



Three Barn Farm Special Menu

**Buffet Seated Dinner Packages or Seated Family-Style Dinner Packages
for Corporate & Private Events**
(additional charges apply for family-style service)

Main Items (choose two)

Slow-Smoked Sliced Brisket

Barbecued Baby Back Ribs

Sweet and Spicy Barbecued Chicken

Condiments on the side for barbecue items include assorted BBQ sauces and pickled onions

Grilled Locally-Made Sausages finished in beer and onions and peppers,
with spicy mustard and grain mustard on the side

Cabbage Rolls Stuffed with Ground Pork and Rice in Tomato-Dill Sauce

Bacon-Wrapped Meatloaf

Grilled Salmon Filet with a savory Mustard Glaze

Grilled Baby Lamb Chops with Blue Cheese and Caramelized Onions

Hot Side Dishes (choose two)

Green Bean and Wild Mushroom Casserole

Potato-Green Chile Gratin

Buttermilk-Chive Smashed Potatoes

Parsley-Buttered Rustic Egg Noodles

Cowboy Baked Beans with Bacon

Three Cheese Mac and Cheese with (or without) Smoked Sausage

Roasted Root Vegetables

Fresh Accompaniments (choose two)

Romaine and Field Green Salad with Creamy Mayfair Dressing and Fresh Veggies

Spring Green Salad with Berries, Candied Pecans, Raspberry-Poppyseed Dressing

Grilled Seasonal Vegetables with Lemon-Caper Vinaigrette

Macaroni Salad with Peas and Alpine Cheese

Mustard Potato Salad with Bacon and Scallions

Breads (choose one)

Cheddar-Sweet Corn Spoon Bread

Jalapeno Cornbread

Buttermilk Biscuits with Sweet Butter

Dessert

Mixed Berry Shortcake with Fresh Whipped Cream (plus \$4.00/person)

Assorted Homemade Pies (plus \$4.00/person)

Package Price

\$98.75

A 22% service charge and sales tax are added to the final invoice. Prices are based on a 4-hour event.

Package Includes

- * Buffet dinner
- * 4 hour open bar
- * Wine passed as guests arrive
- * Wine served at your table
- * China/stemmed glassware/silverware
- * Votive candles
- * Ivory linens
- * Venue specific tables and chairs