



# Luncheon Packages

HOLIDAY 2018

## INCLUDED:

- THE BARN ACCESS (11AM-2PM)
- TABLES & CHAIRS
- PROJECTION SYSTEM
- SETUP & TEARDOWN
- GOURMET LUNCH MENUS
- IVORY TABLE LINENS
- TABLE CENTERPIECES

VENUE FEE | \$700



# Holiday Menus

2018



\$55 PER PERSON

## *Comforts of Home*

Mixed Organic Greens, Cucumbers, Shaved Carrots, and Grape tomatoes with House made buttermilk Ranch and Herbed Vinaigrette

Slow Roasted Pot Roast

Lemon Pepper Roasted Chicken

Buttermilk Mashed Potatoes

Southern Style Green Beans

Buttermilk Biscuits and Yeast Rolls

Strawberry Shortcake and Chocolate Truffle Cake

## *Southern Style Christmas*

Mini Wedge Salad with Apple Smoked Bacon Bits, Grape tomato Halves, Bleu Cheese Crumbles and Bleu Cheese Dressing and Herbed Italian

Pulled Pork

Oven Roasted Chicken

House made Adams and Sticky Sauces

Macaroni and Cheese

Loaded Baked Potato Salad

Cole Slaw

Corn Bread and Yeast Rolls

Assorted Fruit Cobblers with Fresh Whipped Cream

\$60 PER PERSON

## *Traditional*

Maple Glazed Ham

Turkey with Gravy

Herbed Stuffing

Sweet Potato Casserole

French Style Green Beans with Almonds

Cranberry and Orange Sauce

Assorted Breads

Assorted Cakes and Pies

## *Classic*

Mixed Organic Greens topped with Cran-Raisins, Dried Apricots and Candied Pecans with Whole Grain Honey Mustard and Roasted Garlic Balsamic

Carved Roast Beef with Au jus and Horsey Sauce

Rosemary Garlic Chicken

Red Skim Mashed Potatoes

Fresh Seasonal Vegetables in White Wine Lemon Butter

Artisan Rolls

Assorted Holiday Cakes

All menus include a non-alcoholic beverage bar.

MINIMUM PACKAGE FEE | \$1,400

(INCLUDES VENUE FEE)