



HORIZONS EXECUTIVE MENU

BREAKFAST \$14.00

select one from each row

scrambled eggs
sausage, egg and cheese casserole
Denver egg casserole
bacon and egg paella
breakfast torta
garden vegetable strata

cinnamon French toast
orange French toast
buttermilk pancakes
Belgian waffles
buttermilk biscuits
hash browns
breakfast potatoes

sausage gravy
pork link sausage
turkey sausage
grilled ham steak
country ham
thick cut bacon



LUNCH \$18.00

mountain valley wraps - assorted wraps with roast beef, ham, and turkey served with pasta salad, caprese salad, Route 11 chips, and brownies. **vegetarian option:** hummus and vegetable wrap

barbeque pulled pork sandwich - house made pulled pork served on a potato roll served with coleslaw, macaroni & cheese, green beans, and pound cake. **vegetarian option:** barbeque jack fruit

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:** hummus and vegetable sandwich

Shenandoah sandwich - sliced smoked turkey with bacon, Swiss cheese, and apple slices on a ciabatta roll served with vegetable quinoa salad, Route 11 chips, and dessert bars. **vegetarian option:** hummus and vegetable sandwich

bruschetta chicken - marinated grilled chicken topped with tomato basil bruschetta served with herb risotto, vegetable blend, breadsticks, and lemon bars. **vegetarian option:** vegan chicken

turkey cutlet - breaded turkey cutlet pan fried with a cranberry coulis served with roasted sweet potatoes, green beans, and dessert bars. **vegetarian option:** vegan chicken

valley chicken wrap - Shenandoah Valley style marinated shredded chicken with lettuce, tomato, and boursin in a wrap served cold with tomato cucumber salad, Route 11 chips, and cookies. **vegetarian option:** hummus and vegetable wrap

fajitas - choice of beef or chicken fajitas and peppers, onion, salsa, sour cream, and guacamole served with Mexican rice and roasted corn with churros. **vegetarian option:** black bean fajitas

**side and dessert pairings will be Chef's choice unless requested by customer*



DINNER \$27.50

grilled pork chop with apple chutney - locally raised pork chops seasoned and grilled with a fresh apple chutney served with horseradish mashed potatoes, broccolini, and apple pie with 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 seasonal vegetables, roasted red potatoes, and red velvet cake. **vegetarian option:** parmesan onion stuffed Portobello

valley style chicken - traditional Shenandoah Valley marinated, grilled, and basted chicken served with scalloped potatoes, southern green beans, and blueberry pie with ice cream. **vegetarian option:** tofu in Shenandoah marinade

smoked brisket - house smokes beef brisket with secret rub recipe served with mushroom risotto, seasonal vegetables, and 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, seasonal vegetables, and cheesecake with berries. **vegetarian option:** quinoa stuffed zucchini

smoked pork loin - sliced house smoked pork loin and blackberry relish served with sweet potato mash, season vegetables, and lemon berry cream cake. **vegetarian option:** spinach and ricotta stuffed Portobello mushroom

Mountain Valley chicken - sautéed chicken topped with diced tomato, country ham, swiss cheese, and a supreme sauce served with mashed potatoes, seasonal vegetables, and blueberry flapjack cake. **vegetarian option:** vegetarian chicken

stuffed trout - trout with an herb breadcrumb stuffing served with hominy cakes with a smoked gouda drizzle, seasonal vegetables, and a Basque cheesecake. **vegetarian option:** hearts of palm "crab cake"

**side and dessert pairings will be Chef's choice unless requested by customer*

DINNER

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

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

starch options: 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

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