

Executive

Breakfast

Choose one from each section

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

turkey, bacon and avocado with lettuce and tomato. Served with Caprese salad, Route 11 chips and brownies.

Valley Chicken Wrap

with lettuce, tomato and Boursin cheese.
Served with tomato and cucumber salad,
Route 11 chips and cookies.

Chicken Caprese Sandwich

marinated chicken topped with mozzarella,
sliced tomato and basil oil. Served with grilled
veggies and cookies

The Shenandoah

sliced smoked turkey, bacon, Swiss and apple
slices on a ciabatta baguette. Served with
vegetable quinoa salad, Route 11 chips and
dessert bars

Sliced Steak Sandwich

with red onion marmalade and Boursin
cheese. Served with broccoli and cheddar
salad, Route 11 chips and lemon bars

Lunch Continued

Choice of Beef or Chicken Fajitas

complete with peppers, onions, salsa, sour
cream and guacamole. Served with Mexi- rice,
roasted corn and churros.

BBQ Pulled Pork Sandwich

House made pulled pork. Served on a potato
roll and paired with coleslaw, mac and cheese
and shortcake with berries.

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

Cheese Tortellini

tricolor cheese tortellini in pesto alfredo. Served
with Italian veggies with your choice of plain,
chicken, or shrimp

Mountain Valley Chicken

sautéed chicken topped with diced tomato,
country ham, & Swiss cheese in a supreme sauce.
Served with mashed potatoes, seasonal veggies,
and a blueberry flapjack cake

Grilled Pork Chop with Apple Chutney

locally raised pork chops seasoned & grilled with
house made apple chutney. Served with
horseradish mashed potatoes, broccolini, and
apple pie with ice cream

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

Smoked Brisket

Smoked beef brisket with our secret rub. Served
with mushroom risotto, seasonal veggies, &
chocolate cake

Smoked Pork Loin

smoked pork loin sliced and served with a
blackberry relish. Paired with roasted sweet
potatoes, seasonal veggies, and lemon berry
cream cake

Marmalade Chicken

orange marinated chicken seared and roasted
with marmalade sauce. Paired with roasted sweet
potatoes and green beans and key lime pie

All sides and desserts are paired as chef's suggestion, but are interchangeable upon request