

Executive Menu



Breakfast

Select one

Scrambled eggs

Sausage egg and cheese casserole Denver egg casserole

Bacon and egg Paella

Breakfast torta

Garden vegetable strata

Select one

Sausage gravy

Pork link sausage

Turkey sausage

Grilled ham steak

Country ham

Thick cut bacon

Select one

Cinnamon French toast

Orange French toast

Buttermilk pancakes (fruit on the side) Belgian waffles

Buttermilk biscuits

Hash browns

Breakfast Potatoes



Mountain Valley
A unique meeting and retreat center

Lunch Offerings

Mountain Valley Wraps (Can be done as a carry away lunch for last day or trips)

Assorted wraps with roast beef, ham and turkey. Served with Pasta Salad, Caprese Salad, and Rte. 11 Chips, with brownies. Vegetarian option Hummus and vegetables wrap.

BBQ Pulled Pork Sandwich – House made pulled pork served on a potato roll. Served with coleslaw, macaroni and cheese and green beans with pound cake and berries. Vegetarian option BBQ Jackfruit.

Build your own Cobb Salad – Salad greens with choice of toppings including bacon, hard boiled eggs, diced chicken, tomatoes, blue cheese, scallions, avocado, and assorted dressings with dessert bars. Vegetarian option chickpeas.

Shenandoah Sandwich – Sliced smoked turkey with bacon, Swiss and apple slices served on a ciabatta baguette. Served with Vegetable quinoa salad, and Rte. 11 chips with desert bars. Vegetarian option Hummus and vegetable sandwich.

Bruschetta Chicken – Marinated grilled chicken topped with a tomato basil bruschetta. Served with herb risotto, vegetable blend and breadsticks with lemon bars. Vegetarian option Vegan Chicken Bruschetta.

Turkey Cutlet – Breaded turkey culet pan fried with a cranberry coulis. Served with roasted sweet potatoes and fresh green beans with dessert bars. Vegetarian Option Vegan Chicken with Cranberry Coulis.

Valley Chicken Wrap - (Can be done as a carry away lunch for last day or trips) - Shenandoah Valley style marinated chicken shredded with lettuce tomato and boursin in a wrap served cold with tomato cucumber salad and Rte. 11 chips with cookies. Vegetarian option Hummus and vegetable wrap.

Choice of Beef or Chicken Fajitas - Build your own fajita with peppers and onions, salsa, sour cream and guacamole. Served with Mexican rice and roasted corn with churros. Vegetarian option Black Bean Fajitas.

Note**All sides and desserts are paired as chef's suggestion but are interchangeable at customer's request.

Dinner

*Dinner *All served with side salad, dressing, hot rolls and butter*

Grilled Local Pork Chop with Apple Chutney – Local raised pork chops seasoned and grilled with a fresh apple chutney served with horseradish mashed potatoes and broccolini, with apple pie and ice cream. Vegetarian option spinach and ricotta stuffed Portobello mushroom.

Marinated Grilled Flat Iron Steak – Grilled and thin sliced flat iron steak with garlic herb beurre blanc. Served with roasted red potatoes, seasonal vegetables, with red velvet cake. Vegetarian option Parmesan onion stuffed Portobello.

Valley Style Chicken – Chicken marinated in the traditional Shenandoah Valley recipe then grilled and basted. Served with scalloped potatoes and southern green beans with blueberry pie and ice cream. Vegetarian option tofu in Shenandoah sauce.

Smoked Brisket – House smoked beef brisket with our secret rub recipe. Served with mushroom risotto, and seasonal vegetables with chocolate cake. Vegetarian option Parmesan onion stuffed Portobello.

Herb Crusted Salmon with Citrus Beurre Blanc- Atlantic salmon crusted with Dijon mustard, panko, Parmesan, and fresh herbs topped with a citrus beurre blanc. Served with wild rice and seasonal vegetables, with cheesecake and berries. Vegetarian option quinoa stuffed zucchini.

Smoked Pork Loin - House smoked pork loin sliced and served with a blackberry relish. Served with sweet potato mash and seasonal vegetables, with lemon berry cream cake. Vegetarian option spinach and ricotta stuffed Portobello mushroom.

Mountain Valley Chicken – Sautéed chicken topped with diced tomato, country ham and Swiss cheese in a supreme sauce. Served with mashed potatoes and seasonal vegetables with blueberry flapjack cake. Vegetarian option vegetarian chicken with tomato and Swiss in a supreme sauce.

Stuffed Trout – Trout with an herb breadcrumb stuffing. Served with hominy cakes with a smoked Gouda drizzle and seasonal vegetables, with Basque cheesecake. Vegan “crab cake” (made with hearts of palm).

** All sides and desserts are paired as Chef's suggestion but are interchangeable at customer request*

Dinner continued

All menu options previously listed are the Chef's assignments and paired as a suggestion but are interchangeable at customer's request

You may select 1 item out of each option

Vegetable options: roasted asparagus, Italian blend vegetables, vegetable au gratin, garlic sautéed mushrooms, glazed baby carrots, roasted Parmesan brussel sprouts, sautéed garlicky green beans, steamed lemon broccoli, braised collard greens, garden quinoa, Mexican street corn, southern green beans.

Starches: horseradish mash potatoes, fresh herb risotto, mashed potatoes, Mexican rice, stir fried rice, Lo Mein noodles, smoked baked beans, wild rice, rice pilaf, baked potato. Roasted sweet potato, roasted red potatoes, potato dauphinoise, steamed rice

Desserts: cheesecake with mixed berries, tiramisu, chocolate cake, key lime pie, red velvet cake, Boston cream pie, apple cobbler with vanilla ice cream, blueberry pie, banana cream pie, pound cake with berries, raspberry sorbet