



OFF-SITE CATERING

Bringing Our Passion to Your Table

Behind every successful event is 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 Mountain Retreat, an anniversary, or other special event, let our talented team **bring our passion to your table**.



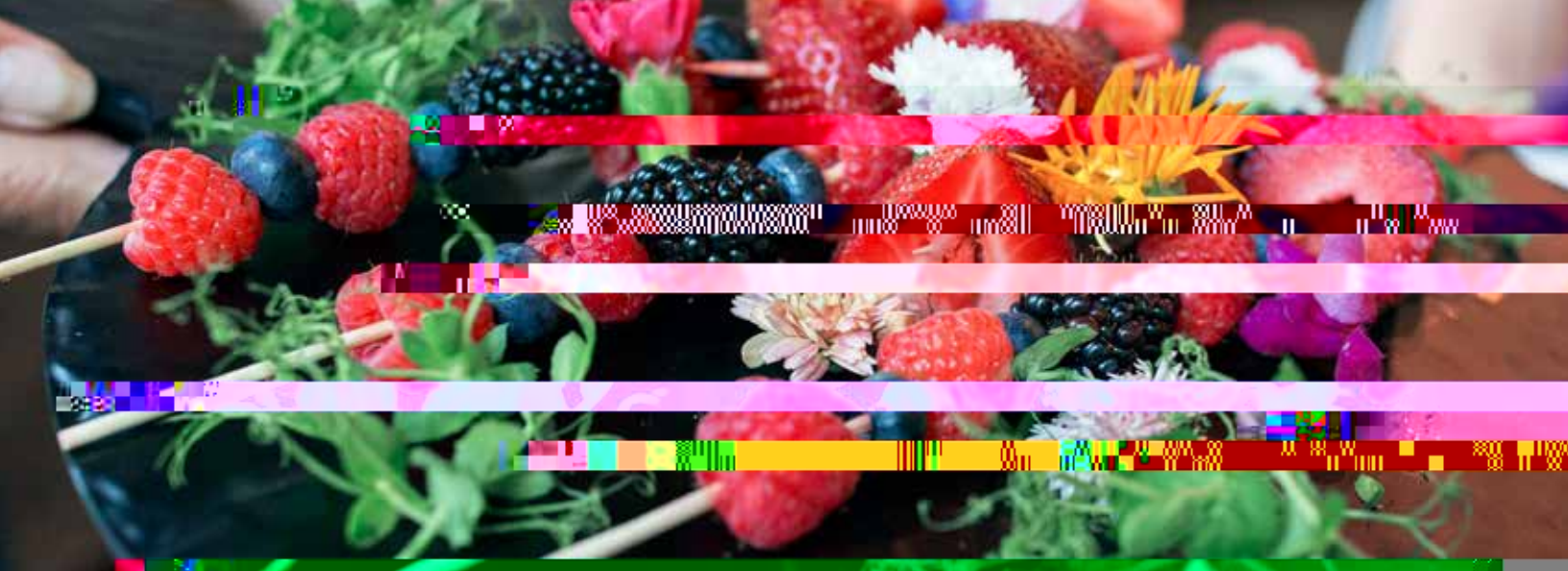


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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

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. It has a choice of:

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

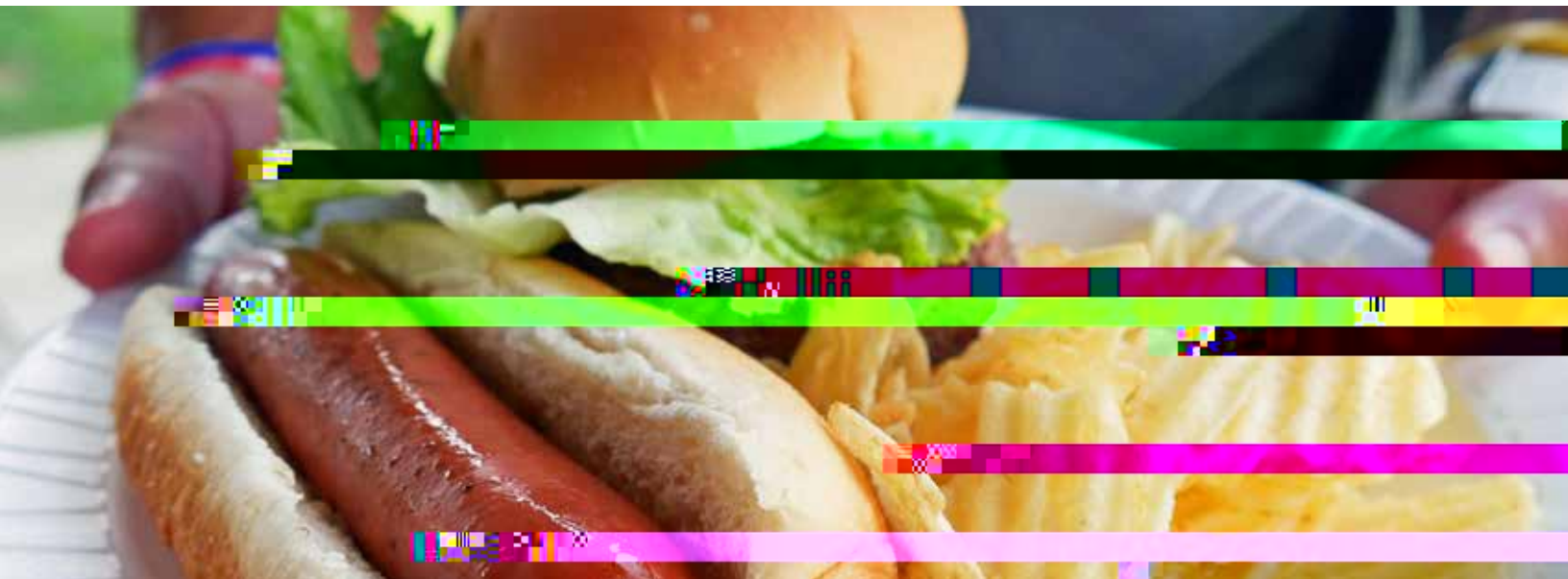
Level 3

Meals are packaged for each person individually in a go-al container. Delivered to your location
in basic plastic 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 cutlery are offered for guest convenience.
P M \$ \$ + \$ \$ \$.
- B. China and glassware are offered for guest convenience.
P M \$ \$ + \$ \$ \$ \$.00 .





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

☞ - \$ ☞ - \$ ☞ - \$

- ☞** ○ Chipole chicken Smoked & hredded pork Jalapeno garlic hrimp Cilan ro lime eak
- ☞** ○ Corn or illa Flo r or illa
- ☞** ○ 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 & cauliflower, and cornbread & butter

\$20

Lemon pepper chicken, roasted pork loin, aged cheddar & pan graté, 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.

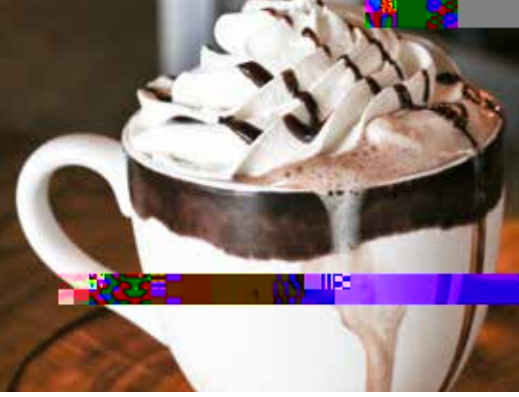
\$24

- 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.



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, Dessert, Hot Chocolate, House-made Whipped Cream \$10
 - Coffee, Dessert, Hot Chocolate, House-made Whipped Cream, Assorted Pastries, Almond Milk, Dairy-free \$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, Dessert, Hot Chocolate, House-made Whipped Cream \$5
 - Coffee, Dessert, Hot Chocolate, House-made Whipped Cream, Assorted Pastries, Almond Milk, Dairy-free \$7
 - Hot Chocolate, Assorted Pastries, House-made Whipped Cream \$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
- Gaarde \$3

Group Beverages Price are for 16 serving

- House Coffee, Decaffeinated Coffee, Hot Tea Selection \$30
- Hot Cider or Hot Chocolate \$30
- Regional Craft Signature Roasted Coffee \$50
- Lemonade \$25
- Iced Tea \$25

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

\$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 fresh jalapeno sauce

Grilled chicken with

country ham & apple chutney

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 elect 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
Caesar Salad

Entrees (Please elect one)

Chicken marinated with angel hair pasta
Shrimp & grits with Bacon Campfire-made Tomato and cheese pepper
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 elect one)

Almond Green Bean
Broccoli Cauliflower
Vegetable Medley
Grilled Zucchini
Collard Green
Baby Carrots
Ratatouille

Starches (Please elect one)

Whipped Yukon Potato
Whipped Sweet Potato
Braised Parsley Potato
Oven Roasted Potato
Rice Pilaf

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11.

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 feijoa salad

Entrees (Please elect one)

Herb roasted prime rib of beef with natural jus
 Grilled New York Strip with garlic mushroom and Bûche de pain
 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 grat

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 pork with onion grat

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, arichoke, and vinaigrette
Tossed salad (no dressing) Ambrosia fruit salad

Entrees (Please select one)

Sautéed chicken breast with mushroom, arichoke, 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 a mango sauce
Broiled cod with lobster sauce Seafood newberg en croûte

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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 beef 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 chops 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 crusted 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 Sauté
Broccoli Cauliflower Vegetable Medley
Sautéed zucchini with fresh basil

Starches (Please elect one)

Potatoes
Daphinoides 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 Bites \$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
Tomatoe Dressed \$60
- Meatball (Sautéed, BBQ or Teriyaki) \$40
- Smoked Salmon (cold or hot) \$100
- Smoked Trout \$100
- Egg Roll \$50
- Crisp \$40

- Heirloom 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

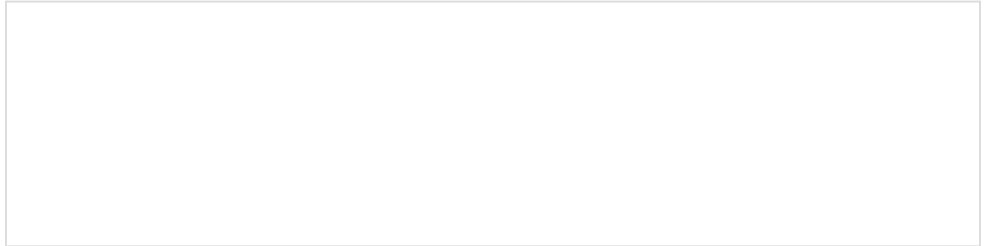
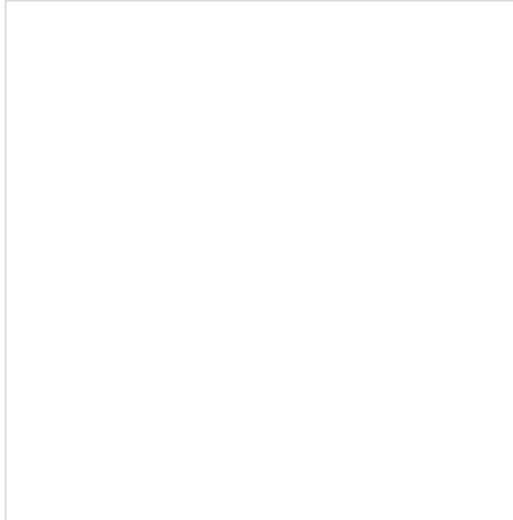
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*Grey Goose Vodka, Hendricks Gin,
Sailor Jerry Rum, Espolon Silver 7,
Macallan 12 Scotch, Knob Creek
Bourbon Whiskey*

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@marreor.com
[.Marreor.com/Catering](http://marreor.com/Catering)

