



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
- Grilled Shrimp with Peach Cocktail Sauce
- BBQ Shrimp with Red Pepper Marmalade
- 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
- Swedish Meatballs with Lingonberry Preserves
- Warm Brie topped Peach Chutney and Toasted Almonds
- Fresh Vegetable Crudite with Roasted Shallot Dip
- All-Green Crudite with Avocado Dip
- Seasonal Fresh Fruit Display