

VALLEY

CATERING MENU

VENUES

CATERING PACKAGES

THE BRONZE 1 Entrée, 2 sides, rolls (Excludes Seafood & Prime Rib)	\$24.50 Per Person
THE SILVER 2 Entrées, 3 sides, rolls, and basic salad bar (Excludes seafood & Prime Rib)	\$28.50 Per Person
THE GOLD 2 Entrées, 3 sides, rolls, and basic salad bar (includes Seafoods & Prime Rib)	\$32.50 Per Person

***ALL CATERING PACKAGES WILL HAVE A
30% SERVICE FEE ADDED OR A MINIMUM OF
\$1000, WHICHEVER IS HIGHER. ***

ENTREES

CHICKEN

- Garlic Parmesan Chicken
- Marry Me Chicken
- Tuscan Chicken (Gluten-Free)
- Montreal Chicken (Gluten-Free)
- Apple Salsa Chicken (Gluten-Free)
- Applewood Chicken (Gluten-Free)
- Seasoned Pulled Chicken (Gluten-Free)
- Chicken Casserole
- Fried Chicken Tenders
- Grilled Chicken Tenders (Gluten-Free)

BEEF

- Mississippi Pot Roast (Gluten-Free)
- Montreal Roast Beef
- Beef Stroganoff
- Ground Beef Wellington
- Prime Rib (Premium Cut)

PORK

- Pork Tenderloin with Raspberry
Jalapeño Sauce (Gluten-Free)
- BBQ Pork (Gluten-Free)
- Smothered Pork Chops

PASTA

- Penne Pasta with Meat Sauce (Gluten-Free)
- Chicken Alfredo (Broccoli available)
(Gluten-Free)
- Lasagna (Gluten-Free)
- Chicken Penne Pasta (Gluten-Free)

SEAFOOD

- Baked Salmon with Garlic Dill Sauce
(Gluten-Free)
- Brown Sugar Glazed Salmon (Gluten-Free)
- Parmesan Crusted White Fish
- Shrimp and Grits

SIDES

VEGETABLES

- Sautéed Green Beans
- Steamed Broccoli
- Steamed Green Beans
- Brussel Sprouts
- Turnip Greens
- Fried Okra
- Fried Cabbage
- Fried Squash
- Corn
- Cream Style Corn
- Fiesta Corn

SALADS

- Side Salad
- Broccoli Salad
- Pasta Salad
- Potato Salad

COMFORT CLASSICS

- Macaroni and Cheese
- Baked Beans
- Slaw
- Squash Casserole
- Cornbread Dressing
- Corn Casserole
- Broccoli Casserole

POTATOES

- Garlic Mashed Potatoes
- Mashed Potatoes
- Oven Roasted Potatoes
- Garlic Roasted Veggies
- Baked Sweet Potatoes
- Mashed Sweet Potatoes
- Roasted Sweet Potatoes

CRAVING SOMETHING YOU DON'T SEE? LET US KNOW!
OUR TALENTED CHEFS LOVE TO CREATE CUSTOM DISHES
TAILORED TO YOUR TASTE!

INFO@THEVALLEYVENUES.COM

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HORS D'OEUVRES

SIGNATURE BITES

Options listed below.

\$250

*Per 100
Servings*

GOURMET SELECTIONS

Options listed below.

\$300

*Per 100
Servings*

SIGNATURE BITES

SAVORY DELIGHTS

- *Tomato Soup and Grilled Cheese Shooters*
- *Grilled Cheese Shooters*
- *Gouda Pigs in a Blanket*
- *Ham and Cheese Pinwheels*
- *Boneless Chicken Bites*
- *Meatballs*
- *Stuffed Potato Skins*

FRESH & LIGHT

- *Tomato Caprese Bites*
- *Cucumber Dillies*
- *Chicken Salad Phyllo Cups*
- *Apple Slices with Brie*
- *Tomato Basil Bruschetta*
- *Bruschetta with Raspberry Jalapeño Sauce*

- *Stuffed Button Mushrooms*
- *Spinach Artichoke Stuffed Mushrooms*
- *Spinach Dip with Bruschetta*
- *Smoky Jalapeños*
- *Asparagus Rolls*
- *Mini Quiche*

GOURMET SELECTIONS

OCEAN-INSPIRED CREATIONS

- *Mini Crab Cakes with Aioli Sauce*
- *Bacon-Wrapped Shrimp*
- *Coconut Shrimp*
- *Skewered Shrimp (Roasted)*
- *Salmon Bites*
- *Shrimp Salad Phyllo Cups*

RICH & DECADENT

- *Candied Bacon*
- *Bacon-Wrapped Dates*
- *Smoked Bacon Wraps*
- *Baby Glazed Ribs*

CHARCUTERIE

THE COCKTAIL HOUR

Delicious Fruits w/ dips, veggies w/ dips, cheese, and crackers

\$7

Per Person

**Add specialty meats, cheeses & dip*

+\$2

Per Person

THE MEAL

Includes everything in "The Cocktail Hour" + specialty cheeses, meats, bread bowls with spinach dip and cheese dips, olives, chips, bruschetta specialty crackers, 2 sandwich choices, 1 cold salad, 1 hot dip

\$20

Per Person

Note -

The Cocktail Hour MUST be booked with a catering package. The Meal & The Feast are recommended for full meals. Have any questions? Feel free to reach out!

THE FEAST

Includes all the above + specialty cheeses, meats, bread bowls with spinach dip and cheese dips, olives, chips, bruschetta specialty crackers 4 sandwich choices, 2 cold salads, 2 hot dips

\$29

Per Person

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CAKE & DESSERT

THE WEDDING CAKE

\$6
Per Serving

Includes choice of cake flavor & custom design. Also, a 6 inch cake will be gifted on your 1 year anniversary.

+ Some intricate design styles may be an additional cost per serving.

THE DESSERT BAR

\$950

Includes one 10 inch cut cake and 200 mini desserts. You can customize the flavor & round design. You can also choose up to 4 different types of mini desserts for this package.

+ 50 additional mini desserts.

\$125

CAKE FLAVORS

- Butter Pecan
- Caramel
- Carrot Cake
- Chocolate
- Chocolate Chocolate Chip
- Chocolate Peanut Butter
- Coconut
- Cookies and Cream
- Coffee Cake
- Funfetti
- Lemon
- Lemon Blueberry
- Marble
- Red Velvet
- Strawberry
- Strawberry Lemon
- Vanilla
- White Chocolate Raspberry

MINI DESSERTS

- Banana Pudding
- Brownie Bites
- Cherry Delight
- Cheesecake
- Cobblers
- Coca-Cola Cake
- Cookie Dough Oreos
- Cookies (Any Flavor)
- Crème Brule's
- Double Doozies
- Fudge
- Fruit Cups
- Fruit Tarts
- Hawaiian Delight
- Mini Apple Pies
- No Bake Cheesecake
- Peanut Butter Explosion
- Peanut Butter Pie
- Pumpkin Cheesecake
- Strawberry Pudding
- Watergate Salad

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