

# CATERING MENU FORM



## CACAPON RESORT STATE PARK

Prices subject to change. To all menus add 6% Sales Tax and 20% Gratuity.

Any catering done outside of the main lodge is subject to a \$2/person set-up fee.

For clarification or further information, please contact Special Events coordinator at (304) 258-1022 ext. 6112 or 6115.

### HORS D'OEUVRES MENU

Small trays serve up to 25 people; large trays serve up to 50 people.

|   |             |             |
|---|-------------|-------------|
| Crudités Tray   | \$50 small  | \$75 large  |
| Cheese Tray with Swiss, cheddar, pepper jack  | \$60 small  | \$85 large  |
| Charcuterie Board: salami, pepperoni,<br>cheese: Swiss, cheddar, pepper jack;<br>red grapes, baguettes, jam/jelly         | \$100 small | \$160 large |
| Caprese Skewers: mozzarella pearls, cherry<br>tomatoes, basil and balsamic glaze (16 skewers)                             | \$25        |             |
| Fresh fruit tray  | \$60 small  | \$85 large  |
| Potato chips with dip (2 lbs)   | \$30        |             |
| Party nut mix (1.5 lbs)   | \$35        |             |
| Meatballs: sweet & sour, Swedish, marinara,<br>Korean BBQ (50 pieces)   | \$50        |             |
| Wing dings (50 pieces)  | \$85        |             |
| Finger sandwiches: ham and American cheese,<br>turkey and Swiss, chicken salad,<br>cucumber dill cream cheese (50 pieces) | \$65        |             |
| Gourmet Cheese Trays (10.75 lbs)  |             |             |
| Artisan Cheese Course:  | \$250       |             |
| Artigiano Classico, Creamy Gorg, Italico,<br>Pepato, Provolone Extra  |             |             |
| Cheese Course:  | \$275       |             |
| American Grana, Artigiano Vino Rosso,<br>Gorgonzola, Artigiano Aged Balsamic<br>and Cipolline Onion, Sharp Provolone      |             |             |
| Crab stuffed mushrooms (50 pieces)  | \$150       |             |
| Shrimp cocktail (100 shrimp)  | \$175       |             |
| Punch, Iced Tea, Lemonade (1 gallon, serves 32 4-oz. servings)  |             | \$10.50     |

## BREAKFAST MENU

## BUFFETS

Minimum of 35 people for buffet. Children ages 4 and under are free. Discounted price for children between the ages of 5-12.

**Create Your Own Buffet: \$3.50/selection (Minimum of three selections)**

Scrambled eggs      Bacon      Sausage      Tavern ham      Pancakes      French toast      Sausage gravy

**Add-ons: \$2.50/selection**

Yogurt and granola      Fruit      Bagels with cream cheese      Coffee cake  
Home fries      Biscuits

**Add-ons: \$6/selection**

Omelet/Breakfast Bowl Station (instead of eggs) includes green peppers, onions, mushrooms, tomatoes, and Cheddar cheese

**Drinks: \$2/selection**

Juice      Milk      Coffee

**Best of Both Worlds Buffet: Adults \$25/Children \$15**

Includes scrambled eggs, bacon/sausage, fruit, home fries, rolls/biscuits, roast beef au jus, steamed vegetables, fresh garden salad, assorted pastries

**Cacapon Continental Breakfast: \$13/person**

Includes assorted danish, assorted muffins, granola and vanilla yogurt, assorted fruit, assorted cereal, juice, milk, coffee

## PLATED BREAKFAST

Available for groups of 15-34.

**Basic Plate: Adults \$17/Children \$10**

Includes choice of bacon or sausage, scrambled eggs, home fries, warm biscuits and preserves, juice, coffee

**Pancakes or French Toast - Adults \$15/Children \$9**

Includes choice of bacon or sausage, juice, coffee

## COFFEE BREAK MENU

**Morning Break: \$10.50/person**

Includes assorted danishes, assorted muffins, bagels and cream cheese, fresh fruit, assorted juices, coffee, hot tea

**Hydration Station: \$7.50/person**

Includes WV spring water, coffee, hot tea

**Balanced Break: \$10/person**

WV spring water, coffee, hot tea, iced tea and choice of two of the following: cookies, apples, bananas, granola bars, fresh baked brownies.

**Coffee Break: \$6/person (served between the hours of 8 am-4 pm)**

Includes coffee and condiments

**A La Carte Break Options**

|  |  |                              |
|--|--|------------------------------|
| Coffee urn (16 cups) \$31.50           | Fruit punch/lemonade/iced tea (1 gallon) \$10.50 |                              |
| Assorted juices \$10 (48-ounce carafe) | Soft drinks (12 ounces)/bottled water \$2        | Hot tea \$5.50 (pot, 8 cups) |
| Cookies/brownies (dozen) \$9           |  |                              |

## LUNCH MENU

**LUNCH BUFFETS**

Minimum of 35 people for buffet. Children ages 4 and under are free. Discounted price for children between the ages of 5-12.

**Italian Buffet: Adult \$21/Children \$12**

Includes baked lasagna, spaghetti and marinara, Italian meatballs, Italian bread, salad, dessert, coffee, iced tea

**Taco Bar: Adult \$20/Children \$10**

Includes corn taco shells, seasoned ground beef, shredded lettuce, tomatoes, onions, shredded cheese, spanish rice, sour cream, chicken fajitas, salsa, salad, coffee, iced tea

**Soup/Salad/Sandwich Bar: Adult \$20/Children \$12**

|                          |                 |  |                |                   |
|--------------------------|-----------------|--|----------------|-------------------|
| <b>Soup Options:</b>     | Tomato          | Vegetable beef                         | Chicken noodle | Cream of broccoli |
| <b>Choose 1</b>          | Cream of potato | Add one additional soup for \$3/person |                |                   |
| <b>Sandwich Options:</b> | Smoked turkey   | Ham                                    | Roast beef     |                   |
| <b>Choose 3</b>          | Chicken salad   | Tuna salad                             |                |                   |

Includes assorted cheeses, tomatoes, lettuce, assorted condiments, assorted breads, cookies and brownies, coffee, iced tea

**Boxed Lunches: \$13.50/person**

All boxed lunches come with potato chips, apple, cookie and soft drink/bottled water.

Gluten free option available, \$1 upcharge.

Club Sandwich: Ham, turkey, cheese on a brioche bun

Tavern Ham: Tavern ham and cheese on a brioche bun

Angus Roast Beef: Roast beef, Swiss cheese on a brioche bun

Vegetarian Wrap: Sliced cucumbers, lettuce, tomato, ranch dressing and shredded Cheddar cheese in a spinach wrap

## LUNCH MENU

Minimum 15 people.

All entrées come with a dessert, iced tea and coffee.

Choice of two entrées:

Oven-roasted turkey served with mashed potatoes, and topped with turkey gravy: \$20

Slow-roasted beef served with mashed potatoes, topped with beef gravy: \$20

Baked lemon pepper cod served with choice of mashed potato or rice: \$20

Grilled seasonal vegetables over white rice: \$20

Grilled chicken salad – grilled breast on a bed of garden greens: \$18

Beet salad – red leaf lettuce, roasted beets, toasted walnuts, goat cheese: \$16

## LUNCH/DINNER BUFFET

Minimum of 35 people for buffet. Children ages 4 and under are free. Discounted price for children between the ages of 5-12.

## Create Your Own Buffet:

Choose your number of entrées.

Two entrées: \$24/person

Three entrées: \$27/person

Four entrées: \$29/person

Choose your entrées.

Fried chicken

Baked lemon pepper cod

Barbecued ribs

Honey barbecued chicken

Baked sliced ham

Fried popcorn shrimp

Baked tilapia

Roast beef with au jus

Italian lasagna

Vegetable lasagna

Norwegian salmon

Pasta primavera

Chicken cordon bleu

Baked marinated chicken breast

Select three sides to go with your entrées.

Baked potatoes

Parsley potatoes

Roasted rosemary potatoes

Scalloped potatoes

Mashed potatoes

Wild rice blend

Fresh steamed broccoli

Buttered peas

Fresh vegetable medley

Garlic linguini

Seasoned green beans

Buttered sweet corn

Glazed baby carrots

Macaroni and cheese

Also included: salad, warm rolls, Chef's choice of dessert, iced tea and coffee.

Prime rib carving station: \$10 per person

## DINNER MENU

## PLATED DINNER

Minimum 15 people.

All entrées come with dessert, iced tea and coffee.

Choice of two entrées (third entrée available for vegetarian option):

Delmonico steak – 10-ounce steak served with a baked potato: \$40/person

Filet mignon – 8-ounce filet mignon served with a baked potato: \$50/person

Grilled Norwegian salmon with wild rice: \$30/person

Crab cakes – Two crab cakes served with a baked potato: \$36/person

Prime rib – 10-ounce prime rib with au jus served with a baked potato: \$40/person (minimum of 10 orders)

Oven-roasted herb chicken-marinated and roasted to perfection.

Served with choice of mashed or baked potato: \$28/person

Stuffed chicken breast (bread stuffing): \$24/person

Ossu buco: braised pork shank, served on a bed of mashed potatoes and topped with trifecta gravy: \$35/person

Barbecue baby back ribs served with a baked potato: \$27/person

## PLATED VEGETARIAN OPTIONS

Choice of one entrée:

Beet salad – Green and red leaf lettuce with roasted beets and toasted walnuts and goat cheese. Drizzled with a cranberry vinaigrette. Served with dessert and iced tea/coffee: \$16/person

All entrées served with a salad, rolls, dessert, iced tea and coffee.

Grilled seasonal vegetables over white rice: \$20/person

Pasta primavera: \$20/person

Ratatouille: \$22/person

Vegetable lasagna: \$22/person

## PICNIC MENUS

**Minimum of 35 people for picnic buffets.**

**All catering done outside of the Lodge will be charged a \$2.00/person set-up fee.**

**This is in addition to the per person pricing.**

Picnics will be served for a two-hour period. Children ages 4 and under are free. Discounted price for children between the ages of 5-12.

**Lakeside Picnic: \$20/person**

Includes hamburgers/hot dogs, baked beans, corn on the cob, condiments, rolls, brownies, watermelon, iced tea/lemonade

Choice of two sides:    Coleslaw            Potato salad            Macaroni salad            Garden salad

**Pavilion Picnic: \$30/person**

Includes honey barbecue chicken, barbeque ribs, hamburgers/hot dogs, baked beans, corn on the cob, condiments, rolls, brownies, watermelon, iced tea/lemonade

Choice of two sides:    Coleslaw            Potato salad            Macaroni salad            Garden salad

**Tournament Picnic: \$40/person**

Includes honey barbecue chicken, 10-ounce ribeye steak, baked potatoes, baked beans, corn on the cob, potato salad, condiments, rolls, brownies, watermelon, iced tea/lemonade

Canned sodas are available upon request (\$2 each).

Beer and wine are available with a two-week notice.

## BAR VENUE OPTIONS

Minimum sales start at \$300. Flat rate of \$75 per bartender fee for first three hours, each additional hour is \$15 per bartender.

## Option 1

Rail liquors .....\$6.50/drink  
Bowman's Rum/Gin/Vodka, Evan Williams Whiskey/Bourbon, McCormick's Tequila

## Option 2

Mid-priced liquors .....\$8.50/drink  
Bacardi Superior Rum, Jack Daniel or Jim Beam, Espolon Tequila, Tanqueray Gin and Absolut Vodka

## Option 3

Top-shelf liquors.....\$10.50/drink  
Maker's Mark Bourbon, Patron Silver Tequila, Tito's (GF) or Kettle One Vodka,  
Johnny Walker Black Blended Scotch, Bombay Gin, Bumba Rum

## WINES BY THE BOTTLE

House wines by the bottle.....\$25      By the glass..... \$7

Santa Julia Sustainable Cabernet Sauvignon (*Argentina*)

This cabernet Sauvignon is rich with black currant, dark berry and complex herbal notes

Zenato Pinot Grigio (*Italy*)

Smooth and refreshing with flavors of bright citrus fruits and soft floral notes

Kilda Chardonnay (*Australia*)

Fresh and creamy with flavors of peach, lemon and orange blossom

Moscato (*Italy*)

Fresh, effervescent and aromatic with ripe summer peach, honey and ripe citrus

Juntos Merlot (*Spain*)

Notes of cassis and red fruit on the nose. In the mouth the wine is silky with structured tannins, light spice, and slightly dry. Medium bodies with red berries and violet notes and a sweet finish.

Front Porch Pinot Noir (*California*)

Aromas of maraschino cherry, rhubarb and cream yields into complex smoky notes and layers of soft tannins.

Raspberry Royale (*West Virginia*)

A sweet red dessert wine with a blend of Aurora grapes and red raspberries.

Ponga Sauvignon Blanc (*New Zealand*)

Vibrant and balanced flavors of ripe citrus, grapefruit and tropical fruits.

## RED WINES BY THE BOTTLE

|  |      |
|--|------|
| Ancient Peaks Cabernet Sauvignon ( <i>California</i> ) .....   | \$48 |
| Bold and decadent flavors of wild blueberry, bing cherry and cassis framed by toasted oak and rich vanilla |      |
| Ghost Runner Red Blend ( <i>California</i> ) .....   | \$38 |
| Rich, smooth and elegant with flavors of berry cobbler and black berry preserves.                          |      |
| Catena “vista Flores” Malbec ( <i>Argentina</i> ).....   | \$27 |
| Black cherry, strawberry and plum flavors intermingled with French vanilla.                                |      |

## WHITE WINES BY THE BOTTLE

|   |      |
|---|------|
| Figuiere Mediterranee Rose (France) .....                                 | \$28 |
| Light and crisp rose with flavors of summer strawberries and ripe melons. |      |

## SPARKLING WINES BY THE BOTTLE

|  |       |
|--|-------|
| Zardetto Prosecco ( <i>Italy</i> ).....  | \$35  |
| Fresh and lively with citrus, orange blossom and stone fruits.                       |       |
| Laurent Perrier La Cuvée Brut Champagne ( <i>France</i> ).....                       | \$156 |
| Layered and bright with pineapple, white peach, lemon preserves and toasted brioche. |       |

## OTHER OPTIONS

|   |  |
|---|--|
| Batched cocktails.....  | \$140 per 16 servings                      |
| Margaritas, Piña coladas, Mojitos   |  |
| Mimosa Bar.....   | \$140 per 16 servings                      |
| Prosecco, Cranberry, Orange and Grapefruit  |  |
| Beer in 1/2 barrel kegs .....   | Prices and availability subject to change. |
| Domestic: Bud Light, Samuel Adams, Yuengling, Blue Moon .....   | \$285                                      |
| Craft: Seneca IPA, Cold Trail Pale Ale .....  | \$320                                      |
| Imported: Stella Artois .....   | \$350                                      |
| Beer in 1/6 kegs.....   | \$220                                      |
| Sam Adams, Blue Moon, Angry Orchard, Lil Ben’s Milk Stout, Cold Trail Pale Ale  |  |
| Bottled Beer/Hard Seltzer .....   | \$4  |
| Corona, Heineken, Flying Dog, Snake Dog IPA, Sierra Nevada Pale Ale, Vienna Lager, Bold Rock Apple Cider, Michelob Ultra, Coors Light, White Claw Hard Seltzer, Heineken 00 Non Alcoholic |  |