



BARN LIGHTS CATERING

# Menu Tasting Event

**EVENT DATE:** March 2, 2024 (Saturday)  
**CATERING PLAN:** Buffet and Family Style Dinner in the Barn  
**GUEST COUNT:** Ticketed Event

## Menu Tasting Event

Our tasting menu event will be held on Saturday, March 2nd. The serving style will be a combination of Buffet and Family styles. The event starts at **4 PM** with hors d'oeuvres and cocktail hour. Dinner service begins at **5 PM**.

Hors d'Oeuvres	Tier	
<b>Tomato Bisque GF</b> with Cheese Crostini	1	Passed
<b>Buffalo Chicken Bites</b>	2	
<b>Pork Potstickers</b>	1	
<b>Sausage-Stuffed Mushrooms GF</b>	2	
<b>Vegetarian/Vegan Stuffed Mushrooms GF</b>	2	
<b>Bacon-Wrapped Scallops GF</b>	3	

Salads	Tier	
<b>House Salad</b> <i>Mix of Greens, Tomatoes, Cucumbers, Shredded Carrots, Red Onions. Italian or Ranch Dressings.</i>	1	Family Style
<b>Barn Lights Signature Salad</b> <i>Mixed Greens with Apples, Pears, Candied Pecans, Croutons, Shaved Parmesan and Maple Balsamic Vinaigrette Dressing.</i>	3	



**Allergy Note:**

Candied Pecans Will Be Served in a Separate Container.  
Salads above are **Gluten Free** without Croutons

Entrees	Tier	
<b>Prime Rib Au Jus GF</b> <i>Cooked Medium Rare in the center</i>	3	Buffet Style
<b>Bourbon Beef Tips GF</b>	2	
<b>Tuscan Chicken GF</b> <i>Breaded chicken breast in a creamy sun-dried tomato sauce</i>	2	
<b>Apple Sage Stuffed Pork Loin</b> <i>Served on a seasonal vegetable creamy sauce</i>	2	
<b>Lemon Crusted Haddock GF</b> <i>Served with creamy lemon sauce.</i>	2 & 3	
<b>Pasta Primavera</b> <i>Bow Tie &amp; Gluten Penne</i>	1 & 2	

Sides		
<b>Classic Mashed Potatoes GF</b>	1	Buffet Style
<b>Green beans sauteed with olive oil and garlic GF</b>	1	
<b>Roasted Tri-color potatoes GF</b>	3	
<b>Honey Glazed Carrots GF</b>	2	
<b>Roasted Asparagus</b> <i>with Hollandaise sauce</i>	2	



Tasting Of Sauces	
Alfredo Sauce	On Display
BBQ <b>GF</b>	
Marinara Sauce <b>GF</b>	
Vegetable Creamy Sauce	

Desserts	
Cannolis	Self-serve at the bar and coffee station
Chocolate Cake	
Assorted Cookies	

Beverages	
Infused Water, Sodas, Sparkling waters	Self-serve at the bar
<b>Coffees</b> <i>Regular &amp; Decaf, with Cream &amp; 2% Milk</i>	
<b>Teas</b> <i>Green, Mint, and Chamomile</i>	

Special Notes & Requests
Allergies and sensitivities: <i>See above.</i>
Special Dietary Needs: <i>See above.</i>