



APPALACHIAN FRESH

Fish Hawk Acres
A FAMILY OF FARMS

FLAVORFUL FOODS

2019 Catering Guide*

**Prices and availability are subject to change without notice, and will fluctuate as environmental and global market factors dictate. These prices are not guaranteed until a menu is created and presented for your event. Contact the Catering Office to discuss your menu.*

Thank you for considering Fish Hawk Acres for your special occasion. This guide is not all inclusive of foods we can prepare, and menus may be customized for each event. If you can imagine it, we can probably create it! Local Orders - Minimum of 3-5 Business Days Advance Notice Required, please. Prices are for Pick-Up, Delivery and or Buffet / Stations. Kindly note that Travel, Delivery & Catering Fees are additional.

Minimums apply depending on the type of event / function.

Crowd Pleasing Nibbles & Noshes

SLIDERS W/ SLIDER BUNS (Priced Per Slider)

Beef - \$5.50 / Chicken \$5.50 / BBQ Pork \$4
Pittsburgh Reuben Sliders - \$5.50

MEXICAN LAYER DIP - \$3 pp

Layers of Guacamole, Sour Cream, Cheese & Homemade Pico de Gallo - Served with Tortilla Chips

WARM SPINACH ARTICHOKE DIP - \$3 pp

With Tortilla Chips.

SEASONAL FRUIT \$3 - \$5 pp

Hand selected seasonal Melons, Berries, Grapes, Apples.
Exotic Fruits add \$2 pp

CLASSIC VEGGIE TRAY \$4 pp

Seasonal Garden Vegetables and our FHA Signature
Dill Buttermilk Dip

CHEESE BOARD \$5 - \$15 pp

Cheeses vary in price, so we will be happy to provide pricing based on cheese selections.

SAVORY MEATBALLS - \$3 pp

Italian Meatballs w/ Marinara - or- Chipotle Meatballs w/
Seasoned Sauce

TRIO OF DIPS & CHIPS \$10 pp

Garlic Roasted Hummus *or* Roasted Red Pepper, Homemade
French Onion Dip, Spinach & Artichoke Dips served with Pita,
Tortilla Chips & Kettle Potato Chips - *One Dip - \$3.50 pp*

ANTIPASTI \$7 - \$15 pp

An assortment of Cured Meats, Cheeses, Roasted Vegetables,
and Country Olive Collection
(prices based on selection of meats & cheeses)

MEMORABLE CELEBRATION FOOD

BACON WRAPPED SHRIMP LOLLIPOPS \$6.00 each

MINI CRAB CAKES with Remoulade \$6.00 each

MINI GRILLED WHITE CHEDDAR on Crusty
Sourdough \$2.50 pp

SEASONAL SOUP SHOTS - \$2.50 (Tomato Basil,
Butternut Squash, Puree of Asparagus, Roasted Red Pepper)

**BALSAMIC ROASTED GRAPES & BLUE CHEESE
CROSTINI** - \$2.50 pp

SPINACH FETA STUFFED MUSHROOMS - \$3.00 pp

CHORIZO STUFFED MUSHROOMS - 3.50 pp

VEGETARIAN STUFFED MUSHROOMS - 3.25 pp

CARAMELIZED ONION & GRUYERE TART - \$4 pp

LAMB K-BOBS w/ Tzatziki - \$6 pp

BRUNCH & LIGHT FARE

QUICHE - \$4 - \$7 pp

FISH HAWK ACRES PASTRY COLLECTION
\$3 - 6 pp

GREEK YOGURT - \$1.50 pp

FISH HAWK ACRES GRANOLA - \$1.50 pp

TEA SANDWICHES - \$2 - \$4 pp



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SALAD, SOUPS & MORE...

SEASONAL SALADS & GREENS

Our salads are fresh and seasonal – certain products may not be readily sourced depending on the time of year.

Autumn Salad with Field Greens, Roasted Beets, Toasted Walnuts, Goat Cheese & Sesame Raisin Vinaigrette \$4.50 pp

Spinach and Arugula Salad with Strawberries, Toasted Almonds and Poppy Seed Dressing \$4.00 pp

Caprese Salad of Tomatoes, Fresh Mozzarella, Basil, Balsamic Vinegar, Sea Salt \$4.50 pp

Ancient Grain Farro with Butternut Squash, Pepitas, Dried Cranberries with Kale and Feta \$4.50 pp

Heirloom Tomato Salad with Cucumbers, Dill, Candied Red Onions, Sea Salt & Rice Wine Vinegar \$3.50 pp

Watermelon Salad with Feta Cheese, Arugula, and Barely Pickled Red Onion with Balsamic Vinegar \$3.50 pp

Apple Salad with Spinach, Pecans, Mandarin Oranges with a Poppy Seed Dressing \$3.50 pp

Cobb Salad with Grilled Chicken, Bacon, Hard Boiled Egg, Cheese, & Tomatoes w/ Field Greens - \$4.75 pp

FHA Garden Salad w/ Tomatoes, Cucumbers, Carrots & Red Onion w/ Choice of Dressing - \$3.50 pp

Our Signature Dressings:

Balsamic Vinaigrette, Dill Buttermilk, French,
Sesame Raisin Vinaigrette, Blue Cheese,
Red Wine Vinaigrette

SOFT BEVERAGES

(min 20 Guests)

Iced Tea \$2.50 pp

Coffee \$3.00 pp

Sodas \$4.00 pp

Bottled Water \$2.00 pp

GREAT GROUPINGS

Choose your selection

BOWL OF SOUP - 12 oz Serving

GARDEN GREENS

FHA Garden Salad w/ Tomatoes, Cucumbers, Carrots & Red Onion w/ Choice of Dressing

HANDHELDS (Sandwiches or Wraps)

- FHA Chicken Salad BLT
- Turkey Stack
- Ham & Cheese
- Grilled Cheese

SOUP & SANDWICH - \$12.00 pp

SOUP & SALAD - \$8.25 pp *w/ Dinner Roll & Butter

SALAD & SANDWICH - \$11.75 pp

SOUP, SALAD & SANDWICH - \$15.75 pp

- Cobb Salad - add \$2.50 pp

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Make Your Own Deli Sandwich Platter - \$11.00 pp

Platter Includes Turkey, Ham & Roast Beef w/ Lettuce, Tomatoes, Cheese, Pickles, Mayo & Mustard w/ Sour Dough & Marbled Rye

Prices subject to change with any substitutions or additions.

BOWL OF GOODNESS

Homemade goodness in a bowl. Most soups can be made vegetarian, vegan and gluten free. (Includes Dinner Roll & Butter)

SOUPS FOR \$4.50 pp (12 oz. Serving)

Tomato

Minestrone

Vegetable

Loaded Baked Potato

Italian Wedding

Chicken Noodle

White Chicken Chili

Hearty Beef Chili



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WHAT'S FOR DINNER

(FHA Garden Salad, Dinner Rolls (or Focaccia) & Butter Served with "What's For Dinner" Meals)

POULTRY

Tuscan Herb Roasted Chicken with Roasted Potatoes & Seasonal Vegetable - \$19 pp

Chicken Marsala with Mushrooms, Penne Pasta & Broccoli Flowerets - \$19 pp

Chicken Parmesan with Penne Pasta and Marinara - \$15 pp

Apple Cider Brined Chicken w/ Mac & Cheese and Country Green Beans \$16 pp

Chicken and Dumplings, Smashed Taters, Sugar Snap Peas and Baby Carrots - \$18 pp

Roasted Turkey w/ Scalloped Potatoes, Fresh Green Beans, & Cranberry Sauce - \$24 pp

BEEF

Baked Steak, Mashed Potatoes, Gravy & Green Beans - \$13 pp

Meatloaf, Mashed Potatoes & Gravy & Seasonal Vegetable - \$13 pp

Slow Roasted Prime Rib, Herb Roasted Potatoes & Steamed Broccoli - \$35 pp

Marinated Flank Steak with Demi-Glace with Fingerling Potatoes & Haricot Verts - \$23 pp

Smokey Beef Brisket with Loaded Baked Potato Casserole and Green Beans - \$22 pp

English Roast with Caramelized Onions, Parsley Potatoes & Heirloom Carrots - \$25 pp

PORK & LAMB

Slow Roasted Pork Loin with Buttery Whipped Potatoes & Fresh Green Beans - \$20 pp

Pork Chops w/ Caramelized Onions, Twice Baked Potato Casserole & Baby Carrots - \$20 pp

Baked Ham, Scalloped Potatoes, & Steamed Broccoli - \$18 pp

Grilled Leg of Lamb with Fresh Garlic & Rosemary served with
Herb Roasted Potatoes & Seasonal Vegetable - \$31 pp

Braised Lamb or Pork Shanks with Mushrooms, Onions & Zucchini & Rice Pilaf - \$24 pp



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FROM THE WATER

Oven Roasted Atlantic Salmon with Citrus Ginger Sauce, Butternut Squash Risotto - \$24 pp

Corn Crusted WV Rainbow Trout with Cheese Grits and Braised Green Beans - \$24 pp

Duo Jumbo Lump Crab Cakes with Spinach & Parmesan Risotto - \$26 pp

Sautéed Shrimp with Penne Pasta, Tomatoes, Roasted Garlic, Fresh Basil, Spinach,
White Wine, Butter and Parmigianino Reggiano - \$26 pp

Pan Seared Scallops with Farro Butternut Squash Risotto and Fresh Broccoli - \$26 pp

PASTA

Mushrooms and Butterflies: Morel Mushrooms and Farfalle Pasta with Tomatoes, Basil, Garlic, White
Wine, Butter and Parmesan \$11.75 pp / Chicken add \$6 pp / Shrimp add \$9 pp

Lasagna Bolognese with Layer upon Layer of Cheese \$14 pp

Raked Rigatoni with Homemade Sweet Italian Sausages, Peppers, Onions and Marinara
Baked in a Blanket of Aged Provolone \$14 pp

Lobster Mac 'n Cheese - \$16 pp

VEGETARIAN

Deep Dish Vegetable Pie with Roasted Red Peppers, Onions, Squash, Portabella Mushrooms,
Tomatoes and Aged Provolone - \$14 pp

Curried Vegetable Stew with Fragrant Jasmine Rice - \$14 pp

Vegetable Shepherd's Pie made with a Roasted Root Vegetable Stew and
Mashed Yukon Gold and Rutabaga Topping - \$14 pp

Vegan Cabbage Rolls Stuffed with Barley, Black Beans, Sweet Corn,
Serrano Peppers and Cilantro—Bathed in a Tomato Broth \$14 pp

Moroccan Lentil Balls with Harissa Served with Jasmine Rice Full \$17 pp

Black Bean Burger with Pepper Jack Cheese & Chipotle Mayo & Pico de Gallo \$10 each
(Salad not included)



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MEAL ACCOMPANIMENTS

Add another protein to your menu. (These are considered light portions and no sides will accompany these items.)

POULTRY

Tuscan Roasted Chicken with Lemon, EVOO & Fresh Herbs Light - \$8.75 pp

Chicken Parmesan with Marinara - \$9.75 pp

Chicken Romano with Lemon, Capers & White Wine Butter Sauce - \$9.75 pp

Aunt Carolyn's BBQ Chicken - \$8.75 pp

FISH

Citrus Roasted Salmon - \$12 pp

Corn Crusted Rainbow Trout - \$12 pp

Mini Crab Cakes (2) w/ Remoulade - \$12 pp

Lemon & Garlic Shrimp - \$14 pp

Pan Seared Scallops - \$14 pp

BEEF

Marinated Flank Steak with Chimichurri or Au Jus - \$10 pp

Braised Short Ribs - \$14 pp

Smokey Beef Brisket - \$12 pp

PORK & LAMB

Grilled Pork Chop - \$9 pp

Roasted Pork Loin - \$9 pp

Lamb or Pork Shanks - \$14 pp

FROM THE HEARTH...

There is nothing better than homemade bread. Here are a few of our favorites.

Country Dinner Rolls - \$1.25 pp

Ciabatta - \$1.25 pp

Oatmeal Bread - \$1.25 pp

Salt Rising Bread - \$3 pp

Country White - \$1.25 pp

Focaccia - \$1.25 pp

Roasted Tomato Focaccia - \$2.50 pp

Teresa's Homemade Buttermilk Biscuits with Jams & Jellies \$2.50 pp

Sides Have It...

- Haricots Verts, EVOO, Garlic & Sea (*Baby Green Beans*) - \$2.50pp
- Roasted Root Vegetables with Sea Salt - \$2.25 pp
- Sweet Potatoes (Baked / Roasted) - \$2.50 pp
- Spaghetti Squash w/ Butter & Sea Salt - \$3 pp
- Summer Squash w/ Garlic & Sea Salt \$2.25 pp
- Heirloom Baby Carrots - \$3.25 pp
- Spinach and Mushroom Risotto - \$3 pp
- Broccoli - \$2.25 pp
- Asparagus, EVOO, Lemon & Sea Salt -\$4.00 pp
- Shaved Brussels Sprouts with Bacon - \$2.50 pp

- Whipped Potatoes - \$3.25 pp
- Roasted Fingerling Potatoes - \$3.00 pp
- Creamy Parmesan-Reggianno Grits - \$2.50 pp
- Ms. Teresa Southern Potato Salad - \$3.00 pp
- Adult Gourmet Mac and Cheese - \$3.50 pp
- Calico Beans (ground beef & sassy sauce)-\$2.25 pp
- Fragrant Jasmine Rice - \$1.25 pp
- Mushroom & Farro Risotto \$3.25 pp
- Roasted Butternut Squash Risotto with Spinach and Parmesan-Reggiano - \$3.50 pp
- Creamy Coleslaw -or- Vinegar Slaw - \$1 pp



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THEME

Themed Menus are a Fun Way to Serve Guests. These are just a few ideas... we have more.

IT'S A BARBECUE - \$27 pp

Grilled Chicken with Sweet Baby Ray's Barbecue Sauce
Adult Gourmet Mac and Cheese
Calico Baked Beans
Ms. Teresa's Southern Style Potato Salad
Garden Salad
Deviled Eggs
Buttermilk Biscuits with Butter, Jams & Apple Butter

PITTSBURGH - \$25 pp

Pierogi w/ Caramelized Onions & Sour Cream
Grilled Reuben Sliders
Halushki
Italian Sausage Hoagie with Peppers, Onions
Cabbage Rolls
Adult Gourmet Mac and Cheese

BURGERS & DOGS - \$23 pp

Fish Hawk Acres Signature Burger
Nathans All Beef Hot Dogs
Hot Dog Chili
Lettuce, Tomato, Onion, Catsup & Mustard
Potato Salad
Calico Baked Beans
Kettle Chips

ON THE LIGHTER SIDE - \$23 pp

Citrus Marinated Herb Chicken
Butternut Squash & Spinach Risotto
Quinoa Vegetable Salad w/ Arugula
Broccolini & Roasted Carrots
Roasted Tomato & Onion Focaccia Bread

A TASTE OF APPALACHIA

Served w/ Garden Salad & Bread & Butter

Apple Cider Brined Chicken with Lemon and Fresh Thyme, Broccoli & Roasted Potatoes - \$19 pp

New Appalachian Shepherd's Pie (Chicken) with Mashed Rutabaga and
Yukon Gold Potatoes, Peas and Carrots - \$18 pp

Appalachian Burgoo Stew in Bread Bowl - \$14 pp / no Bread bowl - \$11 pp

Roasted Crispy Chicken Thighs, with Mushrooms, Ramps & Kale Cream Sauce - \$20 pp



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GLOBAL CUISINE

LATIN INSPIRED

Enchiladas served w/ Rice & Beans
Chicken \$14 pp / Beef \$17 pp

STREET TACOS

Pulled Chicken, Ground Beef or Shredded Beef
or Grilled Fish*

With Corn or Flour Tortillas, Beans & Rice,
Pico de Gallo, Salsa Verde,
Fresh Guacamole, Sour Cream
(* shredded Cabbage & Lime)

One Protein - \$10 / Two Proteins - \$14 pp / Three
Proteins - \$18 pp

Build your own Nacho Bar with Crispy Tortillas
Ground Beef or Chicken, Cheese, Pico de Gallo,
Salsa Verde, Guacamole, Lettuce and
Sour Cream - \$9 pp

Fresh Avocado Salad w/ Cilantro & Lime \$3.50 pp

INDIAN THEME

(When applicable, foods will be cooked over charcoal)

Mushroom, Mattar & Corn Tartlets - \$3.25 pp

Mini Chicken Malai Kebeb -\$5.50 pp

Chicken Shahi Korma - \$11 pp

Lamb Roganjosh - \$14 pp

Shrimp Masala - \$18 pp

Kadai Mushroom - \$7.50 pp

Channa Masala - \$6.50 pp

Baingan Bharta - \$6.50 pp

FALAFEL for Appetizers or Entrees
Tzatziki, Kalamata Olives, Tomatoes, Feta & Cucumber.
Light (Appetizer) - \$5 / Full (Entrée) - \$9 pp
Naan - \$1 pp

OTHER SIDE OF THE POND

A few ideas of our menu combinations. Pricing based
on individual menu selection.

A BIT OF ENGLAND - \$31 pp

Grilled Lamb Chops with Garlic and Rosemary
Roasted Fingerling Potatoes

Poached Asparagus with EVOO, Freshly Squeezed
Lemon Juice and Sea Salt

Traditional English Cottage Bread, Kerry Gold Butter

IRELAND - \$21 pp

Mustard Glaze Corned Beef Brisket

Roasted New Potatoes

Roasted Root Vegetables with Baby Carrots, Parsnips
and Other young Tubers

Irish Soda Bread

GERMANY - \$23 pp

Dark Beer Braised Brats

Spaetzel with Caramelized Onions and Mushrooms

Shaved Brussels Sprouts with Bacon

Warm German Potato Salad

Black Forest Bread

ASIA - \$21 pp

Teriyaki Chicken

Stir Fried Vegetables

Sesame Noodle Salad w/ Peanut Dressing

Kim-Chee

THAILAND - \$32 pp

Green Curry and Butternut Puree

Diver Scallops, Wild Caught Shrimp and Halibut

Steamed Baby Bok Choy

Fragrant Jasmine Rice

Green Papaya Slaw



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EVERYTHING NICE

If you can imagine it, we can undoubtedly make it!

CAKES & CUPCAKES

Glorious Cupcakes-Small \$2.75 pp / Large \$3.50 pp
Chocolate, Vanilla, Carrot,
Peanut Butter, and many others delicious flavors. If you
can imagine it, we can probably make it.

FHA Signature Jack Daniels Cake - \$5.00 pp
Red Velvet Cake - \$4.50 pp
Carrot Cake - \$3.50 pp

BARS & BROWNIES

Seven Layer Bars - \$3.50 pp
Berry Shortbread Bars - \$3.00 p
Lemon Bars - \$3.25 pp
Chocolate Brownies - \$3.00 pp

TARTS & PIES - \$4 - \$6 pp

Rustic Pies - Apple, Peach or Berry
Lemon Meringue
Cherry and Almond
Chocolate
Pear-Almond
Cranberry
Graham Cracker
Key Lime Tarts with Strawberries
Pecan
Pumpkin
Peanut Butter

COOKIES - \$1 pp

Chocolate Chip Cookies
Peanut Butter Cookies
Oatmeal Raisin
Molasses
Snickerdoodles
White Chocolate Macadamia
Thumbprints with Preserves
Mexican Chocolate Cookies
Wedding Cookies
Shortbread

CHEESECAKES - \$4 - \$6 pp w/ Traditional Crust

Traditional, Blueberry, Lemon, Chocolate,
Chocolate Peanut Butter, Kahlua, Triple
Chocolate, Mocha, Oreo, Coffee... and more.
and other seasonal options.

CRUST OPTIONS - add \$1 - \$2 pp
Salted Caramel Crusted, Pretzel Crusted,
Almond, Chocolate Chip Cookie Crust, Oreo,
Peanut Butter Cookie...

AND MORE... We haven't found a dessert we don't like- so we will keep trying.

Warm Apple Crisp - \$3.00 pp
Warm Peach Cobbler - \$3.00 pp
Apple Dumplings - \$5.50 pp / Mini - \$3.25 pp
Vanilla Bean Ice Cream - \$1 pp / Flavored Whipped Cream - \$.75c
Traditional Southern Shortcakes with Strawberries & Whipped Cream \$3.50 pp
S'mores Bars - \$3.25 pp
Chocolate Covered Strawberries - \$3.75 each / Strawberry Tuxedos - \$4.50 each
Better Than Sex Cake-Vanilla Cake w/ Vanilla Custard, Pineapple & Toasted Coconut - \$3.75 pp
Baklava - \$3 pp
Tiramisu - \$5 pp



Thank you for considering Fish Hawk as your caterer for your special occasion. As you may know Fish Hawk Acres, is a preferred caterer for several venues in West Virginia & Pennsylvania. Our co-owners, Dale Hawkins and Teresa Lipps have over 30 years of restaurant and catering experience. Executive chef, Dale Hawkins is a classically trained chef and is a leader in the area for the Farm to Table movement including global fusion cuisine from all cultures. Teresa's experience is superior in her field and has extensive knowledge and training for custom cooking, baking and preparing many culinary delights.

Our menus can be customized for each client based on their specific needs and desires. We try not to have "formal packages" as we are able to personalize the menu for each client. This guide is not all-inclusive, but merely a beginning place. We are able to offer gluten free items, vegetarian, vegan and carnivore preferences for your special menu. Please take a moment to look at our website: www.fishhawkacreswv.com and our Facebook page - Fish Hawk Acres for photos and more information.

Key Points for **PICK UP & DELIVERY** - Full payment is required in advance, unless you have an established account. Plates, cutlery and napkins are NOT included. Chafer Holders & Fuel are not included, unless prior arrangements are made in advance. Delivery Fees will apply. Preferred forms of payment are Personal Check, Cashier's Check or Money Order. Credit Cards are accepted, however, any amount of \$750.00 or more will have a credit card processing fee applied.

Key Points about our **"OFF-SITE CATERING"** Staff services we provide.

- For *"Off Site Catering"* services, a minimum deposit is required to hold the date and work on menu creation. The deposit is applied to your account. The deposit is not refundable once we begin working on menu creation; a partial deposit may be refundable if we have not begun on menu creation.
- Preferred forms of payment are Personal Check, Cashier's Check or Money Order. Credit Cards are accepted, however, any amount of \$750.00 or more will have a credit card processing fee applied.
- 35% - 50% Payment Due when menu is in final stages or minimum 10 weeks before event. 20% Late Payment Fee will apply if final invoice is not paid by due date. \$50.00 Fee for Any Checks with Insufficient Funds.
- Guarantee Guest Count due on or before two weeks before event. All guests dining, including children must be included in Guarantee Guest Count, i.e. officiates, band, bartenders, photographers, videographers, etc.
- Final payment of Balance Due is due 10 Days before event.
- Service of 2 - 4 hours includes buffet service set-up for menu items provided by Fish Hawk Acres on pre-dressed buffet tables provided by client / venue. Additional staffing after 4 hours is available and priced per event.
- Catering Labor Fee ranges from 25% - 30% (or more) based on the needs of your event and location. Disposable plates, cutlery & napkins are included with service for FHA provided food. Any other service elements are priced separately.
- Travel Fee may apply depending on venue & location.

We realize you have many decisions to make for your event. We welcome you to come visit us at our brick & mortar market in Buckhannon, WV or at a designated location on a pre-arranged date. Feel free to contact us so we can schedule an appointment. We look forward to meeting you.



Dale Hawkins & Teresa Lipps

304-473-7890 - Catering Office / fishhawkacres@gmail.com / www.fishhawkacreswv.com