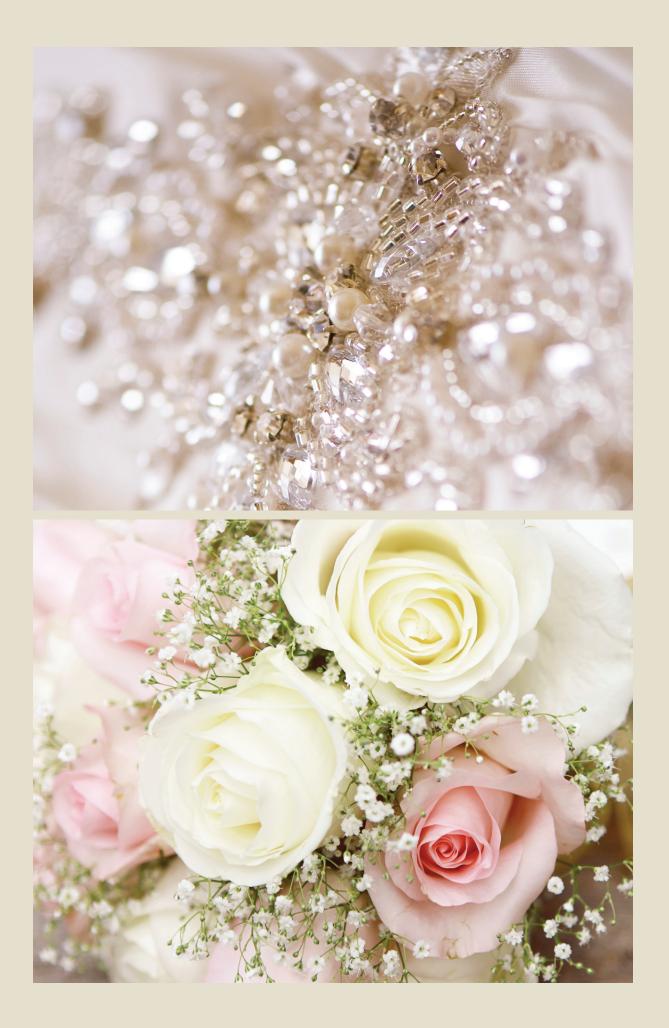


PINE BARN

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

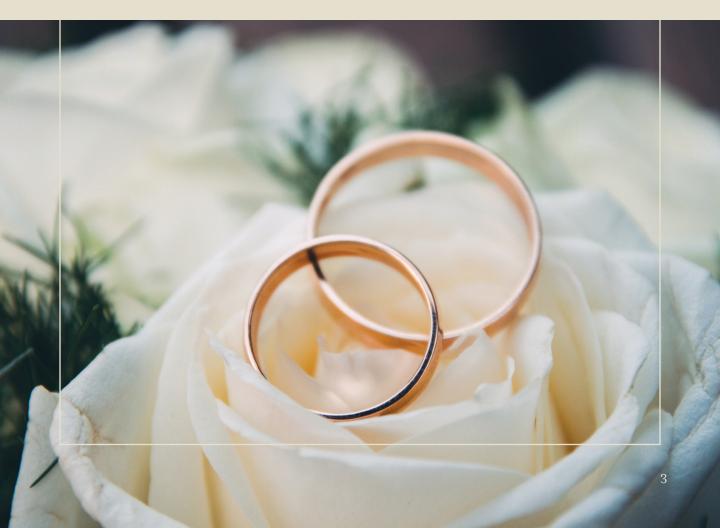
Sea Scallops Wrapped in bacon, laced with lemon

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

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 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 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

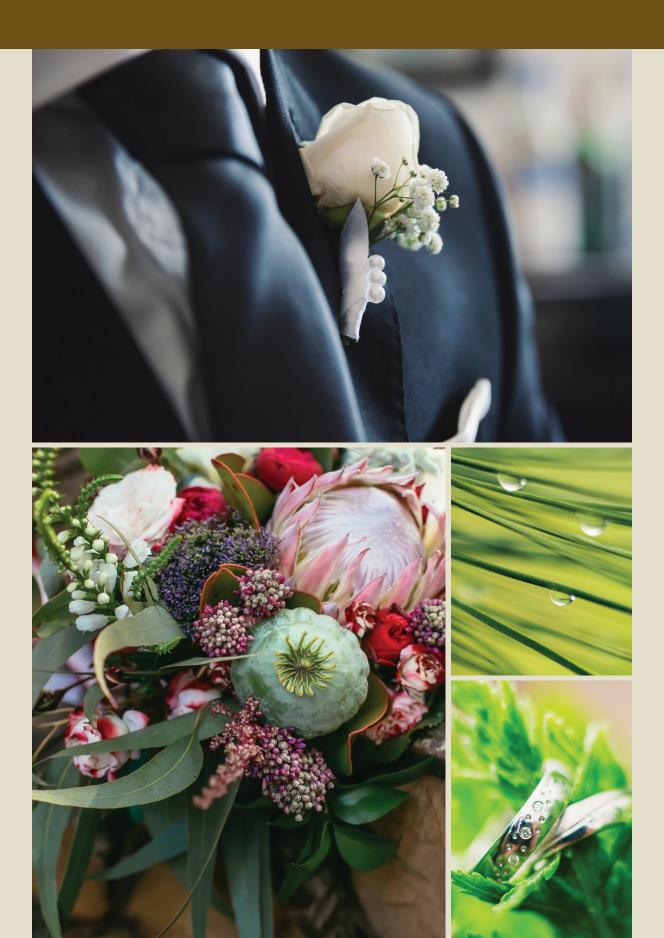
Served with sour cream

Potato Pancakes

Served with sour cream

Cheeseburger Sliders

Made your way





PINEBARNINN.COM

43 Pine Barn Place, Danville Pennsylvania 17821 P: 570.275.2071 E: info@pinebarninn.com