



# OFF-SITE 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.*

# OFF-SITE CATERING & *Delivery Options*

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## **Level 1**

Food is packaged family-style in to go aluminum pans and disposable containers. Delivered to off-site location and dropped off. **Price: Minimum \$25 delivery fee.**

## **Level 2**

Food is packaged family-style in to go aluminum pans and disposable containers. Delivered to off-site location with a choice of:

- A. Basic level disposables and dropped off. **Price: Minimum \$25 delivery fee + minimum \$.50 per person.**
- B. High-level disposables and dropped off. **Price: Minimum \$25 delivery fee + minimum \$1.00 per person.**

## **Level 3**

Meals are packaged for each person individually in to go containers. Delivered to off-site location with basic level cutlery and dropped off. **Price: Minimum \$25 delivery + minimum \$3 per person.**

## **Level 4**

Food is brought to off-site location and set up in chafers for a buffet with service.

- A. High-level plastic plates and cutlery are offered for guests to use. **Price: Minimum \$250 set up and service fee + minimum \$3 per person.**
- B. China and flatware are offered for guests to use. **Price: Minimum \$350 set up and service fee + minimum \$10 per person.**







# 15-39 PERSON *Banquet Delivery*

## *Breakfast*

### **Cold Breakfast** | \$12

Fruit, yogurt granola parfait, pastries, cheese, boiled eggs, and baguettes with butter & jam

### **Sausage Gravy** | \$15

Sausage gravy, house-made biscuits, and hashbrowns

### **Hot Breakfast** | \$16

Scrambled eggs, bacon or sausage, hashbrowns, and baguettes with butter & jam

### **Brunch** | \$22

Scrambled eggs, bacon or sausage, house-made biscuits & baguettes, fruit, sausage gravy, roasted chicken, potatoes O'Brien, yogurt granola parfaits, vegetable medley, and butter & jam

*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**

**Option 1** - Pulled pork, house-made bun, house sauce, coleslaw, and baked beans

**Option 2** - Pulled chicken, house-made bun, sweet & spicy sauce, potato salad, and black beans

**Option 3** - Turkey & swiss sandwich, apple, chips, and cookie or brownie

**\$17**

**Option 1** - Local Angus burger, house-made bun, lettuce, tomato, onion, Martin's BBQ chips, and condiments

**Option 2** - Base Camp bratwurst, pretzel bun, bavarian mustard, and German potato salad

## *Street Taco Bar*

**1 meat - \$15 | 2 meats - \$17 | 3 meats - \$19**

**Choice Of:** Chipotle chicken | Smoked & shredded pork  
Jalapeno garlic shrimp | Cilantro lime steak

**Choice Of:** Corn tortillas | Flour tortillas

**Choice Of 4 Sides:** Pico de gallo, shredded cabbage or lettuce, jalapenos, tomatoes, sour cream, sharp cheddar, roasted corn salsa, tomato green chile rice, and black beans

Our 15-39 person banquet delivery menu will be packaged family style, in reheatable tin pans. Prices do not reflect applicable taxes, gratuity or delivery charges. Prices are per person. Prices includes serving utensils for the meal.

# 15-39 PERSON

## *Banquet Delivery*

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### *Dinner*

**\$17**

Rotisserie chicken, mashed potatoes, broccoli au gratin, and cornbread & butter

**\$20**

Lemon pepper chicken, roasted pork loin, sage stuffing & pan gravy, vegetable medley, and mashed potatoes

**\$22**

Marinated London broil with red wine mushroom sauce, steamed vegetables, butter parsley potatoes, and rolls & butter

**\$25**

VA BBQ smoked chicken, sliced brisket, tossed salad with ranch, baked beans, and mac & cheese

### **Seafood Bowl** | Market Price

Shrimp, clams, mussels, potatoes, corn, and andouille sausage

### **Steak Dinner** | Market Price

**Choice Of:** New York | Ribeye | Filet Mignon (*Priced by market grade & size*)

Roasted asparagus, baked potato with toppings (sour cream, cheddar, bacon, and butter)

**Choice Of Sauce:** Red wine demi | Diane (mustard & mushroom) | Peppercorn | Cognac cracked pepper crème

### **Desserts**

Local Apple En Croute with a Blueberry Glaze | \$8

Chocolate Mousse Tart | \$9

Cheesecake (Chocolate or fruit flavors on request) | \$30 - *serves 8 people*



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# Beverage SELECTIONS

(Only available with a food order)

## **Coffee Service** | Prices per person for 4 hours of service

If your meeting schedule requires refreshment service for the duration of your morning or afternoon meeting, Shenandoah Provisions recommends the following options. Minimum 5 guests required.

- **Coffee, Decaffeinated Coffee, Hot Tea** | \$10
- **Coffee, Decaf, Hot Tea, Bottled Water, Sparkling Water, Assorted Soft Drinks** | \$13  
*Additional service fees will be added.*

## **Coffee or Hot Chocolate Break** | Prices per person for 30-minute service

Minimum of 5 guests required. Staff will provide service through the duration of your break.

- **Coffee, Decaffeinated Coffee, Hot Tea** | \$5
- **Coffee, Decaf, Hot Tea, Bottled Spring Water, Sparkling Water, Assorted Soft Drinks** | \$7
- **Homemade Hot Chocolate Bar** | \$10  
*With gourmet mini-marshmallows, peppermints & house-made whipped cream.*  
*Additional service fees will be added.*

## **A La Carte Beverage Selections** | Prices are per person

Assorted Bottled Sodas: Pepsi & Coke Products Available | \$3

Bottled Fruit Juices: Apple, Orange & Cranberry | \$3

Red Bull & Sugar Free Red Bull (8oz) | \$3

Bottled Spring Water | \$3

Gatorade | \$3

## **Group Beverages** | Prices are for 16 servings

House Coffee, Decaffeinated Coffee, Hot Tea Selections | \$30

Hot Cider or Hot Chocolate | \$30

Rugged Cup Signature Roasted Coffee | \$50

Lemonade | \$25

Iced Tea | \$25

All prices do not include 18% Gratuity and applicable taxes plus \$25 delivery charge. Prices are per person.



OFF-SITE CATERING  
FOR 40+ PERSON

*Menus*





# Breakfast

## Breakfast Menus

### Hot Plated | \$14

Scrambled eggs, bacon, hash browns, and toast.

*Add one pancake for \$2.*

### Continental | \$12

House-made muffins, Danish, fresh fruit, and yogurt.

### Buffet | \$16

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

*Add cereal and fresh fruit for \$3.*

## Brunch Buffet

**\$24**

- Sausage
- Frittatas
- Hash Browns
- Scrambled Eggs
- Garlic Herb Chicken
- Buttermilk Pancakes
- Bacon or Turkey Bacon
- 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:**

Smoked Salmon and Bagels | \$7

*Brunch buffet includes butter, syrup & jellies.*

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Iced Tea | \$25

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# Lunches

## *Travelers Boxes*

*Designed for porting events or departure.*

*Enjoy an executive deli sandwich to-go.*

Deli meats & cheeses on a Kaiser roll with mustard/mayo packets, chips, brownie, and a bottle of Massanutten water | \$13

**Add Fruit:** Orange, apple, or banana | \$2

**Add Salad:** Pasta, potato, or coleslaw | \$2

## *Executive Lunch Buffet*

**\$17**

### **Salads** (Choice of one)

Tossed Salad with two dressings

Potato Salad | Pasta Salad | Coleslaw

### **Entrees** (Choice of two)

Smithfield Pork wrapped in bacon & roasted with sweet jalapeño sauce

Grilled chicken with

country ham & sauce supreme

Fried or blackened catfish with Cajun remoulade

Seared Angus Beef with cremini mushroom

red wine demi-glaze

Roasted loin of pork with sautéed

spinach and dijonaise.

### **Starches** (Choice of one)

Mashed Potatoes | Butter Parsley Potatoes

Baked Beans | Roasted Sweet Potatoes

Oven Roasted Potatoes | Herb Rice

### **Vegetables** (Choice of one)

Steamed Broccoli | Collard Greens

Zucchini & Yellow Squash

Vegetable Medley

*Dessert available at additional cost. (See page 19)*

# 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** | \$14

*Chicken and broccoli stir fry over steamed rice.*

### **Local Angus Burger** | \$15

*Local Angus burger topped with swiss and sautéed mushrooms. Served with chips.*

### **Roasted Chicken** | \$16

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

### **Grilled Salmon** | Market Price

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



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# Specialty LUNCH BUFFETS

## **Deli Buffet** | \$15

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** potato chips, brownies or cookies.

## **Italian Buffet** | \$17

Greek Salad, garlic bread, chicken and Base Camp bacon Alfredo over Fettuccine,  
Spaghetti Bolognese, Anti-pasta, sautéed zucchini and red peppers in garlic butter.

## **Burgers Buffet** | \$18

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

## **Mexican Buffet - Build-Your-Own Fajitas** | \$17

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

## **Virginia Barbeque Pizza Company Buffet** | \$17

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 19)**



# STRAIGHT FROM *The Grill*

## Choose

- 1 item | 20 or less people
- 1-2 items | 20 - 49 people
- 3 items | 50+ people

**Burgers** | \$12

**Hot Dogs** | \$7

**Bratwursts** | \$10

**Italian Sausage** | \$10

**Barbeque Chicken** | \$12

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

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

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

**Brined & Smoked Salmon from Base Camp** | \$20 per pound

**In-House Smoked Pork Loin** | \$8 per pound

**In-House Smoked Lamb Legs** | \$15

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

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

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

## *Sides for Grill – Hot* | \$3 each

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.

*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!*

**\*There is a minimum of a \$350 set up fee for our custom smoker.**

# PLATED *Dinner*

## *Option #1*

**\$24**

### **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 Base Camp 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 19)*

All prices do not include 18% Gratuity and applicable taxes. Prices are per person.





# PLATED *Dinner*

## *Option # 2*

**\$29**

### **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
- Base Camp 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 19)*

All prices do not include 18% Gratuity and applicable taxes. Prices are per person.

# RECEPTION *Buffet*

## *Tier One*

**\$21**

### **Salads** (Please select one)

(Includes two dressings)

Tossed

Caesar

### **Entrees** (Please select two)

Rotisserie pork loin with pan gravy

Baked chicken (herb, lemon pepper, or garlic rosemary)

Broiled catfish (Cajun, lemon pepper, or garlic ginger)

Grilled pork chops with spinach mushroom sauce

Hearth roasted turkey with stuffing gravy

Fried chicken

### **Vegetables** (Please select one)

Broccoli Casserole

Steamed Broccoli

Vegetable Medley

Roasted Veggies

Country Beans

Creamed Corn

Succotash

### **Starches** (Please select one)

Roasted Potatoes

Mashed Potatoes

Rice Pilaf

Orzo

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

*Dessert available at additional cost. (See page 19)*





# RECEPTION *Buffet*

## *Tier Two* **\$25**

### **Salads** (Please select one)

- Iceberg salad with cheddar, house-made bacon, tomatoes, onions, cucumbers, olives, and choice of dressing
- Spinach salad with mushrooms, house-made bacon, blue cheese, and balsamic vinaigrette
- Romaine salad with tomatoes, cucumbers, black olives, onions, artichokes, and vinaigrette
- Tossed salad (two dressings) | Ambrosia fruit salad

### **Entrees** (Please select two)

- Sautéed chicken breast with mushroom, artichokes, and sundried tomatoes in lemon butter
- London broil of beef grilled on our custom grill with red wine portabella demi-glaze
- Rotisserie leg of lamb with spinach orzo and mint red wine demi-glaze
- Grilled pork loin over andouille stuffing with nantua sauce
- Prosciutto stuffed chicken breast with asiago sauce
- Broiled cod with lobster sauce | Seafood newburg en croute

### **Vegetables** (Please select one)

- Sautéed zucchini with Red Peppers
- Sautéed Cherry Tomatoes with Basil Butter
- Hearth Roasted Winter Squash
- Green Beans Almondine | Cauliflower Au Gratin
- Vegetable Medley | Steamed Broccoli | Cream spinach

### **Starches** (Please select one)

- Orzo with Sundried Tomatoes, Olives, and Feta
- Roasted Garlic Mashed Potatoes
- Roasted Red Skin Potatoes | Spinach and Mushroom Pilaf
- Three Cheese Polenta | Scalloped Potatoes | Basmati Rice

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

*Dessert available at additional cost. (See page 19)*

All prices do not include 18% Gratuity and applicable taxes. Prices are per person.



# RECEPTION *Buffet*

## *Tier Three*

**\$30**

### **Salads** (Please select one)

- Tossed salad with grilled veggies, feta, and basil vinaigrette
- Tossed grilled veggies with herb vinaigrette, topped with goat cheese & walnuts
- Iceberg & arugula salad with sweet peppers, onion, English cucumbers, heirloom tomatoes, and Roquefort dressing
- Tropical fruit salad

### **Entrees** (Please select two)

- Grilled sirloin steaks on our custom grill with cracked pepper cognac sauce and forest blend of mushrooms
- Seared duck breast with blackberry bordelaise and pine nuts
- Hearth roasted lamb chops with green peppercorn grand mariner sauce
- Sautéed shrimp in tomato basil butter with orzo
- Grilled salmon with smoked gouda cream sauce and mushroom confit
- Prosciutto & portabella stuffed chicken breast with marsala sauce
- Smoked pork rack with tomato andouille and crawfish compote

### **Vegetables** (Please select one)

- Sautéed green beans with roasted cherry tomatoes
- Brown sugar glazed hearth roasted acorn squash
- Roasted Garlic Mushrooms | Sautéed Asparagus
- Broccoli Casserole | Vegetable Medley | Steamed Broccoli
- Sautéed zucchini with fresh basil

### **Starches** (Please select one)

- Potatoes Dauphinoise | Mushroom Pilaf
- Radiatore Alfredo | Garlic Mashed Potatoes | Orzo Florentine

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

*Dessert available at additional cost. (See page 19)*



All prices do not include 18% Gratuity and applicable taxes. Prices are per person.



We offer options to add to our fantastic menu offerings so that you can have a meal specific to you and your special event!

# A la Carte

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## UPGRADES

### *Per Piece*

- Deviled Eggs | \$1
- Cocktail Shrimp | Market Price
- Melon wrapped in Country Ham | \$1
- Bacon, Habanero Jam, and Peanut Butter Slider | \$2
- Stuffed Mushroom (Crab, Sausage, or Spinach)  
Market Price/\$1.50/\$1
- Shucked Seaside Oysters | Market Price
- Jalapeño Snake Bites | \$2
- Wings & Sauce | \$1
- Texas Lollipops | \$2
- Ham Biscuits | \$1
- Mini Crab Cakes | Market Price
- Clams Casino | Market Price
- Oysters Rockefeller | Market Price
- Smoked Duck Canapes | \$2
- Scallops wrapped in Bacon | Market Price
- Mini Pork Belly Sandwiches | \$2
- Peel & Eat Shrimp | Market Price (order by the pound)

### *By the Tray*

- Roasted Vegetables wrapped in Phyllo | \$30
- Spinach wrapped in Phyllo Roll | \$30
- Potato Cheddar Bites | \$30
- White Pizza | \$30
- Barbeque Nachos | \$45
- Local Cheese & Fruit | \$50
- Smoked & Cured Meats | \$75
- Domestic Cheese & Fruit | \$40
- Imported Cheese & Fruit | \$60
- Chips & House-made Salsa | \$40
- Fresh Mozzarella & Local or Heirloom  
Tomatoes Dressed | \$60
- Meatballs (Swedish, BBQ or Teriyaki) | \$40
- Smoked Salmon (cold or hot) | \$100
- Smoked Trout | \$100
- Egg Rolls | \$50
- Crudité | \$40

### *Carving Station Per Person*

- Hearth Roasted Turkey | \$10
- Smoked Prime Rib | \$15
- Venison Leg | \$19
- Top Round | \$10
- Ham | \$10

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# Desserts

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## *Tier One*

**\$7**

- Apple or Peach Crisp
- Apple Turnover
- Bread Pudding
- Fruit Cobbler
- Fruit Pie

## *Tier Two*

**\$8**

- Chocolate Caramel Tart
- Black Forest Cake
- Amaretto Cake
- Kahlua Cake
- Coconut Cake

## *Tier Three*

**\$9**

- Key Lime Pie
- 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
- Chocolate Caramel Peanut Butter Pie

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# BAR Packages

(Additional service fees will be added)

## Luxury Bar Package

First hour - \$30 per person  
Each additional hour - \$16 per person  
Wines | Choose 4  
Beer | Choose 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

Choose 4 - *Inquire for list.*

### Beer | Choose 4

*Bud Light, Miller Light, Corona, Blue Moon, Devil's Backbone Vienna Lager, Starr Hill Love, Brothers Great Outdoors, Basic City 6th Lord*

## Premium Bar Package

First hour - \$26 per person  
Each additional hour - \$14 per person  
Wines | Choose 4  
Beer | Choose 4

### Liquor

*Tito's Vodka, Bombay Sapphire, Kraken Rum, 1800 Silver Tequila, Monkey Shoulder Scotch, Bulliet Rye Whiskey*

**Also includes:** *Sparkling Wine*

## Classic Bar Package

First hour - \$22 per person  
Each additional hour - \$12 per person  
Wines | Choose 4  
Beer | Choose 4

### Liquor

*Stolichnaya Vodka, Beefeater Gin, Captain Morgan Rum, Jose Cuervo Gold Tequila, Dewar's Scotch, Jim Beam Bourbon*

## Upgrade Your Package

**Add Signature Cocktails** | \$10 per person

**Add Champagne For Toasting** | \$4 per person

*Included in Luxury Package.*

## Bar Standards

**Included with all bar packages:** *Club soda, tonic, cranberry juice, orange juice, Pepsi products, grenadine, lemons, limes, cherries*



Pricing based on total guest count of all adults over the age of 21. Pricing does not include taxes or 18% gratuity. Non-alcoholic bar (sodas & juices) available for children, expectant mothers, and guests - \$10 per person.

## CONTACT US

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Our highly trained, dedicated event planners provide professional and personalized attention from the moment of inquiry to the end of the event. Schedule your tasting with Executive Chef Mike Ritenour today and let us help you create the event of your dreams!

### **Shenandoah Provisions, Inc.**

540.289.4905 | [sphanquets@massresort.com](mailto:sphanquets@massresort.com)

[www.MassResort.com/Catering](http://www.MassResort.com/Catering)



*Let us help you plan your next event!*

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