



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

\$10.75 per person

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

Sliced and mashed avocado, sourdough bread, 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 \$40 per gallon

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

Chilled individual fruit juices \$2.75 each

Bottled water \$2.99 each

Assorted bottled soda \$2.99 each

Lemonade or iced tea \$9 per half gallon

Enhance Your Morning Service

All priced per person.

<i>Oatmeal with selection of toppings \$2.25</i>	<i>Freshly baked sticky buns \$2.75</i>
<i>Fresh fruit display \$3</i>	<i>Scrambled eggs \$3</i>
<i>Pancakes \$3</i>	<i>Smoked bacon and sweet sausage \$3.50</i>
<i>Cinnamon French toast \$3</i>	<i>Smoked salmon platter \$5</i>

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

BREAKFAST

Served 7am — 11am

Pine Barn Inn Breakfast Buffet

\$14.75 per person

20 guest minimum.

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

Fluffy scrambled eggs

Cinnamon French toast

Breakfast potatoes

Crispy bacon and sausage patties

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 \$7.75

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

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

BREAKS

All breaks are replenished for 30 minutes.

\$10 per person, 10 guest minimum.

Energy Break

Soft drinks, energy drinks, protein bars, mixed nuts, bottled water

Ballpark Break

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

Healthy Morning Break

*Assorted yogurts, granola, banana bread, butter, honey and cream cheese,
skim milk, fruit juices, 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

Healthy Afternoon Break

Hummus, assorted vegetables, crackers, mixed nuts, fruit juices, bottled water

Kid In a Candy Shop Break

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

Seasonal Break

Chef's choices of seasonal snacks and beverages

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

BRUNCH

Served 10am – 2pm

Pine Barn Inn Brunch Buffet

\$18.75 per person

30 guest minimum.

Starters

Bagels with 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

Assorted dessert display 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 \$7.75

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

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

LUNCH

Served 11am – 3pm

Assorted Sandwich Buffet

\$14.75 per person

20 guest minimum.

Choose three sandwiches

<i>Roast turkey and Swiss on sliced wheat</i>	<i>Tuna salad on sliced whole wheat</i>
<i>Honey ham and American on hoagie roll</i>	<i>Fresh vegetables in hummus in a whole wheat wrap</i>
<i>Roast beef and cheddar on ciabatta</i>	<i>Grilled chicken caesar in a whole wheat wrap</i>
<i>Chicken salad on brioche roll</i>	
<i>Egg salad sandwich on sliced wheat</i>	

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

Choose a 2nd side

Served with freshly baked rolls and butter.

House salad
Caesar salad
Faith salad
Soup du jour

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

Served 11am – 3pm

Tuscan Buffet

\$19 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

\$18 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.

Served 11am – 3pm

Southwest Taco Buffet

\$18 per person

20 guest minimum.

House salad with assorted dressings

Hearty beef chili, jalapeño–cheddar cornbread

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

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

Cinnamon and sugar dusted churros

Regular and decaffeinated coffee, premium hot and iced tea

Pine Barn Inn Salad Bar Buffet

\$17.25 per person

20 guest minimum.

Soup du jour, 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

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 \$19.75 per person

Three entrée selections \$22.75 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

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 per person)

Vegetarian vegetable paella

Cheese tortellini with roasted vegetables in a light marinara

Roasted cauliflower steaks, walnut parsley sauce

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</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>

Desserts Display

An array of desserts



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, berries, nuts and spreads/jams*

Sweet Treats Display

Small \$95 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.

Butlered or Stationary

Prices listed are for 50 pieces.

Meat/Poultry

Boneless Hot Wings \$95

With a bleu 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

Bleu cheese sauce with chopped celery

Chicken Cordon Bleu Bites
with a Dijon Dipping Sauce \$95

Sausage Mushroom Caps \$80

Stuffed with sausage, spinach and cheese

Chicken and Lemongrass Dumplings \$80

With a soy dipping sauce

Philly Cheese Steak Spring Rolls \$115

With sriracha ketchup

Smoked Brisket Sliders \$115

Pickled cabbage slaw, Carolina-style bbq sauce

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

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 \$155

Laced with lemon

LA Shrimp \$135

Cajun-seasoned shrimp wrapped in bacon

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

Fried Pickle Spears \$85

Served with a ranch dipping sauce

Caprese Skewers \$85

With balsamic glaze

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

Cocktail Buffet Menu

\$18.25 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

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

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 rolls

Sausage mushroom caps

Buffalo chicken flatbread

Philly cheese steak spring rolls

Brisket sliders

Shrimp cocktail skewers

Crab mushroom caps

Mini crab cakes

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

Pine Barn Inn Grazing Stations

\$42.75 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 175 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

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

Shrimp cocktail skewers, chipotle honey-lime cocktail sauce

Crab and spinach stuffed mushroom caps

Mini crab cakes, remoulade sauce

LA shrimp, Cajun-seasoned and wrapped in bacon

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

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, 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

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

Vegetable Sides

Choose two

<i>Roasted sweet corn</i>	<i>Glazed beets with goat cheese</i>
<i>Green beans</i>	<i>Roasted fingerling potatoes with wild oregano and lemon</i>
<i>Glazed carrots</i>	<i>Chef's choice of seasonal vegetable medley</i>
<i>Steamed broccoli/cauliflower</i>	

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.

Compass Cuisine Stations

\$38.75 per person

50 guest minimum, replenished for one and a half hours — no substitutions.

Explore a world tour of flavors!

Our culinary team has created ten mini menus based on geographical region. These stations are meant to enhance your event by offering delicious global fare.

Choose 3 Regions

Italian

Italian wedding soup, chicken saltimbocca, caprese salad, tiramisu

Mediterranean

Spanikopita, dukkah crusted lamb with tzatziki, Greek salad, baklava

Mexican

Birria tacos, chili relleno, Mexican street corn, fried cheesecake

Asian

Sesame noodles, General Tso's chicken with broccoli, fried rice, Thai black rice pudding

Appalachian

Cucumber onion salad, pulled pork with jalapeno corn bread, fried dumplings, sweet potato pie

Scandinavian/Nordic

Bagels n' lox, Swedish meatballs, mashed potatoes, cinnamon buns

French

Brie phyllo, beef bourguignon, nicoise salad, seasonal crème brûlée

German

Potato pancakes, pork schnitzel, braised red cabbage, German chocolate cake

Irish

Mini Irish Reubens, shepherd's pie, colcannon Yukon mash, Guinness cake

Caribbean

Cuban paninis, smoked jerk chicken breast, fried plantains, churros

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

Pine Barn Inn Grand Buffet

Choice of two entrées \$31.25 per person

Choice of three entrées \$36.25 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*



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 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.

Tuscan Buffet

\$31.75 per guest

30 guest minimum.

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

Southeastern Barbeque Buffet

\$31.25 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

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

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 \$24.75

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 \$20.75

*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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