

THE BUTCHER'S CHOICE

Plated Style Service

APPETIZERS

ANGUS BARN CRUDITÉ

with House Cheddar & Bleu Cheese and
Homemade Crackers

SALAD

MIXED BABY GREENS

with Spiced Pecans and Tomatoes tossed
with a Champagne Vinaigrette, served with
our Sommelier's selection of a white wine
pour

ENTREE

SLICED BEEF TENDERLOIN

accompanied with a Red Wine Jus, served
with Fresh Baked Rolls, and our
Sommelier's selection of a red wine pour



- SIDES -

(Choice of 1)

SAUTÉED GREEN
BEANS WITH RED &
YELLOW PEPPERS

BRUSSEL SPROUTS

ROASTED
CAULIFLOWER

(Choice of 1)

CREAMY POTATO
GRATIN

HERB ROASTED
POTATOES

GARLIC MASHED
POTATOES

DESSERT

CHOCOLATE CHESS PIE

with Homemade Whipped Cream

Coffee Service



BEEF & CHICKEN DUO

Plated Style Service

PASSED APPETIZERS

ANGUS BARN CRUDITÉ

with House Cheddar & Bleu Cheese and
Homemade Crackers

(Choice of 2)

- BBQ Pulled Pork Tartlets
- Filet Mignon Meatballs with Truffle Oil Jus
- Fried Pole Beans with Sweet Thai Chili
Sauce
- Grilled Scallops with Aioli Glaze
- Mozzarella, Fire Roasted Tomato,
Tortellini Skewer with Balsamic & Pesto
Sauce

SALAD

MIXED BABY GREENS

with Spiced Pecans and Tomatoes tossed
with a Champagne Vinaigrette, served with
our Sommelier's selection of a white wine
pour

ENTREE

SLICED BEEF TENDERLOIN

accompanied with a Red Wine Jus, served
with Fresh Baked Rolls

GRILLED PESTO CHICKEN

Served with our Sommelier's selection of a
red wine pour



- SIDES -

(Choice of 1)

SAUTÉED GREEN BEANS
WITH RED & YELLOW
PEPPERS

SAUTÉED BRUSSEL
SPROUTS

ROASTED
CAULIFLOWER

(Choice of 1)

CREAMY POTATO
GRATIN

HERB ROASTED
POTATOES

GARLIC MASHED
POTATOES

DESSERT

(Choice of 1)

CHOCOLATE CHESS PIE

with Homemade Whipped Cream

VANILLA BEAN CRÈME BRÛLÉE

Coffee Service



CERTIFIED STEAK & SHRIMP

Plated Style Service

PASSED APPETIZERS

ANGUS BARN CRUDITÉ

with House Cheddar & Bleu Cheese and
Homemade Crackers

(Choice of 1)

- Ms. Betty's Mini Country Ham and Pimento Cheese Biscuits
- Boneless Braised Beef Short Rib Tartlets
- Mozzarella, Fire Roasted Tomato, Tortellini Skewer with Balsamic & Pesto Sauce
- Filet Mignon Meatballs with Truffle Oil Jus
- BBQ Pulled Pork Tartlets
- Goat Cheese, Cranberry & Walnut Tartlets with a Red Pepper Jelly

SALAD

MIXED BABY GREENS

with Spiced Pecans and Tomatoes tossed with a Champagne Vinaigrette, served with our Sommelier's selection of a white wine pour

ENTREE

SLICED SLOW ROASTED ANGUS RIBEYE ROLL

accompanied with a Red Wine Jus, served with Fresh Baked Rolls

MARINATED GRILLED SHRIMP

served with our Sommelier's selection of a red wine pour

- SIDES -

(Choice of 1)

SAUTÉED GREEN BEANS
WITH RED & YELLOW
PEPPERS

SAUTÉED BRUSSEL
SPROUTS

ROASTED CAULIFLOWER

(Choice of 1)

CREAMY POTATO
GRATIN

HERB ROASTED
POTATOES

GARLIC MASHED
POTATOES

DESSERT

(Choice of 1)

CHOCOLATE CHESS PIE

with Homemade Whipped Cream

VANILLA BEAN CRÈME BRÛLÉE

Coffee Service



CLASSIC SURF & TURF

Plated Style Service

PASSED APPETIZERS

ANGUS BARN CRUDITÉ

with House Cheddar & Bleu Cheese and
Homemade Crackers

(Choice of 3)

- Ms. Betty's Mini Country Ham and Pimento Cheese Biscuits
- Filet Mignon Meatballs with Truffle Oil Jus
- Grilled Scallops with an Aioli Glaze
- Hand-Rolled Risotto Cakes with Mozzarella Cheese & Tomato Coulis
- Crab Stuffed Mushrooms
- Andouille Sausage and Shrimp Satay with Lemon Butter
- Marinated Beef Tenderloin Crostini with Pimento Cheese

ENTREE

SLICED BEER TENDERLOIN

accompanied with a Red Wine Jus, served
with Fresh Baked Rolls

LOBSTER TAIL WITH DRAWN BUTTER

served with our Sommelier's selection of a
red wine pour

- SIDES -

(Choice of 1)

SAUTÉED GREEN BEANS
WITH RED & YELLOW
PEPPERS

SAUTÉED BRUSSEL
SPROUTS

ROASTED
CAULIFLOWER

FRESH STEAMED
ASPARAGUS

(Choice of 1)

CREAMY POTATO
GRATIN

HERB ROASTED
POTATOES

GARLIC MASHED
POTATOES

GOAT CHEESE
MASHED POTATOES

SALAD

(Choice of 1)

MIXED BABY GREENS

with Spiced Pecans, Tomatoes & Goat
Cheese tossed with a Champagne Vinaigrette

CLASSIC CEASAR SALAD

Served with our Sommelier's selection of a
white wine pour

DESSERT

(Choice of 1)

CHOCOLATE CHESS PIE

with Homemade Whipped Cream

VANILLA BEAN CRÈME BRÛLÉE

Coffee Service



BEST OF THE BARN TRIO

Plated Style Service

PASSED APPETIZERS

ANGUS BARN CRUDITÉ

with House Cheddar & Bleu Cheese and
Homemade Crackers

(Choice of 2)

- Hand-Rolled Risotto Cakes with Mozzarella Cheese & Tomato Coulis
- Chilled Shrimp with Cocktail Sauce
- Marinated Beef Tenderloin Crostini with Pimento Cheese
- Filet Mignon Meatballs with Truffle Oil Jus
- BBQ Pulled Pork Tartlets
- Ms. Betty's Mini Country Ham and Pimento Cheese Biscuits
- Crab or Sausage Stuffed Mushrooms
- Goat Cheese, Cranberry & Walnut with a Red Pepper Jelly

SALAD

MIXED BABY GREENS

with Spiced Pecans and Tomatoes tossed with a Champagne Vinaigrette, served with our Sommelier's selection of a white wine pour

ENTREE

SLICED BEEF TENDERLOIN

accompanied with a Red Wine Jus, served with Fresh Baked Rolls, and our Sommelier's selection of a red wine pour

(Choice of 1)

- ANGUS BARN BBQ PORK RIBS
- GRILLED PESTO CHICKEN

(Choice of 1)

- CHEF'S CHOICE FRESH FISH
- GRILLED MARINATED SHRIMP



- SIDES -

(Choice of 1)

SAUTÉED GREEN BEANS
WITH RED & YELLOW
PEPPERS

SAUTÉED BRUSSEL
SPROUTS

ROASTED
CAULIFLOWER

(Choice of 1)

CREAMY POTATO
GRATIN

HERB ROASTED
POTATOES

GARLIC MASHED
POTATOES

DESSERT

(Choice of 2)

- Chocolate Chess Tartlet with Homemade Whipped Cream
- NY Style Cheesecake Round with a Seasonal Fruit Topping
- Mini Vanilla Bean Crème Brûlée
- Key Lime Tartlet (seasonal)

Coffee Service

