

**The Barn at Boone's Dam**  
**The Susquehanna Chef**  
**Complete Banquet Package One**

Phone number: 570-784-8802

**Barn at Boone's Dam Complete Buffet Package One includes:**

- ❖ Event set up, set up tables, chairs and linens into your specific place
- ❖ Fully staffed for 4 hours.
- ❖ Cocktail hour with 2 Cold hors D'oeuvres and 2 Hot Hors D'oeuvres
- ❖ Large Selection of Linen colors (napkins, table clothes, and skirting)
- ❖ Unlimited parking, parking attendants will greet your guests as soon as they arrive at the barn and will direct guest where to park and enter the event.
- ❖ Coffee, Ice Tea, assortment of Soda
- ❖ Rolls and butter
- ❖ Assortment of desserts
- ❖ China
- ❖ Tables and chairs for inside the barn
- ❖ Banquet coordination, will help you create your menu, linen selection; help with ideas on decorating and event time line.

**The Susquehanna Chef and The Barn at Boone's Dam offer the most all-inclusive packages in the area**

**Cold Hors D'oeuvres**

**Choice of two**

Vegetable display with Dip

Cheese display with Dip

Fruit display with Dip

**Hot Hors D'oeuvres**

**Choice of 2**

- |   |   |                                     |
|---|---|-------------------------------------|
| • Bruschetta                                  | • Warm spinach dip                        | stickers with soy dip               |
| • Spanakopitta                                | • Warm crab dip                           | • Sweet and sour meatballs          |
| • Mini egg rolls                              | • Shrimp and Grits on Asian Spoon         | • Blue cheese meatballs             |
| • Asparagus roasted red pepper boursin crepes | • Peel and eat shrimp with cocktail sauce | • Mini Angus beef sliders           |
| • Anti pasta skewers                          | • Chicken cordon bleu bites               | • Ham and smoked gouda phyllo rolls |
| • Chick pea salad                             | • Chicken sate with Thai Peanut sauce     | • Cocktail franks in the blanket    |
| • Assortment of tarts                         | • Mini Chicken and cheese Quesadillas     | Italian sausage stuffed mushroom    |
| • Assortment of quiche                        | • Chicken and Lemon grass Pot             |                                     |
| • Almond dates wrapped in bacon               |   |                                     |
| • Raspberry and Brie in phyllo                |   |                                     |

## Buffet

### Choice of one

Caesar Salad, Rose Marie's House salad, Toss Salad

### Entrees

#### Choice of three

Roast beef with gravy

Beef Medallions Pizzata sauce slow cooked in tomatoes, basil, garlic and wine

Beef Medallions with a Bourbon Mustard sauce

Beef tips with mushroom Demi- glace over egg noodles

Braised short ribs ragout over farfalle pasta

Pork shank slow cooked in red wine demi-glace with roasted root vegetables

Baked Ham with pineapple sauce or raisin apple sauce

Apple and raisin stuffed pork loin

Pork loin with cabernet cranberry sauce

Pork loin with a seared pineapple sauce

Lemon peppercorn encrusted Pork loin

Apple and raisin stuffed chicken breast

Stuffed chicken breast with a light chicken gravy

Broccoli and cheddar stuffed chicken

Chicken Marsala wine and mushroom sauce

Chicken piccata wine, lemon capers sauce

Chicken francaise wine, lemon cream

Chicken Florentine spinach, wine cream sauce

Stuffed chicken parmigiana

Chicken balsamic topped with onion, tomato, mushrooms in balsamic sauce

Chicken Umbertina (chicken breast topped with asparagus, tomato, artichoke heart and fresh mozzarella with a white wine sauce)

O'Hara chicken (chicken breast stuffed with sausage, onions, peppers and corn bread stuffing, topped with a tomato onion sauce)

Turkey with gravy

Lasagna

Vegetable lasagna

Eggplant rolletini stuffed with spinach, goat cheese, kalamata olives with roasted tomato red pepper coulis

Seafood lasagna (shrimp, scallops, crab meat, ricotta and mozzarella cheese with béchamel sauce)

Cannelloni Rockefeller pasta filled with crab, bacon, fennel and ricotta cheese

Four cheese baked ziti

Mushroom ravioli

Pasta Bolognese

Pasta topped with Gorgonzola cream sauce and walnuts

Tortellini topped with sausage, peppers, onions and tomato sauce

Crab cakes topped with béchamel old bay sauce

Shrimp, scallop and crabmeat stuffed sole

Pinot Grigio Salmon

Baked corn

Buttered corn

Honey dill carrots

Green beans almandine

Steamed broccoli with garlic butter

Steamed broccoli with dill butter

Mediterranean spinach

Zucchini with sun-dried tomatoes

## Accompaniments

### Choice of two

Herb roasted red potatoes

Mashed potatoes

Garlic mashed potatoes

Scalloped potatoes

Lemon thyme rice

Bow tie pasta with garlic butter

Praline mashed sweet potatoes

Orzo with fresh tomato, basil sauce

- ❖ We cannot provide alcoholic beverages for you, but we can guide you in your selection and at additional charge of \$4.99 per person offer Bar Service for 4 hours which includes: assortment of juice, assortment of soda, glassware, ice, cocktail napkins, drink garnishes, and bartender.

- ❖ Custom menus and pricing are available if the packages do not appeal to you.

A 20% Service charge & 6% sales added to all invoices