



PINE BARN
INN

Banquet Menu

STARTERS

Served 7am – 11am

Unless otherwise noted, all buffets and displays are replenished for one hour of service.

20 guest minimum

Healthy Start Continental

\$8.50 / per person

Fresh fruit salad, whole bananas, granola bars, low fat yogurt and berry parfaits with granola, assorted fruit juices, regular and decaffeinated coffee and premium hot tea

Pine Barn Inn Continental

\$10.00 / per person

Gourmet muffins, specialty danish, assorted bagels, butter, preserves and cream cheese, fresh fruit salad, whole bananas, granola bars, low fat yogurt and berry parfaits with granola, assorted fruit juices, regular and decaffeinated coffee and premium hot tea

Beverages

Regular or decaffeinated coffee \$40 / gallon

Regular and decaffeinated coffee, premium hot tea \$2.50 / person

Chilled individual fruit juices \$2.75 / each

Bottled water \$2.50 / each

Assorted bottled soda \$2.50 / each

Lemonade or iced tea \$9 / per half gallon

Enhance Your Morning Service

All priced per person

*Oatmeal with selection
of toppings \$2.25*

Fresh fruit display \$3

Pancakes \$3

Cinnamon french toast \$3

Freshly baked sticky buns \$2.75

Scrambled eggs \$3

Smoked bacon and sweet sausage \$3.50

Smoked salmon platter \$5

BREAKFAST

Served 7am – 11am

Pine Barn Inn Breakfast Buffet

\$13.75 / per person

20 guest minimum

*Gourmet muffins, specialty danish, assorted bagels, butter, preserves and cream cheese,
fresh fruit salad, and berry parfaits with granola*

Fluffy scrambled eggs

Cinnamon french toast

Breakfast potatoes

Crispy bacon and sausage patties

Assorted fruit juices, regular and decaffeinated coffee and premium hot tea

Enhance your Breakfast

All priced per person

Oatmeal with selection of toppings \$2.25

Scrambled egg whites \$3.5

Biscuits and sausage gravy \$4

Pancakes \$3

Breakfast sandwiches and wraps \$3.50

Smoked salmon platter \$5

Chef's specialty vegetable frittata \$3

Chef attended omelet station Add \$7.75

Stations requires 1 attendant (\$50 attendant fee) for every 50 guests, minimum 3 hours

BREAKS

All breaks are replenished for one hour of service

Priced per person, 20 guest minimum

The Ballpark \$7.50

Soda, bottled water, popcorn, and warm soft pretzels with mustard

Sweet and Salty \$8.25

Soda, bottled water, selection of fresh baked gourmet cookies and brownies, potato chips, and pretzels

Garden Break \$10.25

Iced tea, lemonade, bottled water, vegetable crudité with ranch dip, pita and hummus, and fresh sliced fruit

Energy Break \$10.50

Mixed berry or peanut butter banana smoothies, granola bars, trail mix, dried fruits, and whole apples

Beverages À la Carte

Regular or decaffeinated coffee \$40 / gallon

Regular and decaffeinated coffee and premium hot tea \$2.50 / person

Chilled individual fruit juices \$2.75 / each

Bottled water \$2.50 / each

Assorted bottled soda \$2.50 / each

Lemonade or iced tea \$9 / per half gallon

Infused water \$45 / gallon

BRUNCH

Served 10am – 2pm

Pine Barn Inn Brunch Buffet

\$17.50 / per person

30 guest minimum

Starters

Bagels with cream cheese, smoked salmon platter

Salad

Served with fresh baked rolls and butter

Faith salad

House salad with assorted dressings

Traditional

Fresh scrambled eggs, ham and cheese strata, breakfast potatoes, cinnamon french toast, smoked bacon and sweet sausage, chef's choice vegetarian pasta, roasted chicken with sautéed vegetables in sweet garlic white wine sauce

Desserts

Assorted dessert display with fresh sliced fruit

Beverages

Assorted fruit juices, regular and decaffeinated coffee, and premium hot and iced tea

May we suggest

Chef attended omelet station Add \$7.75

Stations requires 1 attendant (\$50 attendant fee) for every 50 guests, minimum 3 hours

LUNCH

Served 11am – 3pm

Assorted Sandwich Buffet

\$13.75 / per person

20 guest minimum

Choose three sandwiches

Roast turkey and swiss on sliced wheat

Honey ham and american on hoagie roll

Roast beef and cheddar on ciabatta

Chicken salad on brioche roll

Egg salad sandwich on sliced wheat

Tuna salad on sliced whole wheat

Grilled vegetables and feta in whole wheat wrap

Grilled chicken caesar in whole wheat wrap

Chef's seasonal choice

Includes

Kettle chips, pickle and condiments, gourmet cookies and brownies, regular and decaffeinated coffee and premium hot and iced tea

Please advise if vegetarian option is needed

Choose a side

Potato salad

Macaroni salad

Broccoli and golden raisin

Antipasto salad

Cheese tortellini with spinach and sun-dried tomato salad

Coleslaw

Choose a 2nd side

Served with fresh baked rolls and butter

House salad

Caesar salad

Faith salad

Soup du jour

LUNCH

Served 11am – 3pm

Tuscan Buffet

\$18 / per person

20 guest minimum

Caesar salad, fresh baked garlic bread

Antipasto display that includes cured meats, cheeses, marinated vegetables

Cheese tortellini with roasted vegetables in tomato sauce

Tuscan grilled chicken in herb and roasted garlic sauce, braised white beans and kale

Tiramisu, lemon ricotta cookies

Regular and decaffeinated coffee and premium hot and iced tea

BBQ Buffet

\$17 / per person

20 guest minimum

House salad with assorted dressings, freshly baked rolls

Pulled pork bbq with rolls, smoked chicken quarters

PBI mac and cheese

Creamy coleslaw

Gourmet cookies and brownies

Regular and decaffeinated coffee and premium hot and iced tea

LUNCH

Served 11am – 3pm

Southwest Taco Buffet

\$17 / per person

20 guest minimum

House salad with assorted dressings

Hearty beef chili, jalapeño–cheddar cornbread

Seasoned ground beef and grilled chicken strips, soft flour tortillas

Spanish rice, guacamole, shredded cheese, sour cream, shredded lettuce, chopped tomatoes, onions, black beans, and tortilla chips and salsa

Cinnamon and sugar dusted churros

Regular and decaffeinated coffee and premium hot and iced tea

Pine Barn Inn Salad Bar Buffet

\$15.50 / per person

20 guest minimum

Soup du jour, freshly baked rolls

Mixed greens, baby spinach, romaine hearts

Faith salad (blend of golden raisins, red cabbage, carrot, feta)

Marinated artichokes and olives

Tomato, cucumber, radish, croutons, hard boiled eggs, marinated beets, blue cheese crumbles, cheddar and pecans

Italian, balsamic, champagne vinaigrette, blue cheese, ranch

Tuna salad, grilled chicken strips, grilled flat iron steak strips

Gourmet cookies and brownies

Regular and decaffeinated coffee and premium hot and iced tea

LUNCH

Served 11am – 3pm

Pine Barn Inn Lunch Buffet

Two entrée selections \$18.75 / per person

Three entrée selections \$21.75 / per person

25 guest minimum

Includes

Fresh fruit display or soup du jour, house salad with a selection of dressings, freshly baked rolls, choice of two or three entrées, choice of two sides, regular and decaffeinated coffee and premium hot and iced tea

Entrée Options

Choose your entrées

Roasted top round of beef

Grilled flat iron

Smoked brisket

Chicken picatta

Roasted turkey breast with gravy

Baked stuffed chicken breast

Baked cod with lemon, olive oil and herb bread crumb

Roasted filet of salmon with sun-dried tomato vinaigrette

Sautéed shrimp and cavatelli scampi

Crab cakes with remoulade (\$3.00 pp)

Pulled pork bbq

Cheese tortellini with roasted vegetables in a light marinara

Roasted cauliflower steaks, walnut parsley sauce

Sides

Choose two

Mashed potato
Roasted red potatoes
Potato gratin
Roasted fingerling potatoes and feta
Mac and cheese

Roasted sweet corn
Green beans
Glazed carrots
Steamed broccoli/cauliflower
Chef's choice of seasonal vegetable

Desserts Display

An array of desserts

Stationary Displays

Each small display for up to 25 guests and each large display for up to 75 guests

Fresh Vegetable Crudités

Small \$70 Large \$200

An assortment of garden fresh vegetables with hummus and ranch

Fresh Fruit

Small \$125 Large \$245

An array of freshly sliced melons, fruits and seasonal berries with a yogurt dipping sauce

Imported and Domestic Cheese Board

Small \$100 Large \$290

A variety of imported and domestic cheeses, crackers, artisan breads and accompaniments

Charcuterie Board

Small \$110 Large \$320

Array of smoked and cured meats with artisan breads and accompaniments

Pastries and Sweets Display

Small \$95 Large \$275

Our chef's selection of fine confections and desserts

Butlered or Stationary

Prices listed are for 50 pieces

Meat/Poultry

Boneless Hot Wings \$95

With a blue cheese dipping sauce

Sesame Chicken Tenders \$85

With a sweet and sour glaze

Pulled Pork and Smoked Cheddar Stuffed
Jalapenos Wrapped in Bacon \$95

With a sweet chili dipping sauce

Buffalo Chicken Flatbread \$95

Blue cheese sauce with chopped celery

Meat

Sausage Mushroom Caps \$80

Stuffed with sausage, spinach and cheese

Chicken and Lemongrass Dumplings \$80

With a soy dipping sauce

Philly Cheese Steak Spring Roll \$115

With sriracha ketchup

Smoked Brisket Sliders \$115

Pickled cabbage slaw, carolina-style bbq sauce

Butlered or Stationary

Prices listed are for 50 pieces

Seafood

Mini JT's Crab Cakes \$135

Served with remoulade sauce

Crab Mushroom Caps \$115

Stuffed with lump crabmeat, spinach and cheese

Shrimp Cocktail Skewers \$130

With chipotle honey-lime cocktail sauce

Sea Scallops Wrapped in Bacon \$140

Laced with lemon

Vegetarian

Marinated Tomato Bruschetta \$80

Garlic crostini with marinated tomato and parmesan

Vegan Summer Roll \$85

Vegetables and rice wrapped in rice paper

Vegetable Edamame Potsticker \$90

Citrus soy sauce

Brie Cheese on Crostini \$95

Seasonal fruit compote

Cocktail Buffet Menu

\$18.25 per person

30 guest minimum / two hours

Includes choice of two stationary displays and choice of three passed hors d'oeuvres, regular and decaffeinated coffee and premium hot and iced tea

Stationary Appetizer Displays

Choose two

Vegetable crudités with dipping sauces

Fresh fruit display

Domestic cheese board with crackers

*Charcuterie board with smoked and cured meats,
artisan bread and accompaniments*

Spicy buffalo chicken dip served with tortilla chips

Warm spinach artichoke dip with pita chips

Tortilla chips and salsa

Butlered Hors D'Oeuvres

Choose three (each additional option \$3)

Marinated tomato bruschetta

Edamame potstickers

Brie cheese on crostini

Boneless bbq or hot wings

Sesame chicken tenders

Vegan summer roll

Sausage mushroom caps

Buffalo chicken flatbread

Philly cheese steak spring roll

Brisket sliders

Iced cocktail shrimp

Crab mushroom caps

Mini crab cakes

Sea scallops wrapped in bacon

Pine Barn Inn Grazing Stations

\$38.75 per person

30 guest minimum | Replenished for 1.5 hours

A grazing station buffet is a casual alternative to a standard dinner party. It works best when all 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 guests.

Includes

Choice of hors d'oeuvres, crudité and dips, artisan cheese and accompaniments, choice of salad station, freshly baked rolls, choice of a carved item, choice of two entrées, choice of two sides, choice of mashed potato bar or pasta station, assorted dessert display, regular and decaffeinated coffee and premium hot and iced tea

Hors D'Oeuvres Station

Choose two

Marinated tomato bruschetta

Edamame potstickers, citrus soy sauce

Brie cheese on crostini, berry compote

Boneless bbq or hot wings

Sesame chicken tenders, sweet and sour sauce

Sausage and spinach stuffed mushroom caps

Philly cheese steak spring roll, spicy ketchup

Brisket sliders, carolina-style bbq

Iced cocktail shrimp, chipotle honey-lime cocktail sauce

Crab and spinach stuffed mushroom caps

Mini crab cakes, remoulade sauce

Sea scallops wrapped in bacon, fresh lemon

Salad Station

Served with freshly baked rolls and butter

Choose one

House salad

Caesar salad

Faith salad

Carving Station

Choose one

Prime rib with beef jus and horseradish sauce

House smoked brisket with roasted garlic herb sauce

Roasted top round of beef with cabernet demi-glace

Whole roasted turkey with turkey gravy

Herb crusted roast pork loin with spiced dried cherry and fennel pork jus

Glazed black oak smoked ham with apple bourbon sauce

Grilled leg of lamb with garlic tahini sauce

Roasted filet of atlantic salmon with sun-dried tomato vinaigrette

Petite Entrée Station

Choose two

Additional entrées \$5.00 per person

Roasted pork loin with a rosemary and sweet garlic dijon glaze

Chicken piccata in a lemon caper sauce

Sweet and sour chicken breasts with wild oregano

Roasted turkey breast with gravy

Baked cod with lemon, olive oil and herb bread crumb

Roasted filet of salmon with sun-dried tomato vinaigrette

Crab cakes with remoulade

Roasted cauliflower steaks, walnut parsley sauce

Vegetable Sides

Choose two

Roasted sweet corn

Green beans

Glazed carrots

Steamed broccoli and cauliflower

Glazed beets with goat cheese

Roasted fingerling potatoes with wild oregano and lemon

Chef's choice of seasonal vegetable medley

Mashed Potato Bar

Yukon gold and roasted garlic red bliss potatoes

*Assorted toppings: bacon, broccoli, cheddar, sour cream, scallions,
mashed sweet potatoes and candied walnuts*

OR

Pasta Station

Choose two pastas

*Cavatelli, penne, gluten free pasta (\$1.50pp), cheese tortellini, vegan ravioli,
mushroom ravioli, lobster ravioli (\$3.00pp)*

Choose two sauces

*Marinara, alfredo, vodka sauce, white wine and garlic sauce, pesto (nut free),
red meat sauce, white clam sauce*

Assorted Display Desserts

Beverage Station

Regular and decaffeinated coffee, premium hot and iced tea

Pine Barn Inn Grand Buffet

Choice of two entrées \$30.25 / per person

Choice of three entrées \$35.25 / per person

30 guest minimum

Includes

Choice of appetizer, faith or house salad with a selection of dressings, freshly baked rolls, choice of two or three entrées, choice of three sides, regular and decaffeinated coffee, premium hot and iced tea and dessert display

Appetizers

Choose one

Vegetable crudités with hummus and ranch dip

Fresh fruit display

Domestic cheese board with crackers, fresh baked bread and accompaniments

Entrée Choices

Choose two or three

Roast top round beef with horseradish cream sauce

Roasted new york strip loin served with a burgundy beef jus

Grilled flank steak with red wine beef sauce

Smoked brisket with carolina-style bbq

Lemon and herb roasted chicken breast with lemon chicken jus

Roasted turkey breast with gravy

Sweet and sour chicken breasts with wild oregano

Roasted pork loin with a rosemary and sweet garlic dijon glaze

Baked stuffed chicken breast

Baked cod with lemon, olive oil and herb bread crumb

Roasted filet of salmon with sun-dried tomato vinaigrette

Sautéed shrimp and cavatelli scampi

Crab cakes with remoulade (\$3.00pp)

Pulled pork bbq

Cheese tortellini with roasted vegetables in a light marinara

Roasted cauliflower steaks with walnut parsley sauce

Sides

Choose three

*Mashed potato, roasted red potatoes, potato gratin,
roasted fingerling potatoes and feta, mac and cheese, roasted sweet corn, green beans,
glazed carrots, steamed broccoli/cauliflower blend, chef's choice of seasonal vegetable,
perogi, whipped sweet potatoes*

Desserts Display

An array of desserts

Regular and decaffeinated coffee and premium hot and iced tea

Tuscan Buffet

\$30.75 per guest

30 guest minimum

Caesar salad, fresh baked garlic bread

Antipasto display with cured meats, cheeses, marinated vegetables

Tuscan grilled chicken in herb and roasted garlic sauce

Grilled flank steak with tomato demi-sauce

Cavatelli with tender meatballs, light marinara sauce

Cheese tortellini with roasted vegetables, white wine-olive oil sauce

Braised white beans and kale

Tiramisu, lemon ricotta cookies

Regular and decaffeinated coffee and premium hot and iced tea

Southeastern Barbeque Buffet

\$29.25 per guest

30 guest minimum

House salad with assorted dressings

Creamy coleslaw

Freshly baked rolls

Jalapeño-cheddar cornbread

Smoked beef brisket, carolina-style bbq sauce

Roasted pulled pork

Smoked chicken quarters

Baked mac and cheese

Southern-style baked beans

Green beans

Assorted desserts

Regular and decaffeinated coffee and premium hot and iced tea

Pine Barn Inn Pre-Ordered Served Dinner Event

Price per entrée per person / 20 guest minimum / Limit three entrée choices

Host is responsible for meal identification place cards for guests

Pre-orders are required within 72 hours of scheduled event

Includes

Faith salad or house salad with house vinaigrette, freshly baked rolls, choice of three entrées, choice of two sides, dessert, regular and decaffeinated coffee and premium hot and iced tea service

Entrées

Roasted Chicken Breast \$23.75

Boneless skinless chicken breasts with roasted garlic white wine herb sauce

Roasted Pork Tenderloin \$27.75

Spiced dried cherry and fennel pork jus

Roasted Atlantic Salmon \$27.75

With sun-dried tomato vinaigrette

Baked Cod \$24.75

Baked cod with lemon, olive oil and herb bread crumb

Fire Grilled New York Strip Steak \$29.75

10 oz charbroiled steak served with burgundy sauce

Smoked Brisket \$28.75

Carolina-style bbq sauce and marinated pepper cabbage

Land-N-Sea \$38.75

Seared 5 oz petite filet mignon, 3 oz crab cake, classic béarnaise sauce

Filet Mignon \$40

8 oz beef tenderloin, roasted mushrooms and demi-glace

Cavatelli Pasta With Seasonal Vegetables \$20.75

*Fresh pasta, sautéed seasonal vegetables, in a white wine herb sauce,
topped with parmesan cheese (can be prepared vegan)*

Sides

Choose two

Mashed potato or roasted red potatoes

Potato gratin

Roasted fingerling potatoes and feta

PBI mac and cheese

Roasted sweet corn

Green beans

Glazed carrots

Steamed broccoli/cauliflower blend

Chef's choice of seasonal vegetable

Baked potato

Desserts Display

An array of desserts

Regular and decaffeinated coffee and premium hot and iced tea



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