



CATERING

Bringing Our Passion to Your Table

Behind every successful event is a **stellar culinary experience**. Shenandoah Provision's Executive Chef, Mike Ritenour, 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 your event is held at Massanutten Resort, an area winery, or other special venue, let our skilled team **bring our passion to your table**.





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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*

This menu was designed by our Executive Chef for our guests wanting an intimate at home dining experience.

Salads

Tossed Salad | \$6

Crispy greens lettuce, tomato, cucumber, and onions with choice of dressing.

Del Webb Salad | \$8

Baby romaine, craisins, boursin cheese, walnuts, and sweet onions with honey lemon dressing.

Entrees

Grilled Salmon | \$18

With manchego cheese sauce and sautéed crimini and shiitake mushrooms.

Shrimp Diablo | \$18

Sautéed gulf shrimp in a spicy marinara over penne pasta with California olive oil and parmesan.

Pan Seared Pork Tenderloin | \$19

With local apples and a madeira demi glaze.

McNett Local Grilled NY Strip | \$28

Local Angus beef rubbed in garlic and sea salt.

Blue Crab Stuffed Trout | \$24

Rainbow trout stuffed with crab imperial and served with a creamy wine sauce.

Bourbon Glazed Black Angus Sirloin | \$24

10 oz Black Angus center-cut sirloin with a sweet & salty bourbon glaze.

Mixed Grill | \$32

Pork tenderloin, gulf shrimp, and maple leaf duck served in a cranberry boursin crème sauce.

Sides | \$4 each

Garlic Mashed Redskin Potatoes | Seared Brussel Sprouts With Bacon & Onions
Sautéed Zucchini With Fresh Herbs | Baked Potato With Butter & Sour Cream | Rice Pilaf

Desserts

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 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.



15-39 PERSON *Banquet Delivery*

Breakfast

Cold Breakfast | \$12

Fruit, yogurt granola parfait, pastries, cheese, boiled eggs, and baguettes with butter & jam

Sausage Gravy | \$15

Sausage gravy, house-made biscuits, and hashbrowns

Hot Breakfast | \$15

Scrambled eggs, bacon or sausage, hashbrowns, and baguettes with butter & jam

Brunch | \$22

Scrambled eggs, bacon or sausage, house-made biscuits & baguettes, fruit, sausage gravy, roasted chicken, potatoes O'Brien, yogurt granola parfaits, vegetable medley, and butter & 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

Option 1 - Pulled pork, house-made bun, house sauce, coleslaw, and baked beans

Option 2 - Pulled chicken, house-made bun, sweet & spicy sauce, potato salad, and black beans

Option 3 - Turkey & swiss sandwich, apple, chips, and cookie or brownie

\$17

Option 1 - Local Angus burger, house-made bun, lettuce, tomato, onion, Martin's BBQ chips, and condiments

Option 2 - Base Camp bratwurst, pretzel bun, bavarian mustard, and German potato salad

Street Taco Bar

1 meat - \$15 | 2 meats - \$17 | 3 meats - \$19

Choice Of: Chipotle chicken | Smoked & shredded pork
Jalapeno garlic shrimp | Cilantro lime steak

Choice Of: Corn tortillas | Flour tortillas

Served With: Pico de gallo, shredded cabbage or lettuce, jalapenos, tomatoes, sour cream, sharp cheddar, roasted corn salsa, tomato green chile rice, and black beans

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

Dinner

\$17

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

\$20

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

\$22

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

\$25

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

Seafood Bowl | \$25

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

Steak Dinner | 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

Desserts

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.



Beverage SELECTIONS

Coffee Service - 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, Decaf, Hot Tea, Bottled Water, Sparkling Water, Assorted Soft Drinks** | \$13

Coffee or Hot Chocolate Break - prices per person for 30-minute service

Minimum of 5 guests required. Staff will provide service through the duration of your break.

- **Coffee, Decaffeinated Coffee, Hot Tea** | \$10
- **Coffee, Decaf, Hot Tea, Bottled Spring Water, Sparkling Water, Assorted Soft Drinks** | \$13
- **Homemade Hot Chocolate Bar** | \$10

With gourmet mini-marshmallows, peppermints & house-made whipped cream.

A La Carte Beverage Selections - prices are per person

Assorted Bottled Sodas: Pepsi & Coke Products Available | \$3

Bottled Fruit Juices: Apple, Orange & Cranberry | \$3

Red Bull & Sugar Free Red Bull (8oz) | \$3

Bottled Spring Water | \$3

Gatorade | \$3

Group Beverages - prices are for 16 servings

House Coffee, Decaffeinated Coffee, Hot Tea Selections | \$30

Hot Cider or Hot Chocolate | \$30

Rugged Cup Signature Roasted Coffee | \$50

Lemonade | \$25

Iced Tea | \$25

All prices do not include 18% Gratuity and applicable taxes plus \$25 delivery charge. Prices are per person.

WEDDINGS, EVENTS
& 40+ PERSON
Banquet Menus





Breakfast

Breakfast Menus

Hot Plated | \$14

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

Continental | \$12

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

Buffet | \$16

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

 Not available off-site

Brunch Buffet

\$24

- 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.

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

Refreshments

& BREAK SELECTIONS

Bagels & Croissants with cream cheese & jelly | \$7

Chips or Pretzels, Peanuts & Vegetable Tray with Dip | \$9

Chips or Pretzels & Peanuts | \$30 per bowl

Fresh Fruit Tray | \$7

Donut Tray | \$7

Fruit Bowl | \$3

Movie Theater Break | \$10

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

Assorted Snack Tray

(Each serves 25 people) \$40 per tray

Choice of:

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



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- **Coffee, Decaf, Hot Tea, Bottled Spring Water, Sparkling Water, Assorted Soft Drinks** | \$13
- **Homemade Hot Chocolate Bar** | \$10

With gourmet mini-marshmallows, peppermints & house-made whipped cream.

A La Carte Beverage Selections - prices are per person

Assorted Bottled Sodas: Pepsi & Coke Products Available | \$3

Bottled Fruit Juices: Apple, Orange & Cranberry | \$3

Red Bull & Sugar Free Red Bull (8oz) | \$3

Bottled Spring Water | \$3

Gatorade | \$3

Group Beverages - prices are for 16 servings

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Hot Cider or Hot Chocolate | \$30

Rugged Cup Signature Roasted Coffee | \$50

Lemonade | \$25

Iced Tea | \$25



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

Executive Lunch Buffet

\$17

Salads (Choice of one)

Tossed Salad with two dressings

Potato Salad | Pasta Salad | Coleslaw

Entrees (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.

Starches (Choice of one)

Mashed Potatoes | Butter Parsley Potatoes

Baked Beans | Roasted Sweet Potatoes

Oven Roasted Potatoes | Herb Rice

Vegetables (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

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 French fries.

Roasted Chicken | \$16

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

Grilled Salmon | \$16

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.



Specialty LUNCH BUFFETS

Deli Buffet | \$15

Sliced turkey, ham, and roast beef | Sliced cheddar, Swiss, and provolone
Kaiser rolls with condiments (Dijon, mayonnaise, lettuce, tomato, pickle, and onion)

Choice of one salad: Potato, pasta, macaroni, or coleslaw. **Plus** potato chips, brownies or cookies.

Italian Buffet | \$17

Greek Salad, garlic bread, chicken and Base Camp bacon Alfredo over Fettuccine,
Spaghetti Bolognese, Anti-pasta, sautéed zucchini and red peppers in garlic butter.

Burgers Buffet | \$18

Local Angus burgers, house-made buns, assorted cheeses, lettuce, tomatoes, pickles, red onions,
mustard, ketchup, mayo, sautéed mushrooms, grilled onions, bacon, jalapeño & pepper relish,
Kettle potato chips or French fries (on-site only), and coleslaw.

Mexican Buffet - Build-Your-Own Fajitas | \$17

Rotisserie chicken and beef from Campfire Grill, tortillas, lettuce, tomatoes, cheese, house-made
salsa from Base Camp, and sour cream. Plus cheese enchiladas, Spanish rice, and corn
with roasted peppers.

Virginia Barbeque Pizza Company Buffet | \$17

Smoked bone-in chicken and brisket, sweet & spicy sauce, collard greens,
country beans, potato salad, mac & cheese, and house-made rolls.

Dessert available at additional cost. (See page 22)



STRAIGHT FROM *The Grill*

Burgers | \$12

Hot Dogs | \$7

Bratwursts | \$10

Italian Sausage | \$10

Barbeque Chicken | \$12

Filets | 5oz - \$20 | 7oz - \$27 | 9oz - \$35

NY Strip | 5oz - \$12 | 7oz - \$16 | 9oz - \$24

Ribeye | 5oz - \$14 | 7oz - \$18 | 9oz - \$26

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 | \$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.

Sides for Grill - Hot | \$3 each

Mac & cheese, baked beans, mashed potatoes, rice pilaf, roasted potatoes, collard greens, smashed potatoes, pasta alfredo, grilled zucchini, mixed veggies, grilled corn on the cob, green beans, and baked potatoes.

*Make your event memorable with our custom smoker.
With our new custom smoker/grill, we can bring
mouthwatering, southern-style barbecue straight to you
with delicious smoked meats, fresh sides, and great service!*

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

FOOD *Stations*

Pasta

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

Stir Fry

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

Street Tacos

Chipotle Beef • Grilled Chicken • Shrimp • Pork • Corn Tortillas • Flour Tortillas • Pico de Gallo • Corn Salsa
Cilantro • Onions • Guacamole • Jalapeños • Pickled Onions • Radishes • Cabbage • Salsa

Curry

Curry Red • Garam Masala • Curry Green • Lamb • Chicken • Beef • Mushrooms
Onions • Peppers • Carrots • Celery • Rice • Potatoes

Carved Prime Rib

Roasted Rib of Beef • Assorted House-made Breads • Mayo Dijon • Stone Ground Mustard • Au Jus • Horseradish

Sundae Bar

Vanilla • Chocolate • Strawberry Ice Cream • Chocolate • Strawberry Caramel • Butterscotch • Sprinkles
Cherries • Strawberries • Chocolate Chips • Whipped Cream • Candied Base Camp Bacon

Market Station

Chef will provide market pricing.

\$29 for three stations • \$35 for four stations • \$40 for five stations • \$45 for six stations



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

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 tomatoes and sherry vinaigrette
- Grilled veggies with local Feta and Greek dressing
- Caesar Salad

Entrees (Please select two)

- Chicken marsala with angel hair pasta
- Shrimp & grits with Base Camp house-made Tasso and sweet peppers
- Rotisserie pork loin with local apples and madeira wine
- Smoked flank steak with tomato lime pico and ancho drizzle
- Roasted rosemary lemon chicken

Vegetables (Please select one)

- Almond Green Beans
- Broccoli Casserole
- Vegetable Medley
- Grilled Zucchini
- Collard Greens
- Baby Carrots
- Ratatouille

Starches (Please select one)

- Whipped Yukon Potatoes
- Whipped Sweet Potatoes
- Butter Parsley Potatoes
- Oven Roasted Potatoes
- Rice Pilaf

All entrees are served with hot rolls.

Dessert available at additional cost. (See page 22)

 Not available off-site

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



PLATED *Dinner*

Option # 2 

\$29

Salads (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

Entrees (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

Vegetables (Please select one)

- Roasted Cauliflower with cheese sauce | Steamed Asparagus
- Honey Mint Carrots | Vegetable Medley | Steamed Broccoli | Grilled Zucchini

Starches (Please select one)

- Roasted or Whipped Sweet Potatoes | Whipped Yukon Gold Potatoes
- Oven Roasted Potatoes | Israeli Couscous | Wild Rice Pilaf

All entrees are served with hot rolls.

Dessert available at additional cost. (See page 22)

 Not available off-site

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

RECEPTION *Buffet*

Tier One

\$21

Salads (Please select one)

(Includes two dressings)

Tossed

Caesar

Entrees (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

Vegetables (Please select one)

Broccoli Casserole

Steamed Broccoli

Vegetable Medley

Roasted Veggies

Country Beans

Creamed Corn

Succotash

Starches (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)





RECEPTION *Buffet*

Tier Two **\$25**

Salads (Please select one)

- Iceberg salad with cheddar, house-made bacon, tomatoes, onions, cucumbers, olives, and choice of dressing
- Spinach salad with mushrooms, house-made bacon, blue cheese, and balsamic vinaigrette
- Romaine salad with tomatoes, cucumbers, black olives, onions, artichokes, and vinaigrette
- Tossed salad (two dressings) | Ambrosia fruit salad

Entrees (Please select two)

- Sautéed chicken breast with mushroom, artichokes, and sundried tomatoes in lemon butter
- London broil of beef grilled on our custom grill with red wine portabella demi-glaze
- Rotisserie leg of lamb with spinach orzo and mint red wine demi-glaze
- Grilled pork loin over andouille stuffing with nantua sauce
- Prosciutto stuffed chicken breast with asiago sauce
- Broiled cod with lobster sauce | Seafood newburg en croute

Vegetables (Please select one)

- Sautéed zucchini with Red Peppers
- Sautéed Cherry Tomatoes with Basil Butter
- Hearth Roasted Winter Squash
- Green Beans Almondine | Cauliflower Au Gratin
- Vegetable Medley | Steamed Broccoli | Cream spinach

Starches (Please select one)

- Orzo with Sundried Tomatoes, Olives, and Feta
- Roasted Garlic Mashed Potatoes
- Roasted Red Skin Potatoes | Spinach and Mushroom Pilaf
- Three Cheese Polenta | Scalloped Potatoes | Basmati Rice

All entrees are served with hot rolls.

Dessert available at additional cost. (See page 22)

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

RECEPTION *Buffet*

Tier Three

\$30

Salads (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

Entrees (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

Vegetables (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

Starches (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)





We offer options to add to our fantastic menu offerings so that you can have a meal specific to you and your special event!

A la Carte

UPGRADES

Per Piece

- Deviled Eggs | \$1
- Cocktail Shrimp | \$2
- Melon wrapped in Country Ham | \$1
- Bacon, Habanero Jam, and Peanut Butter Slider | \$2
- Stuffed Mushroom (Crab, Sausage, or Spinach) | \$2/\$1.50/\$1
- Shucked Seaside Oysters | \$2
- Jalapeno Snake Bites | \$2
- Wings & Sauce | \$1
- Texas Lollipops | \$2
- Ham Biscuits | \$1
- Mini Crab Cakes | \$3
- Clams Casino | \$1.50
- Oysters Rockefeller | \$2
- Smoked Duck Canapes | \$2
- Scallops wrapped in Bacon | \$2
- Mini Pork Belly Sandwiches | \$2

- Peel & Eat Shrimp | \$15 per pound

By the Tray

- Roasted Vegetables wrapped in Phyllo | \$30
- Spinach wrapped in Phyllo Roll | \$30
- Potato Cheddar Bites | \$30
- White Pizza | \$30
- Barbeque Nachos | \$45
- Local Cheese & Fruit | \$50
- Smoked & Cured Meats | \$75
- Domestic Cheese & Fruit | \$30
- Imported Cheese & Fruit | \$60
- Chips & House-made Salsa | \$40
- Fresh Mozzarella & Local or Heirloom Tomatoes Dressed | \$60
- Meatballs (Swedish, BBQ or Teriyaki) | \$40
- Smoked Salmon (cold or hot) | \$100
- Smoked Trout | \$100
- Egg Rolls | \$20
- Crudit  | \$40

Carving Station Per Person

- Hearth Roasted Turkey | \$10
- Steamship Round | \$10
- Smoked Prime Rib | \$15
- Venison Leg | \$19
- Top Round | \$10
- Ham | \$10

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Desserts

Tier One

\$7

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

Tier Two

\$8

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

Tier Three

\$9

- 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

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

BAR Packages

Luxury Bar Package

First hour - \$30 per person
Each additional hour - \$16 per person
Wines | Choose 4
Beer | Choose 4

Liquor

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

Also includes: *Sparkling Wine, Sparkling Rose', Sparkling Toast Sparkling Blanc de Blanc*

Wines

Choose 4 - *Inquire for list.*

Beer | Choose 4

Bud Light, Miller Light, Corona, Blue Moon, Devil's Backbone Vienna Lager, Starr Hill Love, Brothers Great Outdoors, Basic City 6th Lord

Premium Bar Package

First hour - \$26 per person
Each additional hour - \$14 per person
Wines | Choose 4
Beer | Choose 4

Liquor

Tito's Vodka, Bombay Sapphire, Kraken Rum, 1800 Silver Tequila, Monkey Shoulder Scotch, Bulliet Rye Whiskey

Also includes: *Sparkling Wine, Sparkling Blanc de Blanc*

Classic Bar Package

First hour - \$22 per person
Each additional hour - \$12 per person
Wines | Choose 4
Beer | Choose 4

Liquor

Stolichnaya Vodka, Beefeater Gin, Captain Morgan Rum, Jose Cuervo Gold Tequila, Dewar's Scotch, Jim Beam Bourbon

Upgrade Your Package

Add Signature Cocktails | \$10 per person

Add Champagne For Toasting | \$4 per person

Included in Luxury Package.

Bar Standards

Included with all bar packages: *Club soda, tonic, cranberry juice, orange juice, Pepsi products, grenadine, lemons, limes, cherries*



Pricing based on total guest count of all adults over the age of 21. Pricing does not include taxes or 18% gratuity. Non-alcoholic bar (sodas & juices) available for children, expectant mothers, and guests - \$10 per person.

CONTACT US

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 Executive Chef Mike Ritenour today and let us help you create the event of your dreams!

Shenandoah Provisions, Inc.

540.289.4905 | sphanquets@massresort.com

www.MassResort.com/Catering



Let us help you plan your next event!

