Special Events Catering Menu
Blue Barn Berry Farm
Classic Dinner Buffet
Select 2 sides, salad, rolls \& drink
Extra side $\$ 2.50 /$ person

One-Entree
$\$ 18.95$ per guest

Two-Entree $\$ 21.95$ per guest

Smoked Pulled Pork *aF
Smoked Chicken Quarters*gF
Chicken Breast (Marsala, Garlic Herb, Lemon Pepper)
Marinated Pork Tenderloin
Chicken or Beef \& Noodles
Chicken or Eggplant (vegetarian) Parmesan Spinach Lasagna (vegetarian)

Maple Glazed Ham
Italian Stuff Chicken Breast (\$1.00)
Bacon wrapped Pork Tenderloin ( $\$ 1.00$ ) Smoked Brisket ( $\$ 1.50$ )
Beef Tips \& Mushrooms (\$1.50)
Stuffed Pork Tenderloin with cream cheese (\$1.50) Baby Back Ribs ( $\$ 5.00$ )

## Sides

Garlic Herb Red Potatoes
Maple Glazed Sweet Potato Garlic Smashed Potatoes

BBQ Baked Beans
Mac \& Cheese (Smoked or regular)
Cheddar Bacon Ranch Potatoes (\$)
Scalloped Potatoes with Cheese
(add ham .50)

Buttered Sweet Corn Buttered Dill Baby Carrots Red Beans \& Rice Broccoli with Cheese Sance Braised Broccoli (\$)
California Blend Vegetables country Style Green Beans (\$) ( $\$$ Additional .50)

## Drinks

Ice Tea or Lemonade water included

## Appetizers

Chips \& Salsa Station (Serves 45) \$50 Chicken Satay $\$ 64 /$ Beef Satay: (25 skewers) $\$ 69$ Wrapped Asparagus (25 pieces) $\$ 49$ Cheese Quesadillas (42 pieces) $\$ 49$ w/chicken $\$ 62$ Hummus with pita chips and celery $\$ 65$ Deviled Eggs (60 halves) $\$ 45$ Cheese and Meat Appetizer Tray: (Serves 25) $\$ 73$

Cheese Tray: (Serves 25) $\$ 68$
Veggie Tray: (Serves 25) \$62
Fruit Tray (Serves 25) $\$ 64$
Shrimp cocktail with sauce $\$ 95$ (serves 30)
Meatballs -BBQ or Swedish (300 pcs) $\$ 180$
Chicken Tenders (40-45 pcs) $\$ 135$
Chicken wings (approx. 40 servings) $\$ 135$
Egg Rolls (serves 65) $\$ 180$ Spanakopita (96 pcs) $\$ 160$
Grazing Table $\$ 8 /$ person
Cheese Spread Bar $\$ 3.50 /$ person
*Alternate options upon request

- Servings are approximate


## Desserts

Cookie Tray (40 assorted) $\$ 45$ Brownies (batch of 48) $\$ 48$ Assorted Pies $\$ 3.50 /$ person Assorted dessert bars $\$ 3.25 /$ person

## Drinks

Coffee Only-Regular or Decaf $\$ .75 /$ person Unlimited Lemonade/water Station $\$ 1.75 /$ person Sodas $\$ 2$ leach or case of $12 \$ 16$

## PRE-CEREMONY and AFTER DINNER EXTRAS

COLD BEVERAGE STATION Sweet tea and lemonade paired with our fruit infused water available before the start of your ceremony. $\$ 1.00$ per guest (1 hour)

BOTTLED WATER Ice cold bottled water set up for your guests as they arrive for your ceremony. $\$ 1.50$ per guest

FRUIT INFUSED WATER STATION Ice water infused with seasonal fruits including blueberries, strawberries, raspberries, and peaches available as your guests await your arrival. $\$ .50$ per guest

CHAMPAGNE TOAST-champagne in flutes $\$ 3.00$ per guest *filled flutes served to tables

CIDER \& DONUTS STATION (Fall season) Delicious apple cider paired with fresh donut holes served by the ceremony site as guests arrive or after dinner $\$ 3.50$ per guest

HOT BEVERAGE STATION Fresh brewed coffee, decaf, hot tea, hot chocolate $\$ 2.00$ per guest

Bar Menu Available Upon Request
7\%\% Tax plus $18 \%$ service gratuity added Prices subject to change unless guaranteed by contract

