



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

RECEPTION SELECTIONS

Price reflects per 50 pieces; we suggest 6 pieces per person.

HORS D'OEUVRES – HOT

Scallops Wrapped in Bacon with Soy Maple Glaze	\$212.00
Vegetable Spring Rolls with Spicy Ginger Sauce	\$75.00
Chicken Sate with Peanut Sauce	\$210.00
Sun Dried Tomato, Spinach and Feta Phyllo Cups	\$125.00
Country Ham Biscuit with Cheddar and Dijon	\$150.00
Mushrooms Stuffed with Spinach, Dill and Feta	\$125.00
Asparagus and Goat Cheese Phyllo Cups with Roasted Red Pepper Sauce	\$125.00
Bacon and Smoked Gouda “Grilled Cheese” with Tomato Mustard Seed Jam	\$80.00
Crostini with Prosciutto, Pesto and Fresh Mozzarella	\$150.00
Red Curry Meatballs	\$90.00
BBQ Sliders with Cole Slaw	\$90.00
Chicken and Waffle Sliders	\$100.00
Pork Belly with Apple Puree, Cider Reduction	\$175.00
Shrimp Po Boy Taco Boat	\$150.00

HORS D'OEUVRES – COLD

Balsamic Marinated Cremini Mushrooms Roasted Garlic and Herbs Fresh Mozzarella	\$80.00
Sliced Bistro Steak Crostini, Fig Jam, Caramelized Shallot, Shaved Parmesan	\$110.00
Spinach, Feta, Sun Dried Tomato Mousse in Phyllo Cups	\$80.00
Pesto Marinated Tomato, Mozzarella Skewers	\$80.00
Thai Chicken Lettuce Wraps	\$90.00
Sliced Pear, Gorgonzola Walnut and Honey	\$80.00
Roasted Garlic, Artichoke Heart, Lemon Basil Crostini	\$80.00
Oyster Shooters, Horseradish Crème Fraîche	\$150.00
Shrimp Cocktail Shooter with Cocktail Sauce	\$125.00
Avocado, Lime, Dill and Salmon Mousse Shooter	\$125.00

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VEGAN

Serves 50 Guests

Tomato Risotto cakes	\$75.00
Artichoke Grilled Veggie Brochettes	\$50.00
Lemon Potato Pancakes with Gingered Avocado Cream	\$100.00
Sweet Potato Spread and Plum Tomato Crustini	\$65.00
Sweet Potato Cakes with Apple Chutney	\$55.00
Fruit Skewers	\$65.00
Stir Fried Sugar Snap Peas with Shitake Mushrooms	\$50.00

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HORS D'OEUVRES DISPLAYS

CHEESE

Based on 50 guests; accompanied by grapes, berries, crackers, and breads.

Domestic	\$250.00
<i>Cheddar, Swiss and Pepper Jack</i>	
Domestic and Imported	\$350.00
<i>Swiss, Cheddar, Smoked Gouda, Gorgonzola</i>	
Artisan and Imported	\$450.00
<i>Brie, Gorgonzola, Stonewall Dairy Smoked Cheddar</i>	
<i>Drunken Goat, (Spain) Caramont Farms Goat Cheese</i>	
<i>Served with Blackberry Whole Grain Mustard and Mango Chutney</i>	

FLATBREADS

Each flatbread serves 8 guests.

As a reception appetizer, choose 3 combinations:	\$16.00 per flatbread
<i>Spinach, Feta and Olive Oil, Tomato, Basil, Fresh Mozzarella</i>	
<i>Fontina, Rosemary and Pancetta</i>	
<i>BBQ Pork Cheddar, Onion</i>	
<i>Smoked Gouda, Tomato, Bacon, Chive</i>	
<i>Tomato, Mushroom, Onion, Swiss</i>	
<i>Broccoli, Cheddar and Bacon</i>	
<i>Roasted Squash, Goat Cheese, Caramelized Onion</i>	

MASHED POTATO BAR

Served in a martini glass; can be passed or served as an action station.

Mashed Potato Toppings:	\$12.00 per person
<i>Bacon, Chives, Sour Cream, Cheese, Butter, Cherry Tomato</i>	

FRESH FRUIT

Serves 25 Guests

Cantaloupe, Honeydew, Pineapple, Grapes, Seasonal Berries	\$150.00
<i>With Greek Yogurt, Local Honey Sauce</i>	
Add Kiwi, Mango, Pomegranate (seasonal)	\$190.00

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LOCAL FARMERS MARKET CRUDITÉS

Celery, Cucumber, Carrots, Grape Tomatoes, Broccoli	\$10.00 per person
Eggplant, Cauliflower, Mushrooms	\$10.00 per person
Asparagus, Green Onions, Zucchini	\$10.00 per person
Garlic Herb Greek Yogurt Dip, Ranch Dressing	\$10.00 per person

PASTA STATION

Serves 25 Guests

Choose 2 Pastas and 2 Sauces:	\$250.00
Pastas: Penne, Rigatoni, Farfalle, Fusilli, Tortellini, Cavatappi	
Sauces: Alfredo, Carbonara, Marinara, Bolognese, Pesto, Gorgonzola Cream, Candied Garlic, Sun Dried Tomato, Roasted Vegetable	

SEAFOOD

Based on Market Price

We can custom plan any seafood display requested depending on the market and availability, and can provide an array of options from shrimp cocktail, oysters, crab cocktail, crab claws, mussels, clams, and lobster to caviar.

CARVING STATIONS

Roast Tom Turkey (Serves 25 Guests) <i>Pan Gravy, Cranberry Sauce, Dijon Mayonnaise, Biscuits, Soft Yeast Rolls</i>	\$250.00
Ancho-Apple Braised Brisket (One Tri-Tip Serves 25 Guests) <i>Trio of BBQ Sauces, Petit Pan Yeast Rolls</i>	\$250.00
Virginia Ham (Serves 25 Guests) <i>Mini Buttermilk Biscuits, Bourbon Molasses Mustard, Mayonnaise Horseradish Mayonnaise, Dijon Mustard, House Made Pickles</i>	\$250.00
Pork Loin (One Loin Serves 30 Guests) <i>Blackberry-Apple Chutney</i>	\$270.00

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BUFFETS

Guaranteed Minimum of 50 Paying Guests

BACKYARD BBQ

Completed with a BBQ grill station attended by a cook, Rt. 11 potato chips, coffee, iced tea, and lemonade service.

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

ENTRÉES: Grilled Hamburgers (*8oz. Angus Beef Pattie, Whole Wheat Buns*)
Grilled All Beef Hot Dogs
Beer Braised Brats (*Grilled Charred to Seal in Moisture*)
BBQ Chicken (Breasts, Legs, Thighs, Wings, *Blackberry BBQ Sauce*)
Pulled Pork
Pulled Chicken
BBQ Beef Brisket

All entrées served with pickles, lettuce, tomato, mustard, ketchup, BBQ sauce, sautéed onions, cheese (american, swiss, cheddar).

SIDES: Potato and Egg Salad, Macaroni Salad, Baked Beans, Cole Slaw, Corn on the Cob, Mac N Cheese

DESSERTS: Blackberry Shortcake, Brownies, Pecan Pie, Apple Pie, Red Velvet Cake, Blackberry Cobbler

THE SOUTHERN

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

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

ENTRÉES: Fried Chicken
Meat Loaf
Fried Catfish
Bourbon Brown Sugar Glazed Ham
Chicken Gumbo with Rice
Chicken or Beef Chicken Fried Steak (*Black Pepper Cream Gravy*)
Chicken Fried Chicken (*Virginia Country Ham Cream Gravy*)

SIDES: Mac N Cheese, Whipped Sweet Potatoes (Pecans and Molasses), Cole Slaw, Collard Greens, Southern Green Beans, Cheese Grits, Corn on the Cob, Dill Pickle Potato Salad, Garden Salad

DESSERTS: Peach Pie, Brownies, Blackberry Short Cake, Coconut Cake, Pecan Pie, Red Velvet Cake

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NY DELI

\$18.00 per person

Assorted Cold Cuts (*Turkey, Virginia Ham, Roast Beef*)

Swiss, Provolone, American Cheeses

Kaiser Rolls, Rye Bread, White and Wheat Bread, Hoagie Rolls

Rueben Finger Sandwiches

Potato Salad, Macaroni Salad, Cole Slaw, Kosher Dill Pickles, Rt. 11 Potato Chips

Brownies, Chocolate Chip Cookies, Rt. 11 Potato Chips, NY Cheese Cake, Big Apple Pie

Iced Tea, Water and Coffee Service

VEGAN

Completed with chef's choice of salad and dessert, coffee, iced tea, and water service.

Choose 2 entrees and 2 sides:

\$30.00 per person

- ENTRÉES: Rice with Slivered Almonds and Snap Peas
Seitan Meat Loaf with Mushroom Gravy
Mushroom Ragout with Pasta
Sweet Plantains and Corn Tortillas with Pico de Gallo
Stuffed Butternut Squash
Stuffed Peppers with Rice and Market Vegetables
- SIDES: Garlic Mashed Potatoes, Herb Roasted Vegetables, Curried Lentils,
Sautéed Vegetable Ragout, Vegetable Skewers with Garlic,
Collard Greens

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BRUNCH

\$24.95 per person

Fruit Display

Muffins and Danishes

Bagels with Cream Cheese

Smoked Salmon Display, Eggs, Capers, Red Onion, and Tomatoes

Eggs Benedict with Hollandaise

Roasted Rosemary Potatoes

Cinnamon Apple French Toast

Bacon and Sausage

Baked Salmon with Pink Peppercorn Sauce

Herb Roasted Chicken

Seasonal Vegetable

ACTION STATION

Omelet Station with Cage Free Eggs, Ham, Bacon, Sausage,
Onions, Peppers, Mushrooms, and Shredded Cheddar

Assorted Desserts

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PLATED DINNERS

Choose 1 entrée, salad or soup, vegetable, starch, dessert, and beverage (*coffee, iced tea, soda*) for one price.
Price per guest defaults to the higher priced entrée when choosing dual entrées.

BEEF

Sliced Bistro Steak, Mushrooms and Leeks, Sherry Wine Sauce	\$28.00
Grilled Sirloin Steak, Roasted Garlic Red Wine Sauce, Carmelized Onion	\$30.00
Sliced Roast Prime Rib, Horseradish Cream Natural Jus	\$46.00
Bistro Steak Medallions with Red Wine Shallot Sauce and Bleu Cheese	\$30.00
Pan Seared Sirloin Steak with Rosemary Roasted Garlic Butter	\$30.00
Petit Filet Mignon, Brie Cheese, Port Wine Demi Glace	\$50.00
Braised Short Rib Mushroom Herb Ragout	\$32.00
Chicken Fried Steak, Cream Pepper Gravy	\$28.00
Home Style Pot Roast	\$27.00

CHICKEN & POULTRY

Sautéed Chicken Breast, Leeks, Brie, Pink Peppercorn Sauce	\$28.00
Sautéed Chicken Breast with Mushroom Marsala Sauce	\$28.00
Chicken Fried Chicken with Black Pepper Cream Gravy and Country Ham	\$27.00
Roast Turkey Traditional	\$26.00
Sautéed Duck Breast with Apple Butter Demi Glace	\$34.00
Sautéed Chicken Breast, Bacon, Caramelized Onion and Sage, Hunter Sauce	\$28.00
Roast Chicken Breast Stuffed with Spinach and Feta Cheese	\$27.00
Sautéed Chicken Breast, Apricot Ginger Sauce	\$28.00
Beer Braised Chicken with Bacon Glaze	\$25.00

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PORK

Grilled Pork Medallions with Apple Brandy Sauce, Bacon Onion Marmalade	\$29.00
Sliced Pork Tenderloin with Green Peppercorn Dijon Sauce	\$29.00
Apple Wood Smoke Ham with Bourbon Brown Sugar Demi Glace	\$26.00
Roast Pork Loin Stuffed with Figs, Walnuts and Gorgonzola Cheese, Port Wine Sauce	\$30.00
Bourbon Pecan Pork Tenderloin	\$28.00

SEAFOOD

Maryland Crab Cakes, Bacon Corn Cream or "Old Bay" Tartar Sauce	\$46.00
Grilled Coriander Crusted Atlantic Salmon with Apple Fennel Slaw	\$36.00
Pan Seared Salmon, Leek and Brie Cream with Pink Peppercorns	\$38.00
Grilled Salmon Apple Cider Horseradish Glaze	\$38.00
Baked Haddock Filet with Butter Herb Cracker Crumb Crust	\$30.00
Saffron Shrimp with Quinoa	\$35.00
Crab Gratin, Cheddar, Fontina and Parmesan Cheese, Sherry Cream Sauce	\$42.00
Baked Red Snapper with Crab Sauce	\$38.00
Baked Haddock Filet, Sherry Wine Shrimp Sauce	\$32.00
Shrimp and Stone Grits	\$30.00

SALADS

Garden Salad
Caesar Salad
Arugula, Fennel
Spinach, Bacon, Onion and Tomato Salad
Iceberg Slice, Bacon, Bleu Cheese, Tomato, Onion
Spinach, Faro, Pancetta and Goat Cheese, Sherry Vinaigrette
Apple Salad, Smoked Gouda Cheese, Bacon, Apple Cider Vinaigrette
Cucumber Dill Salad, Red Wine Vinaigrette, Feta Crostini
Tomato Mozzarella Salad, Basil Dressing
Arugula, Watermelon, Feta, Basil Vinaigrette
Grilled Peach, Ham, and Watercress

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SOUPS

Golden Beet and Leek
Smoked Corn, Coconut, and Shrimp
Butternut Squash Bisque (*Virginia Ham Optional*)

VEGETABLES

Preparation method and flavor can be customized to fit your entrée selection and taste.

Broccoli
Asparagus
Green Beans
Butternut Squash
Zucchini
Cauliflower
Brussels Sprouts

Snap Peas
Spinach
Kale
Carrots
Rutabagas
Turnips
Parsnips

Spaghetti Squash
Yellow Squash
Red and Green Cabbage
Sweet Corn with Basil Butter
Collard Greens
Amaretto Apples

STARCHES

Preparation method and flavor can be customized to fit your entrée selection and taste.

Red Bliss Potatoes
Yukon Gold Potatoes
Idaho Potatoes
Fingerling Potatoes
Sweet Potatoes

Citrus Mashed Sweet Potatoes
Orzo
Barley
Faro
Wild Rice

White Rice
Basmati Rice
Couscous
Israeli Couscous

DESSERTS

Flourless Chocolate Cake (GF)
Lemon Cake
Carrot Cake
Coconut Cake

Strawberry Short Cake
Pineapple Upside Down Cake
Red Velvet Cake
Blackberry Cobbler

Apple Cranberry Crisp
Blueberry Cheesecake
NY Cheesecake
French Cheesecake

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VEGAN PLATED DINNERS

Choose entrée, salad, 2 sides, dessert, and beverage (*coffee, iced tea, soda*) for one price.
Price per guest defaults to the higher priced entrée when choosing dual entrées.

ENTRÉES

Rice with Slivered Almonds and Snap Peas	\$22.00
Seitan Meat Loaf with Mushroom Gravy	\$25.00
Mushroom Ragout with Pasta	\$26.00
Sweet Plantains and Corn Tortillas with Pico de Gallo	\$26.00
Stuffed Butternut Squash	\$24.00
Stuffed Peppers with Rice and Market Vegetables	\$22.00

SALADS

Chef's Choice

SIDES

Preparation method and flavor can be customized to fit your entrée selection and taste.

Garlic Mashed Potatoes
Herb Roasted Vegetables
Sautéed Vegetable Ragout
Vegetable Skewers with Garlic
Curried Lentils
Collard Greens

DESSERTS

Chef's Choice

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BEVERAGE SELECTIONS

\$80.00 Bartender Fee Per Bar Applies

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. You may either pay per drink (Cash Bar or Host Bar) or pay per person per hour (Open Bar Package).

OPEN BAR PACKAGE

House Brands	\$14.00 per person for first hour \$7.75 person for each additional hour
Premium Brands	\$18.00 person for first hour \$12.00 person for each additional hour

BEVERAGES

Cash/Host

Soft Drinks ~ Juices ~ Bottled Water	\$2.50
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CHAMPAGNE

Cook's Brut (California) <i>Complex apple and pear accented by citrus spice, almonds and caramel.</i>	\$21.75 per bottle
Non-Alcoholic Sparkling Cider	\$15.50 per bottle

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WINE

Cash/Host

Standard	\$6.25 per 6 oz. glass
Shenandoah, White, Red, Blush	
Premium	\$8.00 per 6 oz. glass

LIQUOR

Cash/Host

Standard	\$7.20 per glass
Premium	\$8.25 per glass

BEER

Cash/Host

Standard	\$5.20 per bottle
Budweiser, Coors Light, Yuengling, Miller Lite	
Premium	\$6.70 per glass
Corona Light, Heineken, DB Trailblazer, Starr Hill (Grateful, Love)	

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