

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

Phone number: 570-784-8802

Barn at Boone's Dam Complete Banquet Package Two 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
- ❖ Décor for the buffet tables to match your theme.
- ❖ 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 two

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| ❖ Spanakopita | ❖ Chipotle glazed Shrimp in a tortilla cup | ❖ Chicken Tagine |
| ❖ Ratatouille Tapenade Crostini | ❖ Shrimp and Scallop Ceviche | ❖ Chicken cordon bleu bites |
| ❖ Balsamic poached pear and Goat cheese | ❖ Ahi Tuna with avocado, red pepper, jasmine rice and wasabi infused soy on an Asian spoon | ❖ Chicken sate with Thai Peanut sauce |
| ❖ Chilled strawberry soup shots | ❖ Garlic soy seared Ahi Tuna over seaweed salad on asian spoon | ❖ Walnut fig Chicken roulades |
| ❖ Asparagus Asiago rolls | ❖ Assortment of Sushi rolls | ❖ Slice beef and horseradish palmiers |
| ❖ Crisp ricotta walnut rolls | ❖ Lobster Boursin chive rolls | ❖ Lamb Kebob with Tzatziki sauce |
| ❖ Wild mushroom, and brie wellington | ❖ Lavender and Thyme marinated scallops wrapped in bacon | ❖ Mini beef Wellingtons |
| ❖ Anti pasta skewers | ❖ Salmon Carpaccio | ❖ Seared beef tenderloin with jasmine rice on an Asian spoon |
| ❖ Almond dates wrapped in bacon | | ❖ Pork tenderloin on raisin bread crostini |
| ❖ Raspberry and Brie | | ❖ Blue cheese meatballs |
| ❖ Warm spinach dip | | |
| ❖ Warm crab dip | | |
| ❖ Mini Crab cakes | | |

Buffet

Choice of one

Caesar Salad, Rose Marie's House salad, Greek Spinach Salad

Entrees

Choice of three

Carved Beef Tenderloin w/ choice of sauces

Carved Prime Rib

Sirloin Strip Steak topped with red onion and Gorgonzola cheese

Beef tenderloin medallions topped with peppercorn mushroom balsamic sauce

Braised short rib slow cooked in red wine jus with wild mushrooms over polenta

Cuban braised pork shank slow cooked with plantains, and pineapples with a saffritos sauce

Pork tenderloin medallions topped with caramelized pear and cream sauce

Pork tenderloin medallions topped with a red currant Shiraz reduction

Veal Osso Bucco (pulled off bone)

Chicken Cordon Bleu

Pecan encrusted chicken with Dijon cream sauce

Prosciutto Gouda Stuffed Chicken with bacon leek cream sauce

Gingersnap encrusted chicken topped with pineapple chutney

Chicken Oscar topped with asparagus, crab meat with a béarnaise sauce

Chicken Gambretti topped with shrimp in a roasted red pepper cream sauce

Seafood lasagna

Lobster, shrimp, scallop and crab Au Gratin

Tortellini topped with shrimp, scallops

sausage in a vodka tomato cream sauce

Lobster ravioli

Roasted Shrimp and langoustine over polenta with creamy gorgonzola sauce

Fresh Mango salsa topped sea bass

Macadamia Crusted Mahi Mahi

Crab cakes topped with béchamel sauce

Chili honey glazed salmon

Salmon topped with crab meat, lobster and a sun-dried tomato cream sauce.

Pecan Trout topped with Dijon Cram sauce

Accompaniments

Choice of two

Herb roasted red potatoes

Caramelized leeks and blue cheese mashed potatoes

Roasted Fingerling Potatoes

Praline mashed sweet potatoes

Lemon thyme rice

Bow tie pasta with garlic butter

Orzo with fresh tomato, basil sauce

Saffron risotto

Honey dill carrots

Sugar snap peas

Orange butter Asparagus

Italian marinated Asparagus

Steamed broccoli with garlic butter

Sautéed sweet plantains

Mediterranean spinach

Zucchini with sun-dried tomatoes

- ❖ We cannot provide alcoholic beverages for you, but we can guide you in your selection and at additional charge of \$4.95 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 wedding packages do not appeal to you.

A 20% service charge and 6% sales tax added to all invoices