



Catering Menus

2024

\$45 PER PERSON CATERING MINIMUM
(\$60-\$75 Average per person cost with Hosted Bar)

Cocktail Hour Hors D'oeuvres

MINIMUM OF 2 SELECTIONS * PRICED PER PERSON

Food required with alcohol service

Hand Passed Appetizers

\$3

TOMATO BASIL BRUSCHETTA

CRISPY POTATO SKINS*
with Green Onion and
Whipped Sour Cream
Bacon Bits

PORK or VEGETABLE POTSTICKERS
with Plum Dipping Sauce

CAPRESE SKEWERS*
with Balsamic Glaze

\$4

BACON WRAPPED DATES*
with Gorgonzola Cheese

MEATBALLS
with Marinara or BBQ Sauce

SMOKED SALMON*
and Cream Cheese
on Cucumber Bite

GRILLED CHICKEN SKEWERS*
with Peanut Dipping Sauce
or Chimichurri Sauce*

CORN CUPS WITH BBQ PULLED PORK
and Sweet Mango Relish

\$5

SHRIMP COCKTAIL SHOOTERS*
with Cocktail Sauce

SESAME BEEF TERIYAKI SKEWERS with
Pineapple

MINIATURE BEEF WELLINGTON
with Creamy Horseradish Sauce

TOMATO BISQUE SHOOTER
with Mini Grilled Cheese

HANDMADE CRAB CAKES
with Creamy Remoulade

JUMBO SEA SCALLOPS*
Wrapped in Bacon

Stationary Displays

FRIED PICKLE CHIPS

with Ranch Dipping Sauce
\$3

JUMBO SHRIMP COCKTAIL*

\$5

CHEESE BOARD

Assorted Imported and Domestic
Cheeses, Crackers, Toasted Breads, Fruit
\$5

CRUDITE*

Fresh Cut Vegetables with Chef's
Selection of House Made Dips
\$3

BAKED BRIE en BRIOCHE

Served Warm, Topped with Almonds and
Raspberry Glaze with Toasted Baguettes
and Crackers
\$4

ITALIAN ANTIPASTO PLATTER

Assorted Cheeses, Roasted Red Peppers,
Assorted Olives, Grilled Artichokes,
Kielbasa, Pepperoni, with a Variety of
Breads and Crackers
\$5

Grazing Station

Assorted Imported and Domestic Cheeses, Roasted Red Peppers,
Assorted Olives, Grilled Artichokes, Kielbasa, Pepperoni, with a Variety
of Toasted Breads, Crackers and Fruit
\$10

Gluten Free*

Ask how you can make other items Gluten Free!

All pricing subject to change, 5% sales tax and 22% service charge applied to all food and beverage.

Barbecue Buffet

CREATE YOUR OWN CUSTOM BBQ MENU
SELECT ONE SALAD, ONE VEGETABLE, ONE STARCH, AND TWO ENTREES
THE TOTAL OF BOTH ENTREE COSTS DETERMINES THE PER PERSON PRICING
EACH GUEST MAY ENJOY BOTH ENTREE SELECTIONS

Salads

CAESAR SALAD Homemade Croutons, Shaved Parmesan Cheese with Caesar Dressing

BARN HOUSE SALAD* Tomato, Cucumber, Red Onion with Choice of: Ranch, Balsamic*, Italian*, Raspberry*, or Warm Bacon*

SPRING MINT SALAD* Arugula, Feta, Watermelon, Cucumber, Mint with Balsamic Vinaigrette*

BERRY SUMMER SALAD* Seasonal Berries, Almonds, Bermuda Onions with Raspberry Vinaigrette*

SPINACH SALAD* Spinach, Goat Cheese, Candied Pecans, Red Onion, Hard-boiled Egg, with Choice of Warm Bacon Dressing* or Balsamic*

Vegetable

Country Style Green Beans with/without Bacon*

Flame Roasted Sweet Corn*

Cowboy Caviar*

Bourbon Glazed Carrots*

Starch

Herb Roasted Potato Wedges*

Garlic Parmesan Mashed Potatoes*

Truffle Mashed Sweet Potatoes*

Homestyle Baked Mac and Cheese
with/without Bacon

Entrees

SELECT TWO

COUNTRY BAKED CHICKEN - \$15 per person

BBQ PULLED PORK* - \$15 per person

BBQ BRISKET sliced* - \$20 per person

BBQ SHORT RIBS* - \$22 per person

All BBQ entrees are made with Chef Dan's homemade BBQ sauce
and served with fresh baked cornbread

Vegetarian/Vegan Options

SELECT ONE

QUINOA* or COUSCOUS STUFFED PEPPER - \$30 per person

DAN'S HOMEMADE VEGETARIAN LASAGNA - \$30 per person

VEGAN RAVIOLI WITH BUERRE BLANC - \$30 per person

Gluten Free*

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Classic Buffet

CREATE YOUR OWN CUSTOM MENU
SELECT ONE SALAD, ONE VEGETABLE, ONE STARCH, AND TWO ENTREES
THE TOTAL OF BOTH ENTREE COSTS DETERMINES THE PER PERSON PRICING
EACH GUEST MAY ENJOY BOTH ENTREE SELECTIONS

Salads

CAESAR SALAD Homemade Croutons, Shaved Parmesan Cheese with Caesar Dressing

BARN HOUSE SALAD* Tomato, Cucumber, Red Onion with Choice of: Ranch, Balsamic*, Italian*, Raspberry*, or Warm Bacon*

SPRING MINT SALAD* Arugula, Feta, Watermelon, Cucumber, Mint with Balsamic Vinaigrette*

BERRY SUMMER SALAD* Seasonal Berries, Almonds, Bermuda Onions with Raspberry Vinaigrette*

SPINACH SALAD* Spinach, Goat Cheese, Candied Pecans, Red Onion, Hard-boiled Egg, with Choice of Warm Bacon Dressing* or Balsamic*

Vegetable

Roasted Asparagus with Balsamic Butter*

Caramelized Brussel Sprouts*

Grilled Vegetable Medley*

Bourbon Glazed Carrots*

Starch

Herb Roasted Potatoes*

Garlic Parmesan Mashed Potatoes*

Truffle Mashed Sweet Potatoes*

Homestyle Baked Mac and Cheese
with/without Bacon

Entrees

SELECT TWO

ROASTED SALMON Caramelized Brown Sugar Bourbon Glaze - \$22 per person

CHICKEN BREAST* Sautéed with Sundried Tomatoes, Artichoke Hearts, Creamy Béchamel sauce - \$20 per person

STUFFED CHICKEN FLORENTINE - \$20 per person

CHICKEN MARSALA* - \$20 per person

PORK TENDERLOIN* Herb Crusted, Wild Berry Demi-Glace - \$21 per person

BRASIED SHORT RIBS* - \$24 per person

SIRLOIN STEAK with Bleu Cheese Crust, Garlic Butter* or Chimichurri* - \$26 per person

BEEF TENDERLOIN* Herb Crusted, Merlot Demi-Glace - \$36 per person

INCLUDES FRESH BAKED ROLLS

Vegetarian/Vegan Options

SELECT ONE

QUINOA* or COUSCOUS STUFFED PEPPER - \$30 per person

DAN'S HOMEMADE VEGETARIAN LASAGNA - \$30 per person

VEGAN RAVIOLI WITH BUERRE BLANC - \$30 per person

Gluten Free*

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Action Stations

Chef Attended Carving Stations

ACCOMPANIED BY SLIDER BUNS

SLOW ROASTED HONEY HAM*
Traditional Gravy, Honey Mustard Sauce - \$8 per person

ROAST TOP ROUND OF BEEF*
Au Jus, Creamy Horseradish or Chimichurri - \$12 per person

PRIME RIB*
Au Jus, Creamy Horseradish or Chimichurri - \$20 per person
(medium - medium rare)

Salad Stations

CAESAR SALAD Homemade Croutons, Shaved Parmesan Cheese
with Caesar Dressing

BARN HOUSE SALAD* Tomato, Cucumber, Red Onion with
Choice of: Ranch, Balsamic*, Italian*, Raspberry*, or Warm Bacon*

SPRING MINT SALAD* Arugula, Feta, Watermelon,
Cucumber, Mint with Balsamic Vinaigrette*

BERRY SUMMER SALAD* Seasonal Berries, Almonds,
Bermuda Onions with Raspberry Vinaigrette*

SPINACH SALAD* Spinach, Goat Cheese, Candied Pecans, Red
Onion, Hard-boiled Egg, with
Choice of Warm Bacon Dressing* or Balsamic*

\$3 PER PERSON

"Do It Yourself" Stations

SLIDERS

SELECT ONE:

- Hamburger Served with:

Petite Brioche Rolls, Lettuce, Tomato, Grilled Onions, Sauteed Mushrooms, Ketchup, Mustard, Grated Cheddar

- BBQ Pulled Pork Served with:

Petite Brioche Rolls, Coleslaw, Onions, Pickles, Cheddar, BBQ Sauce

- Veggie Patty Served with:

Petite Brioche Rolls, Lettuce, Tomato, Grilled Onions, Sauteed Mushrooms, Ketchup, Mustard, Grated Cheddar

MACARONI AND CHEESE

Elbow Macaroni with Creamy Cheese Sauce, Chicken, Bacon Bits,
Sauteed Mushrooms, Green Onions, Jalapenos and Hot Sauce

FAJITAS*

Grilled Marinated Chicken and Flank Steak with Warm Flour & Corn Tortillas, Grilled Onions and Peppers,
Grated Cheeses, Fresh Garden Salsa, Sour Cream and Guacamole, Hot Sauce

MASHED POTATO*

Creamy Garlic Mashed Potatoes and Mashed Sweet Potatoes with Bacon Bits, Cheddar Cheese,
Green Onions, Sour Cream, Butter, Brown Sugar and Marshmallows

PASTA

Choice of Two: Vodka Sauce, Herb Pesto, Marinara, or Alfredo
Cheese Tortellini and Penne Pasta with Crumbled Italian Sausage, Roasted Chicken, Sauteed Mushrooms,
Grilled Artichoke Hearts, Peppers, Shaved Parmesan Cheese, and Garlic Bread

\$10 PER PERSON, PER STATION

Gluten Free*

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Brunch Menu

BRUNCH BUFFET IS PRICED AT \$30 PER PERSON
ONE SALAD, THREE SIDES AND TWO ENTREES

Appetizers

\$3 PER PERSON

Caramelized Banana Waffle Sliders

Honey Herbed Cream Cheese and Sausage Wellington

Fruit Skewers*

Mini Bagels, Cream Cheese, Lox

Donut Holes

Chicken and Waffle Sliders

Sides

Sausage Links*

Country Style Bacon*

Honey Cured Ham*

Cheesy Country Potatoes*

O'Brian Potatoes*

Bourbon Glazed Cinnamon French Toast

Cinnamon Rolls

Add a Honey Ham Carving Station for \$8 per person*
Add a Chef Attended Pancake Station for \$10 per person

INCLUDES AN ASSORTMENT OF BREAKFAST MUFFINS AND BREADS

Salads

BERRY SUMMER SALAD Seasonal Berries, Almonds, Bermuda Onions, Raspberry Vinaigrette*

SPINACH SALAD Dried Cranberries, Dried Cherries, Avocado, Walnuts, Poppy Seed Dressing*

FRESH FRUIT SALAD Shaved Coconut*

Entrees

Scrambled Eggs*

Green Chili Casserole

Breakfast Burritos, Sausage or Bacon

The Barn Breakfast Potato*

Gluten Free*

Ask how you can make other items Gluten Free!

Beverage Stations

Iced Tea Station - \$2 per person

Coffee Station - \$2 per person

Juice Station - \$2 per person
(Choice of 2)

Brunch Booze

4 HOUR PACKAGES

MIMOSA BAR Choice of 3 Juices and 3 Fruits -
\$15 per person

BLOODY MARY BAR Choice of 4 Garnishes -
\$15 per person

BOTH BARS FOR \$20 PER PERSON

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Dessert

Minimum of 40 Guests

Classic S'mores Bar

Graham Crackers, Marshmallows,
Milk Chocolate

\$5 PER PERSON

Gourmet S'mores Bar

Graham Crackers, Marshmallows, Milk Chocolate,
Peanut Butter Cups, Dark Chocolate

\$6 PER PERSON

Late Night Snacks

Minimum of 40 Guests Per Order

MINI PERSONAL PIZZAS

CHICKEN TENDERS WITH FRENCH FRIES

BACON OR SAUSAGE BREAKFAST BURRITOS

SOFT PRETZEL STATION

MOZZERELLA STICKS STATION

EMPANADAS STATION

\$5 PER PERSON

Kids Meals

Children ages 4-11 will be charged half price for the adult buffet
or they may select one of the plated options below.

SELECT ONE

CHICKEN TENDERS French Fries

MAC AND CHEESE Fruit Cup

\$15 per child

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Beverage Service

BAR PACKAGES

Based on a 4 hour time frame.

Per person pricing applies to guests over the age of 21.

Additional hours may be purchased with All Day Package and/or additional event time.
As an option to purchasing, Hosted Bar may be switched to Cash Bar at no additional cost.

	4 HOUR PACKAGE	ADDITIONAL HOUR
HOSTED BEER, HOUSE WINE & SODA	\$24 PER PERSON	\$6 PER PERSON
HOSTED BEER, HOUSE WINE, 2 SIGNATURE COCKTAILS & SODA	\$26 PER PERSON	\$6.50 PER PERSON
HOSTED BEER, HOUSE WINE, CALL LIQUOR & SODA	\$28 PER PERSON	\$7 PER PERSON
HOSTED BEER, PREMIUM WINE, CALL LIQUOR & SODA	\$32 PER PERSON	\$8 PER PERSON
HOSTED BEER, HOUSE WINE, PREMIUM LIQUOR & SODA	\$32 PER PERSON	\$8 PER PERSON
HOSTED BEER, PREMIUM WINE, PREMIUM LIQUOR & SODA	\$36 PER PERSON	\$9 PER PERSON
HOSTED BEER, HOUSE WINE AND CALL LIQUOR (cocktail hour only)	N/A	\$10 PER PERSON

Cash Bar

Beverages sold on cash basis paid by individual guest.
Bar set-up fee of \$200 applies to cash bar.
Cash and Credit Cards accepted.

Champagne

Enhance your reception with a champagne toast!
Bottle prices start at \$25.00 per bottle.
Each bottle serves a table of 10 guests.

Hosted Non-Alcoholic Drink Package

\$6 PER PERSON - 4 HOURS

SELECT THREE

Iced Tea, Lemonade, Coffee, Juice, Soda (+\$2 per person)

Non-Alcoholic Beverage Stations

COFFEE STATION served with cream and sugar	\$2 PER PERSON
HOT CHOCOLATE STATION served with marshmallows	\$2 PER PERSON
APPLE CIDER STATION served with cinnamon sticks	\$2 PER PERSON
ICED TEA STATION served with fresh lemons and sugar	\$2 PER PERSON
LEMONADE STATION	\$2 PER PERSON
HYDRATION STATION - Infused Flavored Water Station Cucumber Mint, Orange Rosemary, Strawberry Lemonade	\$4 PER PERSON

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Bar Selections

If you do not see a particular Beer/Wine/Liquor listed that you would like for your event let us know!
We will do our best to find exactly what you want, however only the items below are guaranteed.
Items outside our provided list are subject to an additional charge.

Non-Alcoholic Beverages

Pepsi
Diet Pepsi
Sierra Mist
Dr. Pepper

Club Soda
Tonic Water
Ginger Ale
Ginger Beer

Orange Juice
Pineapple Juice
Grapefruit Juice
Cranberry Juice

Domestic Beer - Choose 2

Bud Light
Budweiser
Blue Moon

Coors Light
Coors Banquet
Montucky Cold Snack

Michelob Ultra
White Claw Hard Seltzers

Craft and Import Beer - Choose 2

Angry Orchard Hard Cider
Breckenridge Funslinger Lager
Breckenridge Avalanche Amber Ale
Corona
Dry Dock Apricot Blonde

Killian's Irish Red
Kona Big Wave Golden Ale
New Belgium Fat Tire Ale
New Belgium Juicy Hazy IPA

Odell Sippin' Pretty Sour
Odell IPA
Pilsner Urquell
Stella Artois
Stone Brewing IPA

House Wine - Choose 2 Red and 2 White

WHITE (dry to sweet)

Chardonnay-Mezzacorona
Pinot Grigio-Sycamore Lane
Sauvignon Blanc-Astica
Prosecco-Chloé
Riesling-Crane Lake
Moscato-Crane Lake

PINK

Sparkling Rose-Campo Viejo
Rose-Line 39

RED (light to bold)

Pinot Noir-Crane Lake
Red Blend-Mondavi
Merlot-Sycamore Lane
Malbec-Astica
Cabernet Sauvignon-Sycamore Lane

Call Liquor

Titos Vodka
Captain Morgan White
Captain Morgan Spiced

Jack Daniels Whiskey
Dewars Scotch
Fireball Cinnamon Whiskey

Bushmills Irish Whiskey
Jim Beam Bourbon
Lunazul Silver Tequila
Bombay Sapphire Gin

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Upgraded Selections

Premium Wine - Choose 2 Red and 2 White

WHITE (dry to sweet)

Champagne-La Marca
Chardonnay-Josh
Buttery Chardonnay-Flat Top
Pinot Grigio-Sterling
Sauvignon Blanc-Prophecy
Sauvignon Blanc-Kendall Jackson

PINK

Rose-Whispering Angel
Moscato-Innocent Bystander

RED (light to bold)

Pinot Noir-Hob Nob
Pinot Noir-Noble Vines 667
Red Blend-Murphy Goode
Shiraz Cabernet-Black Opal
Cabernet Sauvignon-Sterling
Cabernet Sauvignon-Tribute

* Ask about our Ultra Premium Wine Selections

Premium Liquor

Grey Goose Vodka
Bacardi Rum
Chivas Regal 12 year Scotch
Skrewball Peanut Butter Whiskey

Crown Royal Whiskey
Jameson Irish Whiskey
Bulleit Bourbon
Patron Tequila
Tanqueray Gin

Notes