

Holiday Buffet Menu



Option 1 - \$24

Salads (Please select one)

- Roasted veggies & goat cheese
- Romaine mache salad with pecans & dried cranberries
- Figs & sweet peppers with champagne vinaigrette
- Spinach salad with apple & walnuts with sweet onions, cucumber & Dijon dressing
- Tossed salad

Entrees (Please select two)

- Bourbon glazed salmon
- Roasted turkey with cornbread stuffing & giblet gravy
- Roasted & sliced local sirloin with cracked pepper demi glaze
- Leg of lamb with spinach stuffing & roasted tomato sauce
- Roasted loin of pork with andouille stuffing & nantua sauce
- Sautéed chicken with capers and sweet red peppers

Vegetables (Please select one)

- Roasted winter squash
- Country style green beans
- Broccoli & cauliflower
- Broccoli gratin

Starches (Please select one)

- Sweet potatoes with brown sugar & pecans
- Garlic mashed potatoes
- Sweet pepper polenta
- Oven roasted potatoes
- Wild rice pilaf

Dessert (Please select one)

- Caramel glaze spice cake
- Candy cane mousse
- Cherry peach crisp
- Local apple pie

The holiday buffet is served with hot rolls & holiday cookies. Also includes coffee, tea & lemonade.

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

Holiday Buffet Menu



Option 2 - \$29.95

Salads (Please select one)

Iceberg wedge, bacon, cheese, tomatoes, cucumber, onion & 1000 Island

Spinach & romaine with smoked salmon, blue cheese, capers & onions with walnut vinaigrette

Bib lettuce with roasted sweet pepper, Mandarin oranges & feta vinaigrette

Wedge salad

Tossed salad

Entrees (Please select two)

Roasted turkey with sage stuffing & pan gravy

NY Strip Au Jus - Local New York strip roasted served in our jus

Salmon Princess - Grilled salmon topped with shrimp & hollandaise over asparagus

Leg of lam roasted with fresh herbs & served with mint gastic & fluffy horseradish

Pork tenderloin Wellington with mushroom Paté & cracked pepper Cognac sauce

Shrimp creole

Vegetables (Please select one)

Steamed broccoli & cauliflower

Butternut squash

Broccoli gratin

Asparagus

Starches (Please select one)

Sour cream chive potatoes

Blend & rice with basil butter

Whipped Yukon gold potatoes

Mushroom & peas risotto

Oven roasted potatoes

Dessert (Please select one)

Chocolate Grand Marnier cake

Kentucky Derby pie

Peppermint Napoleon

Local apple pie

The holiday buffet is served with hot rolls & holiday cookies. Also includes coffee, tea & lemonade.

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

Plated Holiday Dinner Menu

\$35

Course 1

Lobster Bisque
Pozole

Course 2 (Please select one)

Arugula & iceberg salad with dried fruit, nuts & champagne vinaigrette
Tossed salad with crispy veggies & choice of dressing
Spinach salad with chopped eggs, bacon, mushrooms & honey mustard

Course 3

Entrees (Please select one)

Cornish game hens stuffed with sage stuffing & pan gravy
16 oz. bone-in pork loin chop with apple brandy demi glace
Prime rib of beef with rosemary red wine jus
Grilled Scottish salmon with béarnaise
Broiled gulf shrimp in garlic butter
Chicken Oscar

Vegetables (Please select one)

Brussel sprouts with riesling & butter
Roasted winter squash
Steamed asparagus
Vegetable medley

Starches (Please select one)

Potatoes dauphinoise
Roasted garlic mashed potatoes
Oven roasted potatoes
Roasted sweet potatoes
Penne au gratin
Wild rice pilaf

Course 4 - Dessert (Please select one)

Poached local apples with cinnamon crème fraiche
Strawberry pistachio cake
Chocolate decadence
Raspberry tart
Crème brulee



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Holiday Appetizers & Upgrades

Holiday Appetizers

Cocktail shrimp

Jumbo - \$2 per piece | Large - \$1.75 per piece | Medium - \$1.50 per piece

Smoked salmon side with traditional condiments | \$100 per side

Oysters & clams (on the half shell) | Market price

Oysters Rockefeller | \$3.50 each

Domestic cheese & crackers | \$40 per tray

Charcuterie | Small tray - \$75 | Large tray - \$125

BBQ meatballs | \$40 per tray

Crudite | \$40 per tray

Holiday Upgrades

Steamed shrimp | \$20 per pound (served with cocktail & lemon)

Top round carved | \$12 per person (minimum of 40 people)

Prime rib carved | \$14 per person (minimum of 25 people)

Leg of lamb carved | \$16 per person (minimum of 20 people)

Poached & displayed whole salmon | \$150



Holiday Catering Options

Evergreen Package

Prices starting at \$330 per person *(taxes, resort fees, and gratuities are additional)*

This holiday celebration package includes décor, china, flatware, and a tier one holiday buffet dinner, with dessert. Also included are \$50 meal vouchers, a holiday activity, and 2 night stay in a hotel room.

Yuletide Package

Prices starting at \$365.00 per person *(taxes, resort fees, and gratuities are additional)*

This package offers a holiday celebration that will include a meet and greet on our first night at our Perfect Break virtual golf lounge, and a privately catered dinner with appetizers on the second night. One holiday activity for your group is included, along with a two night stay in one of our 1-bedroom Woodstone Casa.

Winter Wonderland Package

Prices starting at \$500.00 per person *(taxes, resort fees, and gratuities are additional)*

This package offers a holiday celebration that will begin with a meet and greet at our Water Park, along with tickets to enjoy our newest attraction at the Water Park - "Light up the Park". Your group will enjoy a privately catered dinner with appetizers on the second night with us. One holiday activity is also included, with a two-night stay in one of our 2-bedroom Woodstone or Summit Condos.

Plated Holiday - Escape Dinner

\$80 *(Pricing will adjust based on changes and appetizer choices and does not include room rental and set up fees, or tax and gratuity.)*

Experience our four-course holiday menu with our escape dinner. Drinks are offered at each course, and included in the price of the event. Please see page 6 for full menu options.

Plated Holiday Menu - Escape Dinner



\$80

Course 1 (Please select one drink to pair with)

Lobster Bisque

Course 2 (Please select one & one drink to pair with)

Spinach salad with chopped eggs, bacon, mushrooms & honey mustard poizole

Arugula & iceberg salad with dried fruit, nuts & champagne vinaigrette

Tossed salad with crispy veggies & choice of dressing

Course 3 (Please select one drink to pair with)

Entrees (Please select one)

16 oz. bone-in pork loin chop with apple brandy demi glace

Cornish game hens stuffed with sage stuffing & pan gravy

Prime rib of beef with rosemary red wine jus

Grilled Scottish salmon with béarnaise

Broiled gulf shrimp in garlic butter

Chicken Oscar



Vegetables (Please select one)

Brussel sprouts with riesling & butter

Roasted winter squash

Steamed asparagus

Vegetable medley

Starches (Please select one)

Roasted garlic mashed potatoes

Potatoes dauphinoise

Oven roasted potatoes

Roasted sweet potatoes

Penne au gratin

Wild rice pilaf



Course 4 - Dessert (Please select one)

Chocolate decadence | Served with Winter Bourbon Smash or The Night Cap (Please select one)

Raspberry tart | Served with Winter Solstice or Polar Vortex (Please select one)

Poached local apples with cinnamon crème fraiche | Served with Winter Bourbon Smash or The Night Cap (Please select one)

Strawberry pistachio cake | Served with Winter Bourbon Smash or The Night Cap (Please select one)

Crème brulee | Served with Winter Solstice or Polar Vortex (Please select one)

Drinks (Please select from these for Courses 1 - 3)

Beer | Miller Lite, Ready Set Session, Vienna Lager & Bold Rock

Wine | Massanutten Mosaic, Sartori Pinot, Well Hung White & Seasonal Mulled Wine

Specialty Cocktails | Clover Club, Warm N Fuzzy, Blue Ridge Ol' Fashioned & Eggnog Martini

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Holiday Activities / Add-ons

Gingerbread Building Activity | \$20 per person

Take home a holiday themed gingerbread creation that you construct yourself!

Light up the Park | \$18 per person

Walk through a winter wonderland made of interactive light displays at our outdoor WaterPark. This experience is sure to deliver a night of fun, food, and drinks for all ages to enjoy.

Fleece Hat Making | \$20 per person

Create and decorate your own holiday themed fleece hat.

Photo Booth | Starting @ \$100

(Pricing will be adjusted based on features added and number of attendees at event.)

Wreath Building Class

\$50 per person with wine | \$15 per person without wreath building

(Pricing may adjust based on changes made to menu, and does not include room rental and set up fees, or tax and gratuity.) Make your own wreath, while enjoying a glass of wine or non-alcoholic beverage, and snacks. Finish this hour-long activity with fresh-baked cookies. Maximum of 25 people per class.

All prices do not include 18% Gratuity and applicable taxes.



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