



Three Barn Farm Special Menu

Buffet Cocktail Dinner

Main Items (choose three)

Open-Faced Cocktail Sandwiches on Rustic Bread with Assorted Cheeses, Spreads, and Cured Meats
Assorted Biscuit Sandwiches with Fresh Seasonal Fillings
Roast Pork on Crusty Bread with Apricot Mustard and Greens
Smoked Brisket Sliders with Molasses-Bourbon BBQ Sauce and Crispy Onions
Pulled Pork Sliders with Carolina BBQ Sauce and Crispy Jalapenos
Heirloom Tomato and White Cheddar on Baguette with Basil Mayo
Ploughman's Platter
(assorted cured meats, housemade pickles, cheeses, fresh vegetables, rustic breads, with mustards and chutney)
Regional Artisan Cheeses with Toasts and Seasonal Accompaniments
Grilled Local Sausages on Skewers with Assorted Mustards
Grilled Lamb Chops with Caramelized Onions and Blue Cheese

Accompaniments (choose 5)

Barbecued Chicken on Skewers with Onion Marmalade Dipping Sauce
Sweet Potato Hushpuppies with Spicy Apple Butter Dip
Herb-Ricotta Turnovers
Garlic and Rosemary Lamb Skewers with Tzatziki Dip
Flash-Fried Green Beans with Cajun Remoulade
Grilled Shrimp with Peach Cocktail Sauce
Apple-Gouda Tartlets
Goat Cheese with Tomato Marmalade
Smoked Trout Salad with House-made Crostini
Maple-Glazed Bacon-Wrapped Scallops
Salmon-Potato Cakes with Dill Sauce
Assorted Flatbread Pizzas with Seasonal Toppings
Pulled Pork (or Chicken) Flatbread Pizza with Caramelized Onion and Blue Cheese
Warm Brie topped Peach Chutney and Toasted Almonds
Fresh Vegetable Crudite with Buttermilk-Chive Dip
All-Green Crudite with Avocado Dip
Seasonal Fresh Fruit Display

Dessert

Client provided Wedding Cake plated and served,
or
Mixed Berry Shortcake with Fresh Whipped Cream (plus \$4.00/person)
Assorted Homemade Pies (plus \$4.00/person)

\$76.75 per Guest/package price

Includes 4 hour open bar

A 22% service charge and sales tax are added to the final invoice.