

CATERING MENU



Business Office Mailing Address: Delaware North at Shenandoah National
Park PO Box 727, Luray, VA 22835
Group Sales: 866-383-2922
Fax: 540-743-7883
goshenandoah.com
[#GoShenandoah](https://twitter.com/GoShenandoah)

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.

Taxes & utility fee subject to change without notice.

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

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.

Taxes & utility fee subject to change without notice.

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.

BACKYARD BBQ

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

Choose 3 Entrées, 2 Sides, and 2 Desserts:

\$29.00 per person

- ENTRÉES: Fried Chicken
Honey Glazed Ham
Chicken Fried Steak
BBQ Chicken, Blackberry BBQ Sauce
Pulled Pork
BBQ Beef Brisket
Hamburgers (8oz. Patty, Kaiser Bun)*
All Beef Hot Dogs*
Beer Brats*
- * Indicates entrée is 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, Mac 'n Cheese, Mashed Potatoes, Green Beans, Cheesy Grits, Collard Greens
- DESSERTS: Berry Shortcake, Blackberry Cobbler, Apple Pie, Brownies, Pecan Pie

NY DELI

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

All Items Included:

\$18.00 per person

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

BRUNCH

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

All Items Included:

\$30.00 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 STATION: Cage Free Eggs, Bacon, Sausage, Ham, Shredded Cheddar, Onions, Peppers, Mushrooms

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.

Taxes & utility fee subject to change without notice.

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, Blue 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 Limoncello Syrup

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.

Taxes & utility fee subject to change without notice.

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

BEEF

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

PORK

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

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.

Taxes & utility fee subject to change without notice.

FISH & SEAFOOD

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

VEGETARIAN

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

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.

Taxes & utility fee subject to change without notice.

VEGETABLES

Choice of one included in entrée pricing.

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

ADD DESSERTS

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

Choose 1 Dessert: \$3.00 per person

DESSERTS: 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

S'mores Bar with All Items Included (serves 2 per person): \$5.00 per person

INCLUDES: Graham Crackers
Marshmallows
Variety of Candy Bars
Variety of Toppings

ADD CHILDREN'S DINNERS

Ages 10 and under.

Completed with choice of fruit cup, yogurt, or vegetable.

Choose 1 Entrée: \$10.00 per child

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

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.

Taxes & utility fee subject to change without notice.

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.

WEDDING TOAST SELECTIONS

Prosecco Montelliana	\$25.00 per botte
Barboursville Brut Rose Cuvee 1814 (special order item; prepaid 1 case minimum required)	\$75.00 per bottle
Sparkling Apple Cider (Non-alcoholic)	\$15.50 per bottle

CASH BAR

\$125.00 for First Hour Plus \$25.00 for Each Additional Hour Bartender Fee

Your guests will pay for their drinks. You are responsible for paying the bartender fees.

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

Choose Up to 4 Beer & 3 Wine Selections:

BEER:	Domestic	\$5.25 per bottle
	Import/Craft	\$7.00 per bottle
WINE:	Shenandoah House Wines	\$9.00 per glass
	Premium Brands	\$11.00 per glass

Optional Addition of Standard or Premium Liquor:

LIQUOR:	Standard Brands (Mixers & Garnishes)	\$10.00 per drink
	Premium Brands (Mixers & Garnishes)	\$12.00 per drink

Optional Addition of Non-alcoholic Beverages:

NON-ALCOHOLIC:	Pepsi Products	\$2.75 per drink
----------------	----------------	------------------

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.

Taxes & utility fee subject to change without notice.

HOST BAR PACKAGE

\$80.00 Bartender Fee

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

House Brands Full Open Bar

\$25.00 per person for first hour
\$9.00 per person each additional hour

BEER: Domestic
WINE: Shenandoah House Wines
LIQUOR: Standard Brands (Mixers & Garnishes)

House Brands Beer & Wine Only

\$16.00 per person for first hour
\$7.00 per person each additional hour

Premium Brands Full Open Bar

\$27.00 per person for first hour
\$18.00 per person each additional hour

BEER: Premium Brands
WINE: Premium Brands
LIQUOR: Call Brands (Mixers & Garnishes)

Premium Brands Beer & Wine Only

\$20.00 per person for first hour
\$12.00 per person each additional hour

CONSUMPTION BAR

\$80.00 Bartender Fee

You pay for your guests' drinks based on total alcohol consumption and are liable for the total cost of all beverages consumed by your guests during your event. You prepay a consumption bar estimate with food and beverage selections for your event. At the conclusion of your event, your final bill is adjusted to match total alcohol consumption during your event, resulting in either an additional invoice or refund – based on your prepayment.

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

Choose Up to 4 Beer & 3 Wine Selections:

BEER:	Domestic	\$5.25 per bottle
	Import/Craft	\$7.00 per bottle
WINE:	Shenandoah House Wines	\$9.00 per glass
	Premium Brands	\$11.00 per glass

Optional Addition of Standard or Premium Liquor:

LIQUOR:	Standard Brands (Mixers & Garnishes)	\$10.00 per drink
	Premium Brands (Mixers & Garnishes)	\$12.00 per drink

Optional Addition of Non-alcoholic Beverages:

NON-ALCOHOLIC:	Pepsi Products	\$2.75 per drink
----------------	----------------	------------------

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.

Taxes & utility fee subject to change without notice.