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GREATNESS IS IN THE DETAILS

Food and Beverage details that will make all the difference!

SET UP PACKAGES

A set-up package will make your special day more relaxing and worry-free. Set up packages must be ordered 3 weeks prior to your wedding, and are subject to 8.625% sales tax. In case of inclement weather, allow our Catering staff to set up ceremony chairs in your secondary location. Custom catering begins setup at event start time which is typically 8AM and will have tables, chairs and linens in place no later than 10AM. Once dinner seating is in place the setup team will proceed with setting up ceremony chairs. Hosting your ceremony offsite? Save \$100 on your set up package.

PACKAGE 1 - \$699

Set up and placement of both the tables and chairs in the barn and ceremony chairs. Custom cross-back chairs for your head table. Lunch served in the Lounge for 20 guests (includes deli sandwiches, chips and cookies). 2 bottles of champagne and orange juice for mimosas. A 24-pack of bottled beer (see bar menu for options). Coffee and water station.

PACKAGE 2 - \$499

Set up and placement of both the tables and chairs in the barn and ceremony chairs. Coffee and water station.

Charger Plates - \$1/Guest

Add an extra touch to your place setting with your choice of gold or silver wood-grain style charger plates (subject to an 18% service fee and 8.625% sales tax).

DAY OF FOOD AND BEVERAGE

Breakfast - \$8⁹⁹/Guest

Assorted Donuts and Muffins.
Fresh Seasonal Fruit Display.
Coffee and water.

Lunch - \$12⁹⁹/Guest

Assorted deli sandwiches- turkey, ham and roast beef with cheese on a variety of breads and croissants (vegetarian option available upon request).
Condiments- lettuce, tomato, mayonnaise and mustard.
Seasoned Kettle chips and fresh baked cookies.
Coffee and water.

Mimosa & Beer Package - \$125

2 bottles of champagne and orange juice for mimosas.
A 24-pack of bottled beer (see bar menu for options).



High quality disposable plates, utensils, napkins and cups are included.
All food and beverage items are subject to a 19% service fee and 8.625% sales tax.
All pricing subject to change.

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EXTRA TOUCHES

Welcome Reception – \$250

Set the tone of your celebration by encouraging guests to mingle and grab a refreshment upon arrival with a beverage station featuring infused waters, lemonade, fruit punch and iced tea.

Cocoa & Cider Bar – \$295/Guest

Upgrade your gourmet coffee bar by adding cocoa with marshmallows and peppermint sticks, and hot apple cider with cinnamon sticks, caramel and honey.

WHIMSICAL DESSERTS

Cupcakes – \$295/Guest

Regular and/or Mini Cupcakes

Flavors Include: Marble, Lemon, White, Carrot, Red Velvet, Cherry and Chocolate (Pick 3-4).

Icing: Buttercream, Chocolate Buttercream, Cream Cheese, Whipped Vanilla and Whipped Chocolate

Filling: Raspberry, Lemon, Cherry and Custard

(add 50 cents/Guest for filling).

Sliced Cheesecake – \$295/Guest

Variety of Classic Vanilla, Swirl, Chocolate Chip and Silk Tuxedo.

Donut Wall – \$345/Guest

Variety of cake donuts displayed on our Barn Wood Wall, with platters of assorted raised donuts.

Bakery Fresh Pie – \$395/Guest

Apple, Blueberry, Peach, Cherry, Pecan, Pumpkin, Strawberry, Lemon Meringue, Banana Cream, and Coconut Cream (Pick 2-3).

A la mode- additional \$2/Guest

Grande Cookie Wall – \$395/Guest

Bakery fresh cookies displayed on our Barn Wood Wall, and cast iron fudge bakes topped with flame roasted marshmallows.

Milk- additional \$1/Guest

Layered Cream Cakes – \$495/Guest

Tuxedo Truffle Mousse, Lemon Berry Mascarpone, Tiramisu, and White Chocolate Raspberry (Pick 1-2).

Deluxe Smore Station – \$695/Guest

Open flame marshmallow roasting assisted by our Custom Catering staff. Flavored marshmallows, honey graham crackers, Reese's peanut butter cups, cookies and cream candy bars, 100 Grand Bars, Hershey's milk chocolate bars and Oreos.

Ice Cream Sundae Bar – \$595/Guest

Choice of ice cream with hot fudge, strawberry sauce, caramel, and assorted nuts and candy toppings.

Liquor Infused Floats – \$795/Guest

Vanilla ice cream with flavored sodas, root beer, and cola, Topped with Whiskey, Amaretto or Bailey's Irish Cream.

LATE NIGHT SNACKS

Wood Fired Pizza – \$25/Pizza

14" Pizza Cooked in our Wood Fired Style Oven.

Minimum of 10 Pizzas (5-6 guests/pizza).

Varieties include: Cheese, Pepperoni, Sausage, Veggie, Mediterranean, BBQ Chicken, Chicken Bacon Ranch (Select up 3 varieties).

Breakfast Sandwiches – \$6/Guest

Cherrywood Ham, Bacon and Maple Sausage on an assortment of Croissants, English Muffins and Buttermilk Biscuits with egg and American cheese.

Walking Tacos – \$6/Guest

Fritos, Cool Ranch and Nacho Doritos, Taco Seasoned Ground Beef, Shredded Cheese, Lettuce, Diced Tomatoes, Jalapenos, Black Olives, Salsa and Sour Cream.

Chicago Dogs – \$7/Guest

¼ Pound all beef hot dogs on Bakery Fresh Buns Sweet Pickle Relish, Caramelized Onions, Mustard and Ketchup.

