and pine nuts  
Herb roasted lamb chop with green peppercorn grand marinade sauce  
Sautéed shrimp in tomato basil butter with orzo  
Grilled salmon with smoked gouda cream sauce and mushrooms  
Prosciutto & parmesan sautéed chicken breast with marinara sauce  
Smoked pork rack with tomato and onion chutney

### Vegetables (Please elect one)

Sautéed green beans with roasted cherry tomatoes  
Broiled asparagus with herb roasted acorn squash  
Roasted Garlic Mushroom Sautéed Asparagus  
Broccoli Cauliflower Vegetable Medley Sautéed Broccoli  
Sautéed zucchini with fresh basil

### Starches (Please elect one)

Potatoes Dauphinoise Mushroom Pilaf  
Radicchio Alfredo Garlic Mashed Potatoes Orzo Florentine

A



Dessert available at additional cost. (See page 19)





# A la Carte

---

## PG ADE



### By the Tray

- Roasted Vegetable wrapped in Phllo \$30
- Spinach wrapped in Phllo Roll \$30
- Potato Cheddar Biscuits \$30
- White Pizza \$30
- Barbecue Nachos \$45
- Local Cheese & Fries \$50
- Smoked & Cured Meats \$75
- Domestic Cheese & Fries \$40
- Imported Cheese & Fries \$60
- Chip & Home-made Salads \$40
- Fresh Mozzarella & Local or Heirloom  
Tomatoes Dressed \$60
- Meatball (Sautéed, BBQ or Teriyaki) \$40
- Smoked Salmon (cold or hot) \$100
- Smoked Trout \$100
- Egg Roll \$50
- Crisp \$40
  
- Half Roasted Turkey \$10
- Smoked Prime Rib \$15
- Ventriole Leg \$19
- Top Round \$10
- Ham \$10



# Desserts

## Tier One

**\$7**

- Apple or Peach Crisp
- Apple Turnover
- Bread Pudding
- Fruity Cobbler
- Fruity Pie

## Tier Two

**\$8**

- Chocolate Caramel Tart
- Black Forest Cake
- Amaretto Cake
- Kahlua Cake
- Coconut Cake

## Tier Three

**\$9**

- Key Lime Pie
- Chocolate Carmel Tart
- Lemon Sorbet Cream Pie
- Raspberry Orange Cheesecake
- Chocolate Bourbon Cake with Caramel Walnut Icing
- Fresh Berry Cobbler with Local Ice Cream
- Chocolate Caramel Peanut Butter Pie

All prices do not include 18% Gratuity and applicable taxes. Prices are per person.

# BA Packages

## Luxury Bar Package

First hour - \$30 per person

Each additional hour - \$16 per person

Wine - Choose 4

Beer - Choose 4

### L

*Grey Goose Vodka, Hendricks Gin,  
Sailor Jerry Rum, Espolon Silver 7,  
Macallan 12 Scotch, Knob Creek  
Bourbon Whiskey*

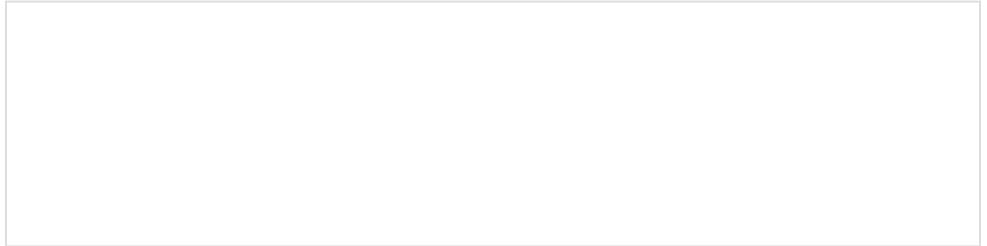
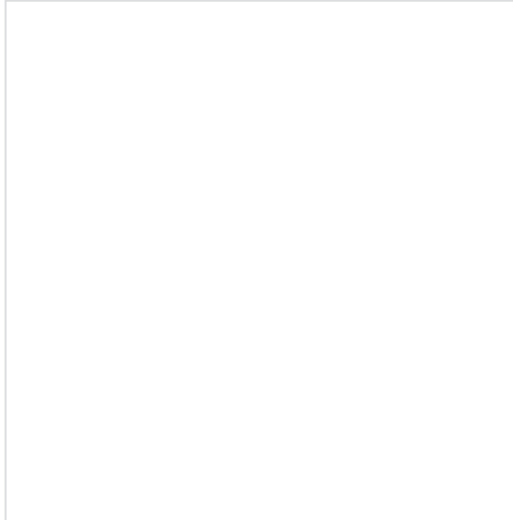
### A

*Sparkling Wine,  
Sparkling Rose', Sparkling Toast*

Choose 4 - Inquire for list.

### B

Choose 4



## CONTACT US

Our highly trained, dedicated event planner provide professional and personalized attention from the moment of inquiry to the end of the event. Schedule your catering with Executive Chef Mike Ridenour and let us help you create the event of your dream!

### **Shenandoah Provisions, Inc.**

540.289.4905 [pbanque@mareor.com](mailto:pbanque@mareor.com)  
[www.Mareor.com/Catering](http://www.Mareor.com/Catering)

