



FISH HAWK HOSPITALITY

CATERING GUIDE

Who We Are

At Fish Hawk Hospitality, we believe in celebrating the best of West Virginia and Appalachia. We believe the first step in making the best food is working with top quality ingredients. We pride ourselves on sourcing the best local meats, fruits, and vegetables and creating menus that let those ingredients shine.

Our family of businesses include our farm in Rock Cave, Fish Hawk Acres Restaurant and The Coop in Buckhannon. We are a preferred vendor at many venues all over the state, including the WV Botanic Gardens, The Morris, Highgate Carriage House, and Oren and Folk.

What We Do

We make really good food. But we don't stop there. We work with our clients to make sure the food fits seamlessly into the bigger picture of their event. From artfully arranged appetizers to beautifully decorated buffet lines, we believe that stunning presentation is part of the package, not something you have to pay extra for.

We have a range of options available for catering pick-up, delivery, set-up, and service.

Our Menu

At Fish Hawk Hospitality, we don't believe in a one-size-fits-all approach to catering menus. Our goal is to work with you to create a menu that works for your taste and budget. We cook our food from fresh ingredients. That means that we can adjust recipes to accommodate personal preference as well as vegan, vegetarian, gluten free, or allergen sensitive diets.

It would be impossible to catalog every menu item we are capable of making, so we picked out our most popular ones and put those in our catering guide. If you would like to plan a menu that contains items not listed in the Guide, just ask! We can present you with different options, plan a tasting, and build your custom menu.

We realize you have many decisions to make for your event. Feel free to contact us so we can schedule an appointment to discuss your event in greater detail.

Breakfast and Lunch

Cold Breakfast Selections

Fresh Whole Fruit

Fresh Cut Fruit

FHA Granola

Yogurt

Biscuits and Jams

Hot Breakfast Selections

Biscuits and Gravy

Breakfast Casserole

Scrambled Eggs

French Toast

Breakfast Potatoes

Bacon

Sausage

Quiche

Made To Order Omelets

Pastries

Buttermilk Biscuits

Scones

Muffins

Breakfast Breads

Cinnamon Rolls

Danish

Coffee Cake

Breakfast & Brunch

Grazing Boards

Croissants

Mini muffins

Mini scones

Apple butter

Fresh berries

Whipped cream

Bagels

Cream cheese

Smoked salmon

Hard boiled eggs

Pickled onions

Capers

Lunch Options

Deli Trays- choose from our wide selection of sliced meats, cheeses, with assorted breads, lettuce, tomatoes, onions, pickles, and condiments

Sandwich Boards- fully assembled sandwiches, ready to go. Create your own options or choose from our favorites.

Box Lunches- pre-packaged for easy pick up and distribution

Sandwiches

Chicken Salad on Croissant

Turkey & Swiss on Ciabatta

Ham & Provolone on Sourdough

Pastrami & Swiss on Rye

Flank Steak Philly Wraps with Peppers, Onions, & Provolone

Sandwiches from our restaurant menu can also be ordered for sandwich boards or box lunches

Sides and Accompaniments

Chips- sea salt, BBQ, jalapeño, sweet potato, bacon cheddar, sour cream & onion, salt & vinegar

Fruit- apples, bananas, oranges, cut fruit

Cookies- chocolate chip, peanut butter, sugar, oatmeal raisin, molasses

Beverages

Coffee- regular and decaf

Tea- hot or iced

Juice- orange, apple, or cranberry

Bottled Beverages- bottled water, iced tea, Boylan's soda

Soups, Salads, & Sides

Salads

Autumn Salad- field greens, roasted beets, toasted walnuts, goat cheese, and sesame vinaigrette

Spinach & Arugula Salad- strawberries, toasted almonds, poppy seed dressing

Heirloom Tomato Salad- cucumbers, dill, candied red onions, sea salt, and rice wine vinegar

Watermelon Salad- with feta cheese, arugula, barely pickled red onion with balsamic vinegar

Caprese Salad- tomatoes, fresh mozzarella, basil, balsamic vinegar, and sea salt

Cobb Salad- grilled chicken, bacon, hard boiled egg, cheese, tomatoes, and field greens

FHA Garden Salad- tomatoes, cucumbers, carrots, and red onion

Elote Corn Salad

Potato Salad

Cole Slaw

Pasta Salad

Soups

served with dinner rolls and butter

Tomato

Minestrone

Vegetable

Loaded Baked Potato

Italian Wedding

Chicken Noodle

Hearty Beef Chili

Sides

Haricots Verts- (baby green beans)with EVOO, garlic, and salt

Roasted Root Vegetables

Summer Squash with Garlic & Sea Salt

Heirloom Baby Carrots

Spinach & Mushroom Risotto

Broccoli

Asparagus- with EVOO, lemon, & sea salt

Shaved Brussels Sprouts with Bacon

Whipped Potatoes

Roasted Fingerling Potatoes

Creamy Parmesan-Reggiano Grits

Adult Gourmet Mac and Cheese

Calico Baked Beans-with ground beef and sassy sauce

Fragrant Jasmine Rice

Mushroom & Farro Risotto

Roasted Butternut Squash Risotto-with spinach and parmesan-reggiano

Creamy Coleslaw or Vinegar Slaw

Southern Potato Salad

Grazing Boards

Our Signature Grazing Boards are edible works of art. They create a stunning focal point on appetizer tables or as part of a cocktail hour. Our grazing board selections are always growing and changing, so be sure to ask about our most current offerings.

Fruits

Fresh Berries
Pineapple
Melons
Dried Fruits

Meats

Pepperoni
Salami
Soppresatta
Shrimp Cocktail

Dips and Spreads

French Onion Dip
Dill Buttermilk Dip
Local Jams and Jellies
Apple Butter
Local Honey
Pimento Cheese Spread
Mushroom Pate
Spinach Artichoke Dip

Vegetables

Broccoli
Carrots
Celery
Cauliflower
Cucumber
Cherry Tomatoes
Red Peppers
Artichokes
Asparagus
Roasted Tomatoes
Pickled Vegetables

Breads & Crackers

Kettle Chips
Tortilla Chips
Focaccia
Artisan Crackers
Buttermilk Biscuits
Ciabatta Bread

Cheeses

Cheddar
Swiss
Pepperjack
Provolone
Fresh Mozzarella
Manchego
Stilton
Goat Cheese
Havarti
Gouda
Gruyere
Brie

Other things

Toasted Walnuts
Deviled Eggs
Olives
Marcona almonds
Balsamic Grapes
Blue Cheese Butter

Appetizers & Small Bites

Tiny Things

BBQ Chicken or Pork Sliders
Mini Pepperoni Rolls
Mini Crab Cakes- with remoulade
Mini Grilled Cheese
Seasonal Soup Shots- tomato basil, butternut squash, roasted red pepper, or puree of asparagus

The Unexpected

Caramelized Onion & Gruyere Tart
Bacon Wrapped Shrimp Lollipops
Pierogies- with caramelized onions and sour cream
Balsamic Roasted Grapes and Blue Cheese
Crostoni

The Classics

Deviled Eggs
Bruschetta
Shrimp Cocktail Shots
Savory Meatballs
Spinach Artichoke Dip- with tortilla chips
Stuffed Mushrooms- chorizo or fontina with spinach, & bacon
Mexican Layer Dip- layers of guacamole, sour cream, cheese, & pico de Gallo, with tortilla chips

Dinner

Poultry

Tuscan Chicken- with creamy spinach parmesan sauce

Chicken Marsala- with mushroom marsala sauce

Grilled Cuban Chicken- citrus marinated, topped with tropical salsa and fresh cilantro

Apple Cider Brined Chicken

Chicken and Dumplings

Roasted Turkey

Beef

Baked Steak

Meatloaf

Red Wine Braised Short Ribs

Smokey Beef Brisket

English Roast

Flank Steak- chef carved, with chimichurri

Beef Chuck Tenders- chef carved, with demi-glace

Prime Rib- chef carved, with horseradish sauce and au jus

Beef Tenderloin- chef carved, with caramelized onions and mushrooms

Seafood

Whole Roasted Salmon- with lemon dill sauce

Jumbo Lump Crab Cakes- with remoulade

Sauteed Jumbo Shrimp

Seared Diver Scallops

Pork and Lamb

Slow Roasted Pork Loin

Pork Chops- with caramelized onions

Baked Ham

Grilled Leg of Lamb- with fresh garlic and rosemary

Braised Lamb or Pork Shanks

Vegetarian

Deep Dish Vegetable Pie- with roasted peppers, onions, squash, portabella mushrooms, tomatoes, and aged provolone

Vegan Cabbage Rolls- stuffed with barley, black beans, sweet corn, serrano peppers, and cilantro, cooked in a tomato broth

Pasta

Penne Alfredo with Broccoli- with chicken or shrimp

Cheese Manicotti- with fresh pomodoro sauce or meat sauce

Lasagna Bolognese

Baked Rigatoni- with sweet Italian sausages, peppers, onions, marinara, & provolone

Our Famous Adult Gourmet Mac & Cheese- with (or without) mounds of lobster

Desserts and Baked Goods

If you know Fish Hawk, you know we love our baked goods.
If you can imagine it, we can probably make it.

Cakes and Cupcakes

Glorious Cupcakes (small or large)

chocolate, vanilla, carrot, peanut butter, and so many other delicious flavors

FHA Signature Jack Daniels Cake

Red Velvet Cake

Carrot Cake

Cheesecakes

Traditional, Blueberry, Lemon, Chocolate, Chocolate Peanut Butter, Kahlua, Triple Chocolate, Mocha, Oreo

Tarts and Pies

Lemon Meringue, Cherry and Almond, Chocolate, Pear-Almond, Cranberry, Pecan, Pumpkin, Peanut Butter

Rustic Pies- Apple, Peach, or Berry

Key Lime Tarts with Strawberries

Cookies

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Molasses, Snickerdoodle, White Chocolate Macadamia, Gluten Free Monster, Thumbprints with Preserves, Mexican Chocolate Cookies, Wedding Cookies, Shortbread

And More...

Warm Apple Crisp

Warm Peach Cobbler

Apple Dumplings

Southern Strawberry Shortcake

Chocolate Covered Strawberries

Baklava

Tiramisu

Vanilla Bean Ice Cream

Fresh Whipped Cream

Flavored Whipped Cream

Freshly Baked Bread

Country Dinner Rolls

Ciabatta

Oatmeal Bread

Salt Rising Bread

Country White Bread

Focaccia

Roasted Tomato Focaccia

Buttermilk Biscuits

Additional Services

We are more than just food. We offer many additional services that can be combined with your catering package.

Floral

We have all of your floral needs covered! Our custom centerpieces, venue decor, ceremony bouquets or boutonnieres can be made in your choice of colors or flowers.

Beer and Wine

We can help you plan your bar selections for your event or suggest beer and wine pairings for your menu.

Venues

Fish Hawk Hospitality venues can be offered at a discount when added to catering packages. Contact Fish Hawk Catering Office for more details.

Wedding Cakes

From simple cutting cakes to elaborate dessert displays, we can bring your wedding cake vision to life. We offer custom flavor combinations, and many different icing and decoration options.

Contact Us



304-473-7890



fishhawkacres@gmail.com



5 W Main St., Buckhannon, WV 26241

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"

- 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.**