



PINE BARN
INN

Wedding Menu

*All packages shown are priced with classic cocktail package, unless otherwise noted.
Upgrades to deluxe bar package selections are available at additional cost.*

Classic Bar Package

*House liquors: vodka, gin, bourbon, whiskey, rum, tequila, schnapps,
spiced rum, coffee liquor*

Draft beers: yuengling lager & your choice of coors light, miller lite or bud light

*Wine (choice of four): pinot grigio, chardonnay, riesling, white zinfandel,
strawberry white zinfandel, cabernet sauvignon, moscato*

Sodas and mixers

Deluxe Bar Package

*Liquors: absolut vodka, tanqueray gin, jack daniels, wild turkey bourbon,
canadian club whiskey, bacardi rum, jose cuervo tequila, peachtree,
captain morgan spiced rum, malibu coconut rum, kahlua coffee liqueur*

Your choice of two domestic draft beers

Your choice of four wines from our select wine collection

Sodas and mixers

Please Note: Pine Barn Inn is a licensed establishment by the PA liquor control board. Minors will be strictly prohibited from consuming alcohol at parties and every effort will be made to enforce this policy. In addition, no outside alcohol will be permitted in or outside of the reception area and no "shots" will be served at any time.

Hors D'Oeuvres Selections

Stationary or passed

Vegetarian

Marinated Tomato Bruschetta

Garlic crostini with tomato salad & parmesan

Vegan Summer Roll

*Vegetables & rice wrapped in rice paper
(gluten free)*

Edamame Potsticker

Ponzu sauce (can be gluten free)

Brie Cheese on Crostini

Seasonal fruit compote

Poultry

Boneless BBQ or Hot Wings

With a bleu cheese dipping sauce

Sesame Chicken Tenders

With a sweet and sour glaze

Buffalo Chicken Flatbread

Bleu cheese sauce with chopped celery

Skewered Chicken

With a honey mustard glaze

Meat

Smoked Brisket Sliders

*Pickled cabbage slaw, carolina-style
bbq sauce*

Glazed Meatballs Skewers

Balsamic glaze

Philly Cheese Steak

Spring Roll

With a spicy ketchup

Sausage Mushroom Caps

Stuffed with sausage, spinach and cheese

Seafood

Mini Crab Cakes

With remoulade sauce

Crab Mushroom Caps

*Stuffed with lump crabmeat,
spinach and cheese*

Shrimp Cocktail Skewers

With chipotle honey-lime cocktail sauce

Sea Scallops

Wrapped in bacon, laced with lemon

Stationary Appetizer Selection

Charcuterie platters served with traditional accompaniments

\$4.50pp replenished for 1 hour

Artisanal 6 cheese selections with seasonal pairings of fruits and sauces

\$4.50pp replenished for 1 hour

Crab dip served with corn chips and crostini

\$4.50pp replenished for 1 hour

A la carte: \$125 per chaffer / serves 25

Smoked salmon display, fennel-cucumber salad, crostini and crackers

\$4.00pp replenished for 1 hour

A la carte: \$105 per chaffer / serves 25

Classic shrimp cocktail display with cocktail sauce and remoulade

\$5.25pp replenished for 1 hour

A la carte: \$26 per pound

** We recommend 5lb per 25 guests **

Premium Elective Appetizer Displays

Grand Mediterranean Mezze Display

Marinated artichokes, roasted peppers, assorted olives and pickled vegetables, stuffed grape leaves, cucumber and tomato salad, spanakopita, roasted garlic hummus, baba ganoush, grilled pita and breads (\$5.50 pp)

Grand Raw Bar Display

Raw oysters on the half shell, raw little neck clams on the half shell, mixed seafood salad, tuna tartare, salmon tartare, shrimp cocktail, crab and avocado salad, scallop ceviche

The raw bar option can be modified to suit, base price \$15 per person

Raw bar chef is required for a minimum of 3 hours (\$45 / hour)

A la Carte Raw Bar Pricing:

Raw oysters on the half shell
\$250 per 100 ct

Raw clams on the half shell
\$85 per 50 ct

Seafood Salad
*\$18 per lb**

Tuna Tartare
*\$28 per lb**

Shrimp Cocktail
*\$26 per lb**

Crab & Avocado Salad
*\$28 per lb**

Hamachi Tataki
*\$32 per lb**

Scallop Ceviche
*\$28 per lb**

Caviar service with traditional accoutrements (MP)

** 5lbs minimum*

The Azalea Package
“An Elegantly Served Dinner”
\$68 / per person

This package includes:

5 hour reception in our Stone Pine Ballroom

4.5 hour hosted classic bar package

Champagne toast for all guests

Tented patio (season and weather permitting)

Dance floor

House linens, cloth napkins and service ware

Cake and coffee service

Complimentary overnight king suite for the bride and groom

Discounted room block for your guests

Breakfast for two in the dining room (value of \$30)

Detailing by our in-house wedding coordinator

Dinner Menu Selections

Beverage Station

Regular & decaffeinated coffee and premium hot & iced tea

Appetizer and Cocktail Hour

Stationary vegetable crudite and fruit platters with dips and spreads

Stationary domestic cheese selection with seasonal accompaniments

Choice of 4 hors d'oeuvres (stationary or passed, see page 2 for options)

Salad Course

Served with freshly baked rolls and butter

Choice of one

House salad with lemon vinaigrette, faith salad with champagne vinaigrette,

Artisanal chef inspired salad selection

*Chopped romaine with caesar dressing, pecorino cheese,
and sun-dried tomato*

*Marinated beets with walnuts and chicory salad dressed with roasted
shallot vinaigrette and goat cheese*

Tomato and fresh mozzarella, arugula, basil, balsamic vinaigrette

*Cobb salad with bleu cheese crumbles, tomato, avocado, bacon,
hard boiled egg, grilled onion, red wine vinaigrette (\$2 pp)*

*Spinach and pear salad with salted candied pecans,
parmesan cheese and maple vinaigrette*

Entrée Course

Choose three options for your guests

Grilled flat iron steak with red wine beef jus

Braised beef short rib with Burgundy beef glaze

Whole roasted New York strip steak with beef jus (\$3 pp)

Filet mignon with brown butter hollandaise (\$5 pp)

Lollipop lamb chops with rosemary lamb jus (\$5 pp)

Roasted turkey breast with turkey gravy

Stuffed chicken breast with chicken gravy

Roasted chicken breast with mustard-tarragon chicken jus

Lightly smoked duck breast with spiced apricot duck jus (\$4 pp)

Herb crusted roasted pork loin with whole grain mustard glaze

Baked cod with parsley, sweet garlic and lemon sauce

Roasted salmon fillet with roasted tomato vinaigrette

Flounder with crab imperial sauce, parmesan and bread crumb (\$5 pp)

Seared tuna steak with citrus ginger aioli (\$5 pp)

JT's crab cakes with whole grain mustard beurre blanc (\$5 pp)

Gluten free chicken and kale ravioli with marinara

Choice of 1 Vegetable

Roasted sweet corn

Green beans

Honey glazed carrots

Steamed broccoli/cauliflower

Roasted mushroom, artichokes and pearl onions

Glazed beets with roasted shallots

Braised greens (kale and spinach with extra virgin olive oil)

Roasted cauliflower with cashews

Steamed asparagus

Roasted brussels sprouts

Choice of 1 Starch

Mashed sweet potatoes

Redskin mashed potatoes

Potato and cheddar au gratin

Roasted fingerling potatoes with wild oregano and marinated feta

Rice pilaf

PBI mac & cheese

The Magnolia Package
“A Grandiose Served Dinner”

\$98 / per person

This package includes:

5 hour reception in our Stone Pine Ballroom

4.5 hour hosted deluxe bar package

Champagne toast for all guests

Tented patio (season and weather permitting)

Dance floor

Wedding table linens, cloth napkins and service ware

Cake and coffee service

Complimentary overnight king suite for the bride and groom

Discounted room block for your guests

Breakfast for two in the dining room (value of \$30)

Consultation with the executive chef to customize your special menu

Complimentary dinner for 4 at the Pine Barn Inn restaurant (value of \$200)

After party snacks for 20 people (value of \$50)

Detailing by our in-house wedding coordinator

Dinner Menu Selections

Beverage Station

Regular & decaffeinated coffee and premium hot & iced tea

Appetizer and Cocktail Hour

Stationary vegetable crudite and fruit platters with dips and spreads

Stationary premium cheese selection with seasonal accompaniments

Choice of 4 hors d'oeuvres (stationary or passed, see page 2 for options)

Salad Course

Served with freshly baked rolls and butter

Choice of one

House salad with lemon vinaigrette, faith salad with champagne vinaigrette

Artisanal chef-inspired salad selection

*Chopped romaine with caesar dressing, pecorino cheese, olives
and sun-dried tomato*

*Marinated beets with walnuts and chicory salad dressed with roasted
shallot vinaigrette and goat cheese*

Tomato and fresh mozzarella, arugula, basil, balsamic vinaigrette

*Cobb salad with bleu cheese crumbles, tomato, avocado, bacon,
hard boiled egg, grilled onion and red wine vinaigrette (\$2 pp)*

*Spinach and pear salad with salted candied pecans, parmesan cheese
and maple cider vinaigrette*

Entrée Course

Choose three options for your guests

Braised beef short rib, burgundy beef glaze

10 oz grilled new york strip steak, burgundy sauce

8 oz roasted filet mignon, brown butter hollandaise

Grilled lamb chops, rosemary lamb jus

Stuffed chicken breast with truffled leeks and mushrooms, chicken jus

Smoked duck breast with spiced apricot duck jus

Herb crusted roasted pork tenderloin with whole grain mustard glaze

Roasted salmon filet, artichoke gremolata

Cod loin with crab imperial sauce, parmesan and bread crumb

Seared tuna steak with citrus ginger aioli

JT's crab cakes with whole grain mustard beurre blanc

Roasted cauliflower steak, salted candied walnuts, parsley sauce

Choice of Vegetable

Roasted mushrooms and artichokes

Glazed beets and roasted shallots

Braised greens (kale and spinach with extra virgin olive oil)

Roasted cauliflower with cashews

Steamed asparagus or broccoli/cauliflower

Roasted brussels sprouts

Green beans

Honey glazed carrots

Choice of Starch

Redskin mashed potatoes or mashed sweet potatoes

Potato and cheddar au gratin

Roasted fingerling potatoes with wild oregano and marinated feta

Rice pilaf

PBI mac & cheese

The Lilac Package
“An Exquisite Dinner Stations Buffet”

\$73 / per person

Our 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.

This package includes:

5 hour reception in our Stone Pine Ballroom

4.5 hour hosted classic bar package

Champagne toast for all guests

Tented patio (season and weather permitting)

Dance floor

House linens, cloth napkins and service ware

Cake and coffee service

Complimentary overnight king suite for the bride and groom

Discounted room block for your guests

Breakfast for two in the dining room (value of \$30)

Detailing by our in-house wedding coordinator

Dinner Menu Selections

Grazing stations are replenished for 1.5 hours

Beverage Station

Regular & decaffeinated coffee and premium hot & iced tea

Appetizers Stations and Hors D'Oeuvres

Choose four hors d'oeuvres from our selection (stationary or passed, see page 2 for options)

Crudite and fruit display with dips, spreads, crostini and crackers

Domestic cheese selection with seasonal accompaniments

Salad Station

Served with freshly baked rolls and butter

Choose 1 Salad

House salad – Caesar salad – Greek salad – Faith salad – Cobb salad

and

Choose 1 artisanal chef-inspired salad:

*Chopped romaine with caesar dressing,
pecorino cheese and sun-dried tomato*

*Marinated beets with walnuts and spinach salad dressed with
roasted shallot vinaigrette and goat cheese*

Tomato and fresh mozzarella, arugula, basil, balsamic vinaigrette

*Cobb salad – bleu cheese crumbles, tomato, avocado, bacon,
hard boiled egg, grilled onion, red wine vinaigrette (\$2 pp)*

*Spinach and pear salad with salted candied pecans and
parmesan cheese tossed in maple cider vinaigrette*

Carving Station

Choose 2

Roast top round of beef with burgundy demi-glace and horseradish cream

House smoked brisket with carolina-style bbq

Slow roasted beef tenderloin with brown butter hollandaise (\$5 additional)

Whole roasted turkey with natural gravy

Roast pork loin with spiced dried cherry and fennel infused pork jus

Honey baked ham with a spiced golden raisin gravy

Grilled leg of lamb with garlic and sesame sauce (\$4 additional)

Petite Entrée Station

Choose 1 | Additional entrées \$3 per person

Roasted pork loin with a rosemary and sweet garlic dijon glaze

Lemon and herb roasted chicken breast with a light chicken jus

Sweet and sour glazed chicken breasts with wild oregano

Roasted turkey breast with gravy

Olive oil baked cod with lemon and herb bread crumb

Roasted filet of salmon with sun-dried tomato vinaigrette

Crab cakes with remoulade (\$3 additional)

Roasted cauliflower steak, salted-candied walnut parsley sauce

Vegetable Sides

Choose 2

*Roasted sweet corn, green beans, glazed carrots, steamed broccoli/cauliflower,
roasted mushroom and artichoke ragu, glazed beets with goat cheese,
roasted fingerling potatoes with wild oregano and lemon*

The Honeysuckle Package
“A Traditional Dinner Buffet”
\$76 / per person

This package includes:

5 hour reception in our Stone Pine Ballroom

4.5 hour hosted classic bar package

Champagne toast for all guests

Tented patio (season and weather permitting)

Dance floor

House linens, cloth napkins and service ware

Cake and coffee service

Complimentary overnight king suite for the bride and groom

Discounted room block for your guests

Breakfast for two in the dining room (value of \$30)

Detailing by our in-house wedding coordinator

Dinner Menu Selections

Dinner service for 1 hour

Appetizer and Cocktail Hour

Stationary crudite and fruit platters with dips and spreads

Stationary domestic cheese selection with traditional accompaniments

Choice of 1 stationary appetizer (see page 3 for options)

Choice of 4 hors d'oeuvres (stationary or passed, see page 2 for options)

Salad Choices

Served with freshly baked rolls and butter

House salad with assorted dressings

and

Choice of 1 additional artisanal chef inspired salad:

Caesar salad or faith salad

*Chopped romaine, pecorino cheese, sun-dried tomato
with a caesar dressing*

*Marinated beets with walnuts and spinach salad dressed with
roasted shallot vinaigrette and goat cheese*

Tomato and fresh mozzarella, arugula, basil, balsamic vinaigrette

*Cobb salad -bleu cheese crumbles, tomato, avocado, bacon,
hard boiled egg, grilled onion, red wine vinaigrette*

*Spinach and pear salad with salted candied pecans and
parmesan cheese - maple cider vinaigrette*

Carving Station

Choose 3 | additional entrée choice add \$4.50 per person

Roasted top round of beef served with a horseradish cream sauce

Braised beef short rib with burgundy beef glaze

Grilled flat iron steak with red wine beef jus

Stuffed chicken breast with chicken gravy

Roasted chicken breast with mustard and tarragon chicken jus

Herb crusted roasted pork loin with whole grain mustard glaze

Olive oil baked cod with parsley-sweet garlic and lemon sauce

Roasted salmon fillet with roasted tomato vinaigrette

Mixed seafood (shrimp, bay scallops, clams) in white wine, garlic and extra virgin olive oil sauce with cavatelli pasta, parmesan and fresh herbs

Gluten free chicken and kale ravioli

Cheese tortellini with roasted vegetables in a light marinara

Vegan vegetable tortellini in marinara sauce

Roasted cauliflower steaks with walnut parsley pesto

Sides Selection

Choose 3

Roasted sweet corn

Green beans

Honey glazed carrots

Steamed broccoli and cauliflower blend

Braised greens (kale, spinach with extra virgin olive oil)

Roasted cauliflower and israeli couscous with cashews

Roasted brussels sprouts

Sweet potatoes or mashed sweet potatoes

Redskin mashed potatoes

Potato and cheddar au gratin

Roasted fingerling potatoes with wild oregano and marinated feta

Rice pilaf

PBI mac & cheese

Perogies and sautéed onions with sour cream

The Morning Glory Package
“A Beautiful Brunch Buffet”

\$45 / per person

Replenished for one hour of service

This package includes:

4 hour reception in our Stone Pine Ballroom

Champagne toast for all guests

Tented patio (season and weather permitting)

Dance floor

House linens, cloth napkins and service ware

Cake and coffee service

Complimentary overnight king suite for the bride and groom

Detailing by our in-house wedding coordinator

Discounted room block for your guests

Optional mimosa station - \$8 per person

Beverage Station

Regular & decaffeinated coffee and premium hot & iced tea

Appetizer and Cocktail Hour

Stationary crudite and fruit platters with dips and spreads

Stationary domestic cheese selection with traditional accompaniments

Choice of 2 hors d'oeuvres (stationary or passed, see page 2 for options)

Bakery Display

Assorted breakfast pastries and breads

danishes, muffins, scones, quick breads

Salad

Faith salad

House salad with assorted dressings

Entrée Selections

Fresh scrambled eggs

Ham and cheese strata

Breakfast potatoes

Cinnamon french toast

Smoked bacon and sweet sausage

Smoked salmon display

Roasted chicken with sautéed vegetables in sweet garlic vin blanc sauce

Chef Attended Omelet or Eggs Benedict Station

Desserts

Chef's assorted dessert display and fresh sliced fruit

The Daffodil Package

“A delightful breakfast buffet for you and your guests”

\$18 / per person

20 guest minimum

This package includes:

Assorted muffins, danish and bagels with fruit preserves and cream cheese

Fresh fruit and low fat yogurt with granola

Fluffy scrambled eggs

Cinnamon french toast

Breakfast potatoes

Crispy bacon and sausage patties

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

Enhance your Breakfast

Price per person

Oatmeal with selection of toppings | \$1.50

Fluffy scrambled egg whites | \$2

Biscuits and sausage gravy | \$3.50

Breakfast sandwiches and wraps | \$3

Smoked salmon platter | \$4.50

Pancakes or cinnamon french toast | \$2.50

Chef's specialty vegetable frittata | \$2.50

Chef attended omelet station | add \$4.50 per person

Omelet stations requires 1 attendant (\$25 per hour) for every 50 guests, 3 hour minimum

“The After Party...”

Late night snack offerings during the last hour of reception

Loaded Nachos | \$12

*Corn chips, melted cheese, sour cream, black bean and corn salsa,
pico de gallo, scallions and jalapeños (serves 4-6)*

Hummus & Pita | \$7

(serves 4-6)

Tater Tots | \$12

Topped with melted cheddar cheese, bacon, gravy, green onion (serves 4-6)

Hanging Pretzel | \$8 each

Beer cheese sauce, bavarian honey mustard (serves 4-6)

Wings by the Dozen | \$12 dozen

Buffalo, bbq or sweet and sour

Grilled Cheese & Tomato Sandwiches | \$7 each

Sourdough, american, sliced tomato

Mozzarella Sticks by the Dozen | \$8 dozen

Served with marinara

Basket of Battered French Fries | \$8 basket

(serves 4)



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