

## The Barn at Boone's Dam & The Barn at Hidden Acres

### The Susquehanna Chef

#### Complete Wedding Package Two

Phone number: 570-784-8802

Web page: [www.susquehannachef.com](http://www.susquehannachef.com)

#### Barn at Boone's Dam Complete Wedding Package Two 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
- ❖ 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 5 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 and The Barn at Boone's Dam offer 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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|--|--|---|
| ❖ Grilled Brie on a baguette w/ chilled strawberry soup shots                          | ❖ Shrimp and Scallop Ceviche   | ❖ Salmon Carpaccio  |
| ❖ Spanakopita  | ❖ Thai Beef Salad in a phyllo cup  | ❖ Chicken Waffle Cone w/ Southern Fried Chicken                       |
| ❖ Honey whipped goat cheese, crisp prosciutto, thyme and poached pears on edible spoon | ❖ Watermelon Gazpacho topped w/ citrus crab & mango salad in a shot glass                  | ❖ Chicken Tagine  |
| ❖ Pear, strawberry, honey gorgonzola walnut Crostini                                   | ❖ Garlic soy seared Ahi Tuna over seaweed salad on Asian spoon                             | ❖ Chicken cordon bleu bites   |
| ❖ Chilled strawberry soup shots  | ❖ Ahi Tuna with avocado, red pepper, jasmine rice and wasabi infused soy on an Asian spoon | ❖ Chicken sate with Thai Peanut sauce                                 |
| ❖ Asparagus Asiago rolls   | ❖ Lobster Corn Dogs  | ❖ Walnut fig Chicken roulades   |
| ❖ Antipasti skewers  | ❖ Assortment of Sushi rolls  | ❖ Lamb Kebob with Tzatziki sauce                                      |
| ❖ Almond dates wrapped in bacon  | ❖ Lobster Boursin chive rolls  | ❖ Seared beef tenderloin with jasmine rice on an Asian spoon          |
| ❖ Raspberry and Brie   | ❖ Crab Salad in a mini cone  | ❖ Chili seared beef & roasted sweet potato skewers w/ chimichurri dip |
| ❖ Warm spinach dip   | ❖ Tuna Tartar in a mini cone   | ❖ Pork tenderloin on raisin bread crostini                            |
| ❖ Warm crab dip  | ❖ Lavender and Thyme marinated scallops wrapped in bacon                                   | ❖ Blue cheese meatballs   |
| ❖ Mini Crab cakes  |  | ❖ Veal Osso Bucco over Polenta  |
| ❖ Mini Lobster Roll  |  | ❖ Beef sate w/ sweet chili Thai sauce                                 |
| ❖ Lobster salad stuffed savory profiteroles  |  |   |
| ❖ Chipotle glazed Shrimp in a tortilla cup   |  |   |

## Buffet

### Choice of one

Caesar Salad, Rose Marie's House salad, Greek Spinach Salad

### Entrees

#### Choice of three

- Carved Beef Tenderloin w/ choice of sauces
- Carved Prime Rib
- San Benedetto Filet topped with crab meat, lobster and a sun-dried tomato cream sauce.
- Venetian Filet: topped with lobster, shrimp, asparagus, leeks with a champagne cream sauce
- Strip Steak Portofino: steak topped with Crab meat, Sun-dried tomatoes, capers with a red wine mustard sauce.
- Strip Steak with a shallot bordelaise
- Sirloin Strip Steak topped with red onion and Gorgonzola cheese
- Beef tenderloin medallions topped with peppercorn mushroom balsamic sauce
- Braised short rib slow cooked in red wine jus with wild mushrooms over polenta
- Fig Glazed Pork Sirloin
- Cuban braised pork shank slow cooked with plantains, and pineapples with a saffritos sauce
- Braised Pork Osso Bucco over roasted red pepper cheese grits
- Pork tenderloin medallions topped with caramelized pear and cream sauce
- Veal Osso Bucco (pulled off bone)
- Chicken Cordon Bleu
- Pecan encrusted chicken with Dijon cream sauce
- Prosciutto Gouda Stuffed Chicken with bacon leek cream sauce
- Gingersnap encrusted chicken topped with pineapple chutney
- Harvest Chicken: chicken breast stuffed with wild rice, apple sausage, and dried cranberries, with a chive cream sauce
- Chicken Oscar topped with asparagus, crab meat with a béarnaise sauce
- Chicken Gambretti topped with shrimp in a roasted red pepper cream sauce
- Lobster Macaroni & Cheese
- Seafood Lasagna
- Lobster, shrimp, scallop and crab Au Gratin
- Tortellini topped with shrimp, scallops sausage in a vodka tomato cream sauce
- Farfalle Frutta De Mare: bow tie pasta topped with shrimp, scallops, crab meat, asparagus, artichokes, Kalamata olives, onions and sun-dried tomatoes with a pesto wine sauce.
- Lobster ravioli
- Roasted Shrimp and langoustine over polenta with creamy gorgonzola sauce
- Fresh Mango salsa topped sea bass
- Macadamia Crusted Mahi Mahi
- Paella: Mussels, Clams, Shrimp, Scallops & Chorizo served over Saffron Rice
- Lobster & Waffles
- Crab cakes topped with béchamel sauce
- Chili honey glazed salmon
- Salmon topped with crab meat, lobster and a sun-dried tomato cream sauce.
- Franciscan Salmon: topped with a fig and caramelized Red onions balsamic reduction
- Pecan Trout topped with Dijon Cream sauce

### Accompaniments

#### Choice of two

Herb roasted red potatoes

Caramelized leeks and blue cheese mashed potatoes

Gruyere Au gratin Potatoes

Roasted Fingerling Potatoes

Praline mashed sweet potatoes

Bow tie pasta with garlic butter

Orzo with fresh tomato, basil sauce

Honey dill carrots

Sugar snap peas

Green Beans with bacon and onions

Honey butter Brussel sprouts

Orange butter Asparagus

Italian marinated Asparagus

Steamed broccoli with garlic butter

Sautéed sweet plantains

Roasted acorn squash

Mediterranean spinach

Zucchini with sun-dried tomatoes

- Custom menus and pricing are available if the wedding packages do not appeal to you.  
20% service charge and 6% sales tax added to all invoices