



# 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 \$20 per person for the first hour and \$15 per person after that.

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

\$17 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

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# Sit-Down Dinner Party Menu

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

Approx. \$38-\$50 per person\*  
(Cheeseboard - additional \$4 per person)

## Includes the following:

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

\*Tax, Gratuity and Alcoholic Beverages NOT 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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# 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