



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.*

Avocado Toast Bar

\$11.25 per person

Can be upgraded for \$3 per person to include protein

Sliced and mashed avocado, assorted breads, bacon bits, feta cheese, hard-boiled eggs, tomatoes, everything bagel seasoning, hot sauce, regular and decaffeinated coffee, premium hot tea

Pine Barn Inn Continental

\$11 per person

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

Beverages

Regular or decaffeinated coffee \$4.00 per gallon

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

Chilled individual fruit juices \$2.99 each

Bottled water \$2.99 each

Assorted bottled soda \$2.99 each

Lemonade or iced tea \$2.99 per person

Coffee refresh \$1.25 per person

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

Most menu items can be prepared gluten free for an additional \$1 per person.

B R E A K F A S T

Served 7am – 11am

Pine Barn Inn Breakfast Buffet

\$15 per person

20 guest minimum.

Assorted muffins, specialty danish, fresh fruit salad, berry parfaits with granola

Fluffy scrambled eggs

Choice of cinnamon French toast or pancakes

Breakfast potatoes

Crispy bacon and sausage patties (upgrade to turkey sausage \$1 per person)

Add turkey sausage \$3 per person

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

Enhance Your Breakfast

All priced per person.

Oatmeal with a selection of toppings \$2.25

Scrambled egg whites \$3.50

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 \$4.75

Stations requires 1 attendant (\$50 attendant fee) for every 50 guests, no minimum time.

Most menu items can be prepared gluten free for an additional \$1 per person.

B R E A K S

All breaks are replenished for 30 minutes.

\$10 per person, 10 guest minimum.

Ballpark Break

*Softs pretzels with mustard, peanuts and caramel-coated popcorn,
individual bags of peanuts, sports drinks, bottled water*

At the Movies Break

Assorted popcorns, assorted candies, soda, bottled water

Back to Nature Break

Build-your-own trail mix bar, hand fruit, fruit juices, bottled water

Kid In a Candy Shop Break

Assorted candies, cookies, brownies, pretzels, chips, soda, bottled water

Seasonal Break

\$12 per person, 10 guest minimum.

Spring

*Basil lemonade, bottled water,
fresh vegetables with hummus and ranch,
fresh fruit skewers with yogurt dip*

Summer

*Strawberry lemonade, bottled water,
watermelon basil feta cups,
smoked bbq peanuts, tortilla chips and
wpico de gallo*

Autumn

*Apple cider, bottled water,
candy apple bar with assorted accompaniments,
candied nuts, smoked cheddar cheese cubes*

Winter

*Hot chocolate, bottled water,
mini grilled cheese with tomato soup shooters,
chocolate covered pretzels*

Most menu items can be prepared gluten free for an additional \$1 per person.

BRUNCH

Served 10am – 2pm

Pine Barn Inn Brunch Buffet

\$19 per person

30 guest minimum.

Starters

Bagels with regular and vegetable cream cheese, smoked salmon platter

Salad

Choose one

Faith salad

House salad with assorted dressings

Traditional

Fresh scrambled eggs, smoked brisket hash, breakfast potatoes, smoked bacon, sweet sausage, chef's choice vegetarian pasta, roasted chicken with sautéed vegetables in a sweet garlic and white wine sauce

Desserts

Scones and biscotti with fresh sliced fruit

Beverages

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

May we suggest:

Chef attended omelet station Add \$4.75

Stations requires 1 attendant (\$50 attendant fee) for every 50 guests, no minimum time.

Most menu items can be prepared gluten free for an additional \$1 per person.

LUNCH

Served 11am – 3pm

Assorted Sandwich Buffet

\$15 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*

*Fresh vegetables in hummus in a whole wheat wrap
Grilled chicken caesar in a whole wheat wrap
Wrap of faith
Mediterranean wrap*

Includes

*Kettle chips, pickle and condiments, cookie display,
regular and decaffeinated coffee, premium hot and iced tea*

Please advise if vegetarian option is needed.

Choose a side

*Potato salad
Macaroni salad
Broccoli and golden raisin salad
Antipasto salad
Cheese tortellini with spinach and sun-dried tomato salad
Coleslaw
Soup du jour*

Choose a 2nd side

Served with freshly baked rolls and butter.

*House salad
Caesar salad
Faith salad
Quinoa salad
Couscous salad
Mediterranean pasta salad
Cucumber and onion salad*

Most menu items can be prepared gluten free for an additional \$1 per person.

LUNCH

Served 11am – 3pm

Tuscan Buffet

\$20 per person

20 guest minimum.

Caesar salad, freshly 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 spinach

Tiramisu cups, lemon ricotta cookies

Regular and decaffeinated coffee, premium hot and iced tea

BBQ Buffet

\$19 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

Corn on the cob

Cookie display

Regular and decaffeinated coffee, premium hot and iced tea

Most menu items can be prepared gluten free for an additional \$1 per person.

LUNCH

Served 11am – 3pm

Southwest Taco Buffet

\$19 per person

20 guest minimum.

House salad with assorted dressings

Hearty beef chili and cornbread

Seasoned ground beef and seasoned grilled chicken strips, soft flour tortillas

Cilantro-lime rice, guacamole, shredded cheese, sour cream, shredded lettuce, chopped tomatoes, onions, black beans, tortilla chips with salsa, queso and taco sauce

Cinnamon and sugar dusted churro chips with cream cheese dip and chocolate

Regular and decaffeinated coffee, premium hot and iced tea

Soup and Salad Bar Buffet

\$18.25 per person

20 guest minimum.

2 soups, freshly baked rolls

Mixed greens, baby spinach, romaine hearts

Marinated artichokes and olives

Tomato, cucumber, radish, croutons, hard boiled eggs, marinated beets, bleu cheese crumbles, cheddar and pecans, bacon bits, carrots, red cabbage

Italian, balsamic, champagne vinaigrette, bleu cheese, ranch

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

Cookie display

Regular and decaffeinated coffee, premium hot and iced tea

Upgrade to include mini sandwiches for an additional \$2 per person.

Most menu items can be prepared gluten free for an additional \$1 per person.

LUNCH

Served 11am – 3pm

Pine Barn Inn Lunch Buffet

Two entrée selections \$20 per person

Three entrée selections \$23 per person

25 guest minimum.

Includes

House salad with a selection of dressings, freshly baked rolls, choice of two or three entrées, choice of two sides, regular and decaffeinated coffee, premium hot and iced tea

Entrée Options

Choose your entrées

Marinated flank steak

Roasted top round of beef

Grilled flat iron

Smoked brisket

Beef tips with mushrooms and egg noodles

Chicken marsala

Chicken picatta

Roasted turkey breast with gravy

Baked cornbread-stuffed chicken

Baked cod with lemon and olive oil

Roasted filet of salmon with a choice of sun-dried tomato vinaigrette, creamy dill, lemon caper or jameson citrus

Sautéed shrimp and cavatelli scampi

Crab cakes with remoulade (\$3 per person)

Vegetarian vegetable paella

Cheese tortellini with roasted vegetables in a light marinara

Roasted cauliflower steaks, walnuts and parsley sauce

Baked stuffed chicken with ham, cheese and spinach

Most menu items can be prepared gluten free for an additional \$1 per person.

Sides

Choose two

<i>Mashed potatoes</i>	<i>Roasted sweet corn with peppers and onions</i>
<i>Roasted red potatoes</i>	<i>Green beans</i>
<i>Potato gratin</i>	<i>Glazed carrots</i>
<i>Roasted fingerling potatoes with oregano and lemon</i>	<i>Steamed broccoli/cauliflower</i>
<i>Mac and cheese</i>	<i>Crispy Brussels sprouts</i>
	<i>Baked corn</i>

Desserts Display

An array of desserts



DISPLAY PRESENTATIONS

Stationary Displays

Each small display is for up to 30 guests and each large display is 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

An array of smoked and cured meats, pickled vegetables, cheese, fruit, nuts and spreads/jams

Sweet Treats Display

Small \$105 Large \$275

Our chef's selection of fine confections and desserts

Most menu items can be prepared gluten free for an additional \$1 per person.

HORS D'OEUVRES

Butlered or Stationary

Prices listed are for 50 pieces.

Meat/Poultry

Boneless Wings \$95

Choice of sauce: buffalo, bbq, garlic Parmesan, sweet and sour, Old Bay honey

Sesame Chicken Tenders \$85

Served with a sweet and sour glaze

Almond Crusted Chicken \$85

Served with cherry dipping sauce

Mini Pretzel Dogs \$95

Served with Dutch mustard and beer cheese

Pulled Pork and Smoked Cheddar Stuffed

Jalapenos Wrapped in Bacon \$95

Served with a sweet chili dipping sauce

Chipolte Honey Chicken Skewers \$95

Chicken Cordon Bleu Bites \$95

Served with a Dijon dipping sauce

Sausage Mushroom Caps \$80

Stuffed with sausage, spinach and cheese

Chicken and Lemongrass Dumplings \$80

Served with a soy dipping sauce

Philly Cheese Steak Spring Rolls \$115

Served with sriracha ketchup

Smoked Brisket Sliders \$115

Served with pickled cabbage slaw and Carolina-style bbq sauce

Tater Tot Bacon Cheddar Kegs \$80

Served with ranch

Ham and Cheese Pretzel Sliders \$95

Served with Bavarian mustard

Sweet Thai Chicken Puff Pastries \$95

Cuban Pork Egg Rolls \$95

Served with whole grain mustard dipping sauce

Smoked Pork Belly Bites \$110

Served with bacon and onion jam

Most menu items can be prepared gluten free for an additional \$1 per person.

HORS D'OEUVRES

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*

Served with chipotle honey-lime cocktail sauce

Sea Scallops Wrapped in Bacon *\$155*

Laced with lemon

LA Shrimp *\$135*

Cajun-seasoned shrimp wrapped in bacon

Seafood Salad Cups *\$115*

Clams Casino *\$120*

Served with bacon and breadcrumbs

Ahi Tuna Wontons *\$120*

Served with wasabi drizzle

Crab Rangoon *\$115*

Served with sweet and sour sauce

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

Smoked Gouda Stuffed Mushrooms *\$90*

Wisconsin Cheese Curds *\$85*

Served with marinara sauce

Pickled Deviled Eggs *\$85*

Served with horseradish filling

Fried Pickle Spears *\$85*

Served with a ranch dipping sauce

Caprese Skewers *\$85*

Served with balsamic glaze

Most menu items can be prepared gluten free for an additional \$1 per person.

HORS D'OEUVRES

Cocktail Buffet Menu

\$18.75 per person

(\$3 additional per person if hors d'oeuvres are stationary.)

30 guest minimum, replenished for 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

French onion dip with pita bread

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

Tortilla chips, salsa and guacamole

Spicy buffalo chicken dip served with tortilla chips

Warm spinach artichoke dip with pita chips

Butlered Hors D'Oeuvres

Choose three (each additional option \$3)

Marinated tomato bruschetta

Edamame potstickers

Brie cheese on crostini

Boneless wings with choice of sauce

Sesame chicken tenders

Vegan summer rolls

Sausage mushroom caps

Buffalo chicken flatbread

Philly cheese steak spring rolls

Brisket sliders

Shrimp cocktail skewers

Mini crab cakes

Gouda stuffed mushrooms

Chipotle honey chicken skewers

Chicken cordon blue bites

Fried pickle spears

Almond crusted chicken

Mini pretzel dogs

Pickled deviled eggs

Tater tot bacon cheddar kegs

Chicken and lemon grass dumplings

Caprese skewers

Most menu items can be prepared gluten free for an additional \$1 per person.

RECEPTION STATIONS

Pine Barn Inn Grazing Stations

\$43.25 per person

30 guest minimum, replenished for one and a half hours.

A grazing station buffet is a casual alternative to a standard dinner party.

It is designed to encourage conversation while browsing a unique variety of food.

Our maximum capacity for this menu style is 150 guests.

Includes

Choice of hors d'oeuvres, charcuterie board with vegetables, fruit, cheese, crackers and hummus, 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, premium hot and iced tea

Passed Hors D'Oeuvres

Served 45 minutes prior to dinner.

Choose two

Marinated tomato bruschetta

Edamame potstickers, citrus soy sauce

Brie cheese on crostini, berry compote

Chicken and lemon grass dumplings

Sausage and spinach stuffed mushroom caps

Philly cheese steak spring roll, spicy ketchup

Brisket sliders, Carolina-style bbq

Shrimp cocktail with chipotle honey-lime cocktail sauce

Mini crab cakes, remoulade sauce

LA shrimp, Cajun-seasoned and wrapped in bacon

Chipotle honey chicken skewers

Chicken cordon blue bites

Gouda stuffed mushrooms

Wisconsin cheese curds

Pickled deviled eggs

Tater tot bacon cheddar kegs

Seafood salad cups

Most menu items can be prepared gluten free for an additional \$1 per person.

RECEPTION STATIONS

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

Petite Entrée Station

Choose two

Additional entrées \$5 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 and olive oil

Roasted filet of salmon with sun-dried tomato vinaigrette

Crab cakes with remoulade

Roasted cauliflower steaks with walnuts and parsley sauce

Most menu items can be prepared gluten free for an additional \$1 per person.

RECEPTION STATIONS

Vegetable Sides

Choose two

*Roasted sweet corn with
peppers and onions*

Glazed beets with goat cheese

Green beans

*Roasted fingerling potatoes with
wild oregano and lemon*

Glazed carrots

Chef's choice of seasonal vegetable

Steamed broccoli/cauliflower

The 3 options below can be upgraded for \$3 per person to include protein.

Mashed Potato Bar

Yukon gold and roasted garlic red bliss potatoes

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

OR

Pasta Station

Choose two pastas

Cavatelli, penne, cheese tortellini, mushroom ravioli, lobster ravioli (\$3 per person)

Choose two sauces

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

OR

Mac and Cheese Bar

*Assorted toppings: Bacon bits, scallions, chopped broccoli,
breadcrumbs, jalapenos, hot sauce*

Assorted Display Desserts

Beverage Station

Regular and decaffeinated coffee, premium hot and iced tea

Most menu items can be prepared gluten free for an additional \$1 per person.

Pine Barn Inn Grand Buffet

Choice of two entrées \$32.25 per person

Choice of three entrées \$37.25 per person

30 guest minimum.

Includes

*Charcuterie board with vegetables, fruit, cheese, crackers and hummus,
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, dessert display*



DINNER BUFFETS

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

Beef tips with mushrooms and egg noodles

Grilled flank steak with red wine beef sauce

Smoked brisket with Carolina-style bbq

Baked stuffed chicken with ham, cheese and spinach, chicken jus

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 cornbread stuffed chicken

Baked cod with lemon and olive oil

Roasted filet of salmon with a choice of sun-dried tomato vinaigrette, creamy dill, lemon caper or jameson citrus

Sautéed shrimp and cavatelli scampi

Crab cakes with remoulade (\$3 per person)

Pulled pork bbq

Cheese tortellini with roasted vegetables in a light marinara

Roasted cauliflower steaks with walnut parsley sauce

Sides

Choose three

Mashed potatoes, roasted red potatoes, potato gratin, roasted fingerling potatoes with oregano and lemon, mac and cheese, roasted sweet corn, green beans, glazed carrots, steamed broccoli/cauliflower, chef's choice of seasonal vegetable, pierogi, whipped sweet potatoes

Desserts Display

An array of desserts

Regular and decaffeinated coffee and premium hot and iced tea

Most menu items can be prepared gluten free for an additional \$1 per person.

THEMED BUFFETS

All buffets \$32.75 per person. 30 guest minimum.

Tuscan Buffet

Caesar salad, freshly 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 spinach

Tiramisu cups, lemon ricotta cookies

Regular and decaffeinated coffee and premium hot and iced tea

German Buffet

Black forest ham and Swiss pretzel sliders

Braised German sausages in rum sauce

Wiener schnitzel with lemon jus

Slow roasted lemon caper pork loin

Sauerbraten (slow roasted with gingersnap gravy)

Potato pancakes

Braised red cabbage

German chocolate cake

Regular and decaffeinated coffee and premium hot and iced tea

Irish Buffet

Mini Irish reubens with corn beef, cheddar and slaw

Creamy potato leek soup

Shepherd's pie (lamb and beef with stewed vegetables)

Slow braised corned beef cabbage

Bangers and mash with gravy

Herb seasoned baby carrots

Garlic herb dumplings

Guinness chocolate cake

Regular and decaffeinated coffee and premium hot and iced tea

Most menu items can be prepared gluten free for an additional \$1 per person.

THEMED BUFFETS

All buffets \$32.75 per person. 30 guest minimum.

Mexican Buffet

Chicken tortilla soup

Birria tacos with slow roasted beef

Marinated grilled flanks steak with a parsley chimichurri

Chili rellenos (poblanos served with queso fresco)

Fajita chicken with tortillas with peppers and onions

Refried beans

Mexican street corn chipotle, onions, peppers, queso

Fried cheesecake

French Buffet

Brie phyllo with raspberry sauce

Salad nicoise, with potatoes, onions and green beans

Beef bourguignon (beef tips and vegetables in wine sauce)

Seafood crepes mornay (scallops, shrimp and crab in béchamel sauce)

Pork loin au poivre served with brandy cream

Ratatouille

Lyonnaise potatoes with onions butter and parsley

Seasonal crème brûlée

Most menu items can be prepared gluten free for an additional \$1 per person.

SERVED ENTRÉES

Pine Barn Inn Pre-Ordered Served Dinner Event

Priced per entrée, per person, 20 guest minimum. Limit of 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, premium hot and iced tea service

Entrées

Roasted Chicken Breast \$25.75

Boneless skinless chicken breasts with roasted garlic white wine herb sauce

Roasted Pork Tenderloin \$28.75

Spiced dried cherry and fennel pork jus

Roasted Atlantic Salmon \$28.75

With sun-dried tomato vinaigrette

Cod Loin \$29.75

Cod loin with imperial sauce, Parmesan cheese and bread crumbs

Fire-Grilled New York Strip Steak \$29.75

10 oz charbroiled steak served with burgundy sauce

Smoked Duck Breast \$33.75

Smoked duck breast with apricot duck jus

Most menu items can be prepared gluten free for an additional \$1 per person.

SERVED ENTRÉES

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 \$21.75

*Fresh pasta and sautéed seasonal vegetables in a white wine herb sauce,
topped with Parmesan cheese*

Sides

Choose two

Mashed potatoes or roasted red potatoes

Potato gratin

Roasted fingerling potatoes with oregano and lemon

PBI mac and cheese

Roasted sweet corn

Green beans

Glazed carrots

Steamed broccoli/cauliflower

Chef's choice of seasonal vegetable

Baked potato

Desserts Display

An array of desserts

Regular and decaffeinated coffee and premium hot and iced tea

Most menu items can be prepared gluten free for an additional \$1 per person.



PINEBARNINN.COM

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