



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, merlot, pinot noir*

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

Spanikopita

Spinach and feta wrapped in phyllo

Caprese Skewers

Balsamic glaze

Edamame Potsticker

Ponzu sauce (can be gluten free)

Brie Cheese on Crostini

Seasonal fruit compote

Pickled Deviled Eggs

Beet pickled with horseradish filling

Meat/Poultry

Sesame Chicken Tenders

With a sweet and sour glaze

Crispy Coconut Chicken Tenders

Pineapple sauce

Chicken & Lemongrass Dumplings

Soy dipping sauce

Smoked Brisket Sliders

Pickled cabbage slaw, carolina-style bbq sauce

Prosciutto Wrapped Peaches

Prosciutto Wrapped Asparagus

Balsamic glaze

Philly Cheese Steak Spring Roll

With a spicy ketchup

Sausage Mushroom Caps

Stuffed with sausage, spinach and cheese

Pulled Pork & Smoked Cheddar Stuffed Jalapenos Wrapped in Bacon

Seafood

Clams Casino

Served on a half shell

Mini Crab Cakes

With remoulade sauce

Crab Mushroom Caps

*Stuffed with lump crabmeat,
spinach and cheese*

Smoked Salmon & Feta

Cucumber Bites

Shrimp Cocktail Skewers

With chipotle honey-lime cocktail sauce

Sea Scallops

Wrapped in bacon, laced with lemon

Ahi Tuna Wontons

Wasabi drizzle

Coconut Shrimp

Pineapple sauce

All wedding packages at Pine Barn Inn include:

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

Wedding table linens, cloth napkins and service ware

Cake service

Complimentary overnight king suite for the bride and groom

Discounted room block for your guests

Detailing by our in-house wedding coordinator



Magnolia Package

“A Grandiose Served Dinner”

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

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

Entrée Course

Choose three options for your guests

Gluten free cheese tortellini with marinara

Braised beef short rib, burgundy beef glaze

Smoked Bourbon BBQ Brisket

10 oz grilled new york strip steak, burgundy sauce

8 oz roasted filet mignon, brown butter hollandaise

Lollipop 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 with choice of:

Jameson citrus glaze, roasted tomato vinaigrette, creamy dill or lemon caper

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

Chicken piccata with fresh lemon and capers

Chicken marsala with mushrooms in a marsala wine 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 almondine

Honey glazed carrots

Whipped carrots with bourbon, brown sugar and cinnamon

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

Buttered parsley yukon gold potatoes

Baked potato or baked sweet potato

The Lilac Package

“An Exquisite Dinner Stations Buffet”

Dinner Menu Selections

Grazing stations are replenished for 1 hour

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
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

*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

Slow roasted beef tenderloin with brown butter hollandaise

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

Petite Entrée Station

Choose 1

Roasted pork loin with a rosemary and sweet garlic dijon glaze

Chicken piccata with fresh lemon and capers

Chicken marsala with mushrooms in a marsala wine sauce

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 salmon filet with choice of:
Jameson citrus glaze, roasted tomato vinaigrette, creamy dill or lemon caper*

House smoked brisket with carolina-style bbq

Crab cakes with remoulade

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,
buttered parsley yukon gold potatoes, baked potato, baked sweet potato*

The Honeysuckle Package

“A Traditional Dinner Buffet”

Dinner Menu Selections

Dinner service for 1 hour

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 1 stationary appetizer

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

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

Entrée Station

Choose 3

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

Chicken piccata or chicken marsala

Herb crusted roasted pork loin with whole grain mustard glaze

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

Roasted salmon filet with choice of:

Jameson citrus glaze, roasted tomato vinaigrette, creamy dill or lemon caper

*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 cheese tortellini

Cheese tortellini with roasted vegetables in a light marinara

Vegan vegetable tortellini in marinara sauce

Roasted cauliflower steaks with walnut parsley pesto

Smoked bourbon bbq brisket

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

Pierogi and sautéed onions with sour cream

Buttered parsley yukon potatoes

The Morning Glory Package

“A Beautiful Brunch Buffet”

Beverage Station

Regular & decaffeinated coffee and premium hot & iced tea

Mimosa station with cranberry, orange & pineapple juices

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”

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

Oatmeal with selection of toppings

Fluffy scrambled egg whites

Biscuits and sausage gravy

Breakfast sandwiches and wraps

Smoked salmon platter

Pancakes or cinnamon french toast

Chef's specialty vegetable frittata

Chef attended omelet station

Omelet stations requires 1 attendant for every 50 guests, 3 hour minimum

“The After Party...”

Loaded Nachos

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

Tater Tots

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

Pretzel Bites

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

Wings by the Dozen

Buffalo, bbq or sweet and sour

Mozzarella Sticks by the Dozen

Served with marinara

Basket of Battered French Fries

(serves 4)

Flatbread Margarita Pizza

Pierogi by the dozen

Served with sour cream

Potato Pancakes

Served with sour cream

Cheeseburger Sliders

Made your way





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