



BIG MEADOWS LODGE
SHENANDOAH
— NATIONAL PARK —

CATERING MENU

Business Office Mailing Address: Delaware North at Shenandoah National
Park PO Box 727, Luray, VA 22835
Group Sales: 866-383-2922
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goshenandoah.com
#GoShenandoah

HORS D'OEUVRES

Recommend 3 per guest

HOT

Seared Scallops Wrapped in Bacon, Local Maple Glaze	\$5.00 each
Vegetable Spring Rolls, Sweet Chili Sauce	\$2.00 each
Mushrooms, Stuffed with Fresh Spinach & Boursin Cheese	\$3.00 each
Mini Crab Cakes, Tartar Sauce	\$4.50 each
BBQ Pulled Pork Sliders, Onions, Toasted Sweet Rolls	\$3.00 each
Carnita Soft Tacos, Slow Cooked Pork, Tomatoes, Lettuce, Red Onions, Cilantro Sauce	\$3.00 each

COLD

Cremini Mushrooms, Balsamic Oil, Mozzarella	\$1.60 each
Caprice Kabobs, Cherry Tomatoes, Mozzarella, Basil, Balsamic Reduction	\$3.00 each
Baked Pear, Gorgonzola, Walnut & Honey	\$1.60 each
Shrimp Cocktail Shooter, Cocktail Sauce	\$3.00 each

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.

Taxes 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. \$18.00 per flatbread

Vegan Potato Habanero: vegan cream cheese, fresh garlic, potatoes, onions, habanero, vegan parmesan

Cheddar, Pancetta, Apple: olive oil, white cheddar cheese, pancetta, apple slices, baby arugula

Greek: olive oil, artichoke hearts, black olives, tomatoes, green onion, parsley, feta cheese crumbles

Goat Cheese & Caramelized Onion: olive oil, basil, caramelized onion, goat cheese crumbles

BBQ Pork, Cheddar & Onion: BBQ pulled pork, cheddar cheese, green onions

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 40 paying guests.
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, 2 Desserts:

\$30.00 per person

- ENTRÉES: Fried Chicken
Honey Glazed Ham
Chicke
Blackberry BBQ Chicken
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

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

BRUNCH

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

All Items Included:

\$20.00 per person

- ENTRÉES: Cinnamon Apple French Toast, Bagels with Cream Cheese, Muffins & Pastries, Smoked Salmon
- SIDES: Bacon, Sausage, Roasted Potatoes, Seasonal Vegetable, Fruit Display
- OMELET STATION: Cage Free Eggs, Bacon, Sausage, Ham, Shredded Cheddar, Onions, Peppers, Mushrooms

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A TASTE OF VIRGINIA

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

Appetizer Included; Choose 2 Entrées, 1 Soup, 1 Salad, 3 Sides, 1 Dessert: \$34.00 per person

- APPETIZER:** Pimento Cheese Plate (Creamy Pimento Cheese Dip, Celery, Carrots, Toasted Baguettes)
- ENTRÉES:** Homestyle Pot Roast (Pan Seared, Slow Cooked, Rich Beef Broth)
Avocado Pasta (Linguini Noodles, Avocado Sauce)
Trout (Apple Hash, Cider Cream, Wild Rice)
Fried Virginia Oysters (Herb Breading, Cocktail Sauce)
Virginia Fried Chicken
Virginia Baked Ham (Apple Bourbon Glaze)
Shrimp & Cheese Grits (Tiger Shrimp, Stone Ground Grits, Fresh Herbs)
Mushroom Ravioli (Cheese Ravioli, Mushrooms, Parmesan Cheese, Alfredo Sauce)
Apple Stuffed Pork Chops (Onion, Breadcrumbs, Apples, Celery, Parsley)
- SOUPS:** Brunswick Stew (Onion, Tomatoes, Pulled Pork, Corn, Lima Beans, BBQ & Worcestershire Sauce)
Peanut Soup (Onion, Heavy Cream, Peanuts, Scallions)
- SALADS:** Wedge (Iceberg Lettuce, Blue Cheese Dressing, Bacon Crumbles, Diced Tomato, Chives)
Caesar (Romaine Hearts, Croutons, Parmesan Cheese)
Garden (Spring Mix, Cucumbers, Onions, Radish, Shaved Carrots)
 - Dressings Include: Ranch, Blackberry Vinaigrette, Italian, Blue Cheese, Apple Cider Vinaigrette, Caesar
- SIDES:** Deviled Eggs
Wild Rice
Cheese Grits
Mashed Potatoes
Brussel Sprouts
Collard Greens
Asparagus
Sautéed Green Beans
Garlic Toast
Broccoli with Roasted Garlic
Polenta with Parmesan Cheese
Rosemary Parmesan Potatoes

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PIZZA

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

Choice of 15 Pizzas Total (14" each cut into 10 slices); Additional Pizzas \$20 Each: \$25.00 per person

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

ENTRÉES: The Big Cheese (Marinara, Mozzarella, Cheddar)
Perfect Pepperoni (Shrimp, Mussels, Snapper, Tomatoes, Olives, Artichokes, Lemon, Garlic, Herbs)
Bear Essentials (Marinara, Mozzarella, Pepperoni, Bacon, Ham, Sausage)
Apple Cheddar Pizza (Olive Oil, Apples, Grilled Chicken, Thyme, Cheddar, Maple Syrup)
The Meatball (Marinara, Sliced Meatballs, Mozzarella)
The Snow Storm (Alfredo, Grilled Chicken, Red Bell Peppers, Spinach, Mozzarella)
The Lodge (Olive Oil, BBQ Pulled Pork, Green Onions, Cheddar)
The Forest (Marinara, Mushrooms, Onions, Black Olives, Tomatoes, Green Peppers, Mozzarella)
Mountaineer (BBQ Sauce, Mozzarella, Provolone, Cheddar, Red Onions, Chicken, Bacon)
Margherita (Tomato Sauce, Mozzarella, Oregano)
Trail Head (Garlic Butter, Caramelized Onions, Thyme, Mozzarella)
S'mores (Marshmallow Cream, Nutella, Graham Crackers, Mini Marshmallows, Chocolate Chips)
Baked Apple & Cinnamon (Apples, Brown Sugar, Cinnamon, Icing)

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PLATED DINNERS

Maximum of 60.

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 (Spinach Herb Sauce)	\$27.00
Roasted Chicken (Herb Crusted)	\$26.00
Turkey (Slow Roasted, Hand Carved)	\$26.00

BEEF

Braised Short Ribs (Vegetable Ragout)	\$32.00
Sliced Prime Roast (Horseradish Cream, Natural Jus)	\$34.00
Beef Tips (Fresh Mushrooms, Burgundy Sauce)	\$28.00
Grilled Sirloin Steak (Roasted Garlic Red Wine Sauce, Caramelized Onions)	\$30.00

PORK

Pork Tenderloin (Sliced, Apple Cider Mustard)	\$29.00
Pan Fried Pork Chop (Apple Butter Demi)	\$27.00
Virginia Ham Steak (Bourbon Apples)	\$25.00

FISH & SEAFOOD

Pan Seared Trout (Brown Butter Pecan Sauce)	\$28.00
Seared Salmon (Lemon Dill Caper Sauce)	\$28.00
Southern Fried Catfish (Spicy Cream Sauce)	\$27.00
Crab Cakes (Bacon, Corn, Choice of Cream or Old Bay Tartar Sauce)	\$26.00
Shrimp & Cheese Grits	\$25.00

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VEGETARIAN

Roasted Portabella (Spinach, Feta, Served Over Wild Rice)	\$24.00
Penne with Roasted Vegetables (Choice of Alfredo, Marinara, or Avocado Cream Sauce)	\$22.00
Vegetable Lasagna (Parmesan Crisp)	\$22.00
Mushroom Ravioli (Sautéed Mushrooms, Shaved Parmesan, Cream Alfredo Sauce)	\$22.00

SALADS

Choice of one included in entrée pricing.

Wedge
Caesar
Garden

STARCHES

Choice of one included in entrée pricing.

Roasted Red Potatoes
Garlic Mashed Potatoes
Sweet Potatoes
Seasonal Rice Blend
Scalloped Potatoes

VEGETABLES

Choice of one included in entrée pricing.

Broccoli
Asparagus
Green Beans
Collard Greens
Zucchini
Yellow Squash
Brussels Sprouts

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ADD DESSERTS

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

Choose 1 Dessert: \$3.00 per person

DESSERTS: Apple Bread Pudding
Carrot Cake
Red Velvet Cake
Chocolate Cake
Cheesecake with Fruit Topping (Apple, Blueberry, Cherry)
Apple Dumpling

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)
Individual Sized Pizzas (Cheese or Pepperoni)

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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.

WEDDING TOAST SELECTIONS

Prosecco Montelliana	\$25.00 per bottle
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	\$6.00 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
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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
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