

Farmhouse Catering

LUNCH MENU

BOXES AND PLATTERS \$15

Includes Chips & Cookie

Wraps - Chicken Salad, Turkey Bacon Pesto, Veggie & Hummus, Southwestern Chicken, Shrimp Po' Boy

Sandwiches - Italian, Club, BLT, Chicken Salad, Pulled Pork, Cuban, Roast Beef (+.50)

*Minimum qty 6 per selection *Add Mixed Green salad \$3.00

Drinks: Lemonade or Tea \$8/half gallon, \$10/gallon

Bottle water, Sparkling water or Soda \$2

APPETIZER TRAYS (SERVES 20)

Cheese Tray \$70 Cheese and Meat Tray \$80

Veggie Tray \$62 Fruit Tray \$65

Hummus & Pita w/Celery \$65

Caprese Skewers \$90

Cookie Tray \$35 Brownie Tray \$35

Charcuterie Cups \$8

Veggie or Fresh Fruit Cups \$3.25

Tortilla Chips & Salsa Bar (Serves 40) \$65

Medium Charcuterie Platter (Serves 8-10) \$90

4' Graze Table (flat) (Serves 35-45 ppl) \$450

Contact us for a customized menu
574-742-2247 info@bluebarnberryfarm.com



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ENTREE MENU

CLASSIC BUFFET

SELECT 2 SIDES, SALAD, ROLLS & DRINK
EXTRA SIDE \$2.50/PERSON

ONE-ENTREE

\$20.95 per guest

TWO-ENTREE

\$23.95 per guest

Smoked Pulled Pork

Smoked Chicken Quarters

Chicken Breast (Marsala, Garlic Herb, Parmesan,
Lemon Pepper, Teriyaki)

Shredded Caribbean Chicken

Chicken or Beef & Noodles

Grilled Pork Loin

Eggplant Parmesan

Spinach Lasagna Rolls

Maple Glazed Ham

Taco Bar (Ground beef, shredded chicken or Pork)

Ham & Cheese Stuffed Chicken Breast (\$1.00)

Italian Stuff Chicken Breast (\$1.00)

Bacon wrapped Pork Tenderloin (\$1.00)

Beef Tips & Mushrooms (\$1.00)

Smoked Brisket (\$2.00)

Sweet Red Curry Chicken Skewers (\$1.50)

Creole Pork Chops (\$1.00)

Baby Back Ribs (\$6.00)





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SIDES

Garlic Herb Red Potatoes
Garden Blend Wild Rice
Maple Glazed Sweet Potato
Mac & Cheese (Smoked or regular)
Cheddar Bacon Ranch Potatoes (\$)
Scalloped Potatoes with Cheese
(\$ Additional .50)

Buttered Sweet Corn
Buttered Dill Baby Carro
BBQ Baked Beans
Broccoli with Cheese Sauce
California Blend Vegetables
Country Style Green Beans (\$)
(add ham .50)

Drinks

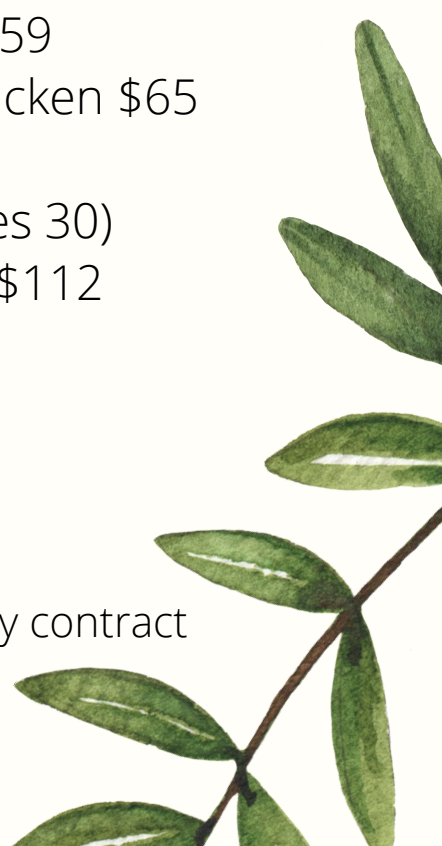
Ice Tea or Lemonade + Water

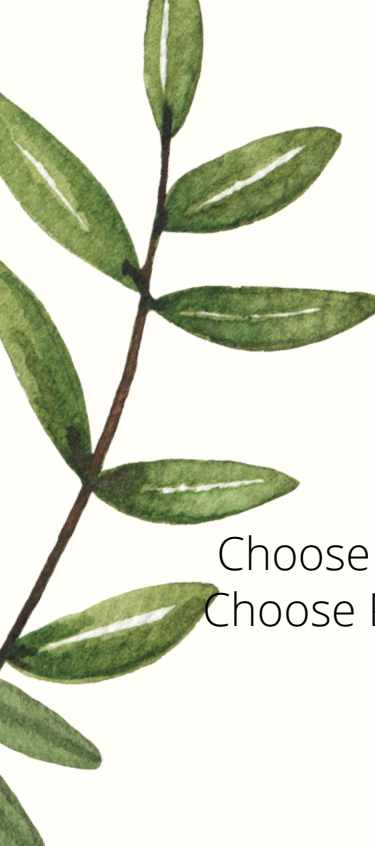
Hot Appetizers

Chicken Satay (25 skewers) \$65
Beef Satay: (25 skewers) \$69
Scallop wrapped in Bacon (25 count) \$75
Wrapped Asparagus (25 pieces) \$59
Cheese Quesadillas (42 pieces) \$52 w/chicken \$65
Deviled Eggs (60 halves) \$50
Shrimp cocktail with sauce \$95 (serves 30)
Meatballs -BBQ or Swedish (300pc) \$112

-Serving size is approximate

7% Tax plus 20% gratuity added
Prices subject to change unless guaranteed by contract





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BRUNCH

Hot Breakfast Buffet – \$16.00/pp

Scrambled Eggs

Choose Meat: Sausage Patties, Links, Ham steak, Bacon (+.50)

Choose Potato: Breakfast Potatoes, Hash Browns, Taters, Fries

Assorted Breakfast breads

Lemonade, Coffee and Water

Condiments

Disposable Plates/Cups/Utensils

Sides/Additions –

Croissant Egg sandwich with Ham & Cheese \$7.50

Egg, Sausage & Cheese Biscuit \$6.50

French Toast Casserole \$4.50/pp

Hash Brown Casserole \$4 with ham or sausage (+\$2)

Blueberry or Banana Crumb Muffins \$3.50/pp

Ham & Swiss Quiche \$5

Asparagus & Swiss Quiche \$5

Yogurt and Oatmeal cups \$3

Trays (Estimate 25 servings)

Assorted breakfast breads (e.g., croissants, muffins, toast) \$85

Deviled Eggs (30 halves) \$50

Cheese and Meat Tray \$80

Cheese Tray \$70

Veggie Tray \$62

Fruit Tray \$65

Gluten-Free Cinnamon Coffee Cake (16 servings) \$64

