

CATERING MENU

\$18.00 per person

CHOICE OF TWO ENTREES

Boneless Chicken Breast
w/Smoked Gouda Sauce

Herb Roasted Chicken

BBQ Chicken

Sliced Ham and Roasted Apples

Spinach & Cheese Tortelloni
with choice of
Roasted Garlic Cream Sauce
or Marinara Sauce

Grilled BBQ Pork Loin

Homemade Meatloaf with
Brown Gravy

CHOICE OF ONE STARCH

Mashed Potatoes,
Potatoes Au Gratin,
Gouda Macaroni and Cheese,
Wild Rice,
Cauliflower Mash

CHOICE OF ONE VEGETABLE

Country Style Green Beans,
Vegetable Medley,
Caesar Salad

Rolls & Butter
Chocolate Chip Cookies

ADDITIONAL CATERING OPTIONS

\$14.00 per person

THE COOKOUT

Hamburgers and Hot Dogs, Buns,
Lettuce, Tomato, Onion, Cheese,
Ketchup, Mayo, Mustard, Relish,
Baked Beans, Potato Salad, Potato Chips,
Chocolate Chip Cookies

TASTE OF ITALY

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

PULLED PORK BBQ

Pulled Pork BBQ, Cole Slaw and Buns
Baked Beans, Gouda Macaroni and Cheese,
Chocolate Chip Cookies

*(Add Grilled Chicken Breast to any of the above
choices for \$3.00 per person)*

SOUTH OF THE BORDER

Flour Tortillas, Beef Fajitas, Chicken Fajitas,
Shredded Cheddar, Salsa,
Black Beans & Rice,
Esquites,
Chocolate Chip Cookies

BOXED LUNCHES

\$14.00 per person

All Box Lunches Include...
Bottled Water, Chocolate Chip Cookie,
Potato Chips, Napkin

All Sandwiches are prepared on
Fresh Pain au Levain Bread

HAM AND SWISS

Fresh Sliced Ham topped with
Swiss Cheese, Romaine and Dijonnaise

GRILLED CHICKEN

Grilled Chicken with
Pimento Cheese Spread, Romaine,
Tomato and Red 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
Salsa Spread, Romaine and Red Onion

CHICKEN SALAD

Fresh Chicken Salad topped
with Romaine and Tomato

CLASSIC GARDEN SALAD

Topped with Grilled Chicken, Mixed greens
with Cucumbers, Carrots, Tomato,
Rosemary Roll and Butter

CRANBERRY AND GOAT CHEESE SALAD

Topped with Grilled Chicken, Mixed Greens,
Dried Cranberries, Goat Cheese,
and Candied Walnuts,
Rosemary Roll and Butter

PLATTERS (serves 20-30)

FRESH FRUIT TRAY

Pineapple, Cantaloupe, Watermelon,
Strawberries ~ **\$30.00**

VEGETABLE CRUDITÉ

with Ranch ~ **\$30.00**

CHEESE CUBES, CHEESE BALL

with Crackers ~ **\$45.00**

GRILLED VEGETABLES

Eggplant, Zucchini, Yellow Squash, Orange,
Red and Yellow Peppers, Asparagus garnished
with Pepperoncini
~ **\$ 45.00**

40 MINI COUNTRY HAM BISCUITS

~ **\$45.00**

20 ARTISAN SLIDER SANDWICHES

Turkey with Smoked Gouda, Avocado;
Ham with Swiss, Spinach, Bacon,
and Apple Chutney;
Tomato with Pesto, Mozzarella,
and Balsamic Glaze
~ **\$50.00**

20 BEEF TENDERLION SILVER DOLLAR SLIDERS

With Tomato Jam
~ **\$100.00**

6 lbs. OLD BAY SPICED PEELED & DEVEINED 21-25 SHRIMP COCKTAIL

served with Cocktail Sauce
and Lemon Wedge Garnish
~ **\$75.00**

CHOCOLATE CHIP COOKIES

~ **\$10.00** per dozen

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

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 head count 2 days prior to the
scheduled function. If attendance falls below this
number, the full guarantee must be paid.

134 Golf Club Circle
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Shenandoah Valley



Shenandoah Valley Golf Club Catering Menus

Individual Pickup or Complimentary Drop-off

