

# Dinner

## PLATED

ALL DINNERS INCLUDE:

A SALAD, TWO SIDES, CHEF'S CHOICE OF DESSERT,  
FRESH BAKED ROLLS & BUTTER, ICED TEA AND COFFEE SERVICE.

Two Item Entrée / 29  
Three Item Entrée / 35

### Choice of One Salad:

- » MIXED FIELD GREENS  
Tomato, Cucumber, Onion, Choice of Dressing
- » SEAFOOD SALAD  
Served with Dill, Mayonnaise and Fresh Lemon
- » CLASSIC CAESAR  
Fresh Romaine, Caesar Dressing, Croutons and  
Parmesan Cheese
- » APPLE SPINACH SALAD  
Spinach, Sliced Apple, Red Onion, Cranberries topped with  
Feta Cheese and finished with a Maple Cider Dressing
- » TOMATO CAPRESE  
Slices of Tomato and Mozzarella with Basil finished with  
a drizzle of Balsamic Reduction

### Choice of Two Sides:

- » Wild Mushroom Risotto
- » Baked Potato with Sour Cream  
& Butter
- » Fully Loaded Smashed Potatoes
- » Roasted Red Mashed Potatoes
- » Scaloped Potatoes
- » Garlic Linguini Pasta
- » Wild Rice
- » Char-Grilled Vegetables
- » Garlic Roasted Tomatoes,  
Zucchini and Squash topped  
with Parmesan



**CANAAN VALLEY**  
RESORT & CONFERENCE CENTER  
A WEST VIRGINIA STATE PARK

800-622-4121

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### Choice of Entrée(s):

#### VEGETABLE PENNE ALFREDO

Broccoli, Yellow Squash and Diced Red Peppers Sautéed in White Wine and tossed with a Penne Pasta topped in a Creamy Alfredo and garnished with Shaved Parmesan.

#### LINGUINI PRIMAVERA WITH GRILLED CHICKEN BREAST

Julienne of Zucchini, Yellow Squash, Haricot Verts, Fresh Herbs and Fusilli Pasta tossed in Crème Fraiche and Extra Virgin Olive Oil topped with a Grilled and Sliced Chicken Breast.

#### CAPRESE STUFFED CHICKEN

Spinach, Sun-Dried Tomatoes and Mozzarella Cheese Stuffed and Sautéed Chicken Breast.

#### HERB RUBBED LOIN OF PORK

Marjoram, Rosemary, Sage and Thyme encrusted Loin of Pork baked until Golden and Sliced.

#### CORNBREAD STUFFED PORK LOIN

Loin of Pork pounded and rolled with a layer of Cornbread Dressing, Baked and Sliced finished with a Cranberry Crème.

#### GARLIC LEMON BUTTER TROUT

Rainbow Trout topped with Garlic, Lemon and Butter.

#### CILANTRO LIME HALIBUT

Pan Seared with Cilantro, Lime and White Wine and finished on the Grill.

#### SEAFOOD JAMBALAYA

Shrimp, Bacon, Sausage and Chicken cooked Creole Style in a Dutch Oven and served over a bed of Dirty Rice.

#### SHRIMP SCAMPI

Shrimp Sautéed in a Garlic Wine Sauce and served on a bed of Linguini

#### CRAB CAKES (Up charge \$2)

Two Maryland Style Crab Cakes Sautéed and Served with Fresh Lemon Slices and a Cajun Remoulade.

#### FLANK STEAK

Marinated and Grilled, Sliced and served with a Chimichurri Sauce.

#### SIRLOIN

Ginger, Shoyu and Red Wine Marinated. Seared and served Medium.

#### Add a Soup \$3:

- » Classic Cream of Potato
- » Tomato Basil Bisque
- » Vegetarian Vegetable
- » Butternut Squash Bisque
- » Creamy Chicken & Tortellini Soup
- » Cheddar & Broccoli
- » Lobster Bisque (\$5 Up Charge)

# Dinner

## BUFFET

REQUIRES A MINIMUM OF 30 PEOPLE

THE BUFFET INCLUDES A SALAD, TWO SIDES,  
CHEF'S CHOICE OF DESSERT, FRESH BAKED ROLLS & BUTTER,  
ICED TEA AND COFFEE STATION.

One or Two Item Entrée / 34

Three Item Entrée / 40

### Choice of One Salad:

- » MIXED FIELD GREENS  
Tomato, Cucumber, Onion, Choice of Dressing
- » CLASSIC CAESAR  
Spinach, Red Onions, Gorgonzola Cheese, Walnuts finished  
with a Balsamic Vinaigrette Dressing
- » STRAWBERRY FIELDS  
Sliced Strawberries, Blackberries, Raspberries, Crumbled Goat  
Cheese and Spiced Pecans finished with a Balsamic Vinaigrette
- » GREEK SALAD  
Romaine Lettuce, Grape Tomatoes, Cucumber, Red Onion,  
Dill, Feta Cheese finished with an Herbed Vinaigrette
- » BROCCOLI HARVEST SALAD  
Broccoli, Red Onion, Red Grapes, Chopped Pecans and  
Bow Tie Pasta topped with Chopped Bacon.

### Choice of Two Sides:

- » Baked Potato with Sour Cream & Butter
- » Scalloped Potatoes
- » Twice Baked Loaded Potatoes
- » Roasted Red Mashed Potato
- » Butternut Squash Risotto
- » Garlic Linguini Pasta
- » Rice Pilaf
- » Char-Grilled Vegetables
- » Mixed Seasonal Vegetables
- » Old Bay Dusted Corn on the Cob



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#### VEGETABLE PENNE ALFREDO

Broccoli, Yellow Squash and Diced Red Peppers Sautéed in White Wine and tossed with a Penne Pasta topped in a Creamy Alfredo and garnished with Shaved Parmesan

#### CHICKEN MARSALA

Sauteed Breast of Chicken finished in a Creamy Mushroom Marsala Wine Sauce

#### PORK MEALLIONS

Pan Roasted & Sliced finished with a honey garlic glaze made with crown apple

#### SPINACH & ARTICHOKE CHICKEN

Spinach, Artichokes, Mozzarella, Cream Cheese and Fresh Herbs stuffed into a Breast of Chicken and Sauteed

#### CORNBREAD STUFFED PORK LOIN

Loin of Pork pounded and rolled with a layer of Cornbread Dressing, Baked and Sliced finished with a Cranberry Crème

#### FILET OF SOLE

Crab Stuffed Filet of Sole finished with a Lobster Sauce

#### GRILLED SALMON

Grilled Salmon Filet finished with a Honey Garlic Bourbon Glaze made with Crown Apple

#### CILANTRO LIME HALIBUT

Pan Seared with Cilantro, Lime and White Wine and finished on the Grill

#### CAJUN SHRIMP PASTA

Sauteed Shrimp, Onions and Peppers served on a bed of Linguini and tossed in a Cajun Cream Sauce

#### CRAB CAKES (Up charge \$2)

Two Maryland Style Crab Cakes Sautéed and Served with Fresh Lemon Slices and a Cajun Remoulade

#### BOURBON GLAZED BEEF SHORT RIBS

Seared and Braised in our own Special Glaze

#### BEEF WELLINGTON (\*requires Carving Attendant)

A Tenderloin of Beef topped with Sautéed Mushrooms and Onions, Wrapped in Pastry and baked until a Golden Brown. Sliced and Served Medium

#### PETITE FILET (Up Charge \$3)

Grilled and served Medium. Choice of Bearnaise Sauce or Red Wine Reduction Sauce

\* Carving Attendant Fee \$100 per Attendant/ 1 Attendant per 100 Attendees.

#### Add a Soup \$4:

- » Classic Cream of Potato
- » Tomato Basil Bisque
- » Steak & Ale with Mushrooms
- » Seafood Chowder
- » Stumptown Ale Cheese
- » Spinach & Artichoke