



The Angus Barn Banquet Rooms

We at the Angus Barn are here to serve you and it is our desire that your private function is an event that will be remembered for a long time. We thank you for choosing us.

Please do not hesitate to call us for any questions we can answer.

- *Our private banquet rooms seat a minimum of 15 guests and a maximum of 100 guests. For parties exceeding 100 guests and up to 200 guest, please contact us about availability and options as a room fee will apply.*
- *Your party package includes our famous Angus Barn cheddar and bleu cheese spreads, homemade crackers, and relishes. All menus include ice tea, soft drinks, coffee, and two beers, two glasses of wine, or two house liquor drinks per person.*
- *Private parties are decorated in the traditional Angus Barn decor of blue and white check tablecloths, red napkins and lanterns. Table set up is long rectangle tables. Decorations, which include special linens, special napkin folds, and candles are available upon request. Your party can be as formal or as informal as you would like.*
- *Our private banquet rooms are adjacent to one another with moveable walls between the rooms. You may be placed next to a party that has a speaker or a scheduled program.*
- *Payments can be made by cash or charge. (American Express, Discover, Mastercard, or Visa). We do not accept personal checks. We add 20% gratuity to all private parties. We require all private parties be on one invoice.*
- *We require a final guest count 2 business days prior to your scheduled event. We do allow a 10% drop in your guest count the day of your event without penalty, however, any number exceeding 10% will be charged selected menu price plus tax and gratuity per no show, which is non-refundable. Failure to provide a final guest count 48 hours prior to your event will result in a final count reflecting the highest guest count that you originally booked for. For example, if you originally booked a party of 50 to 60 guests, your final count will be 60. We cannot seat for more than the final count or for more than the room will allow.*



Angus Barn Banquet Menu

\$80.00 Prix Fixe Menu

1st Course - Served during the Social

*Angus Barn Relish with House Cheddar and Bleu Cheese and Homemade Crackers
Baby Back Ribs*

2nd Course

*Mixed Green Salad with Spiced Pecans & Tomatoes
tossed in Champagne Vinaigrette dressing*

3rd Course

*Aged Black Angus Beef Tenderloin with Red Wine Jus &
North Atlantic Salmon
Served with
Sautéed Green Beans with Red & Yellow Peppers
Creamy Potatoes Gratin
Fresh Baked Rolls*

4th Course

*Dessert Duo of
Chocolate Chess Tartlet with Homemade Whipped Cream
&
New York Cheesecake Round topped with Fresh Sliced Strawberries*

This menu includes two beers, two glasses of wine, or two house liquor drinks per person

Vegetarian options available

Price does not include tax or gratuity

All other alcoholic beverages are based upon consumption



Angus Barn Banquet Menu

\$90.00 Prix Fixe Menu

1st Course - Served during the Social

*Angus Barn Relish with House Cheddar and Bleu Cheese and Homemade Crackers
Baby Back Ribs*

2nd Course

*Mixed Green Salad with Spiced Pecans & Tomatoes
tossed in Champagne Vinaigrette dressing*

3rd Course

*Aged Black Angus Beef Tenderloin with Red Wine Jus &
Classic Marinated Shrimp
Served with
Sautéed Green Beans with Red & Yellow Peppers
Mashed Potatoes
Fresh Baked Rolls*

4th Course

*Dessert Duo of
Chocolate Chess Tartlet with Homemade Whipped Cream
&
New York Cheesecake Round topped with Strawberries*

This menu includes two beers, two glasses of wine, or two house liquor drinks per person

Vegetarian options available

Price does not include tax or gratuity

All other alcoholic beverages are based upon consumption



Angus Barn Banquet Menu

\$100.00 Prix Fixe Menu

1st Course – Served during the Social

*Angus Barn Relish with House Cheddar and Bleu Cheese and Homemade Crackers
Baby Back Ribs*

2nd Course

*Mixed Green Salad with Spiced Pecans & Tomatoes
tossed in Champagne Vinaigrette dressing*

3rd Course

*Aged Black Angus Beef Tenderloin with Red Wine Jus &
Chef's Choice of White Fish
Served with
Seasonal Vegetables
Mashed Potatoes
Fresh Baked Rolls*

4th Course

*Dessert Trio of
Chocolate Chess Tartlet with Homemade Whipped Cream
New York Cheesecake Round topped with Strawberries
&
Mini Crème Brulee*

*This menu includes two beers, two glasses of wine, or two house liquor drinks per person
Vegetarian options available
Price does not include tax or gratuity
All other alcoholic beverages are based upon consumption*



Angus Barn Banquet Menu

\$105.00 Prix Fixe Menu

1st Course - Served during the Social

*Angus Barn Relish with House Cheddar and Bleu Cheese and Homemade Crackers
Baby Back Ribs*

2nd Course

*Mixed Green Salad with Spiced Pecans & Tomatoes
tossed in Champagne Vinaigrette dressing*

3rd Course

*Aged Black Angus Beef Tenderloin with Red Wine Jus &
Lobster Tail
Served with
Seasonal Vegetables
Goat Cheese Mashed Potatoes
Fresh Baked Rolls*

4th Course

*Dessert Trio of
Chocolate Chess Tartlet with Homemade Whipped Cream
New York Cheesecake Round topped with Strawberries
&
Mini Crème Brulee*

This menu includes two beers, two glasses of wine, or two house liquor drinks per person

Vegetarian options available

Price does not include tax or gratuity

All other alcoholic beverages are based upon consumption



Angus Barn Banquet Menu

\$110.00 Prix Fixe Menu

1st Course - Served during the Social

*Angus Barn Relish with House Cheddar and Bleu Cheese and Homemade Crackers
Baby Back Ribs*

2nd Course

*Mixed Green Salad with Spiced Pecans & Tomatoes
tossed in Champagne Vinaigrette dressing*

3rd Course (Trio)

Aged Black Angus Beef Tenderloin with Red Wine Jus

&

Grilled Pesto Chicken

&

Classic Marinated Shrimp

Served with

Seasonal Vegetables

Goat Cheese Mashed Potatoes

Fresh Baked Rolls

4th Course

Dessert Duo

Chocolate Chess Tartlet with Homemade Whipped Cream

&

New York Cheesecake Round topped with Strawberries

This menu includes two beers, two glasses of wine, or two house liquor drinks per person

Vegetarian options available

Price does not include tax or gratuity

All other alcoholic beverages are based upon consumption



*Angus Barn Banquet Menu
\$125.00 Prix Fixe Menu*

1st Course - Served during the Social

*Angus Barn Relish with House Cheddar and Bleu Cheese and Homemade Crackers
Baby Back Ribs*

2nd Course

*Mixed Green Salad with Spiced Pecans & Tomatoes
tossed in Champagne Vinaigrette dressing*

3rd Course (Trio)

*Aged Black Angus Beef Tenderloin with Red Wine Jus
&*

Grilled Pesto Chicken

&

*Crab Cake, 4oz. Lobster Tail, or Steamed Crab Claw
(host to select one for all guest)*

Served with

Seasonal Vegetables

Goat Cheese Mashed Potatoes

Fresh Baked Rolls

4th Course

Dessert Duo

Chocolate Chess Tartlet with Homemade Whipped Cream

&

New York Cheesecake Round topped with Strawberries

*This menu includes two beers, two glasses of wine, or two house liquor drinks per person
Vegetarian options available*

Price does not include tax or gratuity

All other alcoholic beverages are based upon consumption

Menu Enhancements

(Price is per person)

Upgraded Cheese, Crackers & Relish

\$8.00

In addition to our Angus Barn cheddar and bleu cheese spreads,
homemade crackers and relish:

3 Hard Cheeses, Salami, Pepperoni, mixed nuts, specialty jam, gourmet
crackers, hummus and pita

Upgraded Passed Appetizers

Seafood offerings:

Crab Stuffed Mushrooms- \$5.00

Crab Dip Tartlet- \$6.00

Grill Scallops with Aioli Sauce- \$6.00

Shrimp Cocktail - \$6.00

Beef /Pork

Filet Mignon Meatballs in Truffle Oil Jus- \$5.00

Ms. Betty's Mini Country Ham and Pimento Cheese Biscuits- \$4.00

Sausage Stuffed Mushrooms - \$4.00

Bacon, Cheese & onion rounds- \$4.00

Vegetarian Options:

Mozzarella, Fire Roasted Tomato, Tortellini Skewer with Balsamic &
Pesto Sauce- \$4.00

Goat Cheese, Cranberry, & Walnut Tartlets with a Red Pepper Jelly
\$4.00

Fried Pole Beans with Sweet Thai Chili Sauce- \$4.00

Upgraded Liquor

Premium Liquor - \$5.00

Top Shelf Liquor - \$10.00

Family Style Sides (per side)

Sautéed Onions - \$4.00

Sautéed Mushrooms – \$7.00

Steamed Asparagus - \$9.00