



PINE BARN INN



Banquet Menu

A STANDARD FOR
DELICIOUS FOOD & EXCELLENT SERVICE

Index

Breakfast	Page 1
Luncheon	Page 3
Hors d'Oeuvres.	Page 11
Dinner	Page 13
Pine Barn Inn Policies	Page 15

Breakfast

*Served weekdays from 7:00am until 10:00am
Weekends: 8:00am until 10:00am*

QUICK CONTINENTAL ~ \$5.95

100% Fruit Juices – Freshly Cut Fruit – Fat Free & Low Fat Yogurt
Coffee, regular and decaf, and Hot Tea

EXPRESS CONTINENTAL ~ \$6.95

100% Fruit Juices – Freshly Cut Fruit – Granola Bars – Fat Free & Low Fat Yogurt
Coffee, regular and decaf, and Hot Tea

DELUXE CONTINENTAL ~ \$7.95

100% Fruit Juices – Freshly Cut Fruit – Granola Bars – Warmed Bagels - Fat Free & Low Fat Yogurt
Coffee, regular and decaf, and Hot Tea

ADDITIONAL ITEMS

Warmed bagels with butter and creamed cheese for \$1.50 per person

Freshly baked warm sticky buns for \$2.00 per person

Bottled Soda and Water for \$2.25 per bottle

Iced Tea or Lemonade for \$9.00 per pitcher

Selection of Muffins and Danish for \$1.25 per person

PLEASE NOTE:

CONTINENTAL BREAKFASTS WILL BE SERVED AND REPLENISHED
FROM THE START OF THE FUNCTION UNTIL THE END OF THE FIRST
SCHEDULED BREAK, OR FOR A MAXIMUM OF TWO HOURS.

(ADDITIONAL COFFEE REFRESHES ARE AVAILABLE
AT \$1.25 PER PERSON PER REFRESH)

THE PINE BARN SERVED BREAKFAST ~ \$8.95

Choice of a Juice: Orange, Apple or Cranberry

Scrambled Eggs

Crispy Bacon or Sausage Patties

Home Fried Potatoes

Choice of Toast or Freshly Baked Muffins

Coffee (regular or decaf), and Hot Tea

This Breakfast Menu Option is NOT AVAILABLE IN THE BALLROOM

THE PINE BARN BREAKFAST BUFFET ~ \$9.95

(Minimum 30 People)

Orange, Apple and Cranberry Juices

Scrambled Eggs

Crispy Bacon and Sausage Patties

Home Fried Potatoes

Cinnamon French Toast or Pancakes

Fresh Baked Muffins and Danish

Bowl of Seasonal Fruit

Fat Free and Low Fat Yogurt

Coffee (regular and decaf), and Hot Tea

Add an Omelet Station for \$3.95 per person

PLEASE NOTE:

ALL BREAKFAST BUFFETS WILL BE SERVED FOR ONE HOUR FROM THE SCHEDULED BEGINNING OF THE FUNCTION.

Luncheons

*Served Weekdays and Saturday:
11:00am until 4:00pm - Sunday: 11:00am until 2:00pm*

Note: Sandwich Luncheons Served At Dinner Time – Add 20% Surcharge

THE DELI DISPLAY ~ \$9.95

(Minimum 20 People)

Deli Sliced Ham, Turkey and Roast Beef

Lettuce, Tomato, and Onion

American and Swiss Cheeses

Assorted Rolls and Breads - Condiments

Cole Slaw and One Additional Deli Salad (See choices on next page)

Kettle Style Potato Chips - Cookies and Brownies

Includes Coffee, Tea, and Iced Tea

Add Macaroni and Cheese for \$1.00 per person

Add Pasta Marinara or Alfredo for \$1.00 per person

THE SOUP AND DELI DISPLAY ~ \$12.25

(Minimum 20 People)

Soup of the Day

Deli Sliced Ham, Turkey and Roast Beef

Lettuce, Tomato, and Onion

American and Swiss Cheeses

Assorted Rolls and Breads - Condiments

Cole Slaw and One Additional Deli Salad (See choices on next page)

Kettle Style Potato Chips - Cookies and Brownies

Includes Coffee, Tea, and Iced Tea

ASSORTED SANDWICH DISPLAY ~ \$9.95

(Minimum 10 People)

A tray of assorted sandwiches and wraps
Cole Slaw and One Additional Deli Salad
Kettle Style Potato Chips
Cookies and Brownies

Includes Coffee, tea, and Iced Tea

Add Soup of the Day for \$2.00 per person

DELI SALAD SELECTIONS

Caesar Salad, Faith Salad, Taboulie, Quinoa Salad, Whole Wheat Sesame Noodle Salad,
Red Potato Salad, Brown Rice, Roasted Corn, and Black Bean Salad,
Roasted Vegetables and Cous-Cous Salad, Broccoli Pasta Salad, Macaroni Salad,
Sliced Ripe Tomatoes and Fresh Mozzarella Tray,
Antipasto Salad, Tomato, Onion, and Cucumber Salad, Bowl of Seasonal Fruit

SERVED SOUP AND SANDWICH ~ \$9.95

Chef's choice Soup of the Day

*Choice of **one** of the following sandwiches:*

Pine Barn Croissant Club, Turkey Club Wrap, Grilled Breast of Chicken, French Dip,
Grilled Chicken Caesar Wrap or a Grilled Vegetable Panini Wrap

Kettle Style Potato Chips and a Pickle Spear

Includes Coffee, Tea, and Iced Tea

Add Cookies and Brownies for \$1.00

SERVED SOUP AND SALAD ~ \$9.95

Soup of the Day

*Choice of **one** of the following salads:*

Tossed House Salad, Caesar Salad, or Faith Salad

(Add Grilled Chicken to any salad for \$2.00)

Freshly Baked Rolls and Butter

Includes Coffee, Tea, and Iced Tea

Add Cookies and Brownies for \$1.00

EXPRESS LUNCHEON BUFFET ~ \$13.95

Served from 11:00am until 2:00pm Only

(Minimum 30 People)

Choice of a Salad

Tossed Garden Salad, Caesar Salad or Faith Salad

Includes Fresh Baked Rolls and Butter

Choice of Two Entrées

Pot Roast of Beef Jardinière, Beef Tips with Mushrooms, Baked Stuffed Breast of Chicken, Herb Grilled Breast of Chicken, Chicken in Lemon Butter Sauce, Chicken Marsala, Chicken Picatta, Chicken Parmigiana, Boneless Chicken Cacciatore, Orange Chicken Stir-fry, Sliced BBQ Loin of Pork, Beef Lasagna, Ziti and Meatballs with Marinara Sauce, Manicotti, Herb Baked Haddock, Miniature Fried Shrimp, Vegetarian Vegetable Paella, Tuscan Vegetable Ravioli in Marinara or Pesto Cream Sauce, Vegan Vegetable Tortellini in Marinara Sauce, Vegetarian Eggplant Rollatini in Marinara Sauce

Choice of a Starch

Parslied Red Potatoes, Redskin Mashed Potatoes, Rosemary Roasted Red Potatoes, Brown Rice Pilaf, Herbed Parmesan Couscous, or Macaroni and Cheese

Choice of a Vegetable

Candied Carrots, Lemon Dill Carrots, Buttered Corn, Fresh Vegetable Medley, Whole Green Beans, Freshly Steamed Broccoli, Cauliflower au Gratin, Green Bean, Wax Bean, and Carrot Medley or Stir-fry Vegetable Medley (Includes: Zucchini, Squash, Snow Peas, Bamboo Shoots, Broccoli, and Baby Corn)

Includes a tray of Cookies and Brownies

Includes Coffee, Tea, Iced Tea

ADDITIONAL LUNCH BUFFET ITEMS:

Add Soup to Any Buffet for \$2.00 per person

Soda for \$2.25 per bottle

Extra Entrées: \$2.00 per person

Extra Side Dishes: \$1.00 per person

PLEASE NOTE:

**ANY FOOD REMAINING AT THE CONCLUSION OF A BUFFET
REMAINS THE PROPERTY OF THE PINE BARN INN.**

COMPLETE LUNCH BUFFET

(Minimum 30 People)

Choice of Three Salads

Tossed Garden Salad, Caesar Salad, Faith Salad, Taboulie, Quinoa Salad,
Whole Wheat Sesame Noodle Salad, Coleslaw, Red Potato Salad,
Brown Rice, Roasted Corn, and Black Bean Salad, Roasted Vegetables and Cous-Cous Salad, Broccoli Pasta
Salad, Macaroni Salad, Sliced Ripe Tomatoes and Fresh Mozzarella Tray, Antipasto Salad,
Tomato, Onion, and Cucumber Salad, Bowl of Seasonal Fruit

Includes Freshly Baked Rolls and Butter

Choice of Three Entrées

Level One Buffet ~ \$15.95

Sliced Black Diamond Flat Iron Steak, Pot Roast of Beef Jardinière, Beef Tips with Mushrooms,
Baked Stuffed Breast of Chicken, Herb Grilled Breast of Chicken, Chicken in Lemon Butter Sauce,
Chicken Marsala, Chicken Picatta, Chicken Parmigiana, Boneless Chicken Cacciatore,
Orange Chicken Stir-fry, Sliced BBQ Loin of Pork, Beef Lasagna, Ziti and Meatballs with Marinara Sauce,
Manicotti, Grilled Fresh Salmon, Herb Baked Cod, Miniature Fried Shrimp, Vegetarian Vegetable Paella,
Tuscan Vegetable Ravioli in Marinara or Pesto Cream Sauce, Vegan Vegetable Tortellini in Marinara Sauce,
Vegetarian Eggplant Rollatini in Marinara Sauce

Level Two Buffet ~ \$21.95

Sliced Tenderloin of Beef with Burgundy Demi-Glace, Chicken in Lemon Butter Sauce with Crabmeat,
Sliced Duck with Julienne Vegetables and Orange Zest Sauce, Shrimp and Lobster Newburg with Rice,
Veal Marsala, Baked Orange Roughy, Crabmeat Stuffed Tilapia with Lobster Sauce, Jumbo Shrimp Scampi

Choice of a Starch

Parslied Red Potatoes, Redskin Mashed Potatoes, Rosemary Roasted Red Potatoes, Brown Rice Pilaf,
Herbed Parmesan Couscous, Macaroni and Cheese

Choice of a Vegetable

Candied Carrots, Lemon Dill Carrots, Buttered Corn, Fresh Vegetable Medley, Whole Green Beans,
Freshly Steamed Broccoli, Cauliflower au Gratin, Green Bean, Wax Bean, and Carrot Medley or
Stir-fry Vegetable Medley (Includes: Zucchini, Squash, Snow Peas,
Bamboo Shoots, Broccoli, and Baby Corn)

Choice of a Dessert

Table of Chef's Choice Desserts, Served Dessert or Individual Ice Cream Sundae

Includes Coffee, Tea and Iced Tea

Pre-order Served Luncheons

Available Weekdays and Saturday

11:00am until 4:00pm - Sunday: 11:00am until 2:00pm

CHOICE OF A SALAD

Tossed Garden Salad, Caesar Salad, Faith Salad, or a Fresh Fruit Cup

Includes Fresh Baked Rolls and Butter

CHOICE OF UP TO THREE ENTRÉES

Please Note: All steaks are prepared to medium doneness only

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|--|--|
| -Pot Roast of Beef Jardinière - \$14.95 | - 10 oz Flat Iron Steak with Sherried Mushrooms - \$21.95 |
| -10oz Prime Rib of Beef au Jus - \$27.95* | - 6 oz. Petit Tenderloin with Sherried Mushrooms - \$26.95 |
| -Baked Stuffed Breast of Chicken - \$16.95 | - Chicken in Lemon Butter Sauce - \$16.95 |
| -Chicken Marsala - \$16.95 | - Panko Breaded Almond Crusted Pan Fried Chicken - \$16.95 |
| -Chicken Parmigiana - \$16.95 | - Grilled Fillet of Salmon with Lemon Sauce - \$19.95 |
| -Chicken in Lemon Butter with Crab - \$20.95 | - Crabmeat Stuffed Tilapia with Lobster Sauce - \$21.95 |
| -Baked Center Cut Haddock - \$17.95 | - Eggplant Parmigiana - \$14.95 |
| -Baked Orange Roughy - \$24.95 | - Tuscan Vegetable Ravioli - \$16.95 |
| -Orange Vegetable Stir-fry - \$12.95 | - Vegetarian Eggplant Rollatini \$17.95 |

**The Prime Rib Selection Requires a Minimum of 10 Orders*

CHOICE OF ONE SIDE DISH

Parslied Red Potatoes, Redskin Mashed Potatoes, Rosemary Roasted Red Potatoes, Brown Rice Pilaf, Macaroni and Cheese, Herbed Parmesan Couscous, Freshly Steamed Broccoli, Candied Carrots, Lemon Dill Carrots, Buttered Corn, Fresh Vegetable Medley, Whole Green Beans, Cauliflower au Gratin, or Green Bean, Wax Bean and Carrot Medley

CHOICE OF A DESSERT

Table of Chef's Choice Desserts, Served Dessert or Individual Ice Cream Sundae

Includes Coffee, Tea and Iced Tea

PLEASE NOTE:

SERVED LUNCHEONS WITH CHOICE OF SELECTIONS
REQUIRE A PRE-ORDER WITH A
72 HOUR ADVANCE NOTICE

(PRICE OF AN ADDITIONAL ENTRÉE OR SIDE WILL BE A \$1.00 UPCHARGE)

Hors d'Oeuvres

HORS D'OEUVRE DISPLAYS

The following displays are replenished for one hour

DELUXE STATIONARY DISPLAY \$4.95 PER PERSON

A deluxe display of vegetable crudités, domestic and imported cheeses, and fresh seasonal fruit
Includes dips and crackers

VEGETABLE AND CHEESE DISPLAY \$3.95 PER PERSON

A display of vegetable crudités and domestic and imported cheeses
Includes dips and crackers

FRESH SEASONAL FRUIT AND CHEESE DISPLAY \$4.25 PER PERSON

A display of fresh seasonal fruit and domestic and imported cheeses
Includes dips and crackers

VEGETABLE CRUDITÉS DISPLAY \$2.95 PER PERSON

A selection of vegetables including carrots, celery, broccoli, cauliflower, cherry tomatoes, cucumbers, and red and green peppers
Includes dips and crackers

DOMESTIC AND IMPORTED CHEESE DISPLAY \$3.95 PER PERSON

A selection of domestic and imported cheese - Includes dips and crackers

FRESH SEASONAL FRUIT DISPLAY \$3.95 PER PERSON

An assortment of fresh fruit with yogurt dip

ASSORTED MINIATURE DESSERT BAR DISPLAY \$1.50 PER PERSON

Includes: Baklava, Mint Squares, Miracle Bars, Raspberry Crumb Squares, Lemon Squares, and Chocolate Chunk Brownies

HOT HORS D'OEUVRES

The following will serve up to 50 people:

Crab Dip with Crackers - \$80.00

Bruschetta - \$65.00

Whole Baked Brie with Apples - \$90.00

Rye Round filled with Spinach Dip - \$60.00

The following are priced for 50 pieces

10-15 count Jumbo Shrimp - \$125.00

21-25 count Large Shrimp - \$75.00

Coconut Shrimp - \$50.00

Barbecued Shrimp Kabobs - \$85.00

Miniature Crab Cakes - \$90.00

Mini Assorted Quiche - \$50.00

Vegetable Spring Rolls - \$55.00

Crabmeat Cocktail Spoons - \$85.00

Cherry Tomatoes Stuffed
with Herbed Cheese - \$45.00

Smoked Gouda Stuffed Mushrooms - \$55.00

Kielbasa in Rum Sauce - \$40.00

Chicken and Vegetable Quesadillas - \$40.00

Mini Cuban and/or Reuben Paninis - \$40.00

Grilled Jamaican Jerk Chicken Skewers - \$40.00

Swedish or Sweet and Sour Meatballs - \$30.00

Mushrooms Stuffed with Crabmeat - \$65.00

Florentine Stuffed Mushrooms - \$45.00

Vegetable Potstickers - \$50.00

Brie Wrapped in Phyllo
with Raspberry Sauce - \$80.00

Spanikopita (Spinach & Feta Puffs) - \$55.00

Asparagus Wrapped with Prosciutto - \$60.00

Scallops Wrapped in Bacon - \$95.00

Ripe Melon Wrapped in Prosciutto - \$50.00

Almond Crusted Chicken - \$55.00
(with cherry dipping sauce)

Sesame Chicken Strips with dip - \$45.00

Boneless Buffalo Wings - \$55.00

Mozzarella Sticks \$40.00

Smoked Salmon Caviar &
Chive Cream Cheese Canapes - \$50.00

Unlimited Cocktail Buffet

*Food Refilled For Two Hours – Total Function Time Is Three Hours
(Minimum 40 people)*

INCLUDES:

Beverage Station with Coffee and Iced Tea

Display of Assorted Miniature Dessert Bars

Display of Fresh Fruit and Vegetable Crudités

Tomato Bruschetta with Parmesan Crisps and Crackers

CHOICE OF THREE HORS D'OEUVRES \$14.95

CHOICE OF FOUR HORS D'OEUVRES \$16.95

HORS D'OEUVRES SELECTION

Chicken and Vegetable Quesadillas

Sesame Chicken Strips with dipping sauce

Almond Crusted Chicken with cherry dipping sauce

Mushrooms Stuffed with Crabmeat

Florentine Stuffed Mushroom Caps

Polish Sausage Puffs

Mini Quiche

Miniature Grilled Cuban and/or Reuben Paninis

Vegetable Spring Roll

Grilled Jamaican Jerk Chicken Skewers with dipping sauce

Spanikopita (Spinach and Feta Cheese Puffs)

Kielbasa in Rum Sauce

Miniature Fried Shrimp

Sweet and Sour or Swedish Meatballs

Cherry Tomatoes Stuffed with Herbed Cheese

Miniature Potato Pancakes with Chive Cream Cheese

Grazing Stations Buffet ~ \$22.95

(Minimum 40 people)

A grazing station buffet is a casual alternative to a standard dinner party.
It works best when all of the food is available upon your guests' arrival.
It is designed to encourage conversation while browsing a unique variety of food.
Our maximum capacity for this menu style is 175 people.

Please Note: The stations will be refilled for two hours from the beginning of the function.

HORS D'OEUVRES STATION

Your Choice of Four

- | | |
|---|--|
| - Chicken and Vegetable Quesadillas | - Sesame Chicken Strips with dipping sauce |
| - Mushrooms Stuffed with Crabmeat | - Almond Crusted Chicken with cherry dipping sauce |
| - Florentine Stuffed Mushroom Caps | - Polish Sausage Puffs |
| - Gouda Stuffed Mushrooms | - Mini Quiche |
| - Vegetable Spring Rolls | - Miniature Grilled Cubans and/or Reubens |
| - Kielbasa in Rum Sauce | - Grilled Jamaican Jerk Chicken Skewers with dipping sauce |
| - Miniature Fried Shrimp | - Spanikopita (Spinach and Feta Cheese Puffs) |
| - Sweet and Sour OR Swedish Meatballs | - Cherry Tomatoes Stuffed with Herbed Cheese |
| - Miniature Potato Pancakes with Chive Cream Cheese | - Miniature Potato Pancakes with Chive Cream Cheese |

SALAD STATION

Choice of a Salad

Tossed Salad – Caesar Salad – Spinach Salad – Faith Salad

Included: A deluxe display of vegetable crudités, domestic and imported cheeses, and fresh seasonal fruit

Includes dips and crackers

CARVING STATION

Choice of Two

Carved Top Round of Beef – Carved Ham – Carved Turkey

Optional: Carved Tenderloin of Beef (\$4.00 additional charge) – Carved Prime Rib (\$4.00 additional charge)

Included: an assortment of dinner rolls and condiments

Grazing Stations Buffet Menu Continued on Next Page

PASTA STATION

Choice of Three Pastas

Penne Rigatti, Cheese Tortellini, Beef Tortellini, Cheese Ravioli,
Wild Mushroom Ravioli, Chicken Spinach Ravioli, or Tuscan Vegetable Ravioli
Optional: Lobster Ravioli (\$2.00 additional charge)

Choice of Three Sauces

Marinara Sauce, Tomato Vodka Sauce, Meat Sauce, Spicy Fra Diavolo Sauce,
Creamy White Clam Sauce, Red Clam Sauce, Alfredo Sauce, or Pesto Sauce

MINIATURE ENTRÉE STATION

Choice of One Entrée

(Additional Entrées - \$2.00 per person)

Chicken in Lemon Butter Sauce – Chicken Picatta – Chicken Marsala
BBQ Loin of Pork – Grilled Atlantic Salmon
Vegetarian Option: Eggplant Parmesan

MASHED POTATO BAR

Our mashed potato bar is a chef manned station offering redskin mashed potatoes
and sweet potatoes with the following “mix-ins”:

Roasted Garlic, Scallions, Chopped Bacon, Steamed Broccoli,
Sour Cream, Honey, Brown Sugar, Candied Pecans

Also includes your Choice of: Cheddar, Parmesan or Blue Cheese

ASSORTED MINIATURE DESSERT BARS

Includes: Baklava, Mint Squares, Miracle Bars, Raspberry Crumb Squares, Lemon Squares,
and Chocolate Chunk Brownies

COFFEE STATION

Coffee, Hot Tea, & Iced Tea

Dinners

Served Weekdays and Saturday after 4:00pm - Sunday after 2:00pm

DINNER BUFFET

(Minimum 30 People)

CHOICE OF THREE SALADS

Tossed Garden Salad, Caesar Salad, Faith Salad, Taboulie, Quinoa Salad, Whole Wheat Sesame Noodle Salad, Coleslaw, Red Potato Salad, Brown Rice, Roasted Corn, and Black Bean Salad, Seasonal Vegetables and Cous-Cous Salad, Broccoli Pasta Salad, Macaroni Salad, Sliced Ripe Tomatoes and Fresh Mozzarella Tray, Antipasto Salad, Tomato, Onion, and Cucumber Salad, Bowl of Seasonal Fruit

Includes Freshly Baked Rolls and Butter

CHOICE OF THREE ENTRÉES FROM OUR LEVEL ONE BUFFET \$24.95

Chef Carved Top Round of Beef – Carved Turkey – Carved Ham – Carved Loin of Pork

Sliced Black Diamond Flat Iron Steak, Pot Roast of Beef Jardinière, Beef Tips with Mushrooms, Baked Stuffed Breast of Chicken, Herb Grilled Breast of Chicken, Chicken in Lemon Butter Sauce, Chicken Marsala, Chicken Picatta, Chicken Parmigiana, Boneless Chicken Cacciatore, Orange Chicken Stir-fry, Sliced BBQ Loin of Pork, Beef Lasagna, Ziti and Meatballs with Marinara Sauce, Manicotti, Grilled Fresh Salmon, Herb Baked Haddock, Miniature Fried Shrimp, Vegetarian Vegetable Paella, Tuscan Vegetable Ravioli in Marinara or Pesto Cream Sauce, Vegan Vegetable Tortellini in Marinara Sauce, Vegetarian Eggplant Rollatini in Marinara Sauce

CHOICE OF THREE ENTRÉES FROM OUR LEVEL TWO BUFFET \$31.95

Chef Carved Tenderloin of Beef – Carved Prime Ribs of Beef – Carved BBQ Loin of Pork

Sliced Tenderloin of Beef with Burgundy Demi-Glace, Chicken in Lemon Butter Sauce with Crabmeat, Sliced Duck with Julienne Vegetables and Orange Zest Sauce, Shrimp and Lobster Newburg with Rice, Veal Marsala, Baked Orange Roughy, Crabmeat Stuffed Tilapia with Lobster Sauce, Jumbo Shrimp Scampi

CHOICE OF A STARCH

Parslied Red Potatoes, Redskin Mashed Potatoes, Rosemary Roasted Red Potatoes, Brown Rice Pilaf, Macaroni and Cheese, or Herbed Parmesan Couscous

CHOICE OF A VEGETABLE

Candied Carrots, Lemon Dill Carrots, Buttered Corn, Fresh Vegetable Medley, Whole Green Beans, Freshly Steamed Broccoli, Cauliflower au Gratin, Green Bean, Wax Bean, and Carrot Medley or Stir-fry Vegetable Medley (Includes: Zucchini, Squash, Snow Peas, Bamboo Shoots, Broccoli, and Baby Corn)

CHOICE OF DESSERT

Table of Chef's Choice Desserts, Served Dessert or Individual Ice Cream Sundae

Includes Coffee, Tea and Iced Tea

Pre-order Served Dinner

CHOICE OF A SALAD

Tossed Garden Salad, Caesar Salad, Faith Salad, or a Fresh Fruit Cup

Includes Fresh Baked Rolls and Butter

CHOICE OF UP TO THREE ENTRÉES

(All steaks are prepared to medium doneness only)

**The Prime Rib Selections Require a Minimum of 10 Orders*

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|--|---|
| -13oz Prime Rib of Beef au Jus \$31.95* | - 8oz Center Cut Tenderloin with sherried mushrooms \$31.95 |
| -10oz Prime Rib of Beef au Jus \$27.95* | - 6oz Petit Tenderloin with sherried mushrooms \$27.95 |
| -Pot Roast of Beef Jardinière \$17.95 | - 10oz Flat Iron Steak with Sherried Mushrooms \$23.95 |
| -Chicken in Lemon Butter Sauce \$19.95 | - Chicken in Lemon Butter Sauce with Crab \$23.95 |
| -Baked Stuffed Breast of Chicken \$19.95 | - Panko Breaded Almond Crusted Pan Fried Chicken \$19.95 |
| -Chicken Marsala \$19.95 | - Grilled Fillet of Salmon with Lemon Sauce \$21.95 |
| -Chicken Parmigiana \$19.95 | - Baked Orange Roughy \$28.95 |
| -Fresh Atlantic Cod \$20.95 | - Crabmeat Stuffed Tilapia with Lobster Sauce \$24.95 |
| -Pine Barn's Famous Crab Cakes \$24.95 | - Orange Vegetable Stir-fry \$14.95 |
| -Portabella Mushroom Parmesan \$18.95 | - Tuscan Vegetable Ravioli \$18.95 |
| -Eggplant Parmigiana \$16.95 | - Vegetarian Eggplant Rollatini \$17.95 |

**The Prime Rib Selection Requires a Minimum of 10 Orders*

CHOICE OF A STARCH

Parslied Red Potatoes, Redskin Mashed Potatoes, Rosemary Roasted Red Potatoes, Brown Rice Pilaf, Macaroni and Cheese, Herbed Parmesan Couscous

CHOICE OF A VEGETABLE

Freshly Steamed Broccoli, Candied Carrots, Lemon Dill Carrots, Buttered Corn, Fresh Vegetable Medley, Whole Green Beans, Cauliflower au Gratin, or Green Bean, Wax Bean and Carrot Medley

CHOICE OF DESSERT

Table of Chef's Choice Desserts, Served Dessert or Individual Ice Cream Sundae

Includes Coffee, Tea, and Iced Tea

PLEASE NOTE:

SERVED DINNERS WITH CHOICE OF SELECTIONS

REQUIRE A PRE-ORDER WITH A

72 HOUR ADVANCE NOTICE

(PRICE OF AN ADDITIONAL ENTRÉE OR SIDE WILL BE A \$1.00 UPCHARGE)

PINE BARN INN POLICIES

GUEST COUNT POLICY

Final guest counts must be guaranteed three business days prior to the date of the function.

Absolutely no reductions will be accepted after this time. The number charged is based on the function guarantee or the actual number in attendance, whichever is greater. If no final count is given, you will be billed for your highest estimated count.

RESERVATION REQUIREMENTS

All food and beverage items must be supplied and prepared by the Pine Barn Inn. Your entrée selection, room requirements, and all other arrangements must be received one month prior to your function.

Prices are subject to change. Prices will be confirmed 30 days prior to each function.

FOOD PREPARED FOR BUFFET MEAL FUNCTIONS

Pine Barn Inn prepares buffet food based upon the menu you have chosen and your guaranteed number of guests. To assure an adequate amount of food for your event, there is occasionally food remaining at the conclusion of the function. ***This food remains the property of the Pine Barn Inn.*** The number of actual people at your function in relation to your guaranteed count does not affect the rule above.

SERVED MEAL LEFTOVER POLICY

Due to concerns regarding the amount of time that perishable food remains unrefrigerated, it is the policy of the Pine Barn Inn that ***no leftovers will be boxed to go.*** Please share this information with your guests to avoid any confusion during your function.

BEVERAGES

Due to our Liquor License, all liquor, beer and wine must be supplied by the Pine Barn Inn. It is our responsibility to enforce the legal drinking laws of the state. You must be 21 years of age to consume alcoholic beverages.

SERVICE CHARGE AND TAX

A 20% service charge and 6% sales tax will be added to all food and beverage functions.

BILLING / DEPOSITS

Final payment for your function is due at completion. Billing arrangements for all functions must be made in accordance to Pine Barn Inn policies. All requests for direct billing must be arranged at the time of booking and approved prior to the function date. For parties with 50 guests or more, a deposit equal to 20% of the estimated cost of your function will be required to secure your date. Deposits are non-refundable unless the Pine Barn Inn is able to sell your function date.

Policies Continue on Next Page

PINE BARN INN POLICIES

ROOM ASSIGNMENTS

Rooms for events are assigned according to the specified number of guests and setup requirements.

If there are fluctuations in the number of attendees, management reserves the right to reassign the room accordingly with proper notification. Guaranteed room assignments are subject to a pre-determined room charge.

ROOM RENTAL CHARGE

There is no additional room rental charge when functions include the service of a meal, and the room minimum is met. An appropriate, pre-determined charge for use of a room will be added for all functions that have limited or no meal service.

DECORATIONS

In order to insure the continued aesthetic distinction of our facilities, we do not permit the affixing of anything to the walls, doors, ceiling or partitions with nails, staples, carpet tape or other adhesives.

Use of balloons, confetti, glitter or open flame candles without a holder or appropriate base is also prohibited. Centerpieces may be ordered through your personal florist, at which time it will be necessary for you to inform the Pine Barn Inn prior to the event.

SHIPPING & RECEIVING

If it is necessary for you to ship materials to Pine Barn Inn, it is imperative that you observe the following instructions to ensure proper handling of your meeting or banquet materials. The Sales Office should be notified at least one week prior to shipping so adequate storage space can be secured. Each item should be clearly marked with the following:

1. Name of the Organization and Meeting Planner
2. Date of the Function
3. Name of the Pine Barn Inn Sales Contact

TOBACCO USAGE

Our establishment is a *Tobacco Free* property.

CANCELLATION FEE

Cancellations *received within 72 hours* of the event are charged with a full room rental fee, determined at the time of booking.

Updated: March 2018