

Wedding Catering Packages

40+ PERSON





Wedding Catering Packages

Make planning your wedding effortless by choosing one of the below packages. Prices for these packages reflect with or without alcohol. Prices do not reflect venue rental fee, set up fee, or any other additional fees.

Classic Package

Price: Starting at \$49 per person | \$27 per person without alcohol

This package offers our classic bar package for the first hour of your event along with a selection of tier one appetizers. Your reception will include décor, our Havana Ivory tablecloths, china, flatware, a tier one buffet or a plated dinner. Your tier one wedding cake or cupcakes are also included in this package.

Premium Package

Price: Starting at \$69 per person | \$32 per person without alcohol

Enjoy our premium open bar for four hours of your reception along with tier two appetizers during your cocktail hour. Your reception will include décor, our Havana Ivory tablecloths, china, flatware, and a tier two buffet or plated dinner. Your tier two wedding cake or cupcakes are also included in this package.

Luxury Package

Price: Starting at \$117 per person | \$39 per person without alcohol

Enjoy our luxury open bar for four hours of your reception along with tier three appetizers during your cocktail hour. Your reception will include décor, our Havana Ivory tablecloths, china, flatware, and a tier three buffet. Your tier three wedding cake or cupcakes with luxury icing and filling are also included in this package.

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.

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



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)

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

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.

BAR Packages

Luxury Bar Package

First hour - \$30 per person
Each additional hour - \$16 per person
Wines | Choose 4
Beer | Choose 4

Liquor

Grey Goose Vodka, Hendricks Gin, Sailor Jerry Rum, Espolon Silver 7, Macallan 12 Scotch, Knob Creek Bourbon Whiskey

Also includes: *Sparkling Wine, Sparkling Rose', Sparkling Toast*

Wines

Choose 4 - *Inquire for list.*

Beer | Choose 4

Bud Light, Miller Light, Corona, Blue Moon, Devil's Backbone Vienna Lager, Starr Hill Love, Brothers Great Outdoors, Basic City 6th Lord

Premium Bar Package

First hour - \$26 per person
Each additional hour - \$14 per person
Wines | Choose 4
Beer | Choose 4

Liquor

Tito's Vodka, Bombay Sapphire, Kraken Rum, 1800 Silver Tequila, Monkey Shoulder Scotch, Bulliet Rye Whiskey

Also includes: *Sparkling Wine*

Classic Bar Package

First hour - \$22 per person
Each additional hour - \$12 per person
Wines | Choose 4
Beer | Choose 4

Liquor

Stolichnaya Vodka, Beefeater Gin, Captain Morgan Rum, Jose Cuervo Gold Tequila, Dewar's Scotch, Jim Beam Bourbon

Upgrade Your Package

Add Signature Cocktails | \$10 per person

Add Champagne For Toasting | \$4 per person
Included in Luxury Package.

Bar Standards

Included with all bar packages: *Club soda, tonic, cranberry juice, orange juice, Pepsi products, grenadine, lemons, limes, cherries*



Pricing based on total guest count of all adults over the age of 21. Pricing does not include taxes or 18% gratuity. Non-alcoholic bar (sodas & juices) available for children, expectant mothers, and guests - \$10 per person.

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**

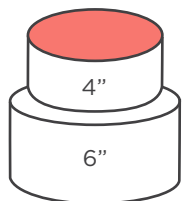
SHAPE OF CAKE

- Round
- Square

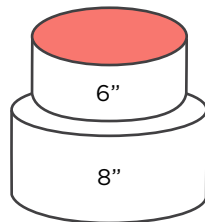
TIER TYPE

- Stacked
- Divided

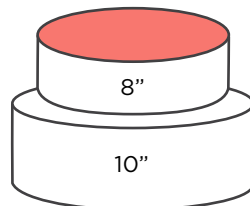
TIERED CAKE SERVING SIZE GUIDE



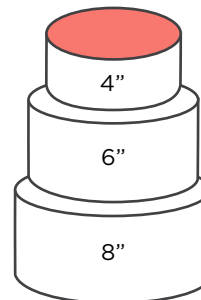
20 servings



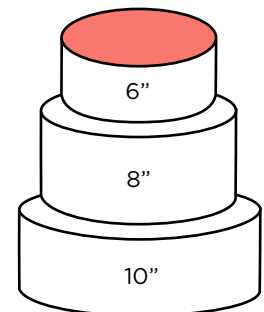
40 servings



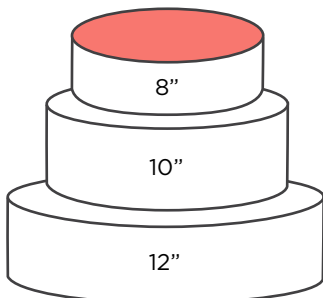
64 servings



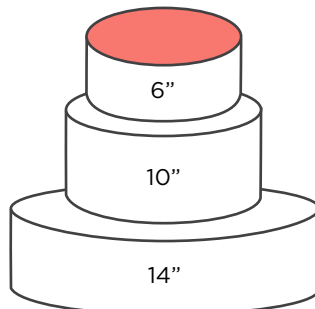
46 servings



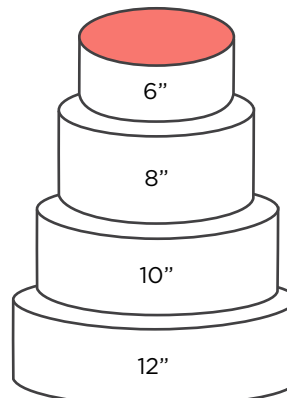
78 servings



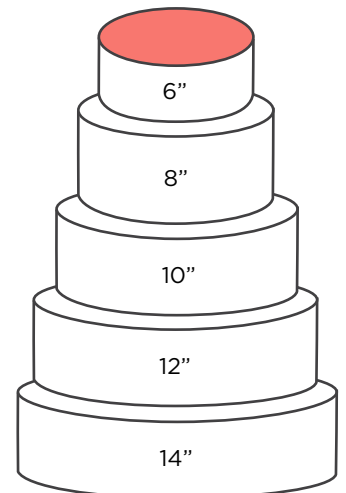
100 servings



128 servings



134 servings



210 servings

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.

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www.MassResort.com/Catering



Let us help you plan your next event!

