

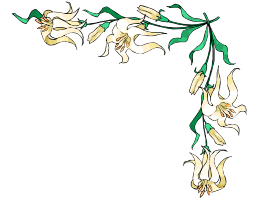
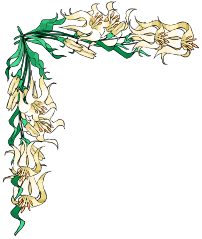
Skyland Resort
in
Shenandoah National Park

2011 CATERING MENUS

Business Office Mailing Address: ARAMARK Parks and Destinations
P.O. Box 727, Luray, VA 22835
Group Sales: 540-843-2100, Press Opt. 2
or Toll Free: 800-778-2871, Press Opt. 2
Fax: 540-743-7883

www.visitshenandoah.com

7.01.11 All prices are subject to a taxable 15% gratuity, 5% billed labor and current 5% state and 4% local sales tax. Taxes subject to change.



BREAKFAST BUFFETS

(available for a maximum of two hours)

50 Person Minimum for Pricing Listed Below

(\$5.00 additional charge per person for groups below 50 people)

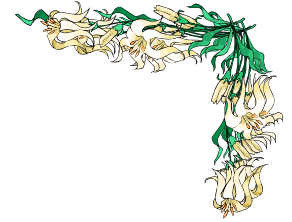
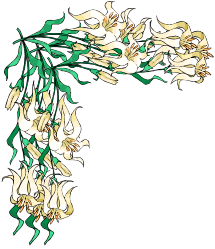
Includes Freshly Brewed Coffee Service and a Selection of Hot Teas

Continental	\$10.95
Fresh Baked Muffins, Scones Pastries, Bagels, Fruit Preserves, Butter, Cream Cheese, Fresh Fruit with Seasonal Berries and Chilled Juice Selections	
Blue Ridge Buffet	\$12.95
Fluffy Scrambled Eggs, Breakfast Potatoes, Crispy Apple Smoked Bacon, Breakfast Sausage, Fresh Fruit, Assorted Yogurts, Breakfast Pastries and Chilled Juices	

PLATED BREAKFAST SELECTIONS

Includes Freshly Brewed Coffee Service and a Selection of Hot Teas

Country Classic	\$10.95
Fluffy Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage, Buttermilk Biscuit, Butter and Preserves	
Hawksbill Scramble	\$11.50
Fluffy Scrambled Eggs tossed with Diced Ham and Cheddar Cheese Served with Breakfast Potatoes, Buttermilk Biscuit, Butter and Preserves	
Eggs Chesapeake	\$14.95
Poached Eggs, Wilted Spinach and Sliced Seared Tomato on Grilled English Muffins Topped with Lump Crab Mornay	
Classic Eggs Benedict	\$13.00
Poached Eggs and Canadian Bacon on Grilled English Muffins Topped with Hollandaise and Served with Breakfast Potatoes	



LUNCH BUFFETS

Please choose one menu option. May be scheduled for service
between 11:00 am to 2:00 pm
50 Person Minimum for Pricing Listed Below
(\$5.00 additional charge per person for groups below 50 people)
Buffets include Freshly Brewed Coffee and Tea Service

Shenandoah Deli

Roast Beef, Turkey Breast, Ham, Salami
New Potato Salad, Cole Slaw, Tuna Salad
American, Swiss & Provolone Cheeses, Lettuce, Tomato, Red Onion, Crisp Pickle Wedges
Assorted Sandwich Rolls with Mayonnaise, Horseradish Cream, Mustard
Assorted Brownies and Cookies for Dessert
\$18.50

Skyline Drive Buffet

Tossed Salad with Ranch Dressing and Balsamic Vinaigrette
Garden Pasta Salad, Cole Slaw, New Potato Salad
Barbecued Chicken and Herb-Roasted Beef Top Round Au Jus
Ranch Beans, Corn on the Cob, Cornbread, Biscuits
Fresh Fruit Cobbler with Whipped Cream for Dessert
\$19.95

The American "Melting Pot" Buffet

Includes Garden Salad, Warm Rolls with Butter, and Freshly Brewed Coffee and Tea Service

Entrees

Braised Beef Tips	Herb Roasted Chicken	Pasta Alfredo with Chicken
Meat Lasagna	Italian Sausage and Peppers with Pasta	Sliced Sirloin
Tortellini Carbonara	Vegetable Lasagna	Sauteed Tilapia Francese

Served with a Choice of Herb-Roasted New Potatoes or Wild Rice Medley
Fresh Seasonal Vegetables
Choice of Southern Bread Pudding or Chef's Choice Warm Fruit Cobbler for Dessert

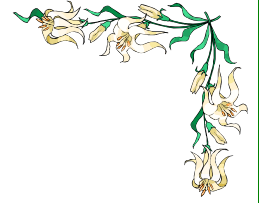
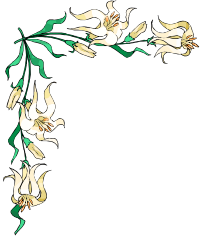
Two Entrées: \$21.95

Three Entrées: \$24.95

PLATED LUNCH ENTRÉES

Scheduled for Service between 11:00 am to 2:00 pm
*Selections include Garden Salad, Warm Rolls and Butter
Freshly Brewed Coffee and Tea Service*

<i>Pasta Alfredo or Marinara</i>	\$12.95
Penne Pasta tossed in Parmesan Alfredo or Sweet Basil Marinara Sauce.	
<i>With Roasted Fresh Vegetables</i>	<i>\$16.95</i>
<i>With Grilled Chicken Breast</i>	<i>\$17.95</i>
<i>With Three Pesto Grilled Jumbo Shrimp</i>	<i>\$18.95</i>
 <i>Broiled Herb Crusted Tilapia</i>	 \$16.95
Citrus Buerre Blanc. Served with Wild Rice Medley and Seasonal Fresh Vegetables.	
 <i>Dickey Ridge Chicken</i>	 \$15.95
Grilled Chicken Breast with Virginia Ham, Swiss Cheese and Dijonnaise Sauce. Served with Wild Rice Medley and Seasonal Fresh Vegetables.	
 <i>Portobello Napoleon</i>	 \$14.95
Layers of Parmesan Polenta, Fresh Mozzarella, Grilled Mushroom Caps, Spinach and Pesto Roasted Vegetables served over Sweet Basil Marinara Sauce.	



DINNER BUFFETS

50 Person Minimum for Pricing Listed Below
(\$5.00 additional charge per person for groups below 50 people)

*Buffets include Garden Salad, Warm Rolls with Butter,
Freshly Brewed Coffee and Tea Service and Dessert*

Entrée Selections

Sliced Roast Beef
Seared Salmon Medallions in Chardonnay Cream Sauce
Dickey Ridge Chicken with Country Ham & Swiss Cheese
Trout Amandine
Herb-Roasted Boneless Chicken Breast
Beef Tips Burgundy
Vegetable Lasagna

Two Entrees - \$28.95pp

Three Entrees - \$31.95pp

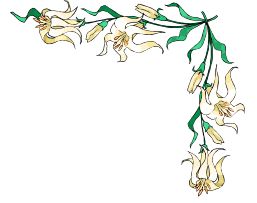
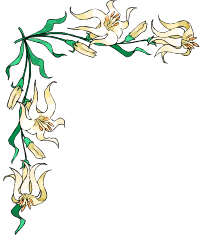
Accompaniments

(Choice of Two)
Oven Roasted Red Potatoes
Wild Rice Medley
Vegetable Medley
Southern-Style Green Beans
Garden Pasta Salad
Mixed Green Salad

PLATED DINNER ENTRÉES

*All Selections include Garden Salad, Seasonal Fresh Vegetables
Warm Rolls with Butter, Freshly Brewed Coffee Service and a Selection of Hot Teas
Choice of One Dessert: Chocolate Layer Cake, Carrot Cake or Blackberry Cheesecake*

Charred, Peppered Beef Tenderloin (Filet Mignon)	\$38.00
Forest Mushroom Demi-Glace, Yukon Gold Mashed Potatoes	
Chicken Breast Roma	\$24.00
Seared Boneless Chicken Breast topped with Provolone Cheese, Roasted Roma Tomato Relish and Roasted Garlic Cream over Pesto Tossed Fettuccine	
Maple Bourbon Mustard Glazed Pork Loin	\$23.00
Green Apple-Pecan Cornbread Dressing, Rosemary Pan Jus	
Virginia Brook Trout Amandine	\$29.00
Sautéed Almond Crusted Farm Raised Trout Fillet, Lemon-Dill Brown Butter Southern Style Spoon Bread	
Vegetarian Strudel	\$18.00
Roasted Vegetable Strudel, Sautéed Spinach, Plum Tomato Fondue	
Roast Prime Rib of Beef	\$38.00
Slow Roasted Beef, Fingerling Potatoes, Farm Fresh Vegetables	



RECEPTION SELECTIONS

*Price reflects per 100 pieces
We suggest 6 pieces per person*

Hors D' Oeuvres - Hot

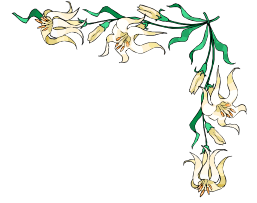
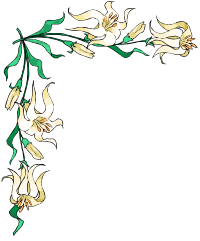
Ginger Scallion Meatballs	\$250
Spinach-Boursin Stuffed Mushrooms	\$275
Ham, Cornbread and Cheddar Stuffed Mushrooms	\$275
Chicken Satay with Peanut Dipping Sauce	\$275
Mini Beef Wellingtons	\$300
Mini Crab Cakes with Rémooulade Sauce	\$325
Vegetable Spring Rolls with Asian Mustard & Duck Sauce	\$260
Coconut Fried Shrimp with Pineapple Sweet & Sour Sauce	\$300
Broiled Apple Bacon Wrapped Scallops	\$300
Brie and Blackberry in Phyllo	\$300

Hors D' Oeuvres - Cold

Jumbo Shrimp Cocktail	\$350
Beef Medallions on Gorgonzola Crostini and Red Onion Marmalade	\$320
Tomato Basil Bruschetta with Fresh Mozzarella	\$260
Smoked Trout Canapés	\$280
Smoked Salmon Pinwheels	\$270
Melon in Prosciutto	\$280
Virginia Ham Salad Canapés	\$280
Deviled Eggs with Country Ham	\$260

Hors D' Oeuvres Displays Serves up to 50 people

Vegetable Crudités with Ranch Dip	\$150
Spinach and Artichoke Dip with Assorted Crackers	\$150
Sliced Fresh Fruit	\$175
International and Domestic Cheese Display	\$325
Kettle Chips with French Onion Dip	\$20 per pint
Mixed Bar Nuts	\$25 per lb.



Carving Stations

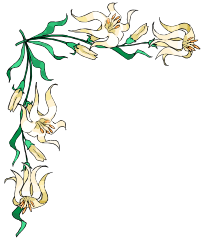
Roast Strip Loin of Beef Served with Horseradish Cream, Au Jus and Petite Rolls	Serves up to 20 people \$275.00
Whole Turkey Served with Fresh Cranberry Orange Relish and Sage Biscuits	Serves up to 25 people \$225.00
Maple Glazed Virginia Ham Served with Apple Relish, Mustard and Cheddar Biscuits	Serves up to 25 people \$250.00
Salmon En Croute Whole Salmon Fillet wrapped in Mushroom Herb Duxelle and Puff Pastry	Serves up to 20 people \$175.00

ACTION STATIONS

\$25.00 fee for Chef Attendant

50 Person Minimum for Pricing Listed Below
(\$5.00 additional charge per person for groups below 50 people)

Pasta Station Cheese Tortellini and Penne Pasta tossed in your Choice of Marinara or Alfredo Sauces Served with a Variety of Toppings including Shredded Parmesan, Crushed Red Pepper and Fresh Basil. Displayed with Home-Style Garlic Bread <i>(Can be set up as a display with Penne Marinara and Tortellini Alfredo in Chaffing Dishes)</i>	\$ 9.00
Seafood Station * Variety of Seafood Items including Poached Shrimp, Smoked Scallops, Salmon, Oysters on the half Shell and Trout Mousse Terrene. Creatively Displayed over Ice with Rémolade & Cocktail Sauce, Lemons Red Wine Mignonette, Capers, Shallots, Snipped Chives, Tomato, Crème Fraîche Chopped Egg and Fresh Blinis and Toast Points. <i>Attendant positioned to serve your guests from the display.</i>	\$16.00
Shrimp Scampi Station Gulf Shrimp Sautéed in a White Wine Garlic Butter and tossed with Angle Hair Pasta and fresh Herbs served with Grated Parmesan Cheese and Crushed Red Pepper.	\$14.00



BEVERAGE SELECTIONS

\$75.00 Bartender fee per bar applies

ARAMARK facilities within Shenandoah National Park adhere to the Virginia Alcoholic Beverage Control Bureau regulations regarding the sale and service of all alcoholic beverages. The resort is the only licensed authority to sell and dispense wines, liquors, and other alcoholic beverages for consumption on our premises. Alcoholic beverages must be purchased from ARAMARK and no beverages may be taken off the premises. Liquors brought inside public areas will be confiscated. In accordance with Virginia State Law, our resort will not serve alcohol to guests under the age of 21. Please note that a photo I.D. may be required of guests to purchase alcoholic beverages.

All the food and beverage concessions within the park have a wide range of wines and spirits to select from. A more extensive wine list is also available. If you do not see what you would like on our list, we will do our best to accommodate your special requests. The number of bartenders is determined based on the number of people attending the function and if the bar is hosted by the client or a cash bar.

A Host Bar is defined as a bar where the client pays for all drinks, whereas for a Cash Bar, guests pay for their own drinks. The bar can be either a full bar or a wine and beer only bar. You may either pay per drink (Cash Bar or Host Bar) or pay per person per hour (Open Bar Package).

Open Bar Package

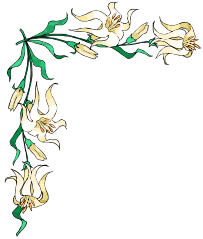
House Brands	\$12.00 per person for first hour, \$7.00 per person for each additional hour
Call Brands	\$15.00 per person for first hour, \$9.00 per person for each additional hour
Premium Brands	\$18.00 per person for first hour, \$11.00 per person for each additional hour

Cocktails

	House	Call	Premium
	Cash \$5.00	Cash \$6.00	Cash \$7.50
	Host \$4.75	Host \$5.75	Host \$7.00
Bourbon:	<i>Early Times</i>	<i>Jim Beam</i>	<i>Maker's Mark</i>
Vodka:	<i>Gordon's</i>	<i>Absolute</i>	<i>Grey Goose</i>
Rum:	<i>Castillo</i>	<i>Bacardi</i>	<i>Mount Gay Eclipse</i>
Gin:	<i>Gilby's</i>	<i>Tanqueray</i>	<i>Bombay Sapphire</i>
Scotch:	<i>Harvey's</i>	<i>Dewar's</i>	<i>Johnny Walker Black</i>
		<i>White</i>	

Beer

House	Premium
Cash \$4.50	Cash \$6.00
Host \$4.00	Host \$5.50
<i>Coors Light</i>	<i>Heineken</i>
<i>Budweiser</i>	<i>Sam Adams</i>
<i>Miller Lite</i>	<i>Yuengling Lager</i>
<i>Bud Light</i>	<i>Corona</i>



Other Beverages

Soft Drinks
Cash/Host \$2.25

Juices/Bottled Water
Cash \$3.00 Host \$2.75

BEVERAGE SELECTIONS CONTINUED

Champagne

Cook's Brut (California) \$21.00 / bottle
Complex apple and pear accented by citrus spice, almonds and caramel.

Non-Alcoholic Sparkling Cider \$15.00/bottle

Wines

House
\$5.25/glass
\$17.00/bottle
Horton, Virginia

*Blush
White
Red*

Call
\$8.00/glass
\$20.00 - \$25.00/bottle
Hogue, Washington

*Pinot Grigio
Sauvignon Blanc
Red Diamond Merlot*

Premium
\$9.00 - \$10.00/glass
\$21.00 - 27.00/bottle
**Barboursville,
Virginia**
*Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Merlot*