



SEATED DINNER PACKAGES FOR CORPORATE & PRIVATE EVENTS AT THREE BARN FARM

Starters

Spring Greens Salad with Fresh Berries, Candied Pecans, Raspberry-Poppyseed Dressing

Iceberg Wedge Salad with Frizzled Red Onion, Fried Green Beans, Sweet-and-Sour Tomato Vinaigrette, Regional Blue Cheese

Heirloom Tomato Salad with Shaved Fennel, Oranges, Olives and Citrus Vinaigrette

Chilled Soup of Fresh Green Peas and Watercress with Crème Fraiche and Cheese Crisp

Grilled-Charred Romaine Heart with Shredded Radish and Carrot, Buttermilk-Dill Dressing, Prairie Breeze Cheese

Main Courses

A. Citrus-Grilled Chicken with Grilled Oranges, Roasted Seasonal Vegetables, Roasted Rosemary Potatoes, Natural Chicken Stock Gravy

B. Fried Chicken Breast, Parsnip Whipped Potatoes, Braised Greens, Natural Chicken Stock Gravy

C. Grilled Flank Steak, Warm Artichoke Potato Salad, Ale Mustard Demiglace, Roasted Seasonal Vegetables

D. Grilled Salmon Filet Glazed with Maple Mustard, Creamed Leeks, Green Chile Spoon Bread

E. Pork Chop Stuffed with Ozark Mushrooms, Red Currant-Dijon Demiglace, Multigrain Pilaf, Roasted Seasonal Vegetables

F. Herb-Stuffed Beef Tenderloin, Red Wine Reduction, Roasted Fingerling Potatoes, Gratin of Farm-Fresh Greens and Alpine Cheese

G. Braised Lamb Shank with Rosemary and Lemon, Ozark Mushroom Savory Bread Pudding, Grilled Asparagus and Tomatoes

H. Duck Confit, White Beans, Local Grilled Chicken Sausage, Grilled Vegetables

I. Eight-Ounce Beef Tenderloin Filet, Grilled Jumbo Shrimp, Etouffee Sauce, Roasted Potatoes with Grilled Onions, Sautéed Green Beans

Dessert

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

Package Prices

\$79.99 - A, B
\$84.25 - C, D, E
\$94.75 - F, G, H, I

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

Package Includes

- * Choice of one starter and one main course from selected menus
- * Decaffeinated Coffee and Hot tea
- * 4-hour open bar
- * Wine passed as guests arrive
- * Wine served at the dinner tables
- * China/stemmed glassware/silverware
- * 3-5 Votive candles per dinner table
- * Ivory linens/white cotton napkins
- * Venue Specific Tables and Chairs