



# ON-SITE CATERING

Bringing Our Passion to Your Table

#### **Smaller Banquets**

15-39 P ... Ba. , D <sub>1</sub>'. I **2-3** 

B. a. S. .... 14

40+ Person E t







# 15-39 PERSON Banquet

#### **Breakfast**

#### Cold Breakfast \$12

#### Sausage Gravy \$15

#### Hot Breakfast \$15

#### Brunch \$22

S a , ..., a... .a, .a, ,
., - a , ., . & a, .,
., a, a, a, a, .a, .,
. a. O'B, ., .., . a.., a a a.,
. . a, , , a, & a

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

#### \$17

#### Street Taco Bar









## Beverage selections

Co ee Service - prices per person for 4 hours of service

- Co ee, Deca einated Co ee, Hot Tea \$10
- Co ee, Decaf, Hot Tea, Bottled Water, Sparkling Water, Assorted Soft Drinks, \$13

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

- Co ee, Deca einated Co ee, Hot Tea \$5
- Co ee, Decaf, Hot Tea, Bottled Spring Water, Sparkling Water, Assorted Soft Drinks, \$7
- Homemade Hot Chocolate Bar<sub>\*</sub> \$10 With gourmet mini-marshmallows, peppermints & house-made whipped cream.

#### A La Carte Beverage Selections - prices are per person

A... B., S. a.: P., & C. P., A.a, a, 38
B., F, J, .: A, , Oa. & Ca. 38
R. B, 11 & S, a F. R. B, 11 (8.) \$3
B., S., Wa \$3
Ga. a \$3

#### **Group Beverages** - prices are for 16 servings

#### **40+ PERSON EVENT**

# Banquets Menus









### Breakfast

#### **Breakfast Menus**

#### Hot Plated \$14

#### Continental \$12

#### Bu et, \$16

Ba..,a.a., ..., a., ... a., ... a., ... Add cereal and fresh fruit for \$3.

N. a. a<sub>1</sub>a<sub>1</sub> . -. ·

#### Brunch Bufet \(\infty\)

#### \$24

```
Sa<sub>i</sub> . a
                              Ha. B./..
                           Sa, E...
                         Ga<sub>1</sub>, H C<sub>1</sub>.
                        B<sub>1</sub> Pa. a .
                     Ba . . . T Ba . .
                  \mathsf{E}_{\mathsf{L}} , \mathsf{B} , \mathsf{L} , \mathsf{F}_{\mathsf{L}} a a,
G 111 S S a.
                         H<sub>1</sub> a<sub>1</sub> a a. R R<sub>1</sub>
                               Ca . Sa, a
                               S/Ba.
                                T. . . Sa<sub>1</sub> a
                                CaP,.
                                 F . F,
                                  P , F., .
                                      Pa. . .
```

#### Add:

Brunch bu et includes butter, syrup & jellies.

# Refreshments & BREAK SELECTIONS

**Bagels & Croissants** 













## Beverage selections

#### Co ee Service - prices per person for 4 hours of service

- Co ee, Deca einated Co ee, Hot Tea \$10
- Co ee, Decaf, Hot Tea, Bottled Water, Sparkling Water, Assorted Soft Drinks』 \$13

#### Co ee or Hot Chocolate Break - prices per person for 30-minute service

- Co ee, Deca einated Co ee, Hot Tea \$5
- Co ee, Decaf, Hot Tea, Bottled Spring Water, Sparkling Water, Assorted Soft Drinks, \$7
- Homemade Hot Chocolate Bar₄ \$10
   With gourmet mini-marshmallows, peppermints & house-made whipped cream.

#### A La Carte Beverage Selections - prices are per person

A... B., S. a.: P., & C. P., A. a, a, 3 \$3

B., F, J, ..: A, , O a. & C a. \$3

R. B, 11 & S, a F. R. B, 11 (8. ) \$3

B., S., Wa \$3

Ga. a \$3

#### **Group Beverages** - prices are for 16 servings

#### E xecutive Lunch Bufet

#### \$17

Ba B a. . , R. a. S/ P. a . .

### 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<sub>4</sub> \$14

Chicken and broccoli stir fry over steamed rice.

#### Local Angus Burger \$15

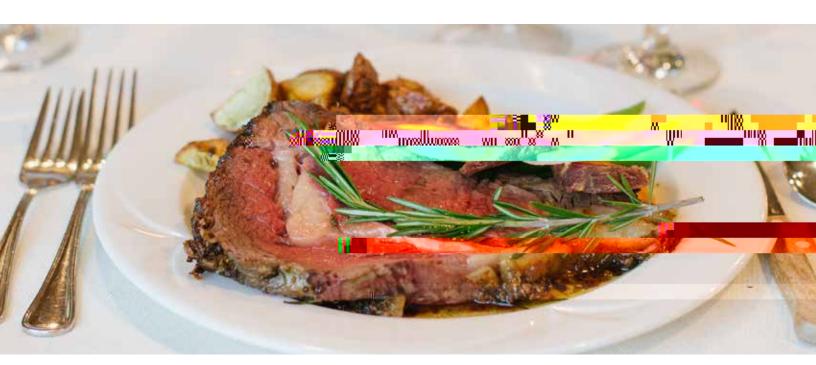
Local Angus burger topped with swiss and sautéed mushrooms. Served with French fries.

#### Roasted Chicken \$16

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

#### Grilled Salmon Ma P

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









### Specialty LUNCH BUFFETS

#### Deli Bu et₄ \$15

 $S_{l^{1}} \quad \text{, a, a, a. a. a. } S_{l^{1}} \quad \text{a, } S_{\sqrt{1...}}, \text{a. ...}, \dots \text{...}$   $Ka. \quad ..._{l^{1}} \wedge 1 \quad ... \quad ... \quad ... \quad (D..., a...a..,_{l^{1}} \setminus 1, a...,_{l^{1}}, a...,_{l^{1$ 

#### Italian Bu et \$17

#### Burgers Bu et \$18

#### Mexican Bu et - Build-Your-Own Fajitas \$17

R. ... i i a. ... Ca  $G_{111}$ , ...  $I_{111}$ a.,  $I_{111}$ a.

#### Virginia Barbeque Pizza Company Bu et , \$17

Dessert available at additional cost. (See page 19)



#### STRAIGHT FROM

### The Grill

Burgers<sub>\*</sub> \$12

Hot Dogs₄ \$7

Bratwursts, \$10

Italian Sausage \$10

Barbeque Chicken \$12

**Filets**, 5. , 7. , 9. (Ma P<sub>1</sub>)

**NY Strip** 5. 7. 9. (Ma P. )

**Ribeye** 5. 7. 9. (Ma P. )

Brined & Smoked Salmon from Base Camp, \$20

In-House Smoked Pork Loin, \$8

In-House Smoked Lamb Legs \$15

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

#### Sides for Grill Cold | \$3 each

#### Sides for Grill Hot | \$3 each

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!

### PLATED Dinner







#### Option

\$24

```
Vegetables (P, a. . , . . . )

A, . . G . B a. .

B . . , Ca. . ,

V . a , M ,

G , Z . . . .

C. , a G . .

Ba Ca . .

Ra a . , , . .
```

```
      Starches (P<sub>1</sub> a. . , P. a. . )

      W , Y, P. a. .

      W , S/ P. a. .

      B, Pa., P. a. .

      O. . R. a. P. a. .

      R P<sub>1</sub> a
```

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

Dessert available at additional cost. (See page 19)

N. a. a<sub>1</sub>a<sub>1</sub> . -..



### PLATED Dinner

#### Option 🛇

\$29

**Salads** (P<sub>1</sub> a. . , . . . )

T. . . a<sub>1</sub>a / 1 a. & / 1. . 1. a<sub>1</sub>

Mar.a a, a.a., a.a,a

Entrees (P<sub>1</sub> a. . , / . )

 $G_{1|1} \quad \ \ N \neq Y, \quad \ S_{1} \neq_{1} \quad \ \ , \quad \ \ a_{1}! \qquad \ \ , \quad \ldots \quad a_{n} \quad B_{n} = a_{n}.$ 

Ba. Ca . , . - a a . . / a . . .

a. . a<sub>11</sub>. . / . / 1 BBQ.a<sub>1</sub>

Vegetables (P<sub>1</sub> a. . , . . . )

 $R.\ a. \quad Ca_{,\,1'}\ .\ /\ . \quad .\ .\ a_{,\,\,}\ S\ a \quad A.\ a.a_{,\,\,}.$   $H.\ .\ M.\ Ca_{,\,\,}\ V_{,\,\,}\ a_{,\,\,}\ M_{\,,\,\,}\ S\ a \quad B.\ .\ ._{1'}\ G_{111}\ Z_{,\,\,\,}\ ...$ 

Starches (P<sub>1</sub> a. . , . . . )

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

Dessert available at additional cost. (See page 19)

N. a. a<sub>1</sub>a<sub>1</sub> . -..

### RECEPTION Bufet







```
Vegetables (P<sub>1</sub> a. . . , . . . )
B. . . , Ca. . . ,
S a B. . . , V. a , M ,
R. a. V. . . .
C. , B a. .
C a C. .
S, a.
```

All entrees are served with hot rolls.

Dessert available at additional cost. (See page 19)

#### Tier Two \$25

#### **Salads** (P<sub>1</sub> a. . , . . )

#### Entrees (P<sub>1</sub> a. . , / . )

#### Vegetables (P<sub>1</sub> a. . , . . . )

Sa R P .

### RECEPTION Bufet

#### Tier Three \$30

#### **Salads** (P<sub>1</sub> a. . , . . )

#### Entrees (P<sub>1</sub> a. . , / . )

#### Vegetables (P<sub>1</sub> a. . , . . )

#### Starches (P<sub>1</sub> a. . , . . . )

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

Dessert available at additional cost. (See page 19)



#### By the Tray

```
R. a. V a _1 . _7 a _7 . _7 _{11} . _4 $30
      S_{1}, a \neq a 1. P_{11}, R_{11} $30
             P. a. C a B . $30
                    W ₁ P₁ a₄ $30
                Ba Na ... $45
             L. a<sub>1</sub> C . & F<sub>1</sub> , $50
            S. & C. Ma. 4 $75
          D. . . C . & F . . $40
          I . C . & F, √ $60
         C , . & H. , . - a Sa, a, $40
     F . M. a ,1a & L. a, . H , 1. .
              T. a. . D .. 🔏 $60
 M a a_{11} (S/ 1, BBQ. T 1 a 1) $40
      S . Sa .. ( . , . . ) $100
                   S . T. , $100
                       E. R. 11. 4 $50
                       C $40
```

#### Carving Station Per Person

H a R. a. T. ↓ \$10

#### Tier One

#### \$7

#### Tier Two

#### \$8

C...a Caa , Ta H. . a I C a B<sub>1</sub>a F. . Ca A a . Ca Ka <sub>1</sub>, a Ca P a M , a C. . . Ca

# BAR Packages

#### **Luxury Bar Package**

F. . . - \$30 ... Ea a ... a . - \$16 ... W. . . C ... 4 B . C ... 4

#### Liquor

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

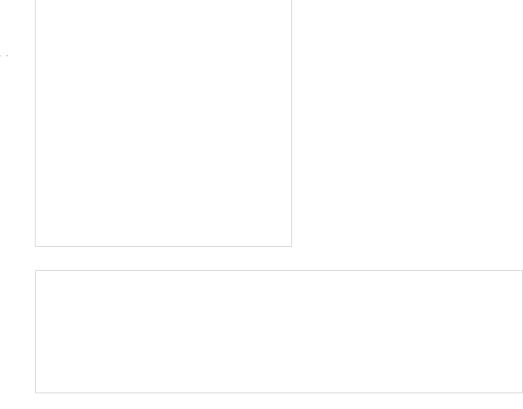
**Also includes**: *Sparkling Wine, Sparkling Rose', Sparkling Toast* 

#### Wines

C . . . 4 - Inquire for list.

**Beer**₄ C . . . 4

Bud Light, Miller Light, Corona,



#### **CONTACT US**

Shenandoah Provisions, Inc.