

CATERING MENU



Hot Dog & S'mores Box [for 10]

\$59.99 (\$5.99 per person!)

- 10 raw hot dogs
- chips
- s'mores: marshmallows, chocolate bars, graham crackers
- water & canned soda
- condiments

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\$7.35 for hot dogs, \$9.59 for hamburgers

- Add on additional hot dogs for \$3.50 or hamburgers for \$5 each
- Add a cookie tray for \$1.50 per person
 - cooked hot dogs or hamburgers
 - chips
 - water & canned soda
 - condiments

Pizza Bar

\$12 per person (2 slices per person)

- cheese (v), pepperoni or hamburger
- garden salad with Italian dressing
- water & canned soda
- freshly-baked cookie tray

Picnic Sandwich Party

Adult: \$13.99 Kids (11 and under): \$6.99

- Choose 2 sandwiches and 2 sides (a serving is one sandwich)
 - sandwiches: pulled pork, bratwurst, cheeseburger, hot dog
 - sides: cold sides or baked beans
 - water & canned soda or fountain drinks
 - freshly-baked cookie tray
 - kids meal: regular hot dog, cheese pizza or uncrustable
 - +10% service fee





Grand Goblin Dinner

Adult: \$16.99 Kids (11 and under): \$8.50

■ Choose 2 entrees and 2 sides

- ENTREES: pulled pork, beef brisket, fried chicken
- sliced roll with butter
- sides: choice of 2
- FALL DESSERT TRAY: pumpkin pie with whipped cream, pumpkin bars, brownies, decorated vanilla cupcakes
- water & canned soda or fountain drinks
- +10% service fee

ENTREES (a la carte):

- pizza, \$15 ea
- chili, \$15 per gallon
- fried chicken, \$3 ea
- pulled pork, \$6 per sandwich
- beef brisket, \$6 per sandwich
- bratwurst, \$5 ea
- cheeseburger, \$5 ea
- vegetarian burgers, \$5 ea
- uncrustables, \$2.50 ea

Vegan Meal

\$9 per person

- baked potato or sweet potato
- kettle chips or roll or apple
- water or canned soda



HOT SIDES *(a la carte):*

26.99 per gallon *(feeds 25-30 people)*

- baked beans
- mashed potatoes & gravy
- steamed veggies with butter

OTHER

- mac & cheese, \$31.99 per gallon
- baked potato, \$3 ea, \$4 with toppings
- baked sweet potato, \$3 ea
- soup, \$29.99 per gallon

COLD SIDES *(a la carte):*

29.99 per gallon *(feeds 25-30 people)*

- apple cider vinegar coleslaw
- garden salad with Italian dressing
- potato salad

OTHER

- kettle chips, \$3 ea
- orchard-fresh apples, \$2 ea
- roll with butter, \$2 ea




VEGETARIAN and GLUTEN FREE

■ Substitutions available upon request

- vegetarian burgers +\$1.50 ea
- GF buns +\$1.50 ea





DESSERTS *(a la carte):*

- s'mores box \$29.99 *(makes 20-25)*
- large bags of kettle corn \$6 ea
- freshly baked cookie tray, one dozen \$25.99
- fall dessert tray: pumpkin pie, pumpkin bars, brownies, cupcakes \$29.99 *(serves 12)*
- whole pies from the pie barn, sliced and delivered with a pie server, plates, forks and whipped cream \$29.50 ea *(8 slices)*
- classic pumpkin pie — made with our own roasted and pureed pumpkins
- apple crumb pie — made with our own orchard apples
- salted caramel apple pie
- chocolate fudge pie
- triple berry pie
- Vala's signature brown butter pie
- decorated cupcakes:
chocolate or vanilla \$2.25 ea
- applesauce spice cake \$12
- pumpkin pull-apart cupcake cake \$34.99 *(serves 24)*
- pumpkin bars \$2.25 ea
- brownies \$2.25 ea
- cinnamon rolls \$4.99 ea
- GF brownies or GF rice krispie treats \$3.25 ea

DRINKS

- cans of soda, \$1.50 ea
- bottled water, \$2.35 ea
- Vala's root beer or orange soda, \$2.79
- hot spiced apple cider, \$18.89 per gallon
- cold apple cider, \$13.00 per gallon
- coffee, \$17.89 per gallon
- hot chocolate, \$17.89 per gallon

