

Wedding Catering Menu

40+ 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.

Lemonade & tea (served in dispensers) are offered with this package.

PLATED *Dinner*

Tier One

\$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)

**Starch is already included with this entree.*





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.

Lemonade & tea (served in dispensers) are offered with this package.



PLATED *Dinner*

Tier Two

\$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)

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.

Lemonade & tea (served in dispensers) are offered with this package.



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



Appetizers

Tier One

Per Piece

Deviled Eggs | \$1
Melon wrapped in Country Ham | \$1
Stuffed Mushroom (Sausage or Spinach) | \$1.50/\$1
Wings & Sauce | \$1
Ham Biscuits | \$1
Clams Casino | Market Price

By The Tray (each tray will feed 25 people)

Roasted Vegetables wrapped in Phyllo | \$30
Spinach wrapped in Phyllo Roll | \$30
Potato Cheddar Bites | \$30
Barbecue Nachos | \$45
Domestic Cheese & Fruit | \$40
Chips & Homemade Salsa | \$40
Meatballs | \$40 (Swedish, BBQ & Teriyaki)
Crudite | \$40

Tier Two

Per Piece

Cocktail Shrimp | Market Price
Bacon, Habanero Jam & Peanut Butter Slider | \$2
Crab Stuffed Mushrooms | Market Price
Shucked Seaside Oysters | Market Price
Jalapeño Snake Bites | \$2
Texas Lollipops | \$2
Oysters Rockefeller | Market Price
Smoked Duck Canapes | \$2
Scallops wrapped in Bacon | Market Price
Mini Pork Belly Sandwiches | \$2

By The Tray (each tray will feed 25 people)

Local Cheese & Fruit | \$50
Barbecue Nachos | \$45
Egg Rolls | \$50

Tier Three

Per Piece

Mini Crab Cakes | Market Price

By The Tray (each tray will feed 25 people)

Smoked & Cured Meats | \$75
Smoked Salmon | \$100 (cold or hot)
Smoked Trout | \$100
Peel & Eat Shrimp | Market Price
(order by the pound)

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

Wedding Cakes

Tier One | **Classic Cake With Traditional Buttercream Frosting** | \$3.95 per person

Tier Two | **Classic Cake With Filling & Traditional Buttercream Frosting** | \$4.95 per person

Tier Two | **Luxury Cake Flavor With Traditional Buttercream Frosting** | \$4.95 per person

Tier Three | **Luxury Cake Flavor With Filling & Traditional Buttercream Frosting** | \$5.95 per person

*Luxury Cake Flavors denoted by * | \$1 more for Luxury Frosting (denoted by **)*

CAKE FLAVORS

- ☐ Almond
- ☐ Chocolate
- ☐ French Vanilla
- ☐ Lemon
- ☐ Marble
- ☐ Vanilla
- ☐ Carrot*
- ☐ Coconut*
- ☐ Devil's Food*
- ☐ Pink Champagne*
- ☐ Red Velvet*

CAKE FILLINGS

- ☐ Chocolate Ganache
- ☐ Cheesecake
- ☐ Chocolate Mousse
- ☐ Fresh Berries
- ☐ Lemon Curd
- ☐ Pastry Cream
- ☐ Pineapple
- ☐ Raspberry
- ☐ Strawberry

FROSTING FLAVORS

- ☐ Buttercream
 - ☐ Classic American
 - ☐ French
 - ☐ Italian
 - ☐ Swiss
- ☐ Cream Cheese**
- ☐ Whipped Cream**

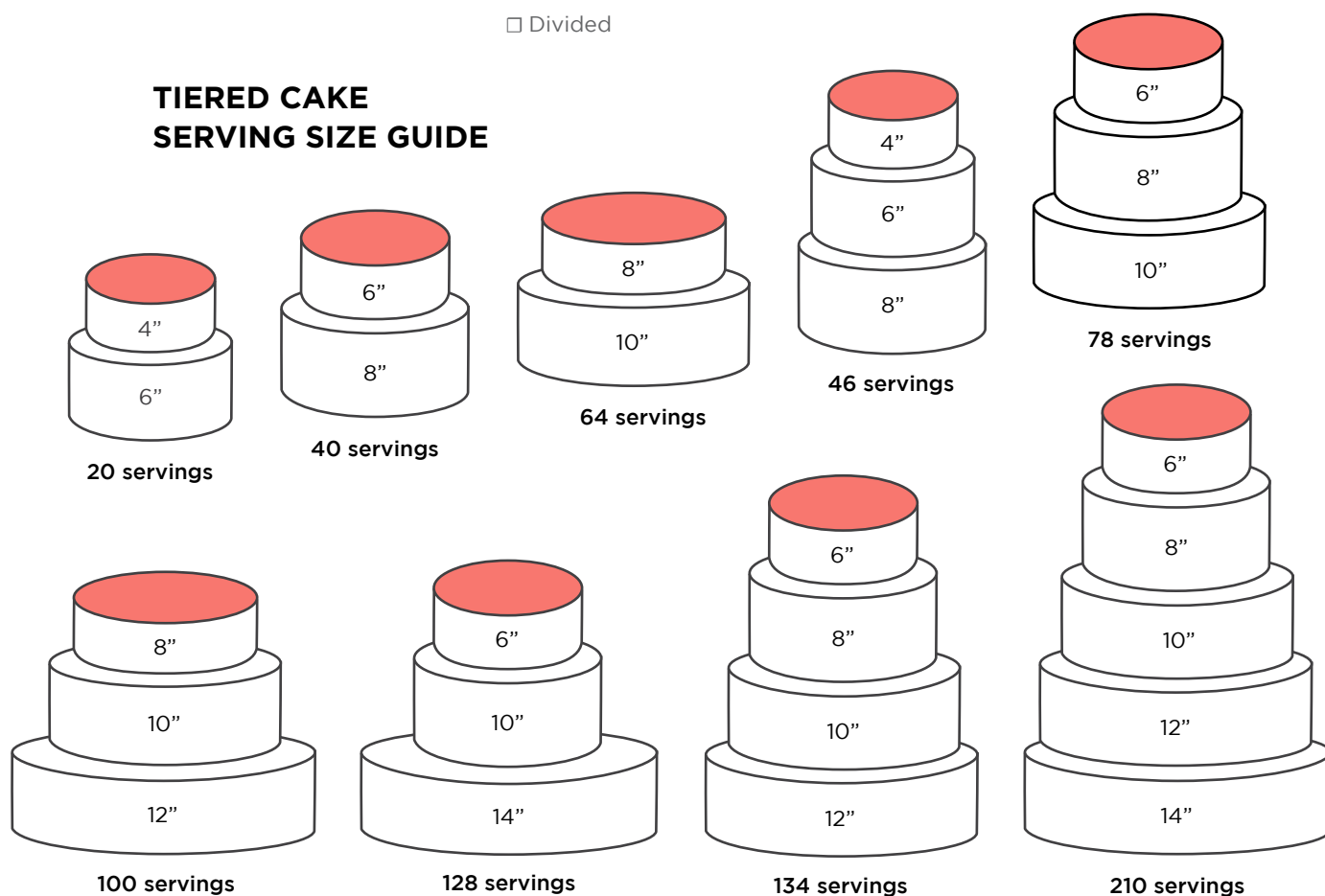
SHAPE OF CAKE

- ☐ Round
- ☐ Square

TIER TYPE

- ☐ Stacked
- ☐ Divided

TIERED CAKE SERVING SIZE GUIDE



Cupcakes

Tier One | **Classic Cupcake & Frosting** | \$1.95 per person

Tier Two | **Classic Cupcake With Filling & Frosting** | \$2.95 per person

Tier Two | **Luxury Cupcake Flavors & Frosting** | \$2.95 per person (*denoted by an asterisk)

Tier Three | **Luxury Cupcake Flavors Plus Filling & Frosting** | \$3.95 per person

Tier Three | **XL Cupcake with Filling (Classic or Luxury) & Frosting** | \$5.00 per person

Toppings | \$0.50 per person

CAKE FLAVORS

- ☐ Almond
- ☐ Chocolate
- ☐ French Vanilla
- ☐ Marble
- ☐ Vanilla
- ☐ Carrot*
- ☐ Coconut*
- ☐ Devil's Food*
- ☐ Lemon*
- ☐ Pink Champagne*
- ☐ Red Velvet*

CAKE FILLINGS

- ☐ Cheesecake
- ☐ Chocolate Mousse
- ☐ Fresh Berries
- ☐ Lemon Curd
- ☐ Pastry Cream
- ☐ Pineapple
- ☐ Chocolate Ganache*
- ☐ Raspberry*
- ☐ Salted Caramel*
- ☐ Strawberry*

FROSTING FLAVORS

- ☐ Caramel
- ☐ Chocolate
- ☐ Citrus
- ☐ Cream Cheese
- ☐ Key Lime
- ☐ Lemon
- ☐ Oreo
- ☐ Peanut Butter
- ☐ Raspberry
- ☐ Strawberry
- ☐ Vanilla
- ☐ Whipped Cream



CONTACT US

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 | spbanquets@massresort.com

www.MassResort.com/Catering



Let us help you plan your next event!

