

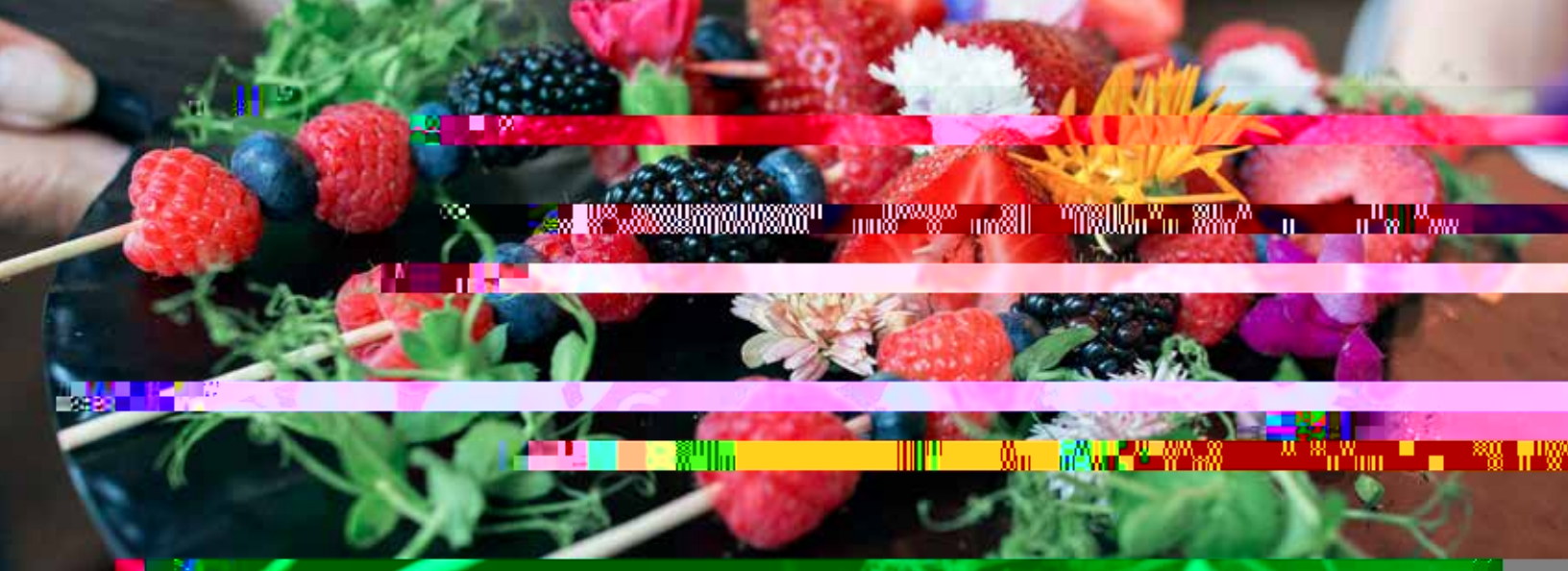


# CATERING

Bringing Our Passion to Your Table

Behind every successful event is a . Shenandoah Provision's Executive Chef, Mike Ritenour, has designed a range of catering menus that can be for your special event, whether you're hosting a small gathering or large group.

From



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*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.*

# 2-14 PERSON Banquet Delivery

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Our 2-14 person banquet delivery menu will be packaged individually, per person ordering. Prices do not reflect applicable taxes, gratuity, or delivery charges. Prices are per person.



## Breakfast

**C B** | \$12

Fruit, yogurt granola parfait, pastries, cheese,

Our 15-39 person banquet delivery menu will be packaged family style, in reheatable tin pans. Prices do not reflect applicable taxes, gratuity or delivery charges. Prices are per person. Prices includes serving utensils for the meal.

# 15-39 PERSON Banquet Delivery

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## Dinner



Rotisserie chicken, mashed potatoes, broccoli au gratin, and cornbread & butter



Lemon pepper chicken, roasted pork loin, sage stuffing & pan gravy, vegetable medley, and mashed potatoes



Marinated London broil with red wine mushroom sauce, steamed vegetables, butter parsley potatoes, and rolls & butter



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

**B** | \$25

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

**D** | Market Price

**Choice Of:** New York | Ribeye | Filet Mignon (*Priced by market grade & size*)

Baked potato, roasted asparagus, sour cream, cheddar, bacon, and butter

**Choice Of Sauce:** Red wine demi | Diane (mustard & mushroom) | Peppercorn | Cognac cracked pepper crème

## D

Local Apple En Croute with a Blueberry Glaze | \$8

Chocolate Mousse Tart | \$9

Cheesecake (Chocolate or fruit flavors on request) | \$30 - *serves 8 people*



Our 15-39 person banquet delivery menu will be packaged family style, in reheatable tin pans. Prices do not reflect applicable taxes, gratuity or delivery charges. Prices are per person. Prices includes serving utensils for the meal.

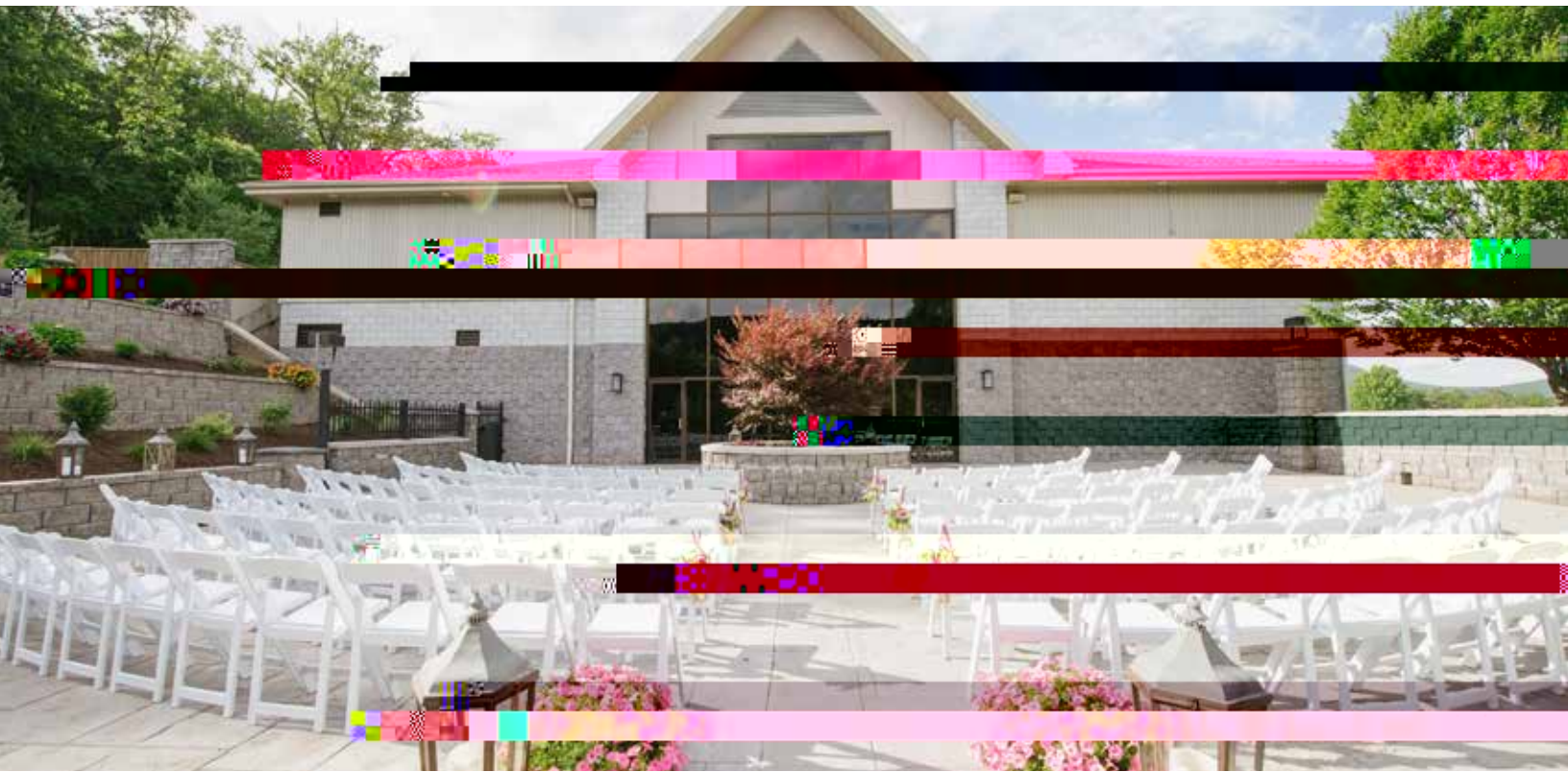


**C** - prices per person for 4 hours of service

If your meeting schedule requires refreshment service for the duration of your morning or afternoon meeting, Shenandoah Provisions recommends the following options. Minimum 5 guests required.

- Coffee, Decaffeinated Coffee, Hot Tea | \$10
- Coffee, Decaffeinated Coffee, Hot Tea \$10
- Coffee, Decaffeinated Coffee, Hot Tea \$10

WEDDINGS, EVENTS  
& 40+ PERSON  
Banquet Menus





# Breakfast

## Breakfast Menus

**H P** | \$14

Scrambled eggs, bacon, hash browns, and toast.  
*Add one pancake for \$2.*

**C** | \$12

House-made muffins, Danish, fresh fruit, and an assortment of premium cereals with milk.

**B** | \$16

Bacon, sausage, biscuits with gravy, scrambled eggs, home fries, and French toast sticks.  
*Add cereal and fresh fruit for \$3.*



Sausage

Hash Browns

Scrambled Eggs

Garlic Herb Chicken

Buttermilk Pancakes

Bacon or Turkey Bacon

Eggs Benedict or Frittatas

Braised Sirloin with Chives and Sour Cream

Grilled Summer Squash

Himalayan Red Rice

Caprese Salad

Sweet Breads

Tossed Salad

Cream Puffs

Fresh Fruit

Petit Fours

Pastries

### Add:

Smoked Salmon and Bagels | \$7

Carved Beef Round | \$9

Omelet Station | \$6

Burrito Station | \$7

*Brunch buffet includes butter, syrup & jellies.*

 Not available off-site



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## & BREAK SELECTIONS

**B**      **C**      with cream cheese & jelly | \$7  
**C**      **P**      **P**      **D** | \$9  
**C**      **P**      **P**      | \$30 per bowl  
**F**      **F**      | \$7  
**D**      | \$7  
**F**      **B**      | \$3  
**M**      **B**      | \$10

Fresh popped popcorn, assortment of penny candy, and assorted soft drinks

### **A** ssorted Snack Tray

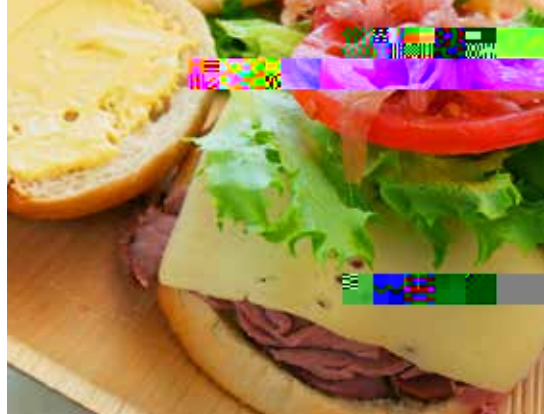
(Each serves 25 people) \$40 per tray

**Choice of:**

Vegetables & dip, fruit tray, cheese & cracker tray, assorted cookie tray, or brownie tray







# Lunches

## Travelers Boxes

*Designed for porting events or departure.*

*Enjoy an executive deli sandwich to-go.*

Deli meats & cheeses on a Kaiser roll with mustard/mayo packets, chips, brownie, and a bottle of Massanutten water | \$13

**Add Fruit:** Orange, apple, or banana | \$2

**Add Salad:** Pasta, potato, or coleslaw | \$2



(Choice of one)

Tossed Salad with two dressings  
Potato Salad | Pasta Salad | Coleslaw

**E** (Choice of two)

Smithfield Pork wrapped in bacon & roasted with sweet jalapeño sauce

Grilled chicken with country ham & sauce supreme

Fried or blackened catfish with Cajun remoulade

Seared Angus Beef with cremini mushroom red wine demi-glaze

Roasted loin of pork with sautéed spinach and dijonaise.

(Choice of one)

Mashed Potatoes | Butter Parsley Potatoes

Baked Beans | Roasted Sweet Potatoes

Oven Roasted Potatoes | Herb Rice

(Choice of one)

Steamed Broccoli | Collard Greens

Zucchini & Yellow Squash

Vegetable Medley

*Dessert available at additional cost. (See page 22)*

# PLATED Lunches

## Cold Plated Options

**P** | \$15  
*Pastrami sandwich on rye bread with swiss.  
Served with seasonal fruit or pasta salad.*

**D** | \$14  
*Black pepper turkey with gouda cheese  
on farmhouse bread. Served with  
Martin's BBQ Chips.*

**M C** | \$15  
*Grilled chicken and crisp romaine lettuce  
with blue cheese, diced bacon, eggs,  
tomatoes, and choice of dressing.*

## Hot Plated Options

**F** | \$14  
*Chicken and broccoli stir fry over steamed rice.*

**L A B** | \$15  
*Local Angus burger topped with swiss and  
sautéed mushrooms. Served with French fries.*

**C** | \$16  
*Roasted half chicken with white wine, thyme,  
and garlic. Served with roasted potatoes  
and steamed veggies.*

**G** | \$16  
*Grilled Salmon with tomato caper buerre  
blanc. Served with rice pilaf and steamed veggies.*





**D B**



# STRAIGHT FROM The Grill

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- B** | \$12
- H D** | \$7
- B** | \$10
- I** | \$10
- B C** | \$12
- F** | 5oz - \$20 | 7oz - \$27 | 9oz - \$35
- N** | 5oz - \$12 | 7oz - \$16 | 9oz - \$24  
| 5oz - \$14 | 7oz - \$18 | 9oz - \$26
- B C** | \$20 per pound
- I H P L** | \$8 per pound
- I H L L** | \$15

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

## Sides for Grill – Cold | \$3 each

Potato salad, macaroni salad, cucumber & onions, coleslaw (vinegar or mayo), tossed salad, pasta salad, grilled veggie salad, broccoli salad, artichoke salad, pickled green beans, watermelon salad, and spinach salad.

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**P**

Red Sauce • White Sauce • Olive Oil • Garlic Butter • Clams • Shrimp • Scallops • Grilled Chicken • Meatballs • Soppresata Peppers • Mushrooms • Asparagus • Peas • Onions • Broccoli • Capers • Linguini • Spinach Fettuccine • Buckwheat Penne

**F**

Teriyaki • Red Chili • Sweet n' Spicy • Schezuan • Shrimp • Chicken • Beef • Pork • Broccoli • Cauliflower  
Snow Peas • Mushrooms • Sweet Peppers • Sprouts • White Rice • Brown Rice

Chipotle Beef • Grilled Chicken • Shrimp • Pork • Corn Tortillas • Flour Tortillas • Pico de Gallo • Corn Salsa  
Cilantro • Onions • Guacamole • Jalapeños • Pickled Onions • RadTJO Drilled01 TmT)127 (dW%a30 (orn T)127.13C9S)5 (tr)15 (eet T)105 (

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## Option #2



(Please select one)

- Tossed salad with ranch & red wine vinaigrette
- Red leaf lettuce salad with sprouts, avocados, and heirloom tomatoes
- Bibb lettuce with roasted red peppers and mandarin orange dressing
- Marinated palm heart and local feta salad

### **E**

(Please select two)

- Hearth roasted prime rib of beef with natural juices
- Grilled New York Strip with garlic mushrooms and Béarnaise
- Airline chicken breast stuffed with fresh mozzarella and sundried tomatoes with garlic truffle polenta and a smoked tomato sauce
- Grilled salmon with local cheese sauce and forest mushrooms
- Thai marinated pork tenderloin with peach chutney
- Pepper encrusted Ahi Tuna Loin with cilantro chimichurri
- Base Camp house-made bacon wrapped shrimp and scallop skewers with herb BBQ sauce

(Please select one)

- Roasted Cauliflower with cheese sauce | Steamed Asparagus
- Honey Mint Carrots | Vegetable Mediant Carre selith ch house-lile 3 -1.824Zwith chcilnieta

# RECEPTION



## Tier One



(Please select one)

(Includes two dressings)

Tossed

Caesar

**E** (Please select two)

Rotisserie pork loin with pan gravy

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

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

Grilled pork chops with spinach mushroom sauce

Hearth roasted turkey with stuffing gravy

Fried chicken

(Please select one)

Broccoli Casserole

Steamed Broccoli

Vegetable Medley

Roasted Veggies

Country Beans

Creamed Corn

Succotash

(Please select one)

Roasted Potatoes

Mashed Potatoes

Rice Pilaf

Orzo

**All entrees are served with hot rolls.**

*Dessert available at additional cost. (See page 22)*

## Tier Two



(Please select one)

Iceberg salad with cheddar, house-made bacon, tomatoes, onions, cucumbers, olives, and choice of dressing

# RECEPTION

## Tier Three



(Please select one)

- Tossed salad with grilled veggies, feta, and basil vinaigrette
- Tossed grilled veggies with herb vinaigrette, topped with goat cheese & walnuts
- Iceberg & arugula salad with sweet peppers, onion, English cucumbers, heirloom tomatoes, and Roquefort dressing
- Tropical fruit salad

**E** (Please select two)

- Grilled sirloin steaks on our custom grill with cracked pepper cognac sauce and forest blend of mushrooms
- Seared duck breast with blackberry bordelaise and pine nuts
- Hearth roasted lamb chops with green peppercorn grand mariner sauce
- Sautéed shrimp in tomato basil butter with orzo
- Grilled salmon with smoked gouda cream sauce and mushroom confit
- Prosciutto & portabella stuffed chicken breast with marsala sauce
- Smoked pork rack with tomato andouille and crawfish compote

(Please select one)

- Sautéed green beans with roasted cherry tomatoes
- Brown sugar glazed hearth roasted acorn squash
- Roasted Garlic Mushrooms | Sautéed Asparagus
- Broccoli Casserole | Vegetable Medley | Steamed Broccoli
- Sautéed zucchini with fresh basil

(Please select one)

- Potatoes Dauphinoise | Mushroom Pilaf
- Radiatore Alfredo | Garlic Mashed Potatoes | Orzo Florentine

**All entrees are served with hot rolls.**

*Dessert available at additional cost. (See page 22)*







# Desserts

## Tier One



- Apple or Peach Crisp
- Apple Turnover
- Bread Pudding
- Fruit Cobbler
- Custard Cups
- Fruit Pie

## Tier Two



- Chocolate Caramel Tart
- Homestead Ice Cream
- Black Forest Cake
- Amaretto Cake
- Kahlua Cake
- Peach Melba
- Coconut Cake

## Tier Three



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



## CON AC

Our highly trained, dedicated event planners provide professional and personalized attention from the moment of inquiry to the end of the event. Schedule your tasting with