

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

### The Susquehanna Chef

#### Complete Wedding Package One

Phone number: 570-784-8802

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

#### Barn at Boone's Dam Complete Wedding Package One 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 and Rolls & 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

- Classic Caprese Skewers
- Bruschetta
- Spanakopita
- Assortment of seasonal flatbreads
- Asiago Stuffed Fried Olives
- Edamame pot stickers with soy wasabi dip
- Asparagus roasted red pepper Boursin crepes
- Antipasti Skewers
- Arancini Cheese stuffed fried Risotto Balls
- Assortment of quiche
- Almond dates wrapped in bacon
- Raspberry and Brie in phyllo
- Warm spinach dip
- Shrimp Corn Dogs with Tarragon Dijonaise Dip
- Warm crab dip
- Clams Casino
- Shrimp and Grits on Asian Spoon
- Shrimp pot stickers with soy wasabi dip
- Crab salad stuffed savory profiterole
- Peel and eat shrimp with cocktail sauce
- Mini Chicken and Waffle Sandwiches
- Chicken cordon bleu bites
- Chicken sate with Thai Peanut sauce
- Chicken Teriyaki pot stickers with Teriyaki dip
- Chicken and Lemon grass Pot stickers with soy dip
- Mini Corndogs with Dijonaise Dip
- Sweet and sour meatballs
- Harvest meatballs: ground turkey, stuffing and cranberry dip
- Blue cheese meatballs
- Mini Angus beef sliders
- Beef Tataki Skewers
- Beef Empanadas with pear mojo
- Cuban pork sliders
- Ham and smoked gouda phyllo rolls
- Mini Croque Monsuier (ham & gruyere cheese)
- Italian sausage stuffed mushrooms
- Mini grilled cheese w/ tomato soup shots

## **Buffet**

### **Choice of one**

Caesar Salad, Rose Marie's House salad, Toss Salad

## **Entrees**

### **Choice of three**

- Margarita marinated flank steak w/ chimichurri sauce
- Roast beef with gravy
- Beef Medallions Pizzata sauce slow cooked in tomatoes, basil, garlic and wine
- Sirloin Strip Steak w/ a bourbon mustard glaze
- Sirloin Strip Steak Florentine: topped with spinach cream sauce
- Sirloin strip steak Marsala: topped with sautéed mushrooms in a marsala wine sauce
- Sirloin strip steak topped with roasted tomatoes, garlic, rosemary and olive oil
- Beef tips w/ a mushroom Demi-Glace over egg noodles
- Braised short ribs ragout over farfalle pasta
- Mole` rubbed grilled Pork sirloin
- Pork shank slow cooked in red wine demi-glace with roasted root vegetables
- Slow Roasted Pork w/ dill, garlic and sea salt
- Baked Ham with pineapple sauce or raisin apple sauce
- Apple and raisin stuffed pork loin
- Pork loin with cabernet cranberry sauce
- Pork loin with a seared pineapple sauce
- Five herb grilled chicken w/ green aioli
- Apple and raisin stuffed chicken breast
- Stuffed chicken breast with a light chicken gravy
- Broccoli and cheddar stuffed chicken
- Chicken Marsala wine and mushroom sauce
- Chicken piccata wine, lemon capers sauce
- Chicken francaise wine, lemon cream
- Chicken Florentine spinach, wine cream sauce
- Stuffed chicken parmigiana
- Chicken balsamic topped with onion, tomato, mushrooms in balsamic sauce
- Gingersnap encrusted chicken topped with pineapple chutney
- Chicken Umbertina: chicken breast topped with asparagus, tomato, artichoke heart and fresh mozzarella with a white wine sauce
- O'Hara chicken: chicken breast stuffed with sausage, onions, peppers and corn bread stuffing, topped with a tomato onion sauce
- Chicken Provencal: chicken breast topped with sun-dried tomatoes, roasted red peppers, artichokes, Kalamata olives and capers in a white wine sauce
- Turkey with gravy
- Lasagna
- Vegetable Lasagna
- Eggplant rolletini stuffed with spinach, goat cheese, kalamata olives with roasted tomato red pepper coulis
- Crab Mac & Cheese
- Seafood lasagna: shrimp, scallops, crab meat, ricotta and mozzarella cheese with béchamel sauce
- Seafood Francaise: bow tie pasta topped with shrimp and crab meat in a light lemon cream sauce.
- Seafood Florentine: cheese filled tortellini topped with shrimp, scallops, crab meat and spinach in a béchamel sauce.
- Cannelloni Rockefeller pasta filled with crab, bacon, fennel and ricotta cheese
- Four cheese baked ziti
- Mushroom ravioli
- Pasta topped with Gorgonzola cream sauce and walnuts
- Tortellini topped with sausage, peppers, onions and tomato sauce
- Crab cakes topped with béchamel old bay sauce
- Shrimp, scallop and crabmeat stuffed sole
- Bruschetta topped Mahi Mahi
- Pinot Grigio Salmon

### **Accompaniments**

#### **Choice of two**

Herb roasted red potatoes  
Mashed potatoes  
Garlic mashed potatoes  
Scalloped potatoes  
Bow tie pasta with garlic butter  
Praline mashed sweet potatoes  
Orzo with fresh tomato, basil sauce  
Baked corn  
Buttered corn

Honey dill carrots  
Green beans almandine  
Honey butter Brussel sprouts  
Roasted Acorn Squash  
Butternut squash with cinnamon butter  
Steamed broccoli with garlic butter  
Steamed broccoli with dill butter  
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**