

Box Lunches (Cont.)

Asian Veggie Wrap with Sesame

Dressing: Flour tortilla filled with mixed greens, rice noodles, orange segments, and peppers

Classic Garden Salad: Topped with Grilled Chicken, Mixed greens with cucumbers, carrots, tomato Rosemary Roll and Butter

Cranberry and Goat Cheese Salad:
\$16.00 Topped with Grilled Chicken, Mixed greens, dried cranberries, goat cheese, and almond slices, Rosemary Roll and Butter

Limit to a choice of two sandwiches for groups of 12 orders or less

Desserts

House Made Cookies \$10.00 per dozen
Fresh Baked Fruit Pies \$15.00 each
Artisan Assorted Cakes \$28.00 each
(Chocolate, Red Velvet, Carrot or Lemon)

ALL DROP OFFS INCLUDE DISPOSABLE SERVING UTENSILS

☆ **Add \$1.00 per person for plasticware and Paper Plates;**

Add \$7.00 each for disposable chafers and sterno's

In addition to the prices quoted above, there is a 9.3% state and county sales tax on all food and beverage
Minimum Guaranteed Guest Count: The host must guarantee the number of people to attend 2 days prior to the scheduled function. If attendance falls below this number, the full guarantee must be paid.

Platters (serve 20-30 guests)

Fresh Fruit Tray~ Pineapple, Cantaloupe, Watermelon, Strawberries~ \$30.00 each

Vegetable Crudit  and Ranch~\$30.00 each

Cheese Cubes, Cheese Ball and Crackers~ \$45.00 each

Grilled Vegetables~ Eggplant, Zucchini, Yellow Squash, Orange, Red and Yellow Peppers, Asparagus garnished with Pepperoncini ~ \$ 30.00 each

20 Artisan Slider Sandwiches ~ Turkey w/Smoked Gouda, Avocado; Ham w/Swiss, Spinach Bacon Apple Chutney; Tomato w/Pesto, Mozzarella, Balsamic Glaze ~ \$50.00

20 Beef Tenderloin, Tomato Jam Slider Sandwiches ~ \$100.00

40 Mini Country Ham Biscuits ~ \$45.00

6 lbs Peeled and Deveined Shrimp Cocktail served with Cocktail Sauce w/Lemon Wedge Garnish ~ \$65.00

Pretzel Platter ~ Pretzel Nuggets with Beer Cheese Sauce \$30.00

134 Golf Club Circle Front Royal, VA 22630
shenandoahvalleygolfclub.com
(540) 635-3588

Shenandoah Valley



Shenandoah Valley Golf Club Catering Menus

Individual Pickup or
Complimentary Drop-off



Catering Menu

\$18.00 per person

Choice of Two Entrees

Boneless Chicken Breast w/Smoked Gouda Sauce

Roulade of Roast Pork w/Cornbread Stuffing and Apple Cider Reduction

Sliced Ham and Roasted Apples

Beef Tenderloin Tips w/Red Wine Demi Glace

Tri Colored Cheese Tortellini w/Roasted Garlic Cream Sauce

Beef Pot Roast w/Vegetables and Brown Gravy

Choice of One Starch

Mashed Potatoes, Potatoes Au Gratin, Gouda Macaroni and Cheese, White Cheddar Risotto w/Asparagus or Wild Mushrooms

Choice of One Vegetable

Country Style Green Beans, Vegetable Medley, Brussels Sprouts with Bacon, Garden Salad w/Ranch or Balsamic Vinaigrette

Assorted Dinner Rolls & Butter or Biscuits
Chocolate Chip Cookies

Additional Catering Options

\$14.00 per person

THE COOK OUT

Hamburgers and Hot Dogs, Buns, Lettuce, Tomato, Onion, Cheese, Ketchup, Mayo, Mustard, Relish, Baked Beans, Potato Salad, Cucumber Salad, Chocolate Chip Cookies (Add Grilled Chicken Breast \$3.00 per person)

TASTE OF ITALY

Meat and Cheese Lasagna, Cavatappi with Roasted Garlic Sauce, Caesar Salad, Garlic Bread, Chocolate Chip Cookies

BACKYARD BAR-B-Q

Pulled Pork BBQ, Cole Claw and Buns, Herb Roasted Chicken, Baked Beans, Gouda Macaroni and Cheese, Chocolate Chip Cookies

Box Lunches

All Box Lunches Include the Following...

Bottled Water, Chocolate Chip Cookie, Rt.11 Potato Chips, Napkin

All Sandwiches are prepared on Fresh Pain Levain Bread

\$14.00 per person

Ham and Swiss

Fresh Sliced Ham topped with Swiss Cheese, Arcadian Spring Mix and Dijonaise

Grilled Chicken

Grilled Chicken with Pimento Cheese Spread, Iceberg Lettuce, Tomato and Onion

Roast Beef and Cheddar

Mid-Well Roast Beef sliced thin topped with Cheddar Cheese, Horseradish Cream, Red Onion and Tomato

Turkey

Black Pepper Crusted Turkey and Pepper Jack Cheese with Tomato Jam, Chopped Romaine and Red Onion

Chicken Salad

Fresh chicken salad topped with lettuce and tomato