

“The Standup Social”

Cocktail Style Service

Appetizer:

Angus Barn Crudités with House Cheddar and Blue Cheese and Homemade Crackers

Butler Passed Hors D'oeuvres:

(Choice of 4)

Pulled Pork Tartlets

Braised Beef Short Rib Tartlets

Ms. Betty's Mini Country Ham Biscuits with Honey Mustard

Fresh Tomato and Mozzarella Bruschetta on Baked Crostini

Fried Pole Beans with Sweet Thai Chili Sauce

Grilled Scallops with an Aioli Glaze

Assorted Cucumber Rounds Topped with:

Herbed Feta & Seasoned Olive Oil

Lump Crab Meat & Lemon

Station Style Service:

Carving Station: Sliced Slow Roasted Marinated New York Strip

Served with a Red Wine Jus

Fresh Baked Rolls

Gourmet Mini Sandwich Station:

Blazing Black n' Blue Sliders

Chevre and Caramelized Onions Sliders

Oyster Po' Boys

Potato Wedges with a Sour Cream, Bacon, & Chive Dip

Steak House Sweet Potato Fries with a Blackened Molasses Ranch Dip

Grilled Marinated Chicken Kabobs

Seasoned Asparagus Spears

Add an Over-The-Top Shrimp and Grits Station with assorted condiments for an additional \$8.00 per guest or

Angus Barn BBQ Pork Ribs for an additional \$6.00 per guest

Desserts:

Decadent Mini Tartlet Sampler

Coffee

“The Butcher’s Choice”

Plated style service

Our most popular cut of aged, certified tenderloin, perfect for any season.

Appetizer:

Angus Barn Crudités with House Cheddar and Blue Cheese and Homemade Crackers

Salad:

Mixed Baby Greens with Spiced Pecans, and Tomatoes
tossed with a Champagne Vinaigrette

Our Sommelier’s selection of a white wine pour

Main Courses:

Sliced Beef Tenderloin accompanied with a Red Wine Jus
Choice of Sugar Snap Peas with Shitake Mushrooms and Fire Roasted Tomatoes or
Sautéed Green Beans with Red and Yellow Peppers
Choice of Creamy Potato Gratin or Herb Roasted Red Potatoes
Fresh Baked Rolls

Our Sommelier’s selection of a red wine pour

Dessert:

Chocolate Chess Pie with Homemade Whipped Cream

“Best of the Barn Trio”

Plated style service

A landmark combination of our most flavorful cut of Certified Angus Beef, our world-famous Baby Back Ribs, and the freshest seafood available.

Appetizers:

Angus Barn Crudités with House Cheddar and Blue Cheese and Homemade Crackers

(Choice of 2 passed)

Hand-Rolled Risotto Cakes with Mozzarella Cheese and Tomato Coulis

Chilled Shrimp with Cocktail Sauce

Marinated Beef Tenderloin Crostini Topped with Blue Cheese Crumbles,

Fire Roasted Tomatoes, and Balsamic Glaze

Filet Mignon Meatballs in Truffle Oil Jus

Parmesan Chicken and Prosciutto Tartlets

Pulled Pork Tartlets

Ms. Betty's Country Ham Biscuits with Honey Mustard

Crab or Sausage Stuffed Mushrooms

Assorted Cucumber Rounds Topped with:

Herbed Feta & Seasoned Olive Oil

Lump Crab Meat & Lemon

Salad:

Mixed Baby Greens with Spiced Pecans, Goat Cheese, and Tomatoes
tossed with a Champagne Vinaigrette

Our Sommelier's selection of a white wine pour

Main Course:

Sliced Beef Tenderloin accompanied with a Red Wine Jus

Angus Barn BBQ Baby Back Pork Ribs

Chef's Choice Grilled Fresh Fish or Grilled Marinated Shrimp

Sautéed Green Beans with Red and Yellow peppers

Creamy Potato Gratin

Fresh Baked Rolls

Our Sommelier's selection of a red wine pour

Desserts:

(Choice of Two)

Chocolate Chess Tartlets with Homemade Whipped Cream

NY Style Cheesecake Rounds with a Seasonal Fruit Topping

Crème Brulee

Key Lime Tartlets

“Barn on the Barbie”

Station style service

Experience the “Thrill of the Grill” Angus Barn style with these signature favorites.

Appetizers:

Angus Barn Crudités with House Cheddar and Blue Cheese and Homemade Crackers

(Choice of 3 passed)

Ms. Betty’s Mini Country Ham Biscuits with Honey Mustard

Grilled Scallops with an Aioli Glaze

Chilled Shrimp served with Cocktail Sauce

Filet Mignon Meatballs with Truffle Oil Jus

Parmesan Chicken & Prosciutto Tartlets

Pulled Pork Tartlets

Fried Pole Beans with Sweet Thai Chili Sauce

Fresh Tomato and Mozzarella Bruschetta on Baked Crostini

Marinated Beef Tenderloin Crostini Topped with Blue Cheese Crumbles,

Fire Roasted Tomatoes, and Balsamic Glaze

Main Courses:

Angus Barn BBQ Baby Back Pork Ribs

Certified Angus Aged Steak Kabobs

(Skewered with peppers, mushrooms, tomatoes, and onions)

Grilled Marinated Chicken Kabobs

Grilled Seasonal Vegetables with Balsamic Glaze

Hand Cut Tri-Colored Slaw

Fresh Baked Rolls

Choice of:

Homemade Baked Macaroni and Cheese

Classic Cheese Grits

Herb Roasted Red Potatoes

Desserts:

(Choice of Two)

Key Lime Tartlets

Chocolate Chess Tartlets topped with Homemade Whipped Cream

Pecan Pie topped with Homemade Whipped Cream

Decadent Mini Tartlet Sampler

“Lakeside Surf and Turf Extravaganza”

Station style service

Appetizers:

Angus Barn Crudités with House Cheddar and Blue Cheese and Homemade Crackers

(Choice of 3 passed)

Ms. Betty's Mini Ham Biscuits with Honey Mustard

Fresh Tomato and Mozzarella Bruschetta on Baked Crostini

Filet Mignon Meatballs in Truffle Oil Jus

Grilled Scallops with an Aioli Glaze

Pulled Pork Tartlets

Marinated Beef Tenderloin Crostini Topped with Blue Cheese Crumbles,

Fire Roasted Tomatoes, and Balsamic Glaze

Salad course served:

Mixed Baby Greens with Spiced Pecans, Goat Cheese, and Tomatoes
tossed with a Champagne Vinaigrette

Fresh Baked Rolls

Main Course:

Choice of: Certified Angus Aged Steak Kabobs or Chicken Kabobs

Certified Beef Tenderloin Sliced to Order

Marinated and Grilled Shrimp

Seared Sliced Ahi Tuna with Seaweed Salad, Wasabi, & Ginger Soy Sauce

Fresh North Carolina Crab Cakes with a Creole Mustard

(Choice of 1)

Sautéed Green Beans with Red and Yellow Peppers

Sugar Snap Peas with Shitake Mushrooms and Fire Roasted Tomatoes

(Choice of 2)

Homemade Baked Macaroni and Cheese

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Classic Cheese Grits

Creamy Potato Gratin

Desserts:

(Choice of 3)

Chocolate Chess Tartlets topped with Homemade Whipped Cream

Key Lime Tartlets

NY Style Cheesecake Rounds with a Seasonal Fruit Topping

Decadent Tartlet Sampler