

BANQUET AND CATERING MENU

Fontana Village Resort is happy to assist you with creating an exceptional event with unparalleled service and attention to detail. The enclosed sample menus offer a balance of home cooked and hardwood smoked foods. We proudly support our local community by using only the freshest vegetables, fruits, cheeses and meats.

We will gladly tailor our menus to accommodate most group sizes and welcome you the opportunity to create your own unique menu. Whether you're planning a grand event or an intimate family gathering, we strive to accommodate your every need.

When making your arrangements to join us at Fontana Village Resort, please feel free to call us so that we may accommodate all of your menu and meeting needs. We strive to exceed our guest's expectations and look forward to assisting you in your pursuit of excellence.

BREAKFAST BUFFETS

Children 10 and under will be charged at 50% of prices shown. Prices exclude 20% gratuity and 6.75% sales tax. \$100.00 surcharge for banquets of less than 25 people.

THE MOUNTAINEER

\$14.95 per person
Chilled Fruit Juice
Fresh Seasonal Fruit
Assorted Cereal
Scrambled Eggs
Ham, Bacon or Sausage (Choice of two)
Breakfast Potatoes
Grits
Oatmeal Assortment
Sausage Gravy
Buttermilk Biscuits
Assorted Danish or Muffins
Butter and Jelly
Coffee, Hot Tea and Milk

THE GREAT AMERICAN

\$8.95 per person
(*choose from one combination below)
*Bagels with Assorted Cream Cheese and Fruit
*Butter Croissant and Fruit
*Granola, Yogurt and Fruit
Served with Chilled Juice, Milk, Coffee, Hot Tea and Muffins

We invite you to create your own breakfast, lunch and dinner menus. We will be glad to work with you to develop any menu, plated or buffet style, which will accommodate your group needs.

LUNCH AND DINNER BUFFETS

Children 10 and under will be charged at 50% of prices shown. Prices exclude 20% gratuity and 6.75% sales tax. \$100.00 surcharge for banquets of less than 25 people.

Create a custom meal by choosing one to three entree choices, two salads, two vegetables, choice of dessert and Rolls with Butter. Buffets feature self-serve Tea, Coffee and Water Stations.

ONE ENTRÉE BUFFET	17.95 PER PERSON
TWO ENTRÉE BUFFET	19.95 PER PERSON
THREE ENTRÉE BUFFET	21.95 PER PERSON

ENTRÉE CHOICES

- Roast Beef w/ Gravy (a variety of chef's sauces and gravies are available, please inquire)

SALADS (CHOICE OF TWO)

- Red Skin Potato Salad
- Home-Style Cole Slaw
- Macaroni Salad

- Beef Tips in Burgundy Sauce
- Country Fried Steak w/Gravy
- Roast Pork Loin
- Hickory Smoked Barbeque Pork
- Chicken –apple wood smoked, grilled or roasted (A variety of chef's sauces are available, please inquire)
- Sandwich Bar (1 meat = 1 entrée)
- Chicken Divine
- Lasagna (Regular or Vegetable)

- Garlic and Herb Bean Salad
- Pasta Salad
- Cucumber Salad
- Mixed Greens w/ Dressing
- Caesar Salad
- Fruit Salad
- Waldorf Salad
- Carrot and Raisin Salad

VEGETABLES & SIDES
(CHOICE OF TWO)

- Grilled Vegetable Pasta
- Roast Turkey
- Cheese Stuffed Ravioli with marinara
- Fettuccini with Alfredo Sauce & Vegetables
- Eggplant Parmesan
- Bourbon Street Chicken and Pasta with Sausage
- Sausage and Chicken Gumbo w/rice **add \$2.00. Add seafood \$6.00**
- Crawfish and Sausage Jambalaya
- Honey Baked Ham
- Shrimp Scampi **add \$4.00**
- Salmon w/Lemon Chablis Sauce
- Prime Rib Carving Station **add \$6.95**
- Garlic Red Mashed Potatoes
- Mashed Sweet Potatoes
- Roasted Rosemary Potatoes
- Polenta
- Rice Pilaf
- Corn Soufflé
- Parmesan Cheese Risotto
- Homemade Macaroni & Cheese
- Southern Style Green Beans w/ bacon
- Broccoli and Cheese
- Broccoli and Rice Casserole
- Spinach Casserole
- Fresh Mixed Vegetables
- Buttered Corn
- Baked Beans

Desserts (Choice of one)

- Fruit Cobblers: Apple, Peach, Cherry or Apricot (choose one flavor) **With Ice-cream: add 2.95**
- Pies (Apple, Chocolate, Coconut, Peach or Pecan)
- Cakes (Chocolate, German Chocolate, Vanilla Custard, Walnut, Red Velvet, Strawberry or Carrot)
- Assorted Puddings, cookies, brownies or Fruit

Extra Salad \$1.95 pp, Extra Dessert \$2.25 pp, Extra Vegetable 1.95 pp

We invite you to create your own breakfast, lunch and dinner menus. We will be glad to work with you to develop any menu, plated or buffet style, which will accommodate your group needs.

PLATED DINNER AND THEME BUFFETS

(Recommended for groups under 60)

Plated dinner selections are served with tossed salad (choice of dressing) or Caesar salad hot rolls and butter, one dessert choice from the lunch/dinner buffet list, sweet or un-sweet tea and coffee.

The menu choices below are not intended to be "Mix and Match". Please choose one entrée item, one salad and one dessert for the entire group. All steaks are cooked Medium Rare to Medium. (Price does not include 20% Service charge and 6.75% tax)

Chicken Cordon Bleu – 19.95

Breast of chicken wrapped around ham and Swiss cheese. Lightly breaded, and oven baked. Topped with hollandaise sauce. Served with rice pilaf and vegetable medley

Prime Rib – 26.95

Choice cut of slow roasted melt in your mouth prime rib, with horseradish sauce and au jus. Served with mashed potatoes and vegetable medley.

New York Strip Steak – 27.95

USDA choice New York Strip, charbroiled, topped with sautéed mushroom demi glaze. Served over garlic mashed potatoes and sautéed greens.

Filet Oscar – 32.95

Beef Tenderloin (6oz), charbroiled and topped with lump crab meat and fresh asparagus, finished with Béarnaise sauce. Served with garlic mashed potatoes.

Wild Alaskan Salmon – Market Price

Served over cheesy risotto, asparagus and Lemon Thyme Bur blanc

Duck Breast – Market Price

Served over cheesy Risotto, asparagus and blackberry jus

Your Choice

*Add an extra appetizer course. Choose from one of the following items:

Crab Cake – Fried Green Tomatoes – Tuna Titaki – Asian Style Ribs – Spring Rolls w/dipping Sauce – Steamed Mussels – add 7.95

*Add an extra soup course. Choose from one of the following items:

Broccoli – Tomato Basil – Cream of Chicken and Broccoli – Cream of Mushroom – Fresh Garden Vegetable – Brunswick Stew – Beef and Barley – Clam Chowder – add 4.95

*Choose from one of our dinner entrée items – add Current Menu Price plus \$5.00

THEME BUFFETS

The Italian Banquet

\$19.95 per person

Buffet includes Tossed Green Salad with Dressing, Rolls with Butter, Coffees and Teas
(Price does not include 20% gratuity and 6.75% sales tax)

(Choose two Entrees)

Lasagna (Beef, Chicken or Vegetarian)

Chicken Marsala

Chicken Saltimbocca

Filet of Trout Italiano

Rigatoni

Italian Meatloaf

Italian Pepper Steak

Baked Zita

Rosemary Grilled Pork Chops with Garlic Jus

Fettuccini Alfredo w/ Vegetables

Spaghetti with Meatballs

(Choose two Sides)

Zucchini Italiano

Green Beans
Broccoli
Sautéed Spinach
Potatoes Au Gratin
Angel Hair Pasta
Antipasti
(Choose one dessert)
Cannoli
Spumoni
Lemon Cookies
Tiramisu
Chocolate Cream Cake
Extra Salad/Side \$1.95 pp, Extra Dessert \$2.25 pp

The Smoky Mountain

\$19.95 per person

Buffet includes Tossed Green Salad with Dressing, Cole Slaw, Rolls with Butter, Coffees and Teas Price does not include 20% gratuity and 6.75% sales tax)

(Choose two Entrees)
Hickory Smoked Barbeque Pork
Pan Seared Mountain Trout
Roast Turkey
Country Fried Steak with Gravy
Honey Glazed Ham
Applewood Smoked Chicken
Roast Beef
Southern Fried Chicken

(Choose two Sides)
Garlic Mashed Potatoes
Macaroni Salad
Sweet Potato Casserole w/glazed pecans
Rice Pilaf
Southern Corn Casserole
Broccoli and Rice Casserole
Potato Salad
Macaroni and Cheese
Southern Style Green Beans with Bacon
Baked Beans
Stewed Okra and Tomatoes
Fire Roasted Corn on the Cob

(Choose one Dessert)
Fruit Cobbler
German Chocolate Cake
Coconut Cream Pie
Apple Pie
Banana Pudding
Brownies
Chocolate Chip or Oatmeal Raisin Cookies
Red Velvet Cake

Add ice cream to your dessert bar 2.95

Extra Salad/Side \$1.95 pp, Extra Dessert \$2.25 pp

Buffet pricing takes into account more than one trip per person, but should not be Considered "all you can eat."

A Vegetarian Masterpiece

\$18.95 per person

Buffet includes Dinner Rolls, Tossed Salad with dressing Teas and Coffee
(Price does not include 20% gratuity and 6.75% sales tax)

(Choose two Entrees)

Pasta Primavera with White Sauce
Eggplant Parmesan
Baked Spinach and Portobello Casserole
Grilled Vegetable Pasta
Baked Stuffed Squash

(Choose one Side/Salad)

Garden Fresh Spring Rolls
Summer Black-eyed Pea Salad
Swiss chard with Pecans
Lemon Rice with toasted almonds
Carrot & Raisin Salad
Fresh Green Salad

(Choose one Side)

Baked Acorn Squash with Spinach and Pine Nuts
French Green Beans
Asparagus Vinaigrette
Garden Peas with Tarragon Butter
Corn Casserole
Cheesy Polenta
Grilled Zucchini with Fresh Herbs and Feta Cheese

(Choose one Dessert)

Cinnamon Apples*Pears in Wine and Pepper Sauce*Peach Pie*Fruit

Extra Salad/Side \$1.95 pp, Extra Dessert \$2.25 pp

The Bear's Den

\$26.95 per person

Buffet features includes dinner rolls, tea and coffee
(Price does not include 20% gratuity and 6.75% sales tax)

(Choose two Entrees)

Roasted Pork loin with Mustard Cream Sauce
Prime Rib
Pecan Crusted Salmon
Roast Turkey
Lemon Pepper Roasted Chicken
Trout Almandine
Burgundy Beef

(Choose two Sides)

Garlic Mashed Potatoes
Baked Potato
Wild Rice with Cranberries
Dressing with gravy
Sweet Potato Casserole w/glazed pecans
Broccoli and Rice Casserole
Macaroni and Cheese
Red beans and Rice
Stewed Potatoes, Beans and Carrots
Potato Salad
Southern Style Green Beans with Bacon
Grilled Zucchini
Fire Roasted Corn on the Cob

(Choose one Dessert)

Fruit Cobbler
Apple Pie
Banana Pudding
Chocolate Cream Cake
Red Velvet Cake

German Chocolate Cake

Extra Salad/Side \$1.95 pp, Extra Dessert \$2.25 pp

The Chef's Feast

\$34.95 per person

Buffet features includes dinner rolls, tea and coffee
(Price does not include 20% gratuity and 6.75% sales tax)

(Hors D'oeuvres – Choose two)

Crab Cakes
Spring Rolls
Franks in pastry
Chips and Dip
Chicken Satay
Beef Satay
Tuna on Wasabi Toast
Chicken Salad Wontons
Tortilla Chips w/ fresh salsa
Spinach and Feta Puffs
Barbecued Meatballs
Stuffed Mushrooms
Artichoke Spinach Dip w/ French bread
Salami and cream cheese rolls

Of course, if you have a favorite recipe, we would try to accommodate your request if the price of ingredients were within standard. WHAT? How about "Our executive chef and his team will be happy to reproduce a favorite recipe for you. Ask for a quote."

(Cheese and Crackers – Tray)

(Assorted Breads with butter)

(Beverages – Assorted Soda, Coffees, Teas, Water)

(Salads – Choose one /any menu)

(Choose two Entrees / any menu)

(Choose three Sides / any menu)

(Choose two Desserts / any menu)

Extra Salad/Side \$1.95 pp, Extra Dessert \$2.25 pp

Create your own Hors d'oeuvre Party

Priced per 100 portions – (does not include state sales tax)

- Crab Cakes with Remoulade Sauce - 300.00
- Spring Rolls - 225.00
- Franks in pastry - 250.00
- Chicken Satay - 275.00
- Beef Satay - 275.00
- Tuna on Wasabi Toast - 325.00
- Chicken Salad Wontons - 265.00
- Spinach and Feta Puffs – 225.00
- Barbecued Meatballs – 250.00
- Stuffed Mushrooms – 250.00
- Artichoke Spinach Dip on French bread – 225.00
- Salami & cheese rolls – 250.00
- Spinach and Goat Cheese Pizza – 225.00
- Spinach Pesto Bread – 250.00
- Bacon Wrapped Scallops – 325.00
- Oysters on Half Shell – 350.00
- Snow Crab Legs -350.00

- Steamed Mussels – 300.00
- Smoked Trout Dip on Crostinis – 300.00
- Jumbo Shrimp Boil – 350.00

Additional Dry Snacks, Assorted Dips and Party Platters

Potato Chips-Tortilla Chips-Pretzels-Bar Snacks-Peanuts- Assorted Mixed Nuts
– \$13.00 per pound

All dips served with appropriate chips or crackers:

Veggie-Onion-Salsa-Bacon/Horseradish-Bean-Clam-Ranch-Salsa-Guacamole-Queso
– \$25.00 per quart including appropriate chips or crackers

Fresh Local Cheese with Crackers and fruit garnish – (notates number of people)

Small (40) – 175.00
Medium (80) – 275.00
Large (120) – 375.00

Fresh Vegetable Crudité with Dip

Small (40) – 125.00
Medium (80) – 175.00
Large (120) – 275.00

Assorted Fruit Display with Honey Walnut Dip

Small (40) – 125.00
Medium (80) – 225.00
Large (120) – 300.00

Coffee Breaks

Food Selections: (does not include state sales tax)

Fresh-baked Danish, Croissants and Muffins \$20.00/dozen	Quick Breads and Muffins \$20.00/dozen
Brownies \$19.00 / dozen	Fresh-baked Cookies \$20.00/dozen
Biscuits with Ham, Sausage or Cheese \$28.00/dozen	Bagels with Cream Cheese 24.00/dozen
Bagels with Smoked Salmon and Condiments \$30.00/dozen	Assorted Yogurts \$2.50 each
Whole Fresh Fruit (apples, bananas, oranges) \$1.75 each	Sliced Fruit & Fresh Berries \$3.50 per person
Cereals, Hot or Cold with Milk \$3.50 each	Granola Bars or Candy Bars \$1.50 each
Premium Ice Cream Bars \$4.50 each	Popcorn 2.50 per serving

Coffee Break Beverage Selections:

Coffee (Reg. & Decaf.) \$20.00 / gallon	Orange or Apple Juice \$25.00/gallon
Iced Tea with Lemon \$25.00/gallon	Lemonade 20.00/gallon
Fruit Punch \$20.00/gallon	Apple Cider 25.00/gallon
Soft Drinks \$2.00 each	Bottled Water \$2.50 each
Milk \$2.00 each	Hot Tea \$2.50 each

Continuous Coffee Break

For your convenience, we have designed the perfect all-day coffee break to meet your needs. Our Continuous Coffee Break is available from 7:30 a.m. to 4:00 p.m. daily. Featuring Fresh Breakfast Bakeries, sliced Fruits and Beverages in the morning. Cookies, Snacks and Beverages in the afternoon.
All Day - \$25.00 per person
Half Day - \$15.00 per person

Boxed Lunches

**Ready for pickup at the Mountview Bisto or Wildwood Grill after 8am
(Does not include state sales tax)**

Chicken Caesar Wrap with
Pasta Salad, Fruit, Cookie, Condiments
Soft Drink or Bottled Water
- \$13.00 per person

Cold Cut (Ham or Turkey) Sandwich on Wheat berry Bread with
Pasta Salad, Fruit, Cookie, Condiments
Soft Drink or Bottled Water
- \$14.00 per person

Chicken Salad Wrap, tossed salad w/ choice of dressing,
Fresh Fruit, Cookie, Soft Drink or Bottled Water
- \$15.00 per person

Veggie Wrap, mixed greens, pepper, onions, tomatoes, cucumbers,
Carrots, zucchini, cheese and black olives, granola bar, fresh fruit,
Soft Drink or Bottled Water
- 15.00 per person

Chef Salad with Lettuce, Turkey, Ham,
Hard-boiled Egg, Swiss, Cheddar,
Olives, Tomato, Cucumber, Choice of Dressing,
Dessert and Condiments, Soft Drink or Bottled Water
- \$15.00 per person

Chicken Caesar Salad with Romaine, Grilled Chicken,
Croutons, Parmesan Cheese, Caesar Dressing,
Cookie, Soft Drink or Bottled Water
\$15.00 per person

Family Picnic Meals To-Go

**Ready for pickup at the Mountview Bistro or Wildwood Grill after 11am
– 96 hour required notice please**

**Includes plastic utensils/plates/napkins/salt and pepper
A delivery charge of 25.00 will apply within the village and Fontana Dam picnic area.
(Prices do not include state sales tax)**

Southern Fried Chicken
*(Serves 6-8) – 74.95 - *add 8.00 for all white meat*
14 pieces of fried Chicken
Garlic Mashed Potatoes w/ Gravy
Southern Style Green Beans w/ Bacon
Home-style Coleslaw
Buttermilk Biscuits
Honey and Butter

Hickory Smoked Barbequed Pork
(Serves 6-8) – 78.95
4 pounds of Chopped Hickory Smoked Pork

Barbeque Sauce
 Potato Salad
 Baked Beans
 Home-style Coleslaw
 Rolls with Butter

Hickory Smoked Barbeque Ribs

(Serves 6-8) – 89.95

5 pounds of Hickory Smoked Ribs
 Barbeque Sauce
 Potato Salad
 Baked Beans
 Home-style Coleslaw
 Rolls with Butter

Beef Brisket

(Serves 6-8) – 89.95

5 pounds Tender Beef Brisket
 Potato Salad
 Baked Beans
 Home-style Coleslaw
 Rolls with Butter

Additional Side Items:

(Serves 6-8 people)

- 17.95/32oz. or 14.95 each for two or more additional sides

Broccoli and Rice Casserole – Sweet Potato Soufflé – Buttered Corn on the cob – Macaroni and Cheese –

Room and Equipment Rental Rates

Common Grounds	Cost	Meeting Seats	Dinner Seats
Rec. Hall	\$550.00	400-500	300
Chestnut Room	\$275.00	50-75	60
Lodge Rooms			
Carolina Room	\$350.00	150	100
Blue Ridge**	\$250.00	60	50
Breezy	\$50.00	12	
Azalea	\$50.00	12	
Laurel	\$50.00	12	
Mountview Bistro	inquire	-	65
Bears Den	inquire	-	30
Other Food Facilities			
Wildwood Grill	inquire		80
Stone Creek Pool	\$300.00*		-
LaurelBrook Fire Pit	\$175.00	80	

Time Limit: 4 hours per function unless previously arranged

Alcohol: Selling and distributing alcoholic beverages is only permitted by Fontana Village Resort.

Food and Beverages: Use of outside food or beverage vendors are prohibited on property unless previously approved

Damages: Will be assessed and charged accordingly

Equipment Rental:

Charcoal Grill on Trailer: 125.00 Delivery/clean-up
 Plastic Chairs: 12.00 per dozen delivery & setup with Resort
 6 or 8 foot plastic tables: 5.00 per table delivery & setup
 Tent: 75.00 each per day, delivery and setup

PA Systems

\$75.00 per 4 hours. Includes microphone.

Infocus w/ Screen

50.00 per day – delivery and setup

VCR or DVD and TV

50.00 per day – delivery and setup

Dry Erase Boards

Large 25.00 per day

Ice Barrel: \$15.00

*only available for rental from 8pm – 12am in season unless previously arranged

**Can be converted to hospitality suite for an additional \$50 per day