



Hungry Mother State Park Hemlock Haven Conference Center and Restaurant

Catering Menu

As Southwest Virginia's most exciting event and catering service, our goal is to make your event the best it could possibly be. We provide every guest with the highest levels of quality, quantity, passion and service into your final experience.

We are pleased to offer several unique venues from which you can choose to host your next event. The Restaurant has three banquet rooms, a patio deck, a gazebo and the lawn. Ferrell Hall has three separate meeting rooms, all located within beautiful Hungry Mother State Park.



Buffet Service

Breakfast Buffet's

Includes Coffee and Water

Continental Breakfast

Bakery Basket includes an assortment of breads, Danish pastries, Croissants, and Muffins. Butter, jams and jellies, Selection of chilled fruit juices. \$ 12.99

Fresh Start

Bakery Basket includes an assortment of breads, Danish pastries, Croissants, and Muffins
Assorted breakfast cereals with milk, bagels with cream cheese, jellies and jams
with fresh cut seasonal fruit. Assorted juices. \$ 15.95

Sunrise Breakfast

Bakery Basket includes an assortment of breads, Danish pastries, Croissants, and Muffins
Assorted breakfast cereals with milk, breakfast potatoes, scrambled eggs, bacon, sausage,
buttermilk biscuits and gravy. \$ 19.99

A La Carte Breakfast Items

Assorted Muffins...3.00
Sausage Biscuits...2.00
Fresh Cut Fruit.....4.50

Assorted Yogurts....2.50
Fresh Whole Fruit...3.00
Cinnamon Rolls.....3.00

Danish....3.00
Orange Juice...3.50each
Granola Bars...1.25 each

Specialty Buffet's

Includes Ice Tea, Water and Coffee

Barbeque Picnic

Our pork barbeque, or beef & chicken slow roasted and hand pulled. Served with baked beans, corn on the cob, coleslaw and buns. Assorted desserts \$ 17.95

All American Grill Out

Grilled hamburgers and hotdogs. Served with lettuce, tomato, sliced red onion, cheese, chili, coleslaw, our own baked beans, potato chips, potato salad and fresh baked cookies. \$ 15.95

Deli Sandwich Board

Tossed green salad, fresh pasta and macaroni salads with assorted dressing. Meat trays of smoked turkey, hickory hearth ham, roast beef, cheddar and Swiss cheese. Lettuce, tomato, sliced red onions and pickle. Assorted breads, with condiments and fresh baked cookies. \$ 14.95

Italian Pasta Buffet

Included with this buffet is a tossed garden salad with dressings, breadsticks, a beverage station and dessert. Penne pasta, linguini, fettuccini, marinara sauce with meatballs, grilled chicken strips, parmesan cheese and Alfredo sauce. Your choice of a vegetable. \$ 18.95

Lunch and Dinner Buffet's

Includes Tea, Coffee and Water.

Deluxe Buffet

Our most popular buffet choice. Included with this buffet select **Three** entrée choices, **Four** accompaniments and **Two** dessert selection warm rolls with butter, and **two** desserts. \$ 27.99

Classic Buffet

Included with this buffet are **two** entrée choices, choice of **two** accompaniments, **two** salads, warm rolls with butter and **one** dessert. \$ 21.99

Regular Buffet

Included with this buffet are **one** entrée, choice of **two** accompaniments, **one** salad, warm rolls with butter and **one** dessert. \$ 18.99

Dinner Entrée Selections

Roast beef with mushroom gravy
Roasted turkey with gravy
Pork loin with herb stuffing

Baked Virginia ham
Grilled chicken breast
Pecan Chicken

Chicken Parmesan
Chopped Steak with mushroom gravy
Beef Pot Roast

Dessert Selections

Carrot cake
Hot fudge cake
Cookies

Warm fruit cobblers
Boston crème pie
Brownies

Chocolate layer cake
Apple pie
Banana Pudding

Accompaniments Selections

Country green beans
Buttered corn
Orange glazed baby carrots
Cauliflower with cheese sauce
Whipped potatoes
Blended wild rice
Buttered noodles

Fresh vegetable medley
Whole green beans with almonds
Buttered Baby Carrots
Broccoli with garlic butter
Red roasted potatoes
Scalloped potatoes
Au gratin potatoes

Buttered Peas
Baked Beans
Sautéed zucchini and yellow squash
Buttered Brussels Sprouts
Potato Salad
Garden Salad (plated)
Twice baked potatoes \$1.00 extra

Breaks, Drinks and More

Morning Break

Fresh whole fruit, Yogurt, assorted juice and coffee. \$ 8.95

Sweet Tooth Break

Lemonade, fresh brewed Iced Tea, fresh baked cookies and brownies. \$ 6.95

Beverage Selections

Soft Drinks – Pepsi – 20 oz	\$ 2.50	Bottled Water	\$ 2.50
Hot Tea – Packet	\$ 2.00	Iced Tea – Gallon	\$ 25.00
Milk – 2% or Chocolate	\$ 2.00	Coffee – Gallon	\$ 28.00

Boxed Lunches

Club Sandwich Box Lunch

Hickory ham, smoked turkey, lettuce, tomato and bacon on a Honey wheat hoagie roll. Served with potato chips, a dill pickle, whole fruit, cookies, and your choice of Pepsi drinks or bottled water. \$ 10.95

Chicken Salad Box Lunch

A flaky croissant filled with our own all white chicken with grapes and walnuts. Served with potato chips, a dill pickle, whole fruit, cookies, and your choice of Pepsi products or bottled water. \$ 10.95

Plated Lunch Selections

Served with Iced Tea, Coffee and Water

Chicken Salad Croissant

Our own freshly prepared chicken salad with all white chicken, red grapes and walnuts. Served on a flaky croissant with lettuce, tomato, fresh fruit and potato chips. \$ 10.95

Chicken Parmesan

A boneless breast of chicken lightly breaded and deep-fried. Baked with marinara sauce, and mozzarella cheese. Served on fettuccini, parmesan cheese, vegetable and bread sticks. \$ 12.95

Molly's Cheesy Chicken

A boneless breast of chicken grilled and topped with crisp bacon, mozzarella and cheddar cheese and covered with sautéed mushrooms. Your choice of a vegetable and a starch. Served with fresh baked rolls and butter. \$13.95

Chopped Steak

Fork Tender chopped steak covered with brown gravy, sautéed onions and mushrooms. Your choice of a vegetable and a starch. Served with fresh baked rolls and butter. \$ 13.95

Plated Dinner Selections

Includes choice of vegetable and starch, fresh baked bread, coffee, tea and water

Cedar Planked Salmon

Our specialty, a filet of salmon marinated in olive oil, garlic and balsamic glaze. Char-broiled on a cedar plank. \$ 20.95

Chicken Cordon Bleu

A boneless breast of chicken filled with Swiss cheese and ham. Lightly breaded and deep-fried, baked and then topped with a Parmesan cream sauce. \$ 17.95

Stuffed Filet

Beef tenderloin filled with herbed cream cheese, sautéed mushrooms and black forest ham. Lightly breaded and baked. Served with a Brandy mushroom sauce. \$ 28.95

Beef Medallions

Twin Beef medallions sautéed with shiitake mushrooms, and shallots finished with Madeira wine. Served on croutons and topped with Béarnaise sauce. \$ 26.95

Prime Rib

Slow roasted and hand-cut 8oz prime rib. Served with Au jus, and horseradish sauce. \$ 25.95

Broiled Pork Tenderloin

Pork tenderloin marinated in olive oil, fresh garlic, lime juice, honey and beer. Char-broiled and served sliced. \$ 21.95

Hors d'oeuvres

If you desire an item not listed please let us know and we can provide it for you

Fresh Fruit Display with Yogurt Dip	\$ 8.95 per person
A variety of fresh seasonal fruit, displayed beautifully with a citrus yogurt dip	
Fresh Vegetable Display with Dip	\$ 6.95 per person
Fresh broccoli, carrots, celery, cauliflower, peppers and cherry tomatoes. Served with ranch dip and our special French onion dip.	
Assorted Domestic Cheese Display	\$ 6.95 per person
A bountiful display of assorted cheeses. Including swiss, cheddar, pepper jack, smoked cheddar, with assorted crackers and grapes	
Baked Brie in Puff Pastry	\$ 65.00 serves 25
A wheel of brie wrapped in puff pastry, covered with pecans and baked till golden. Sautéed in butter with brown sugar.	
Country Ham Biscuits	\$ 3.00 each
Bite size biscuits with country ham. 2 each per person. Served with assorted mustards.	
Swedish, BBQ or Sweet and Sour Meatballs	\$ 4.95 per person
Mixed Nuts	\$ 30.00 per pound
Potato Chips and Dip	\$ 3.95 per person
Tortilla Chips with Salsa and Cheese Dip	\$ 4.95 per person
Tri-colored tortilla chips served with fresh salsa, jalapeno peppers, and sour cream	
Brochette	\$ 2.50 per person
Sliced fresh French bread topped with garlic butter, fresh basil, melted mozzarella cheese and tomatoes.	
Stuffed Mushrooms	\$ 3.00 each
Large mushroom caps filled with sausage, fresh basil, parmesan cheese and breadcrumbs.	
Mozzarella Cheese Sticks	\$ 3.00 each
Battered cheese sticks, served with marinara sauce.	
Finger Sandwiches	\$ 4.00 each
Assorted breads with chicken salad, egg salad, and pimento cheese.	
Hot Spinach Artichoke Dip	\$ 75.00 serves 25
Cream cheese, artichoke hearts and parmesan cheese blended with spinach. Served with assorted crackers.	
Hot Crab Dip	\$ 85.00 serves 25
A blend of crab meat, special herbs, cream cheese, and Sherry. Served hot with crackers	
Mini Crab Cakes	\$ 3.50 each
A blend of crab meat and special herbs. Baked and served with cocktail sauce and remoulade sauce.	
Smoked Salmon	\$ 250.00 servers 50
Served with whipped cream cheese, capers, lemon slices, diced red onion, and rye bread	
Shrimp Cocktail	\$ 10.95 per six shrimp
Large shrimp served chilled with cocktail sauce and lemon wedges	
Mini Cheesecakes	\$ 3.00 each
Lemon Bars	\$ 2.00 each
Chocolate Dipped Strawberries	\$ 25.00 per dozen

Attended Stations

Chef Carving Stations

All carving stations include a selection of rolls and appropriate condiments.

Roasted Pork Loin	\$190.00/Serves 50	London Broil	\$ 250.00/Serves 50
Roasted Sirloin of Beef	\$345.00/Serves 50	Smoked Turkey Breast	\$ 230.00/Serves 50
Roasted Prime Rib	\$350.00/Serves 50	Brown sugar & Honey Pit Ham	\$ 210.00/Serves 50

Pasta Station \$ 17.95 per person

Linguini, bowtie, and penne pasta. Italian sausage, shrimp, Cajun chicken, peppers, onions, tomatoes, fresh basil and Parmesan cheese. Marinara and Alfred sauces. Prepared to order right before your guest.

Molly's Station \$ 19.95 per person

A bountiful display of fresh fruits including strawberries, honey dew melon, cantaloupe, water melon, pineapple and grapes with a citrus yogurt dip. An assortment of cheeses including Swiss, sharp cheddar, pepper jack, and smoked cheddar. Served with assorted crackers and grapes.

Fiesta Station \$ 15.95 per person

Tri-color tortilla chips, served with fresh tomato salsa, black beans and roasted corn relish and chipotle cheese fondue. Southwestern eggrolls with assorted dips. Served with sour cream, guacamole, and jalapeno peppers.

Fresh Vegetable Station \$ 15.95 per person

An array of fresh seasonal vegetables including cauliflower, broccoli, celery, carrots, peppers, cherry tomatoes and other selections. Accompanied by assorted vegetable dips. Hot spinach artichoke dip with assorted crackers.

Hors d'oeuvres Station \$ 15.95 per person

Large mushroom caps filled with sausage, basil, and parmesan cheese. Mini country ham biscuits with assorted mustards. Assorted mini quiche. Sweet and sour or barbeque meatballs.

Chip and Dip Station \$ 9.95 per person

Potato Chips, pretzels, and Tortilla Chips. Served with Ranch Dip, French Onion Dip, Salsa, Sour Cream, and Jalapeños.

Bar Service

Wine and Champagne Service

A wide selection of Virginia, domestic and imported wine and champagne is available. House brand \$ 4.00 per glass. Per bottle cost is available.

Beer Service

Budweiser, Budweiser lite, Miller, Michelob, Michelob lite, Heineken, and Corona. \$ 4.00 per bottle