

The Barn at Boone's Dam
The Susquehanna Chef
Complete Duet Served Wedding Package

Phone number: 570-784-8802

Web page: www.susquehannachef.com

Barn at Boone's Dam Complete Duet Served Wedding Package includes:

- ❖ Use of facilities for 5 hours
- ❖ Event set up (tables, chairs, buffet and bar)
- ❖ Cocktail hour with 2 Cold hors D'oeuvres and 4 Hot Hors D'oeuvres
- ❖ Served Dinner (everyone gets the same meal)
- ❖ Large Selection of Linen colors
- ❖ We cannot provide alcoholic beverages for you, but we can guide you in your selection and **included in your package is** Bar Service for 4 hours which includes: assortment of juice, assortment of soda, glassware, ice, cocktail napkins, drink garnishes, and bartender.
- ❖ 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.
- ❖ Wedding Cake or cupcakes
- ❖ Coffee & Rolls and butter
- ❖ 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 offers 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 4

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| ❖ Spanakopita | infused soy on an Asian spoon | ❖ Walnut fig Chicken roulades |
| ❖ Ratatouille Tapenade Crostini | ❖ Garlic soy seared Ahi Tuna over seaweed salad on asian spoon | ❖ Slice beef and horseradish palmiers |
| ❖ Balsamic poached pear and Goat cheese | ❖ Assortment of Sushi rolls | ❖ Lamb Kebob with Tzatziki sauce |
| ❖ Asparagus Asiago rolls | ❖ Crab Salad in a mini cone | ❖ Mini beef Wellingtons |
| ❖ Crisp ricotta walnut rolls | ❖ Tuna Tartar in a mini cone | ❖ Seared beef tenderloin with jasmine rice on an Asian spoon |
| ❖ Anti pasta skewers | ❖ Mini Lobster Roll | ❖ Chili seared beef & roasted sweet potato skewers w/ chimichurri dip |
| ❖ Almond dates wrapped in bacon | ❖ Lobster Boursin chive rolls | ❖ Blue cheese meatballs |
| ❖ Raspberry and Brie | ❖ Lavender and Thyme marinated scallops wrapped in bacon | ❖ Ham and smoked gouda phyllo rolls |
| ❖ Warm spinach dip | ❖ Salmon Carpaccio | |
| ❖ Warm crab dip | ❖ Chicken Tagine | |
| ❖ Mini Crab cakes | ❖ Chicken cordon bleu bites | |
| ❖ Chipotle glazed Shrimp in a tortilla cup | ❖ Chicken sate with Thai Peanut sauce | |
| ❖ Shrimp and Scallop Ceviche | | |
| ❖ Ahi Tuna with avocado, red pepper, jasmine rice and wasabi | | |

Duet Menu entrees

Choice of one

Petit Filet Mignon and Crab cakes with an Old bay Béchamel sauce served with herb roasted red potatoes and Vegetable

Petit filet mignon and Salmon topped with a crab and lobster sun-dried tomato cream sauce, with herb roasted fingerling potatoes and vegetable

Marinated Sirloin Steak and Salmon Fillet topped with Figs, Caramelized Red Onions Confit with a Balsamic Reduction. Served with Herb roasted potatoes and Vegetable.

Beef Medallions and grilled Jumbo shrimp topped with a sun-dried tomato cream sauce served with roasted garlic orzo and vegetable.

Beef Medallion and sautéed Chicken breast Florentine topped with a spinach cream sauce and served with roasted garlic orzo and vegetable.

Sautéed Chicken breast and Grilled jumbo Shrimp topped with a Roasted Red pepper cream sauce served with roasted garlic orzo and vegetable.

Chicken Cordon Bleu and fillet of Salmon topped with a Dijon cream sauce served with herb roasted red potatoes and vegetable

Sautéed chicken breast and fillet of salmon topped with a fresh dill cream sauce served with Lemon Thyme rice and vegetable.

More options available upon request

20% service charge and 6% sales tax will be added to all choices