



Breakfast Menu

\$14 per person*

Includes the following:

Two Scrambled Eggs
One Slice of Bacon and One Sausage Link
One Biscuit with Sausage Gravy
Non-Alcoholic Beverage
Variety of Mini Scones

*Tax, Gratuity and Alcoholic Beverages NOT included.

Alcoholic Beverage Options:

1

Open Bar Service

Includes our house brands of beer, bourbon, scotch, gin, vodka, rum, wine at \$7 per person per hour.

2

Consumption Bar

Host pays for guest consumption.

3

Cash Bar

Guests purchase drinks individually.

Facility Fees**

\$100 for 2 hours (minimum)
\$50 for each additional 1/2 hour
Private Events with 100+ Guests - \$500

**Facility Fees are NOT deposits. The facility fee will NOT be deducted from the final price of your event.



Luncheon Menu

\$16 per person*

Choose from:

Chicken Salad on a Buttery Croissant
Brisket Sandwich with Pepper Jack Cheese on a Kaiser Roll
Spinach Artichoke Parmesan Quiche (Vegetarian Option)

Served with a choice of:

Potato Chips, Cole Slaw, or Fresh Fruit Cup
Mini-Desserts Sampler & Non-Alcoholic Beverages also included

*Tax, Gratuity and Alcoholic Beverages NOT included.

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Sit-Down Dinner Party Menu

We are a Boutique Caterer, so pricing will depend on the menu you choose.

Approx. \$35-\$40 per person*
(Cheeseboard - additional \$4 per person)

Includes the following:

Salad, Bread, Entree, Vegetable & Starch
Mini-Desserts Sampler & Non-Alcoholic Beverages also included

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Cocktail Party Menus

3 X 3 X 3 | \$26 per person*

Your choice of:

3 hot hors d'oeuvres, 3 cold appetizers, 3 mini-desserts
& non-alcoholic beverages

(Cheeseboard - additional \$4 per person)

Hot Hors d'Oeuvres:

Baked Mac 'n' Cheese Bites

Beef Brisket Sliders

Brie in Phyllo

with raspberry or pecans & brown sugar

Cocktail Franks in Pastry

Crab-Stuffed Mushrooms*

Crab Cakes with Lemon Dill Drizzle

Flatbread Pizzas

mexican, pesto chicken, or spinach, artichoke, & parmesan

Fried Green Tomato Bites*

Lamb Sliders*

Mashed Potato with Dijon on Keilbasa

Mini Quiches

Mini Ruebens

Meatballs

traditional or garlic & honey

Meatloaf "Cupcakes"

Mushroom Puffs

Roquefort Popovers

Sausage Pinwheels

Sesame Breadsticks Wrapped with Bacon

Shrimp 'n' Grits*

Spanikopita

Spinach, Bacon, & Cheese Puffs

Sweet Potato Pastry

Tomato Tarts

2 X 2 X 2 | \$23 per person*

Your choice of:

2 hot hors d'oeuvres, 2 cold appetizers, 2 mini-desserts
& non-alcoholic beverages

(Cheeseboard - additional \$4 per person)

Cold Appetizers:

Antipasto Skewers

Apple "Nachos"

Tomato Bruschetta & Parmesan

Caprese Skewers or in Phyllo Cups

Dried Apricots with Boursin Cheese*

Fruit Skewers

Greek Cucumber Rollups*

Hummus Three Ways

Italian Sushi

*with roasted peppers, asparagus & Arborio rice wrapped in
prosciutto (no fish)**

Melon & Prosciutto Skewers

Mini Egg Salad BLTs

Salmon Mousse in Phyllo

Watermelon & Feta Skewers

Bacon Wrapped Sesame Sticks

(The number of appetizers served is formulated on two factors:
the time of day and whether or not they are intended as a meal
replacement. You can depend on us to do the math!)

(List not all inclusive; vegetable appetizers are available)

Mini-Desserts

Cakes:

Banana
Banana with Chocolate Frosting
Carrot Cake Cream Cheese Icing
Chocolate
Chocoholic Chip
Chocolate Amaretto
German Chocolate
Lemon
Mocha
Orange
Red velvet
Strawberry
Strawberry with Key Lime Mousse

Cheesecakes:

Carrot Cake Cheesecake Combo*
Chocolate
Key Lime
New York Style
raspberries or strawberries
Red Velvet Cheesecake Combo*
White Chocolate Crème Brulee*

Cookies:

Butter Rum
Chocolate Chip
Ginger Snap Thins
*ginger/mango cream cheese, pumpkin mousse
or eggnog mousse*
Key Lime Shortbread
Pistachio & Dark Chocolate
Root Beer Float Sandwich

Other Minis:

Flourless Chocolate Hazelnut Torte
Goey Butter
Strawberry Shortcake

Other Minis:

Banana Cream
Chocolate
Coconut Cream
Peanut Butter in Chocolate Crust
Pecan
Pecan/Pumpkin Tarts

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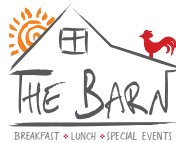
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Custom Bakery Department

The Barn has always been blessed to have Sherry Dauphin making delectable desserts from day one. Now, Sherry heads a full-service bakery department that can make everything from cupcakes to wedding cakes, cookies to pies, scones to sheet cakes.

Call today to place an order and to discuss the details

314-966-8387