

*The Barn at Boone's Dam*

*The Susquehanna Chef*

Phone number: 570-784-8802

WWW.SUSQUEHANNACHEF.COM

## **Elegant Holiday Menu**



### **Barn at Boone's Dam Complete Buffet Package One includes:**

- ❖ Event set up, tables, chairs and linens.
- ❖ Fully staffed for 4 hours.
- ❖ Cocktail hour with 2 Cold hors D'oeuvres and 2 Hot Hors D'oeuvres
- ❖ Large Selection of Linen colors (napkins, table clothes, and skirting)
- ❖ 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.
- ❖ Rolls and butter
- ❖ Assortment of desserts
- ❖ 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**

**Vegetable and Cheese Display with Dip**

Or

Anti Pasta Display

### **Hot Hors D'oeuvres**

**Choice of three**

Ratatouille Tapenade with crostini  
Asparagus Asiago rolls  
Poached pear and goat cheese tarts  
Almond dates wrapped in bacon  
Raspberry and Brie in phyllo  
Mini potatoes stuffed with Gorgonzola, leeks & topped with pecans  
Warm crab dip  
Salmon cakes topped with faux caviar and dill aioli  
Shrimp cocktail with cocktail sauce  
Scallops topped with Cranberry Horseradish sauce  
Clams Casino  
Clams Rockefeller

Mini Crab cakes with Dijon orange sauce  
Lobster Boursin asparagus Crepes with roasted red pepper sauce  
Lavender and Thyme marinated scallops wrapped in bacon  
Chicken cordon bleu bites  
Chicken sate with Thai Peanut sauce  
Walnut fig Chicken roulades  
Blue cheese meatballs  
Steak and blue cheese wrapped with bacon  
Pork tenderloin on raisin bread crostini  
Ham and smoked Gouda phyllo rolls  
Italian sausage stuffed mushroom



## Entrees (Choice of Three)

### Beef and Pork

Sirloin strip steak with a red onion and bleu cheese confit

Carved Beef Tenderloin w/ choice of sauces

Carved Prime Rib

Beef tenderloin medallions topped with peppercorn mushroom balsamic sauce

Ham with bourbon molasses pecan glaze

Apple plum stuffed pork loin

Cranberry cabernet pork loin

Pork loin with a pear balsamic reduction

Herb roasted pork loin with fig glaze

### Chicken and Turkey

Ginger snap crusted chicken pineapple chutney

Prosciutto and Smoked Gouda stuffed chicken with a bacon leek cream sauce

Chicken topped with shrimp in a roasted red pepper cream sauce

Chicken Cordon Bleu

Fig and Walnut stuffed Chicken with caramelized Onion confit

Apricot cranberry stuffed chicken with apricot liqueur cream sauce

### Seafood and Pasta

Pinot Grigio Salmon topped with roasted red peppers and capers in pinot grigio sauce

Chili honey glazed Salmon

Pecan encrusted Rainbow Trout with a Dijon Cream sauce

Macadamia Crusted Mahi Mahi

Crab cakes topped with béchamel sauce

Lobster ravioli topped with creamy rose sauce

Seafood lasagna (layers of pasta topped with shrimp, crab and scallops in a cream sauce)

Shrimp tortellini (cheese filled tortellini topped with shrimp, sun-dried tomatoes, with a creamy walnut gorgonzola sauce)

### Side dishes choice of three

Rose Marie's House salad

Mixed baby greens with cranberry,  
pecans and bleu cheese

Caesar salad

Cous Cous with sun dried fruit salad

Spinach with feta and sun-dried  
tomatoes

Honey dill baby carrots

Green beans with tomatoes

Orange butter Asparagus

Herb roasted red potatoes

Bleu cheese leek mashed potatoes

Sour cream and chive mashed potatoes

Scalloped potatoes

Pecan Brown sugar topped mashed  
sweet potatoes

Candied sweet potatoes

Wild or White rice

### **All invoices are subject to 6% sales tax and 20% service charge**

- ❖ We cannot provide alcoholic beverages for you, but we can guide you in your selection. For an additional charge of \$4.99 per person **we can provide Bar Service** for 4 hours which includes: assortment of juice, assortment of soda, glassware, ice, cocktail napkins, drink garnishes, and bartender. **You supply the alcohol.**

- ❖ Additional entrees can be added for \$3.50 per person per entree