

CATERING MENU

SHENANDOAH

— NATIONAL PARK —

Business Office Mailing Address: Delaware North at Shenandoah National Park
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HORS D'OEUVRES

Recommend 3 per guest

HOT

Scallops Wrapped in Bacon, Soy Maple Glaze	\$4.25 each
Vegetable Spring Rolls, Sweet Chili Sauce	\$1.50 each
Country Ham Biscuits, Cheddar Dijon	\$3.00 each
Mushrooms, Stuffed with Boursin & Spinach	\$2.50 each
Crostini, Fresh Tomato, Mozzarella & Basil	\$3.00 each
Mini Crab Cakes, Old Bay Tartar Sauce	\$4.50 each
BBQ Sliders, Pulled Pork, Coleslaw	\$1.80 each

COLD

Balsamic Marinated Cremini Mushrooms, Fresh Mozzarella	\$1.60 each
Pesto Marinated Tomato Mozzarella Skewers	\$1.60 each
Sliced Pear, Gorgonzola Walnut & Honey	\$1.60 each
Roasted Garlic, Artichoke Heart, Lemon Basil Crostini	\$1.60 each
Shrimp Cocktail Shooter, Cocktail Sauce	Market Price

This kitchen contains items which are known allergens. While stringent precautions are taken, one should assume that contact with peanuts, tree nuts, wheat, eggs, milk, sesame and other allergens is possible.

All prices are subject to a taxable 20% gratuity, current 5.3% state and 4% local sales tax and 1% utility add-on fee.

HORS D'OEUVRES DISPLAYS

CHEESE

Based on 25 guests; accompanied by grapes, berries, crackers, and breads.

Cheddar, Swiss, Pepper Jack, Smoked Gouda, & Gorgonzola \$200.00

FLATBREAD

Each flatbread serves 4 guests.

Spinach, Feta, Onions, Mushrooms, Garlic Spread	\$16.00 per flatbread
BBQ Pork Cheddar, Onion	\$16.00 per flatbread
Smoked Gouda, Tomato, Bacon	\$16.00 per flatbread
Tomato, Mushrooms, Onions, Swiss	\$16.00 per flatbread
Tomato, Basil, Fresh Mozzarella	\$16.00 per flatbread

FRUIT

Based on 25 guests.

Cantaloupe, Honeydew, Pineapple, Grapes, Seasonal Berries, Honey Yogurt \$150.00

VEGETABLE

Based on 25 guests.

Celery, Cucumbers, Carrots, Grape Tomatoes, Broccoli, Roasted Eggplant, Zucchini, Squash, Grilled Asparagus, Humus, Ranch Dip \$175.00

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BUFFETS

Guaranteed minimum of 50 paying guests at Skyland; 40 paying guests at Big Meadows Lodge.
Children 3 years & under eat free; children 4 - 10 years of age are 20% off buffet pricing.

COUNTRY MOUNTAIN

Completed with biscuits, cornbread, butter, coffee, iced tea, lemonade, and water service.

Choose 2 Entrées, 2 Sides, and 2 Desserts: \$29.00 per person

- ENTRÉES: Fried Chicken
Honey Glazed Ham
Chicken Fried Steak
- SIDES: Mac 'n Cheese, Mashed Potatoes, Coleslaw, Green Beans,
Cheesy Grits, Collard Green, Corn on the Cob
- DESSERTS: Blackberry Cobbler, Brownies, Apple Pie, Pecan Pie,

BACKYARD BBQ

Completed with coffee, iced tea, lemonade, and water service.

Choose 3 Entrées, 2 Sides, and 2 Desserts: \$29.00 per person

- ENTRÉES: Hamburgers (8oz. Patty, Kaiser Bun)
All Beef Hot Dogs
Beer Brats
BBQ Chicken, Blackberry BBQ Sauce
Pulled Pork
BBQ Beef Brisket
- All entrées served with pickles, lettuce, tomato, mustard, ketchup,
BBQ sauce, sautéed onions, cheese (american, swiss, cheddar).*
- SIDES: Potato Salad, Macaroni Salad, Corn on the Cob, Coleslaw, Baked Beans
- DESSERTS: Berry Shortcake, Blackberry Cobbler, Apple Pie, Brownies

NY DELI

Completed with coffee, iced tea, lemonade, and water service.

All Items Included: \$18.00 per person

- ENTRÉES: Assorted Cold Cuts (Turkey, Ham, Roast Beef)
Assorted Cheeses (Swiss, Provolone, American)
Assorted Breads & Rolls (Kaiser, Rye, White, Wheat, Hoagie)
Rueben Finger Sandwiches
- SIDES: Potato Salad, Macaroni Salad, Coleslaw, Dill Pickles, Route 11 Chips
- DESSERTS: Brownies, Apple Pie

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MEDITERRANEAN

Completed with coffee, iced tea, lemonade, and water service.

Antipasto Included; Choose 2 Entrées, 1 Pasta, 1 Sauce, 1 Salad, 1 Dressing,
3 Sides, 1 Dessert

\$35.00 per person

ANTIPASTO: *Olives, Marinated Artichoke Hearts, Salumi, Provolone Cheese, Salami, Anchovies, Cherry Peppers*

ENTRÉES: Sicilian Chicken (*Olives, Tomatoes, Garlic, Capers & Herbs, Lemon Parsley Orzo*)
Sicilian Seafood (*Shrimp, Mussels, Snapper, Tomatoes, Olives, Artichokes, Lemon, Garlic, Herbs*)
Meatballs Marinara (*Onions, Peppers*)
Chicken Piccata (*Pan Seared, Lemon Caper Sauce*)
Chicken Parmesan (*Baked, Provolone, Fresh Basil, Parmesan, Marinara*)
Pork Cutlet Milanese (*Fresh Herbs, Seasoned Bread Crumbs*)
Mussels & Shrimp (*Choice of Hot or Mild; Sautéed Fresh Herbs, White Wine*)
Sliced Bistro Steak (*Grilled Fresh Herbs, Marsala Sauce*)
Grilled Sausage & Peppers (*Choice of Hot or Sweet*)
Eggplant Parmesan (*Seasoned Bread Crumbs, Fresh Basil, Mozzarella, Marinara*)
Meat or Vegetarian Lasagna (*Baked Seasonal Vegetable, Fresh Herbs*)

PASTAS: Penne, Fettuccine, Linguine, Tortellini

SAUCES: Marinara, Alfredo, Puttanesca, Tomato Caper & Olive Oil, Pesto Cream, Bolognese

SALADS: Caesar, Tomato Mozzarella, Spinach & Arugula

DRESSINGS: Ranch, Blackberry Vinaigrette, Italian, Bleu Cheese, Balsamic

SIDES: Lemon Dill Roasted Potatoes
Roasted Squash & Eggplant with Garlic & Sesame
Orzo with Tomatoes
Herbs & Feta Cheese
Greek Salad
Potato Salad
Broccoli with Roasted Garlic
Roasted Zucchini with Oregano
Sautéed Kale & Parmesan
Rosemary Parmesan Potatoes
Polenta with Parmesan, Tomatoes & Olives
Roasted Fennel with Tomatoes & Pancetta
Northern Beans with Tomatoes & Pancetta
Green Beans with Tomatoes & Garlic

DESSERTS: Baklava, Tiramisu, Cannoli, Pound Cake with Almonds & Balsamic Strawberries,
Cheesecake with Limon Cello Syrup

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PLATED DINNERS

Maximum of 80 at Skyland; 60 at Big Meadows Lodge.

Completed with choice of salad, starch, and vegetable; coffee, iced tea, and water service.

Price includes 3 entrée selections; additional entrée selections will default pricing to highest priced entrée.

CHICKEN & POULTRY

Grilled Chicken Breast (<i>Ham, Jack Cheese, Mushroom Demi</i>)	\$26.95
Roasted Chicken (<i>Herb Crusted</i>)	\$25.50
Turkey (<i>Slow Roasted, Hand Carved</i>)	\$26.00
Stuffed Chicken Breast (<i>Cream Cheese, Green Onions, Peppers, Bacon Wrapped</i>)	\$26.95

BEEF

Braised Short Ribs (<i>Mushroom & Vegetable Ragout</i>)	\$32.00
Sliced Prime Roast (<i>Horseradish Cream, Natural Jus</i>)	\$27.50
Home Style Pot Roast	\$27.00
Beef Tips (<i>Fresh Mushrooms, Burgundy Sauce</i>)	\$27.50
Grilled Sirloin Steak (<i>Roasted Garlic Red Wine Sauce, Caramelized Onions</i>)	\$30.00
Chicken Fried Steak (<i>Cream Pepper Gravy</i>)	\$28.00

PORK

Pork Tenderloin (<i>Sliced, Peppercorn Dijon Sauce</i>)	\$29.00
Grilled Pork Medallions (<i>Apple Brandy Sauce</i>)	\$29.00
Pan Fried Pork Chop (<i>Apple Butter Demi</i>)	\$27.00
Smoked Ham (<i>Bourbon Apple Sauce</i>)	\$26.00

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FISH & SEAFOOD

Pan Seared Trout (<i>Brown Butter Pecan Sauce</i>)	\$27.95
Seared Salmon (<i>Lemon Dill Caper Sauce</i>)	\$27.95
Baked Red Snapper (<i>Crab Sauce</i>)	\$38.00
Baked Catfish (<i>Creole Sauce</i>)	\$28.00
Baked Haddock Filet (<i>Butter Herb Cracker Crumb Crust</i>)	\$30.00
Crab Cakes (<i>Bacon, Corn, Choice of Cream or Old Bay Tartar Sauce</i>)	\$46.00
Shrimp & Stone Grits	\$30.00

VEGETARIAN

Roasted Portabella (<i>Spinach, Feta, Served Over Wild Rice</i>)	\$24.00
Penne with Roasted Vegetables (<i>Choice of Alfredo, Marinara, or Pesto Sauce</i>)	\$21.50
Vegetable Lasagna (<i>Parmesan Crisp</i>)	\$22.00
Vegetable Ragout (<i>Stone Ground Cheesy Grits</i>)	\$22.00

SALADS

Choice of one included in entrée pricing.

Garden Salad

Caesar Salad

Spinach, Bacon, Onion & Tomato Salad

Apple Salad, Smoked Gouda, Bacon, Apple Cider Vinaigrette

Tomato Mozzarella Salad, Basil Dressing

STARCHES

Choice of one included in entrée pricing.

Roasted Red Potatoes

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Sweet Potatoes

Seasonal Rice Blend

Orzo

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VEGETABLES

Choice of one included in entrée pricing.

Broccoli
Asparagus
Green Beans
Collard Greens
Zucchini
Yellow Squash
Cauliflower
Brussels Sprouts
Kale

ADD DESSERTS

\$3.00 per person; choice of one.

Blackberry Cobbler
Fresh Berry Shortcake
Carrot Cake
Red Velvet Cake
Chocolate Cake
Fresh Berry Cheesecake
Cheesecake with Limoncello Syrup
Pound Cake with Almonds & Balsamic Strawberries
Baklava
Tiramisu

ADD CHILDREN'S DINNERS

\$10.00 per child (10 & under); completed with choice of fruit cup, yogurt, or vegetable.

Mac 'n Cheese
Chicken Fingers or Grilled Chicken Breast
Pasta (*Choice of Butter or Marinara*)

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BRUNCH MENU

Completed with coffee, hot tea, orange juice, and water service.

All Items Included:

\$29.00 per person

- ENTRÉES: Cinnamon Apple French Toast
Bagels with Cream Cheese
Muffins & Danishes
Herb Roasted Chicken
Smoked Salmon Display (*Eggs, Capers, Red Onion, Tomatoes*)
- SIDES: Bacon
Sausage
Roasted Rosemary Potatoes
Seasonal Vegetable
Fruit Display

OMELET ACTION STATION

\$50.00 Attendant Fee

- Cage Free Eggs
Bacon
Sausage
Ham
Shredded Cheddar
Onions
Peppers
Mushrooms

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BEVERAGE SELECTIONS

Delaware North facilities within Shenandoah National Park adhere to the Virginia Alcoholic Beverage Control Bureau regulations regarding the sale and service of all alcoholic beverages. The resort is the only licensed authority to sell and dispense wines, liquors, and other alcoholic beverages for consumption on our premises.

Alcoholic beverages must be purchased from Delaware North and no beverages may be taken off the premises. Liquors brought inside public areas will be confiscated. In accordance with Virginia State Law, our resort will not serve alcohol to guests under the age of 21. Please note that a photo I.D. may be required of guests to purchase alcoholic beverages.

All the food and beverage concessions within the park have a wide range of wines and spirits to select from. A more extensive wine list is also available. If you do not see what you would like on our list, we will do our best to accommodate your special requests. The number of bartenders is determined based on the number of guests attending the function and if the bar is hosted by the client or a cash bar.

A Host Bar is defined as a bar where the client pays for all drinks, whereas for a Cash Bar, guests pay for their own drinks. The bar can be either a full bar or a wine and beer only bar.

CHAMPAGNE TOAST SELECTIONS

House Champagne Toast	\$25.00 per bottle
Premium Champagne Toast Barboursville Brut Rose Cuvee 1814 (<i>special order item; prepaid 1 case minimum required</i>)	\$75.00 per bottle
Non Alcoholic Toast Options	\$15.50 per bottle

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\$80.00 Bartender Fee Per Bar Applies to Host & Consumption Bars.

HOST BAR PACKAGES

Beer and wine selections will change seasonally and will be provided closer to the event date.

House Brands Full Open Bar

BEER: Domestic

WINE: Shenandoah House Wines

LIQUOR: Standard Brands

Wine & Domestic Beer ONLY

\$23.00 per person for first hour

\$9.00 per person each additional hour

\$16.00 person for first hour

\$ 7.00 per person each additional hour

Premium Brands Full Open Bar

BEER: Premium Brands

WINE: Premium Brands

LIQUOR: Call Brands

Wine & Imports/Craft Beer ONLY

\$27.00 person for first hour

\$18.00 per person each additional hour

\$20.00 person for first hour

\$12.00 per person each additional hour

The host bar packages are a set flat fee with pre-set alcohol brands. An estimated price can be provided once the bar package has been selected. Listed pricing does not include tax and gratuity, which are additional.

CONSUMPTION BAR

You pay for your guests' drinks based on total alcohol consumption. You will prepay an estimate generated by our sales coordinator based on your crowd size and other industry formulas. At the conclusion of your event, your final bill will be adjusted to match total alcohol consumption during your event, resulting in either an additional invoice or refund based on your prepayment.

May choose up to 4 beer and 3 wine selections.

BEER: Domestic

\$5.25 per bottle

Import/Craft

\$7.00 per bottle

WINE: House

\$9.00 per glass

Premium

\$11.00 per glass

LIQUOR: Standard

\$10.00 per drink

Premium

\$12.00 per drink

Pepsi Products, Mixers & Garnishes Included with Host and Consumption Bars

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CASH BAR

Your guests will pay for their own alcoholic drinks. A bartender is required, with a bartender fee of \$125.00 for the first hour and \$25.00 per each additional hour. The person contracting the event is responsible for paying the set-up and bartender fees.

You may select up to 4 beers and 3 wines to be served at the bar. You may choose to offer only beer and wine, or you may select standard or premium liquors to accompany your bar selections.

BEER SELECTIONS

Beer and wine selections will change seasonally and will be provided closer to the event date. Cash Bar prices **include** gratuity.

Domestic Beers	\$5.25 per bottle
Import/Craft Beers	\$7.00 per bottle

WINE SELECTIONS

Shenandoah House Wines 3 selections 3	\$9.00 per glass
Premium Wine	\$11.00 per glass

LIQUOR SELECTIONS

Select Either Standard or Premium

Standard Liquors	\$10.00 per drink
Premium Liquors	\$12.00 per drink

Pepsi Products, Mixers and Garnishes Included with Cash Bar.

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