



## Reception Dinner Packages

The culinary team at Appalachia Kitchen, Corduroy Inn's onsite restaurant, will cater your reception dinner. Appalachia Kitchen prides itself on providing farm-to-table modern American cuisine, supporting regional farms. Depending on the season, we source as much of our ingredients from small regional farms as possible. We look forward to serving the best food the region has to offer for your special day!

### Gold Package

- 1 hour of *premium* open bar during cocktail reception
- Choice of two (2) Cocktail Reception Displays
- Choice of four (4) Hors D'Oeuvres
- Served plated Soup OR Salad (Select one)
- Choice of two (2) plated entrées
- Choice of one (1) vegetarian entrée
- Wine pour during dinner service (Select one (1) red and one (1) white wine from any of our house wines)
- Champagne/Sparkling Wine Toast
- Complimentary Cake Cutting (cake not included)
- 3 Hour Open premium bar following dinner

*Price of the Gold Package is \$145\* per person (plus 20% gratuity, 6% WV sales tax, 2% Resort District Fee)*

### Silver Package

- 1 Hour of open bar during cocktail reception
- Choice of one (1) Cocktail Reception Display
- Choice of three (3) Hors D'Oeuvres
- Served plated Soup OR Salad (Select one)
- Choice of two (2) plated entrees
- Choice of one (1) vegetarian entrée
- Complimentary Cake Cutting (cake not included)
- 3 Hour Open bar following dinner

*Price of the Silver Package is \$115\* per person (plus 20% gratuity, 6% WV sales tax, 2% Resort District Fee)*

### Add-Ons

- Late night snacks (wood-fired pizza and/or other assortments)
- Sparkling Wine Toast (included in Gold package) – \$5 per person plus tax and gratuity
- Wine Pour during dinner (included in Gold package) – \$10 per person plus tax and gratuity

*Minimum 75 people. All prices subject to additional 6% WV Sales Tax, 2% Resort Area District Fee and 20% Gratuity  
\*Due to Covid-19's potential impact on the economy, above prices subject to change if there is a significant increase in the cost of food from farm suppliers leading up to the date of the event\**

## SAMPLE MENU CHOICES

Below are some sample menu items. Our executive chef is happy to create custom items not listed below to suit your tastes.

### HORS D'OEUVRES

*(Select 4 for Gold Package, Select 3 for Silver Package)*

- Fresh Mozzarella, Roasted Tomatoes and Basil Skewers
- Vegetable Spring Roll with Sweet Chili Sauce
- Classic Shrimp and Crab Cocktail
- Smoked Salmon with Capers, Onions, Horseradish Cream Cheese
- Maryland Style Mini Crab Cakes with Sauce Remoulade
- Lamb Chops Lollipops, Mustard Glaze
- Warm Brie and Apple Compote Encroute
- Ahi Tuna Tartar, Sweet Soy Mirin & Crisp Wonton

### RECEPTION DISPLAY

*(Select 2 for Gold Package, Select 1 for Silver Package)*

- Vegetable Crudit  Display
- Seasonal Fruit and Berry Display
- Imported and Domestic Cheese Display
- Antipasto, Cured and Smoked Meats, Marinated and Pickled Vegetables, Olives, Fresh Baguette

### PLATED FIRST COURSE

*(Select 1 Soup OR 1 Salad option)*

#### SOUP

- Traditional Wedding Soup
- San Marzano Tomato and Basil Bisque
- Sweet Potato, Kale and Chicken Soup

#### SALAD

- Crisp Romaine Hearts, *Focaccia Ring, Shave Pecorino, Kalamata Olive Tapenade with Classic Caesar Dressing*
- Mixed House Greens, *Cucumbers, Tomatoes, Carrots, Croutons, Red Wine Vinaigrette*
- Baby Spinach and Pear Salad, *Port Poached Pears, Stilton Blue Cheese, Spiced Pecans, Smoked Bacon, Orange-Hazelnut Vinaigrette*
- Chopped Iceberg, *Tomatoes, Bacon, Diced Cucumbers Pickled Red Onions, Blue Cheese Dressing*

### PLATED ENTREES

*(Select 1 Chicken, 1 Beef AND 1 Vegetarian option)*

- Roasted Filet of Beef, *Wild mushrooms, whipped potatoes, asparagus, red wine demi-glace*
- Braised Beef Short ribs, *Hunter's sauce, roasted root vegetables*
- Char-Grilled New York Strip, *Fingerling potatoes, roasted brussels sprouts, brandied peppercorn sauce*
- Boursin Stuffed Chicken, *Asiago Risotto, saut ed broccolini, citrus cream sauce*
- Herb-Lemon Grilled Chicken Breast, *Kale pesto, wild rice pilaf*
- Butternut Squash Ravioli, *Brown Butter and sage, butternut compote*
- Vegan Tofu and Roasted Vegetable Ravioli, *Roasted Garlic and Olive oil*

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