



CATERING

Bringing Our Passion to Your Table

Behind every successful event is a **stellar culinary experience**. Shenandoah Provision's Executive Chef, Mike Ritenour, 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 your event is held at Massanutten Resort, an area winery, or other special venue, let our skilled 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.



Breakfast

Brunch Buffet

Minimum 75 guests

Executive Breakfast

Fresh fruit
Assorted yogurts
Selection of pastries and quick breads
Baguettes with butter and jam
Granola
Scrambled eggs
Bacon or sausage
Hash browns

Massanutten Peak Continental

Fresh fruit
Assorted yogurts
Selection of pastries and quick breads
Baguettes with butter and jam
Granola
Seasonal berries

Buffet

Bacon, sausage, biscuits with gravy, scrambled eggs, home fries, and French toast sticks.

Add on cereal with milk or fresh fruit for an additional charge.

Biscuits and Gravy

Freshly baked biscuit with house made sausage gravy.

Sausage
Hash Browns
Scrambled Eggs
Garlic Herb Chicken
Buttermilk Pancakes
Bacon or Turkey Bacon
Eggs Benedict or Frittatas
Braised Sirloin with Chives and Sour Cream
Grilled Summer Squash
Himalayan Red Rice
Caprese Salad
Sweet Breads
Tossed Salad
Cream Puffs
Fresh Fruit
Petit Fours
Pastries

Add ons:

Smoked Salmon and Bagels
Carved Beef Round
Omelet Station
Burrito Station

Brunch buffet includes butter, syrup & jellies.

A La Carte Beverage Selections - prices per person

Assorted Bottled Sodas
Bottled Fruit Juices: Apple, Orange & Cranberry
Red Bull & Sugar Free Red Bull (8oz)
Bottled Spring Water
Gatorade
Coffee or Tea

Lunch

1296 Executive Lunch

Fresh seasonal tossed salad with dressing

Three assorted seasonal sandwiches (3 different combinations of breads, meats, and cheese)

Sauces and dressing for sandwiches

Martins chips

Cookies and lemon bars

Substitute composite salad for tossed salad or have both for an additional charge

Add on

Sliced seasonal melons for an additional charge

Travelers Box

Premium deli meats and cheeses on baguette with brownie and chips.

Add drink

Add whole fruit

Add cold salad





Specialty LUNCH BUFFETS

Additional cost if selected as dinner option

Deli Buffet

Sliced turkey, ham, and roast beef | Sliced cheddar, Swiss, and provolone
Kaiser rolls with condiments (Dijon, mayonnaise, lettuce, tomato, pickle, and onion)

Choice of one salad: Potato, pasta, macaroni, or coleslaw. **Plus** Martin's chips, brownies or Cookies.

Italian Buffet

Mediterranean salad, garlic bread, chicken and bacon Alfredo over Fettuccine,
Spaghetti Bolognese, Antipasti, sautéed zucchini and red peppers in garlic butter.

Burger Buffet

Local Angus burgers, house style buns, assorted cheeses, lettuce, tomatoes, pickles, red onions,
sautéed mushrooms, grilled onions, bacon, jalapeño & pepper relish, mustard, ketchup, mayo,
Martin's potato chips or French fries (on site only), and coleslaw.

Mexican Buffet - Build-Your-Own Fajitas (Made in-house)

Rotisserie chicken and beef, tortillas, lettuce, tomatoes, cheese, house-made salsa
and sour cream. Plus cheese enchiladas, Spanish rice, and corn with roasted peppers.

Virginia Barbeque Pizza Company Buffet

Smoked bone-in chicken and brisket, sweet & spicy sauce, collard greens,
country beans, potato salad, mac & cheese, and house-made rolls.

Dessert available at additional cost. (See page 13)



Beverage SELECTIONS

Coffee Service - *price per person for 4 hours of service. Minimum 5 guests.*

If your meeting schedule requires refreshment service for the duration of your morning or afternoon meeting, Shenandoah Provisions recommends the following options.

- **Coffee, Decaffeinated Coffee, Hot Tea Selections**

Chocolate Break - *price per person for 30 minutes of service. Minimum 15 guests.*

Staff will provide service through the duration of your break.

- **Homemade Hot Chocolate Bar**

With gourmet mini-marshmallows, peppermints & house-made whipped cream.

A La Carte Beverage Selections - *Price per person*

Assorted Bottled Sodas

Bottled Fruit Juices: Apple, Orange & Cranberry

Red Bull & Sugar Free Red Bull (8oz)

Bottled Spring Water

Gatorade

Coffee or Tea

Group Beverages - *Pricing is for 16 servings per gallon*

Coffee, Decaffeinated Coffee, Hot Tea Selections

Hot Cider or Hot Chocolate

Lemonade

Iced Tea

Orange Juice



Break Selections

Bagels & Croissants with cream cheese & jelly | per dozen

Vegetable Tray with Dip | per pound

Chips or Pretzels & Peanuts | per bowl

Fresh Fruit Tray | per pound

Donut Tray | per dozen

Whole Fruit Bowl | per piece

Movie Theater Break | per person
Popcorn & assortment of penny candy

Cookies | per dozen

Brownies | per dozen





STRAIGHT FROM *The Grill*

Burgers

Hot Dogs

Italian Sausage

Served with rolls, condiments, lettuce, tomatoes, and onions.

Barbeque Chicken

Filets | 5oz | 7oz | 9oz (Market Price)

NY Strip | 5oz | 7oz | 9oz (Market Price)

Ribeye | 5oz | 7oz | 9oz (Market Price)

Brined & Smoked Salmon House made | per pound

Cold Sides

Potato salad, macaroni salad, cucumber & onions, coleslaw (vinegar or mayo based), tossed salad, pasta salad, grilled veggie salad, broccoli salad, artichoke salad, pickled green beans, watermelon salad, and spinach salad.

Hot Sides

Mac & cheese, baked beans, mashed potatoes, rice pilaf, roasted potatoes, collard greens, smashed potatoes, pasta alfredo, grilled zucchini, mixed veggies, grilled corn on the cob, green beans, and baked potatoes.

PLATED *Dinner*

Option One



Salads (Please select one)

- Tossed salad with ranch & red wine vinaigrette
- Spinach and arugula salad with honey mustard
- Bibb lettuce salad with heirloom tomatoes and sherry vinaigrette
- Grilled veggies with local Feta and Greek dressing
- Caesar Salad

Entrees (Please select two)

- Chicken marsala with angel hair pasta
- Shrimp & grits with house-made Tasso and sweet peppers
- Rotisserie pork loin with local apples and madeira wine
- Smoked flank steak with tomato lime pico and ancho drizzle
- Roasted rosemary lemon chicken



Vegetables (Please select one)

- Almond Green Beans
- Broccoli Casserole
- Vegetable Medley
- Grilled Zucchini
- Collard Greens
- Baby Carrots
- Ratatouille



Starches (Please select one)

- Whipped Yukon Potatoes
- Whipped Sweet Potatoes
- Butter Parsley Potatoes
- Oven Roasted Potatoes
- Rice Pilaf

All entrees are served with hot rolls.

Dessert available at additional cost. (See page 13)



PLATED *Dinner*

Option Two

Salads (Please select one)

- Tossed salad with ranch & red wine vinaigrette
- Red leaf lettuce salad with sprouts, avocados, and heirloom tomatoes
- Bibb lettuce with roasted red peppers and mandarin orange dressing
- Marinated palm heart and local feta salad

Entrees (Please select two)

- Hearth roasted prime rib of beef with natural juices
- Grilled New York Strip with garlic mushrooms and Béarnaise
- Airline chicken breast stuffed with fresh mozzarella and sundried tomatoes with garlic truffle polenta and a smoked tomato sauce
- Grilled salmon with local cheese sauce and forest mushrooms
- Thai marinated pork tenderloin with peach chutney
- Pepper encrusted Ahi Tuna Loin with cilantro chimichurri
- House-made bacon wrapped shrimp and scallop skewers with herb BBQ sauce

Vegetables (Please select one)

- Roasted Cauliflower with cheese sauce
- Steamed Asparagus
- Honey Mint Carrots
- Vegetable Medley
- Steamed Broccoli
- Grilled Zucchini

Starches (Please select one)

- Roasted or Whipped Sweet Potatoes
- Whipped Yukon Gold Potatoes
- Oven Roasted Potatoes
- Israeli Couscous
- Wild Rice Pilaf

All entrees are served with hot rolls.

Dessert available at additional cost. (See page 13)

RECEPTION *Buffet*



Tier One

Salads (Please select one)

Tossed salad with ranch and red wine vinaigrette
Caesar Salad

Entrees (Please select two)

Rosemary pork loin with pan gravy
Herb crusted baked chicken
Lemon pepper catfish
London broil of local Angus beef with choice of red wine or mushroom demi glaze

Vegetables (Please select one)

Steamed Broccoli
Vegetable Medley
Roasted Veggies
Country Beans

Starches (Please select one)

Roasted Potatoes
Garlic mashed potatoes
Rice Pilaf
Pasta gratin

All entrees are served with hot rolls.

Dessert available at additional cost. (See page 13)



RECEPTION *Buffet*

Tier Two

Salads (Please select one)

- Massanutzen chopped salad with choice of dressing
- Spinach salad with seasoned veggies, and balsamic vinaigrette
- Tossed salad with ranch and red wine vinaigrette

Entrees (Please select two)

- Roasted and sliced local sirloin with roasted garlic red wine demi glaze
- Grilled pork loin over andoullie stuffing with nantua sauce
- Prosciutto stuffed chicken breast with asiago sauce
- Broiled salmon with herb butter sauce

Vegetables (Please select one)

- Sautéed zucchini with red peppers
- Broccoli and Cauliflower au Gratin
- Green Beans Almondine
- Vegetable Medley

Starches (Please select one)

- Roasted garlic mashed red skin potatoes
- Three Cheese Polenta
- Scalloped Potatoes
- Basmati Rice

All entrees are served with hot rolls.

Dessert available at additional cost. (See page 13)

RECEPTION *Buffet*

Tier Three

Salads (Please select one)

Crispy romaine with berries, goat cheese, pecans and herb vinaigrette
Tossed grilled veggies with herb vinaigrette, topped with goat cheese & walnuts
Iceberg & arugula salad with peppers, onion, English cucumbers, heirloom tomatoes, and Roquefort dressing

Entrees (Please select two)

Roasted beef ribeye with rosemary jus
Prosciutto and fresh mozzarella stuffed chicken breast with Marsala
Roasted duck with blackberry bondelaise

Vegetables (Please select one)

Sautéed green beans with roasted heirloom tomatoes
Brown sugar glazed hearth roasted butternut squash
Sautéed Asparagus
Broccoli Casserole
Vegetable Medley
Steamed Broccoli
Sautéed zucchini with fresh basil

Starches (Please select one)

Potatoes Dauphinoise
Mushroom Rice Pilaf
Garlic mashed Yukon gold potatoes
Orzo Florentine

All entrees are served with hot rolls.

Dessert available at additional cost. (See page 13)





Appetizers

By the Dozen

Deviled Eggs
Cocktail Shrimp | Market Price
Melon wrapped in Country Ham
Bacon, Habanero Jam, and Peanut Butter Slider
Stuffed Mushroom (Crab, Sausage, or Spinach)
Shucked Seaside Oysters | Market Price
Jalapeño Snake Bites
Wings & Sauce
Ham Biscuits
Clams Casino | Market Price
Oysters Rockefeller | Market Price
Scallops wrapped in Bacon | Market Price
Mini Pork Belly Sandwiches
Spinach wrapped in Phyllo Roll
Meatballs (Swedish, BBQ or Teriyaki)
Egg Rolls

By the Pound

Local Cheese & Fruit
Smoked & Cured Meats
Domestic Cheese & Fruit
Smoked Salmon (cold or hot) per side
Smoked Trout
Crudité
Peel & Eat Shrimp | Market price



Desserts

Tier One

Apple or Peach Crisp
Apple Turnover
Bread Pudding
Fruit Cobbler

Tier Two

Chocolate Caramel Tart
Homestead Ice Cream
Black Forest Cake
Amaretto Cake
Kahlua Cake

Tier Three

Key Lime Pie
Brownie Sundae
Chocolate Carmel Tart
Lemon Sour Cream Pie
Raspberry Orange Cheese Cake
Chocolate Bourbon Cake with Caramel Walnut Icing
Fresh Berry Cobbler with Local Ice Cream

By the Dozen

Cookies
Brownies

Cupcakes

Classic Cupcake & Frosting | Pricing per person

Classic Cupcake With Filling & Frosting | Pricing per person

Luxury Cupcake Flavors & Frosting | Pricing per person

Luxury Cupcake Flavors Plus Filling & Frosting | Pricing per person

Fillings | Pricing per person

CLASSIC CUPCAKE FLAVORS

- ☐ Almond
- ☐ Chocolate
- ☐ French Vanilla
- ☐ Marble
- ☐ Vanilla

CUPCAKE FILLINGS

- ☐ Cheesecake
- ☐ Chocolate Mousse
- ☐ Fresh Berries
- ☐ Lemon Curd
- ☐ Pastry Cream
- ☐ Pineapple
- ☐ Key Lime
- ☐ Lemon
- ☐ Oreo

FROSTING FLAVORS

- ☐ Caramel
- ☐ Chocolate
- ☐ Citrus
- ☐ Cream Cheese
- ☐ Peanut Butter
- ☐ Vanilla

LUXURY CUPCAKE FLAVORS

- ☐ Carrot
- ☐ Coconut
- ☐ Devil's Food
- ☐ Lemon
- ☐ Pink Champagne
- ☐ Red Velvet

LUXURY FILLINGS

- ☐ Chocolate Ganache
- ☐ Raspberry
- ☐ Salted Caramel
- ☐ Strawberry



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BAR *Selections*

BAR SERVICE OPTIONS

Whether you prefer an open bar, a limited bar, a consumption bar, or a cash bar, we offer a variety of options to suit your needs. Let us help you design a package that perfectly fits your event.

LUXURY BRANDS

Vodka | Grey Goose
Gin | Hendricks
Rum | Bowman's Rum
Bourbon | Knob Creek
Whiskey | Tin Cup Whiskey
Scotch | Macallan 12
Tequila | Espolon Blanco
Cognac | Remy Martin

PREMIUM BRANDS

Vodka | Titos
Gin | Brokers
Rum | Bacardi
Bourbon | Buffalo Trace
Whiskey | Bulleit Rye
Scotch | Glenlivet
Tequila | 1800 Silver
Cognac | Hennessy VS

DOMESTIC & IMPORTED

Ask about seasonal rotations

Michelob Ultra
Miller Lite
Blue Moon
Coors Banquet
Angry Orchard
Heineken
Stella Artois
Modelo Negro

CRAFT BEERS

Ask about seasonal rotations

Basic City 6th Lord IPA
Devils Backbone Vienna Lager
Star Hill Love

WINES

Ask about seasonal rotations

SPARKLING

Cross Keys Blane de Blanc
Francois Montand Brut Champagne
Räimat Albariño

WHITE

Hess Chardonay (Steel)
Barboursville Chardonay (Oaked)
Sartori Pinot Grigio
Matua Sauvignon Blanc

RED

Cross Keys Joy Red
Massanutten Mosaic Barboursville
Pinot Noir Barboursville Merlot



Pricing does not include 20% gratuity, service fee, or taxes.
All menus and prices subject to change.

THINGS TO KNOW

Our goal is to create an atmosphere where your guests can relax and enjoy superb cuisine in a beautiful mountain setting. We are committed to ensuring your experience here is exceptional. Here are a few things to know.

Guest Count and Event Details

Please provide your final guest count two weeks before your group's arrival. If we do not receive the confirmed number by that time, the latest projected figure will be considered final. Final charges will be based on the guaranteed count or the actual attendance, whichever is higher. We also request that the selections and setup arrangements be finalized at least two weeks prior to the scheduled event.

Dietary Restrictions & Special Meals

To better serve your guests, we require dietary requests for all meal functions to be submitted at the time of your guarantee. Kosher and Halal meals are sourced through our provider and are subject to additional costs and surcharges.

Function Rooms

Space is allocated based on availability and the number of guests. A room rental charge and setup fee will apply. Shenandoah Provisions reserves the right to reassign space if attendance changes from the expected count or as deemed necessary. If significant changes are made to the room setup within 48 hours of the event start time, reset fees will be assessed. Fees will vary based on the complexity of the room setup.

Your quoted rental fee is for a 4-6 hour event. All events have an end time of 11:30 PM. The rental fee includes tables, chairs, linens, china, glassware, and flatware. There is a minimum \$250 set up fee for each event. Audio/visual services are available upon request.

In case of inclement weather, we will assess the situation and communicate with you regarding moving the event indoors.

Deposits & Billing

To confirm banquet events, a nonrefundable deposit is required to reserve all function spaces. This deposit will be credited toward your event bill. Full payment for all events is required prior to the event.

All food and beverages are subject to a 20% gratuity charge, and the total is subject to applicable state and local sales tax. Groups requesting state tax exemption must submit their tax exemption form to the Events & Banquets Department prior to final payment. Please note that all menus and prices are subject to change.

Outside Food & Alcohol Policy

Clients and guests are not allowed to bring any outside food or beverages into the function space. Additionally, due to health codes, leftover event food cannot be taken off the premises.

No outside alcoholic beverages are allowed. Shenandoah Provisions, as a licensed establishment, oversees the sale and service of alcoholic beverages in accordance with Virginia ABC regulations.

Our staff will request proper identification to verify legal age for alcohol consumption and reserves the right to refuse service to anyone who appears intoxicated. Your cooperation is appreciated and will contribute to the success of your event.

Decorations and Exhibits

All decorations must be approved by the Events & Banquet Department. The resort does not permit the affixing of anything to the walls, floors, or ceiling of the rooms with nails, staples, tape, or any other substance unless approval is given by the Events & Banquet staff. Confetti and glitter are prohibited.

Audiovisual Services

AV requests must be submitted at least three weeks prior to the event. Please note that additional charges will apply for event technology needs.

Let us help you plan your next event!



CONTACT US

Our highly trained, dedicated event planners provide professional and personalized attention from the moment of inquiry to the end of the event.

Shenandoah Provisions, Inc.

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www.MassResort.com/Catering

