

BANQUET MENU

PLATED BREAKFAST

Shenandoah\$14.95

- Orange Juice
- Cheddar Scrambled Eggs
- 5oz Sirloin Steak (cooked Medium)
- Breakfast Potatoes
- Biscuits

All American\$12.95

- Orange Juice
- Scrambled Eggs
- Bacon, Sausage, or Ham Steak
- Breakfast Potatoes
- Biscuits

Fancy\$10.95

- Orange Juice
- Cinnamon Supreme French Toast
- Bacon, Sausage or Ham Steak
- Fruit Garnish

Brunch\$9.95

- Orange Juice
- Quiche or Frittata
- Mixed Greens Salad with Balsamic Vinaigrette
- Fresh Fruit

CONTINENTAL BREAKFAST

Classic\$8.00

- Assorted Fruit Juices
- Fresh Fruit Display
- Assorted Muffins, Danish, and Bagels

Executive\$10.95

- Assorted Fruit Juices
- Fresh Fruit Display
- Assorted Muffins, Danish, and Bagels
- Yogurt and Granola
- Assorted Cereal

All prices are subject to a 20% service charge and all applicable state taxes.

Holiday Inn & Suites Front Royal Blue Ridge Shadows • 111 Hospitality Drive, Front Royal, VA 22630

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BREAKFAST BUFFET

Blue Ridge \$11.95

- Assorted Fruit Juices
- Scrambled Eggs
- Bacon, Sausage, or Ham Steak
- Breakfast Potatoes
- Biscuits

Egg Bar \$12.95

- Assorted Fruit Juices
- Assorted Muffins, Danish, and Bagels
- Scrambled Eggs
- Assorted Toppings

Waffle Bar \$13.95

- Assorted Fruit Juices
- Fresh Fruit Display
- Assorted Muffins, Danish, and Bagels
- Waffles
- Assorted Toppings

ENHANCEMENTS - \$1.00

- Yogurt and Granola
- Cereal and Milk
- Pancakes and Syrup
- French Toast
- Fresh Fruit Display
- Assorted Muffins, Danish, and Bagels
- Sausage or Bacon

Scrambled Egg Add-ons

- Green Onions and Tomatoes
- Bacon
- Ham and Cheddar Cheese
- Peppers and Onions
- Three Cheese
- Salsa and Monterey Jack
- Mushrooms

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THEMED BREAKS

■ **Sweet Tooth**\$6.95

Fresh Baked Cookies and Brownies
Fresh Fruit Garnish

■ **School Lunch**\$6.95

Peanut Butter and Jelly Sandwiches
Potato Chips
Oreos
Fruit Punch

■ **South of the Border**\$7.95

Tortilla Chips
Salsa
Queso Dip
Guacamole

■ **Game On**\$7.95

Warm Pretzels with Mustard
Cracker Jacks
Popcorn

■ **Snack Attack**\$7.95

M&M's
Pretzels
Mixed Nuts
Potato Chips with Dip

■ **Health Nut**\$8.95

Fresh Fruit Display
Yogurt
Granola, Nuts, and Raisins

■ **Tea Time**\$9.95

Croissants and Scones
Butter and Jam
Assorted Finger Sandwiches
Hot Tea

■ **Mediterranean**\$10.95

Hummus
Pita Chips
Olives
Vegetable Crudités

■ **Anti Pesto**\$10.95

Cheese Display
Sausage
Olives
Marinated Vegetables
Warm Bread

■ **Chocolate Love**\$10.95

Chocolate Fountain
Strawberries, Marshmallows, Apples
And Others Dipping Goodies

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A LA CARTE SNACKS

Priced Per Pound

- Pretzels\$7.00
- Potato Chips \$8.00
- Potato Chips with Dip\$12.00
- Tortilla Chips with Salsa\$12.00
- Salted Peanuts\$12.00
- Mixed Nuts\$18.00

Priced Per Dozen

- Assorted Fresh Baked Cookies\$15.00
- Chocolate Fudge Brownies\$15.00
- Assorted Candy Bars\$16.00
- Assorted Pastries and Danish\$15.00

BOXED LUNCHES

All boxed lunches include potato chips, cookies, whole fruit, and bottled water

- **Grilled Chicken Caesar Wrap**..... \$10.00
Grilled marinated chicken breast with crisp romaine lettuce, diced tomatoes, parmesan cheese with tangy Caesar dressing on a spinach tortilla
- **Tuscan Vegetarian Wrap**..... \$10.00
Tuscan bean puree, basil tomato cruda, mixed greens, basil, goat cheese, provolone cheese, and red onions on an herb flour tortilla
- **Asian Vegetarian Wrap**..... \$10.00
Snap peas, julienned carrots, jicama, broccoli, red peppers and onions sautéed in our sesame ginger sauce and topped with scallions and sesame seeds in a spinach flour tortilla
- **Classic BLT** \$10.00
Toasted white bread, mayo, crisp lettuce, tomatoes, and two layers of applewood smoked bacon
- **Roast Beef and Cheddar**..... \$12.50
Thinly sliced roast beef with sharp cheddar cheese topped with arugula, tomato, and horseradish sauce on marble rye bread

A LA CARTE BEVERAGES

- Bottled Spring Water\$1.50
- Bottled Sparkling Water\$2.50
- Bottled Lipton Iced Tea\$2.50
- Canned Soda\$1.50
- Red Bull Energy Drink\$4.00
- Assorted Fruit Juices\$15.00
Per Liter Carafe

Coffee, Decaf, Hot Tea, Iced Tea, or Lemonade

- Per Pot\$9.95
- Per Gallon \$19.95

Continuous Beverage Service\$3.95

- **Portabella Burger**..... \$12.50
Balsamic marinated portabella cap grilled to perfection and topped with arugula, tomato, red onion, and pesto aioli on a knot roll
- **Honey Mustard Chicken Salad Sandwich** \$12.50
The perfect combination of spicy pecans, red onions, and chicken with honey mustard topped with mixed greens and tomato on whole grain bread
- **Grilled Chicken Sandwich**..... \$12.50
Juicy grilled chicken breast with mayo/mustard, mixed greens, tomato, and red onion on knot roll
- **Heartland Club** \$12.50
Ham, smoked turkey, bacon, Gouda with pesto aioli, mixed greens, and tomato on whole grain bread
- **Taos Chipotle Turkey Wrap**..... \$12.50
Smoked turkey, pepper jack cheese, cilantro, lettuce, tomato, with chipotle mayo on a flour tortilla

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PLATED AND SERVED LUNCHES

COLD CHOICES

- **Chef's Gourmet Salad** \$12.95
Crisp greens topped with tomato, cucumber, carrots, hard boiled eggs, croutons, red onions, cheddar cheese, bacon bits, ham, and turkey
- **Grilled Chicken Caesar Salad**\$12.95
Hearts of romaine tossed with Caesar dressing, grated parmesan cheese, garlic croutons, and topped with juicy grilled chicken
- **Honey Mustard Chicken Salad**\$12.95
The perfect combination of spicy pecans, red onions, and chicken with honey mustard dressing on a bed of mixed greens
- **Grilled Chicken Sandwich**.....\$12.95
Juicy grilled chicken breast with mayo/mustard, mixed greens, tomato, and red onion on knot roll served with chips and pasta salad or a small salad
- **Heartland Club**\$12.95
Ham, smoked turkey, bacon, Gouda with pesto aioli, mixed greens, and tomato on whole grain bread served with chips and pasta salad or a small salad
- **Taos Chipotle Turkey Wrap**.....\$12.95
Smoked turkey, pepper jack cheese, cilantro, lettuce, tomato, with chipotle mayo on a flour tortilla served with chips and pasta salad or a small salad
- **Roast Beef and Cheddar**.....\$12.95
Thinly sliced roast beef with sharp cheddar cheese topped with arugula, tomato, and horseradish sauce on dark rye bread served with chips and pasta salad or a small salad
- **Tuscan Vegetarian Wrap**.....\$12.95
Tuscan bean puree, basil tomato cruda, mixed greens, basil, goat cheese, provolone cheese, and red onions on an herb flour tortilla served with chips and pasta salad or a small salad
- **Asian Vegetarian Wrap**.....\$12.95
Snap peas, julienned carrots, jicama, broccoli, red peppers and onions sautéed in our sesame ginger sauce and topped with scallions and sesame seeds in a spinach flour tortilla served with chips and pasta salad or a small salad
- **Portabella Burger**.....\$12.95
Balsamic marinated portabella cap grilled to perfection and topped with arugula, tomato, red onion, and pesto aioli on a knot roll served with chips and pasta salad or a small salad
- **Crab Cake Sandwich**..... \$16.95
(10 order minimum) Our home-made recipe immensely filled with crabmeat and spices served on a knot roll, garnished with mixed greens and tomato with chips and pasta salad or a small salad

HOT CHOICES

Hot choices are served with a soup or salad, one starch, one vegetable, warm rolls and butter, coffee, tea and iced tea.

- **Herb Seared Chicken** \$15.95
Perfectly grilled marinated chicken breast topped with white wine sauce
- **Pasta Primavera**..... \$15.95
Zucchini, carrots, tomatoes, broccoli, onions, red and green peppers, and mushrooms tossed in a light tomato sauce and served over spaghetti
- **Tilapia Piccata** \$15.95
Flaky tilapia pan seared and topped with a light lemon caper sauce
- **Pan Seared Chicken** \$15.95
Juicy chicken breast pan seared
- **London Broil**..... \$16.95
Thinly sliced London broil in a red wine mushroom sauce
- **Beef Stroganoff** \$16.95
Tender pieces of beef in a creamy mushroom sauce over a bed of egg noodles

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SALAD

■ **Fresh Garden Salad**

Mixed Greens tossed with Carrots, Tomatoes & Cucumbers
Served with Creamy Garlic Ranch & Golden Italian Dressings

■ **Mixed Field Green Salad**

Baby Mesculin Greens tossed with Cranberries, Walnuts, & Goat Cheese
Served with Tangy Balsamic Vinaigrette

■ **Caesar Salad**

Hearts of Romaine topped with Garlic Croutons & Grated Parmesan Cheese
Served with Creamy Caesar Dressing

■ **Spinach Salad**

Baby Spinach Greens tossed with Bacon, Caramelized Red Onions
Served with Honey Mustard Vinaigrette

SOUP

- Baked Potato
- Chicken Tortilla
- Chicken Noodle
- Tomato Bisque
- Vegetable

ACCOMPANIMENTS

Starch

- Boiled Potatoes
- Potatoes Lyonnais
- Creamy Orzo
- Scalloped Potatoes
- Herb Wild Rice
- Mashed Potatoes

Vegetable

- Country-style Green Beans
- Asian Medley
- Glazed Carrots
- Soybean Succotash
- Mixed Vegetables
- Buttered Corn

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THEMED LUNCH BUFFET

Buffets must have a minimum of 25 people. Served with water, iced tea and coffee.

- **Deli Buffet** \$15.50
Assorted breads, sandwich meats, cheeses, vegetables and fixings with our housemade chips, coleslaw or pasta salad, your choice of soup or salad and dessert, and our own condiments bar

- **All American**..... \$15.50
Hamburgers and hotdogs with chips, coleslaw, your choice of soup or salad and dessert, and all the fixings

- **Taco Bar**..... \$15.50
Beef mix, refried beans, taco shells and flour tortillas, assorted toppings, Spanish rice and your choice of soup or salad and dessert

- **Stir Fry**..... \$15.50
Chicken and beef strips tossed in a sesame ginger sauce, Asian vegetables, white rice, and your choice of soup or salad and dessert

- **BBQ** \$16.95
Pulled pork, bbq chicken, coleslaw, steak fries, and your choice of soup or salad and dessert

- **Viva Italia**..... \$16.95
Penne pasta with alfredo and marinara sauces, grilled chicken, Caesar salad, garlic bread sticks and your choice of dessert

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PLATED AND SERVED DINNER

Dinners are served with a soup or salad, one starch, one vegetable, warm rolls and butter, coffee, tea and iced tea.

- Herb Seared Chicken** \$19.95
 Perfectly grilled marinated chicken breast topped with white wine sauce
- Teriyaki Chicken** \$19.95
 Tangy teriyaki style chicken breast
- Chicken Marsala** \$20.95
 Tender chicken breast tossed with caramelized onions, mushrooms, smothered in a rich Marsala wine cream sauce
- Chicken Oscar** \$21.95
 Baked chicken breast topped with creamy crab Oscar
- Miso-Mushroom Pork Loin** \$21.95
 Pork loin slow roasted to perfection and topped with a savory miso-mushroom sauce
- Blackened Catfish** \$23.95
 Seasoned catfish filets topped with black bean salsa
- Wasabi Mayo Salmon** \$23.95
 Flaky salmon marinated in a soy ginger sauce and baked, topped with a tangy wasabi mayo
- Crab Stuffed Flounder** \$28.95
 Flounder filets topped with tons of crabmeat and spices and drizzled with lemon butter sauce
- Crab Cakes** \$29.95
 Our own recipe overflowing with crabmeat and spices served with Remoulade sauce
- Grilled Fresh Fish Filet** \$Market Price
 Seasonal fresh fish perfectly grilled and topped with a fruity mango salsa
- Eggplant Parma** \$19.95
 Thick slices of eggplant dusted with Italian bread crumbs and topped with rich tomato sauce and Mozzarella cheese served over a bed of spaghetti
- Steak**
 Perfectly seasoned and grilled to a medium, served with red wine demi-glaze
 9 oz Sirloin \$21.95
 10 oz New York Strip \$25.95
 8 oz Filet Mignon \$29.95

DUETS

- 9 oz Sirloin** \$31.95
- 10 oz New York Strip** \$35.95
- 8 oz Filet** \$39.95

Your choice of one seafood selection below

***5 oz Salmon *3 Scallops *1 Skewer of Shrimp *4 oz Crab Cake**

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SALAD

■ **Fresh Garden Salad**

Mixed Greens tossed with Carrots, Tomatoes & Cucumbers
Served with Creamy Garlic Ranch & Golden Italian Dressings

■ **Mixed Field Green Salad**

Baby Mesclun Greens tossed with Cranberries, Walnuts, & Goat Cheese
Served with Tangy Balsamic Vinaigrette

■ **Caesar Salad**

Hearts of Romaine topped with Garlic Croutons & Grated Parmesan Cheese
Served with Creamy Caesar Dressing

■ **Spinach Salad**

Baby Spinach Greens tossed with Bacon, Caramelized Red Onions
Served with Honey Mustard Vinaigrette

SOUP

- Baked Potato
- Chicken Tortilla
- Chicken Noodle
- Tomato Bisque
- Vegetable

ACCOMPANIMENTS

Starch

- Boiled Potatoes
- Potatoes Lyonnais
- Creamy Orzo
- Scalloped Potatoes
- Herb Wild Rice
- Mashed Potatoes

Vegetable

- Country-style Green Beans
- Asian Medley
- Glazed Carrots
- Soybean Succotash
- Mixed Vegetables
- Buttered Corn

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DINNER BUFFET

One Entrée..... \$21.95

20 guest minimum. Includes your choice of soup or salad, starch, vegetable, warm rolls, butter, coffee, iced tea, and water.

Two Entrée..... \$24.95

30 guest minimum. Includes your choice of soup or salad, starch, vegetable, warm rolls, butter, coffee, iced tea, and water.

Three Entrée..... \$27.95

40 guest minimum. Includes your choice of soup or salad, starch, vegetable, warm rolls, butter, coffee, iced tea, and water.

Four Entrée..... \$29.95

40 guest minimum. Includes your choice of soup or salad, two starches, two vegetables, warm rolls, butter, coffee, iced tea, and water.

ENTRÉE SELECTIONS

■ Chicken Piccata

Lightly breaded chicken breast sautéed to a golden brown and served with a lemon caper sauce

■ Roasted Chicken

Lemon and herb marinated chicken quarters slow roasted to golden perfection

■ Stuffed Chicken

Juicy chicken breast stuffed with garlic-herb cream cheese, breaded and baked

■ Teriyaki Salmon

Teriyaki marinated salmon baked to perfection

■ Roasted Pork Loin

Slow roasted pork tenderloin served with an apple brandy sauce

■ Pot Roast

Our special recipe of tender chunks of roasted beef with root vegetable

■ Turkey and Stuffing

Cornbread stuffing topped with a generous helping of roasted turkey breast meat and turkey gravy

■ Baked Tilapia Florentine

Fresh Tilapia filets smothered with mushrooms, spinach and herbs over a bed of rice

■ London Broil

Thinly sliced in a red wine mushroom sauce

■ Lasagna

A traditional recipe with a twist
Sausage, beef, or vegetarian

CARVING STATION

A chef fee of \$65.00 plus tax is required per station. To include seasonal chutney or dipping sauce

■ Herb Encrusted Top Round of Beef

■ Honey Glazed Baked Ham

■ Pork Tenderloin

■ Roasted Turkey

■ Slow Roasted Prime Rib

An additional \$2.95 per person

ACCOMPANIMENTS

Starch

■ Boiled Potatoes

■ Potatoes Lyonnais

■ Creamy Orzo

■ Scalloped Potatoes

■ Herb Wild Rice

■ Mashed Potatoes

Vegetable

■ Country-style Green Beans

■ Asian Medley

■ Glazed Carrots

■ Soybean Succotash

■ Mixed Vegetables

■ Buttered Corn

SOUP OR SALAD

■ Baked Potato

■ Chicken Tortilla

■ Chicken Noodle

■ Tomato Bisque

■ Vegetable

■ Garden Salad

■ Mixed Greens Salad

■ Caesar Salad

■ Spinach Salad

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SWEET SPOT

Your choice of 1 dessert.....\$2.95 per person

Your choice of up to 3 desserts.....\$3.95 per person

Your choice of up to 5 desserts..... \$4.95 per person

- Apple Strudel
- Strawberry Shortcake
- Crème Brulee
- Bread Pudding
- Seasonal Fruit Trifle
- Banana Pudding
- Fruit Cobbler
- Cakes
Chocolate, Vanilla, White, Marble, Apple, Carrot,
Almond, German Chocolate, Pineapple Upside-Down
- Pie: Pecan, Apple, Peach, Cherry
- Chocolate Mousse+
- Chocolate Covered Strawberries+
+ add \$1 per person

DESSERT DISPLAYS

■ **Taste of French Living*** \$4.95 per person
Fresh fruit, assorted cheeses, warm bread and pastries

■ **Baked Goods*** \$3.95 per person
Assorted cookies, brownies, and other home baked favorites

■ **Chocolate Fountain**..... \$4.95 per person
A colorful, and tasty, display of fruits and baked treats to dip in a continuous flow of melted chocolate goodness

*Add a Chocolate Fountain Display to any dessert display for just \$2.00 per person.

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HORS D'OEUVRES

Displayed Hors d'oeuvres \$3.95 per person per selection
(30 person minimum) Or \$100 per 50 pieces

- Vegetable Crudités
- Domestic Cheese Display
- Fresh Fruit Display
- South of the Border
- Warm Spinach Dip
- Chicken Tenders
- Wings
BBQ, Buffalo, Thai
- Sliders
Ham, Turkey, Burger, Portabella, Italian
- Meatballs
BBQ, Sweet and Sour, Italian, or Swedish
- Bruschetta Bar
Tapenade, Tomato Basil, White bean pesto
- Hummus

Hand Passed Hors d'oeuvres \$4.95 per person per selection
(30 person minimum) Or \$125 per 50 pieces

- Assorted Petite Quiche
- Sausage Stuffed Mushrooms
- Spring rolls
- Bacon Wrapped Olives
- Deviled eggs
- Herb goat cheese stuffed tomatoes
- Pot stickers
- Beef or Chicken Kabobs
- Egg rolls
- Marinated Tortellini Skewers
- Seared Potato Cakes with Chive Sour Cream
- Fruit Kabobs
- Asian Chopped Chicken on Wonton Crisps
- Mini Quesadillas

Hors d'oeuvres Upgrades \$5.95 per person per selection
(30 person minimum) Or \$165 per 50 pieces

- Crab avocado salad
- Warm Crab Dip
- Smoked Salmon Crème on Cucumber Rounds
- Prosciutto wrapped asparagus
- Beef Crostini with Herbed Cheese and Onions
- Shrimp cocktail shooter
- Bacon wrapped scallops
- Crab Puffs
- Seared Ahi Tuna on Wonton Crisps
- Coconut Shrimp

Steamship Round of Beef \$550
Serves approximately 150 guests. A chef fee of \$65 is required

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BEVERAGE SELECTIONS

HOSTED BAR

■ Specialty Cocktails.....	\$5.50
■ Call Brand Cocktails.....	\$4.75
■ Premium Brand Cocktails	\$7.50
■ Domestic Beer	\$3.00
■ Imported Beer.....	\$3.50
■ Non-Alcoholic Beer.....	\$3.00
■ House Wine.....	\$3.75
■ Sodas, Bottled Water & Juice	\$1.50

CASH BAR

■ Specialty Cocktails.....	\$8.00
■ Call Brand Cocktails.....	\$5.25
■ Premium Brand Cocktails	\$8.00
■ Domestic Beer	\$3.50
■ Imported Beer.....	\$4.00
■ Non-Alcoholic Beer.....	\$3.50
■ House Wine.....	\$4.25
■ Sodas, Bottled Water & Juice	\$2.00

Event management reserves the right to substitute any selection at any time.

- **Call brand liquors:** Absolut, Tanqueray, Barcardi, Jose Cuervo, Jack Daniels, Jim Beam, Canadian Club, Dewars
- **Premium brand liquors:** Grey Goose, Sapphire, Makers Mark, Wild Turkey, Seagrams VO, Johnnie Walker Red, Crown Royal
- **Domestic beer:** Bud, Bud Light, Coors Light, Miller Light
- **Imported beer:** Heineken, Corona
- **Non-alcoholic beer:** O'Douls
- **House wine:** Sutter Home Chardonnay, Sutter Home White Zinfandel, Sutter Home Cabernet
- **Soda:** Coke, Diet Coke, Sprite, Dr. Pepper
- **Juice:** Orange Juice, Cranberry Juice, Pineapple Juice

BAR PACKAGES

Minimum of 40 guests

Premium package

Includes premium brand liquor, domestic and imported bottled beer, house wines, and assorted sodas and juice
\$13 per guest for 1st hour / \$7 per guest for each additional hour

Call package

Includes call brand liquor, domestic and imported bottled beer, house wines, and assorted sodas and juice
\$10 per guest for 1st hour / \$5 per guest for each additional hour

Limited Bar

Includes domestic and imported bottled beer, house wine, and assorted sodas and juice
\$8 per guest for 1st hour / \$4 per guest for each additional hour

All alcoholic bars require a bartender in attendance at \$25 per hour, per bartender. A onetime set up fee of \$50 is applied to each bar set up. Our servers and bartenders are prohibited from serving alcoholic beverages to anyone under the age of 21. Bartenders and management have the right to refuse service to anyone if they feel they are being disruptive or have consumed too much. Proper identification is required for all guests, including bridal parties.

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