The Barn at Boone's Dam The Susquehanna Chef Complete Lunch Packages

Phone number: 570-784-8802 www.susquehannachef.com

Barn at Boone's Dam Lunch packages include:

- Use of facilities for 3 hours.
- Event set up (tables, chairs, buffet)
- Fully staffed events
- Assortment of beverages
- Assortment of dessert
- China plates and silverware
- Tables and chairs for inside the barn

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

Sandwich Station

Includes:

Sliced baked ham, turkey, and roast beef

American cheese, Swiss cheese, and Provolone cheese

Lettuce, Tomatoes, Onions Assortment of Bread and Rolls Mayonnaise and mustard

CHOICE OF FOUR

Toss Salad Macaroni and cheese Caesar salad Chicken corn soup Broccoli salad Cream of Broccoli soup Pasta Salad Potato Bacon chowder Cole Slaw Vegetable soup

Bacon Cheddar Ale soup Macaroni Salad

Potato Salad Chili

Chicken corn chowder Fruit Salad

Hot Sandwich Buffet

CHOICE OF TWO

Meatballs Sausage Porkette Pork BBQ Hamburger BBO Ham BBO Roast Beef BBQ

CHOICE OF FOUR

Toss Salad Macaroni and cheese Caesar salad scalloped potatoes Broccoli salad Cream of Broccoli soup Pasta Salad Potato Bacon chowder Vegetable soup Cole Slaw

Macaroni Salad Bacon Cheddar Ale soup Chicken corn soup Potato Salad Fruit Salad Chicken corn chowder

Roast Beef Cheese Steak Fajitas Steak Wrap Grilled BBQ Chicken Chicken Cheese Steak Grilled Chicken Wrap Balsamic Chicken Wrap

Hot Lunch Buffet

CHOICE OF TWO

Pecan Chicken Chicken Francase Chicken Marsala

Chicken Parmigiana Chicken Florentine

Chicken w/a Mushroom cream sauce Chicken and Broccoli Alfredo

Pasta Bolognese

CHOICE OF FOUR

Toss Salad Herb Roasted Potatoes
Caesar salad Scalloped Potatoes
Broccoli salad Macaroni and Cheese
Pasta Salad Mixed vegetables
Cole Slaw Green Beans Almandine

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Macaroni Salad Baked Corn or buttered corn

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Potato Salad Baby Candied Carrots Fruit Salad chicken corn soup Herb rice potato bacon chowder Pasta with Sausage

Baked Ziti Lasagna

Vegetable Lasagna Baked Ham

Roast Beef

Beef Tips with mushrooms over egg noodles

Peppercorn Pork Loin

Executive Hot Lunch Buffet

CHOICE OF TWO

Ginger Snap Chicken w/a pineapple sauce

Chicken Saltimbocco Chicken Umbertina Chicken Cordon Bleu

Salmon with a Dijon Dill Sauce

Pinot Grigio Salmon

Crab cakes with an old bay cream sauce

Seafood Lasagna

Seafood Au gratin over Rice

CHOICE OF FOUR

Toss salad

Caesar salad

Broccoli salad

Pasta salad Fruit salad Herb roasted potatoes

Mashed potatoes Scalloped potatoes Pork Loin w/a Cabernet Cranberry Sauce Pork Loin w/an Apple Raisin Stuffing

Beef Bracioli

Beef Medallions topped with a sun-dried tomato cream

sauce

Beef Tips w/a Peppercorn Wine Sauce

Roast beef topped with a tomato, basil wine sauce.

Mushroom ravioli topped with sage butter

Herb rice

Bow tie pasta with garlic butter sauce

Baked corn or buttered corn

Honey dill carrots Green beans almandine Mixed vegetables

Steamed broccoli

20% SERVICE CHARGE & 6% SALES TAX IS ADDED TO ALL INVOICES