

Catering Menu

Blue Barn Berry Farm

Classic Dinner Buffet

Select 2 sides, salad, rolls & drink

Extra side \$2.50/person

One-Entree
\$17.95 per guest

Two-Entree
\$20.95 per guest

Smoked Pulled Pork

Smoked Chicken Quarters

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

Shredded Caribbean Chicken

Chicken or Beef & Noodles

Grilled Pork Loin

Eggplant Parmesan

Spinach Lasagna Rolls

Maple Glazed Ham

Taco Bar (choice of: Ground beef, shredded chicken, Pork)

Ham & Cheese Stuffed Chicken Breast (\$1.00)

Italian Stuff Chicken Breast (\$1.00)

Bacon wrapped Pork Tenderloin (\$1.00)

Smoked Brisket (\$1.50)

Sweet Red Curry Chicken Skewers (\$1.50)

Beef Tips & Mushrooms (\$1.50)

Creole Pork Chops (\$2.00)

Baby Back Ribs (\$6.00)

Sides

Garlic Herb Red Potatoes	Buttered Sweet Corn
Maple Glazed Sweet Potato	Buttered Dill Baby Carrots
Garden Blend Wild Rice	BBQ Baked Beans
Mac & Cheese (Smoked or regular)	Broccoli with Cheese Sauce
Cheddar Bacon Ranch Potatoes (\$)	California Blend Vegetables
Scalloped Potatoes with Cheese (add ham .50)	Country Style Green Beans (\$) <i>(\$ Additional .50)</i>

Drinks

Ice Tea or Lemonade
Water included

Appetizers

Chips & Salsa Station (Serves 45) \$45
Chicken Satay \$64/ Beef Satay: (25 skewers) \$69
Scallop wrapped in Bacon (25 count) \$66
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
Egg Rolls (serves 65) \$180
Spanakopita (96 pcs) \$160
Grazing Table \$8/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
Gourmet Popcorn Bar – \$2.50/person (minimum \$100)

Drinks

Coffee Only– Regular or Decaf \$.75/person
Unlimited Lemonade/Water Station \$1.75/person
Sodas \$2/each 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 \$2.75 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% gratuity added
Prices subject to change unless guaranteed by contract