EXECUTIVE MENU

BREAKFAST

Choose one from each group

Scrambled Eggs
Sausage Egg & Cheese Casserole
Tomato & Cheese Quiche
Breakfast Scramble
Garden Vegetable Strata
Quiche Lorraine

Cinnamon French Toast
Orange French Toast Bake
Buttermilk Pancakes
Belgian Waffle
Buttermilk Biscuits
Breakfast Potatoes

Sausage Gravy
Pork Sausage Links
Pork Sausage Patties
Turkey Sausage
Country Ham
Thick Cut Bacon

LUNCH

Turkey Bacon Avocado Wraps
(Available as carry away)
Wraps with turkey, bacon, avocado, lettuce & tomato. Served with caprese salad, Route 11 chips, and brownies.
Vegetarian: Hummus & vegetables wrap.

Chicken Caprese Sandwich
Marinated chicken topped with mozzarella, sliced tomato & basil oil. Served with pasta salad & grilled veggies.
Vegetarian: Caprese Sandwich w/o Chicken

Valley Chicken Wrap
(Available as carry away)
Shenandoah Valley style marinated chicken sliced with lettuce, tomato & Boursin cheese & served cold with a tomato cucumber salad, Route 11 chips & cookies.
Vegetarian: Hummus & veggie wrap.

Shenandoah Sandwich
Sliced smoked turkey, bacon, Swiss & apple slices on a ciabatta baguette. Served with vegetable quinoa salad, & Route 11 chips with desert bars.
Vegetarian: Hummus & veggie sandwich.

LUNCH CONTINUED

Bruschetta Chicken
Marinated grilled chicken topped with tomato basil bruschetta. Served with herb risotto, vegetable blend and breadsticks with lemon bars.
Vegetarian: Vegan Chicken Bruschetta.

Sliced Steak Sandwich
Sliced Steak with red onion marmalade & Boursin cheese. Served with broccoli cheddar salad & Route 11 Chips.
Vegetarian: Black beans & red onion marmalade & Boursin cheese.

Beef or Chicken Fajitas
Build your own fajita with a choice of beef or chicken. Complete with peppers, onions, salsa, sour cream & guacamole. Served with Mexican rice, roasted corn and churros.
Vegetarian: Black Bean Fajitas.

BBQ Pulled Pork Sandwich
House made pulled pork served on a potato roll, with coleslaw, macaroni & cheese & green beans with shortcake & berries.
Vegetarian: bbq vegan chicken.

DINNER

Herb Crusted Salmon w/ Citrus Buerre Blanc
Atlantic salmon crusted with dijon mustard, panko, parmesan, & fresh herbs topped with a citrus buerre blanc. Served with wild rice, seasonal veggies, and cheesecake with berries.
Vegetarian: Quinoa stuffed zucchini.

Shrimp Tortellini
Tricolor tortellini in sundried tomato pesto alfredo, served with sautéed shrimp, chicken & Italian veggies.
Vegetarian: Pesto vegan chicken.

Mountain Valley Chicken
Sautéed chicken topped with diced tomato, country ham & Swiss cheese in a supreme sauce. Served with mashed potatoes, seasonal vegetables and a blueberry flapjack cake.
Vegetarian: Veggie chicken with tomato & Swiss in a supreme sauce.

DINNER CONTINUED

Grilled Local Pork Chop with Apple Chutney
Locally raised pork chops seasoned & grilled with a fresh apple chutney served with horseradish mashed potatoes, broccolini, and apple pie with ice cream.
Vegetarian: Vegan chicken with apple chutney.

Marinated Grilled Flat Iron Steak
Thinly sliced and grilled flat iron steak with garlic herb buerre blanc. Served with roasted red potatoes, seasonal veggies, & red velvet cake.
Vegetarian: Parmesan onion stuffed Portobello.

Valley Style Chicken
Marinated chicken grilled and basted. Served with scalloped potatoes, southern green beans and blueberry pie with ice cream.
Vegetarian: Tofu in Shenandoah sauce.

Smoked Brisket
Smoked beef brisket with our secret rub recipe. Served with mushroom risotto, seasonal veggies and chocolate cake.
Vegetarian: black bean stuffed pepper.

Smoked Pork Loin
Smoked pork loin sliced and served with a blackberry relish. Paired with sweet potato mash, seasonal vegetables and lemon berry cream cake.
Vegetarian: Spinach & ricotta stuffed Portobello mushroom.

Marmalade Chicken
Orange marinated chicken seared and roasted with marmalade sauce. Paired with roasted sweet potatoes and green beans
Vegetarian: Vegan chicken with marmalade Sauce.

All sides and desserts are paired as chef's suggestion but are interchangeable at customer's request.