



APPALACHIAN FRESH

Fish Hawk Acres
A FAMILY OF FARMS

FLAVORFUL FOODS

2020 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 Each)*

Beef - \$3.00 / BBQ Chicken \$3.00 / BBQ Pork \$3
Pittsburgh Reuben Sliders - \$3.00

MEXICAN LAYER DIP \$3 pp (Layers of Guacamole, Sour Cream, Cheese & Homemade Pico de Gallo w/ Tortilla Chips.)

SPINACH ARTICHOKE DIP \$3 pp w/ Tortilla Chips.

SEASONAL FRUIT \$3 - \$5 pp Exotic Fruits add \$2 pp
Hand selected seasonal Melons, Berries, Grapes, Apples.

CLASSIC VEGGIE TRAY \$4 pp
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

ANTIPASTI \$7 - \$15 pp
Assortment of Cured Meats, Cheeses, Roasted Vegetables, and Olive Collection (prices based on selection of meats & cheeses)

MINI PEPPERONI ROLLS - \$1.50 each

MINI COUNTRY HAM BISCUITS - \$2 each

PIEROGIS W/ Caramelized Onions & Sour Cream - \$3 pp

BACON WRAPPED SHRIMP LOLLIPOPS \$6.00 each

MINI CRAB CAKES with Remoulade \$6.00 each

MINI GRILLED WHITE CHEDDAR \$2.50 pp

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

BALSAMIC ROASTED GRAPES & BLUE CHEESE CROSTINI \$2.50 pp

STUFFED MUSHROOMS - CHORIZO -OR- FONTINA, SPINACH & BACON \$3.50 pp

CARAMELIZED ONION & GRUYERE TART \$4 pp

DEVILED EGGS \$2 pp

BRUSCHETTA \$2.50 pp

SHRIMP COCKTAIL SHOTS - \$5 each

FISH HAWK ACRES SIGNATURE GRAZING BOARDS

THE ESSENTIALS - \$20 PP

Everything you need to make your guests happy - Fresh Seasonal Fruit, Cheddar, Swiss & Pepperjack Cheeses, Pepperoni & Salami, Toasted Walnuts & Almonds, French Onion Dip with Kettle Chips, Broccoli, Carrots, Celery, Cauliflower, Cherry Tomatoes with Dill Buttermilk Dip & Piles of Homemade Focaccia

THE LOCAL FARM TABLE - \$30 PP

All of the Essentials and then some...We're taking our basic display and upping it with the addition of local foods and products. Substituting our focaccia with Artisan Crackers & Mrs. Teresa's Buttermilk biscuits accompanied by an assortment of local jams, apple butter and honey, adding an array of Uncle Buck's Famous Pickles & also bringing in some Pimento Cheese Spread & Deviled Eggs

THE FORAGE - \$40 PP

Local & Imported cheeses and meats such as Manchego, Stilton and Soppresatta will be the basis for holding this board together. Add in Roasted and Marinated Tomatoes, Artichokes, Olives with Citrus, Red Peppers and Roasted Marcona Almonds, Caprese Salad and Focaccia. Don't forget fresh berries, figs, seasonal and dried fruits, Mushroom Paté with Artisan Crackers & Fresh Veggies with Dill Buttermilk

THE FEAST - \$50 PP

Anchored by huge wheels of imported cheeses, we've turned The Forage into A Feast by adding in Shrimp Cocktail, Balsamic Grapes and Blue Cheese Butter with Homemade Ciabatta Bread & Fresh Fennel with Imported Olive Oil and Artisan Salt. *Please inquire about our cheese selections and seafood substitutions, we welcome suggestions on our boards.



APPALACHIAN FRESH

Fish Hawk Acres
A FAMILY OF FARMS

FLAVORFUL FOODS

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

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

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

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
Hearty Beef Chili

SOFT BEVERAGES

(min 20 Guests)

Iced Tea \$2.50 pp

Coffee \$3.00 pp

Sodas \$4.00 pp

Bottled Water \$2.00 pp

*FHA Will Provide Cups, Ice,
Stirrers, Sugar & Creamer

LIVELY LUNCH SELECTIONS

Boxed Lunches - \$10 pp

Pre-packaged for easy pick-up & distribution with your choice of chips or fruit

Chicken Salad on Croissant with
Lettuce & Tomato

Turkey & Swiss on Ciabatta with Lettuce, Tomato
& Onion

Ham & Provolone on Sourdough with Lettuce,
Tomato & Onion

Pastrami on Rye with Swiss Cheese &
Whole Grain Mustard

Flank Steak Philly Wraps with Peppers,
Onions & Provolone Cheese

Luncheon Combos

Chicken Salad BLT Sandwich on Croissants
with Tomato Basil Soup
\$10 pp

FHA Chicken Cobb Salad & Homemade
Dinner Rolls with Butter
\$8 pp

Teresa's Famous Pepperoni Rolls with
Loaded Baked Potato Soup and
FHA Garden Salad
\$9 pp



APPALACHIAN FRESH

Fish Hawk Acres
A FAMILY OF FARMS

FLAVORFUL FOODS

WHAT'S FOR DINNER

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

POULTRY

Tuscan Chicken with a Creamy Spinach Parmesan Sauce w/ Roasted Potatoes & Oven Roasted Tomatoes - \$19 pp

Chicken Marsala with Mushroom Marsala Sauce, Mashed Potatoes & Broccolini - \$19 pp

Chicken Parmesan topped with fresh Pomodoro sauce over Penne Pasta - \$15 pp

Grilled Cuban Chicken marinated with Oranges, Limes, Spices, topped with a tropical salsa & fresh Cilantro served with Black Beans & Rice - \$16 pp

Apple Cider Brined Chicken with Roasted Potatoes & Seasonal Vegetables \$16 pp

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

Roasted Turkey w/ Stuffing, Mashed Potatoes, Gravy & Green Beans - \$19 pp

BEEF

CHEF CARVED

Flank Steak w/ Chimichurri - \$23 pp

Beef Chuck Tenders w/ Demi-Glace - \$28 pp

Prime Rib w/ Horseradish Sauce & Au Jus \$35 pp

Beef Tenderloin w/ Caramelized Onions & Mushrooms - \$45 pp

SELECT ONE STARCH & ONE VEGETABLE

Dauphinoise Potatoes

Broccolini

Roasted Red Potatoes

Haricot Verts

Whipped Potatoes

Sugar Snap Peas & Baby Carrots

Roasted Fingerlings

Summer Squash

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

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

Red Wine Braised Short Rib w/ Whipped Potatoes, Demi-Glace & Seasonal Vegetable - \$28 pp

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

English Roast with Caramelized Onions, Parsley Potatoes & Heirloom Carrots - \$22 pp

FROM THE WATER

Whole Roasted Salmon with Lemon Dill Sauce, Barley & Spring Pea Risotto & Fresh Asparagus - \$24 pp

Jumbo Lump Crab Cakes (s) with Creamy Cole Slaw, Steak Fries or Ms. Teresa's Potato Salad - \$26 pp

Sautéed Jumbo Shrimp with Oven Roasted Tomatoes, Fresh Spinach & Parmesan & Orzo - \$26 pp

Seared Diver Scallops with Charred Sweet Corn & Bacon, Scallion White Cheddar Grits - \$26 pp



APPALACHIAN FRESH

Fish Hawk Acres
A FAMILY OF FARMS

FLAVORFUL FOODS

WHAT'S FOR DINNER

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

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

PASTA

- Penne Alfredo with Broccoli \$12 pp
Chicken add \$6 pp / Shrimp add \$9 pp
- Cheese Manicotti w/ Fresh Pomodoro Sauce - \$14 pp
w/ Meat Sauce - \$15 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
- Our Famous Adult Gourmet Mac & Cheese stuffed with mounds of Lobster \$\$\$

VEGETARIAN

- Deep Dish Vegetable Pie with Roasted Red Peppers, Onions, Squash, Portabella Mushrooms, Tomatoes and Aged Provolone - \$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
- Black Bean Burger with Pepper Jack Cheese & Chipotle Mayo & Pico de Gallo \$10 each
(Salad & Rolls not included)



APPALACHIAN FRESH

Fish Hawk Acres
A FAMILY OF FARMS

FLAVORFUL FOODS

VEGETARIAN

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

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

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 - \$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

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

The 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-Reggiano 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 - \$1.00 pp



APPALACHIAN FRESH

Fish Hawk Acres
A FAMILY OF FARMS

FLAVORFUL FOODS

PICK YOUR PARTY

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

Pierogies 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

SOUTH OF THE BORDER

Tortilla Chips with Pico de Gallo,
Guacamole, Sour Cream & Salsa Verde
Elote Corn Salad
Fresh Greens Tossed with Jicama & Citrus
Quinoa & Black Bean Stuffed Poblano
topped with Radish & Pico de Gallo Slaw
Pollo Pibil Yucatan Chicken
(*Roasted Chicken with Citrus, Garlic &
Red Achiote*)
Vegatarian Mexican Lasagna
Black Beans & Rice
\$30 pp

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



APPALACHIAN FRESH

Fish Hawk Acres
A FAMILY OF FARMS

FLAVORFUL FOODS

RISE & SHINE

Can't wait for Dinner? No worries, we do Breakfast too...

The Continental"

\$10 pp

Assorted Pastries
Fresh Fruit Bowl
Coffee & Juice

"The Early Bird"

\$12 pp

FHA Granola
Plain Yogurt
Assorted Pastries
Fresh Fruit Bowl
Coffee & Juice

"The Mountaineer"

\$14 pp

Breakfast Casserole
Ground Hog Sausage
Biscuits and WV Jams
Coffee & Juice

"Feed Your Beak"

\$16 pp

Fruit Bowl
Biscuits & Gravy
Scrambled Eggs
Home Fried Potatoes
Bacon
Coffee & Juice

FRESH FROM THE OVEN...

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 - \$3.00 pp

Country White - \$1.25 pp

Focaccia - \$1.25 pp

Roasted Tomato Focaccia - \$2.50 pp

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

LIGHTER FARE

QUICHE - \$4 - \$7 pp

Pick your poison - Quiche Lorraine,
Denver Style, Spinach & Mushroom, or
Vegetarian

FHA PASTRY COLLECTION

\$3 - 6 pp

Cinnamon Rolls, Muffins & Scones,
Oh My!

Looking for a place to Land so you can Eat & Meet...in Peace? We're starting the New Year off right with the addition of the **"Hawk's Nest"** in our upstairs Market Coop. Call or Email the Catering Office to inquire about Rates & Availability and be on the lookout for when this little venture takes flight!



APPALACHIAN FRESH

Fish Hawk Acres
A FAMILY OF FARMS

FLAVORFUL FOODS

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'll 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



APPALACHIAN FRESH

Fish Hawk Acres
A FAMILY OF FARMS

FLAVORFUL FOODS

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