The Barn at Boone's Dam The Susquehanna Chef

Phone number: 570-784-8802 <u>WWW.SUSQUEHANNACHEF.COM</u> *Testive Holiday Buffet*

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
- Rolls and butter
- Assortment of desserts
- China
- 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

Cold Hors D'oeuvres <u>Included</u> Vegetable and Cheese Display with Dip

Hot Hors D'oeuvres Choice of three

Warm spinach dip Raspberry and brie in phyllo Assortment of mini Quiche Mini Eggrolls Mini Franks in Blanket Spanakopita Bruschetta Almond stuffed dates wrapped with bacon Chicken cordon bleu bites Chicken and cheese quesadillas Chicken satay with Thai peanut sauce Sweet and sour meatballs Italian sausage stuffed mushrooms Peel and eat shrimp with cocktail sauce

Entrees Choice of three

Beef and Pork

Baked ham with Fruit Glaze Beef Medallions with balsamic

mushroom demi

Beef Medallions with horseradish Shiraz

sauce

Beef Medallions with fresh tomato, basil

and wine sauce

Apple stuffed Pork loin with apple glaze

Shepherds pie

Chicken and Turkey

Pecan crusted chicken with a Dijon

cream sauce

Chicken Florentine

Apple raisin stuffed chicken

California mixed vegetable

Broccoli and Cheddar stuffed Chicken

breast

Turkey and gravy

Seafood

Stuffed Flounder with a white wine

lemon sauce

Crab cakes with an old bay cream sauce Seafood AuGratin (shrimp, scallops and

crab over rice with a cream sauce)

Crab cannelloni Rockefellar (cannelloni

filled with crab, bacon, ricotta cheese

topped with cream sauce)

Pasta

Lasagna Bolognese

Vegetable Lasagna

Baked penne pasta and grilled vegetables with a mushroom cream

sauce

Side dishes choice of three

Tossed salad Herb roasted potatoes

Caesar salad Sour cream and chive mashed

Cous Cous with sun dried fruit potatoes

salad Scalloped potatoes

Baked corn Mashed sweet potatoes
Honey dill baby carrots Candied sweet potatoes

Green beans almondine Wild or White rice

All invoices are subject to 6% sales tax and 20% service charge

- ❖ We cannot provide alcoholic beverages for you, but we can guide you in your selection, an additional Charge of \$4.99 per person we will provide Bar Service for 4 hours which includes: assortment of juice, assortment of soda, glassware, ice, cocktail napkins, drink garnishes, and bartender.
- ❖ Additional entrees can be added for \$2.50 per person per entree