



## **Three Barn Farm Special Menu**

### **Buffet Seated Dinner or Seated Family-Style Dinner (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**

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)