



Banquet and  
Catering Menu

# Special Event and Meeting Guide

Thank you for considering Barn Brasserie as your special event site. Whether you are planning a business meeting, birthday party, or wedding reception, you are sure to find a menu to satisfy your needs and please your palate.

Please keep in mind as you look through the menus, that the menu is intended as a guide. Our Catering Coordinator and Executive Chef will be pleased to help you create a menu tailored to your individual needs and budget.

Barn Brasserie has a beautiful and cozy banquet room; we would love to host you and your party. But, we do also cater off site as well. If you have a special setting in mind for your party we would love to meet you there.

For further information, please contact Stephanie Weaver, Catering Coordinator at (765) 216-6982 or email [sweaver.thebarn@gmail.com](mailto:sweaver.thebarn@gmail.com).



# Plated Lunch Selections

All burgers, mussels, and sandwiches are served with choice of side.

Frites                      Side Salad                      Soup

## Burgers

House Burger                      \$12.00  
Bacon jam, cheddar cheese, barn sauce, lettuce, onion, and pickle served on a brioche bun

Southern BBQ                      \$13.00  
House made pimento cheese, cocoa chili BBQ sauce, lettuce, onion, pickle, and tomato served on a brioche bun

Mediterranean                      \$13.00  
Hummus, feta cheese, lettuce, tomato, onion, and tzatziki served on a brioche bun

The Guero                      \$14.00  
Bacon, maple chipotle glaze, goat cheese, lettuce, onion, and tomato served on brioche bun

## Salads

Butter Wedge                      \$7.00  
Boston butter head, pickled onion, bacon, gorgonzola, tomato, toasted almonds, and hippie ranch

The Pear and Goat                      \$8.00  
Kale, quinoa, poached pears, fresh goat cheese, candied walnuts, dried cranberries, and maple balsamic vinaigrette

Greek Salad                      \$8.00  
Mixed greens, cucumber, tomato, feta, kalamata olives, red onion, pita croutons, and oregano vinaigrette

Salad and Soup                      \$6.00  
Cup of soup du jour with choice of a half salad: butter wedge, the pear and goat, or Greek salad

## Mussels

Classic                      half \$10.00                      full \$19.00  
Garlic, leek, white wine, tomato, herbs, and butter sauce

Thai                      half \$11.00                      full \$21.00  
Green curry broth, onions, peppers, carrots, and cucumbers

Bavarian                      half \$12.00                      full \$23.00  
Veal brat in an apple, leek, Belgian ale, herb, and butter sauce

## Sandwiches

California Chicken Salad Sandwich      \$8.00

Avocado chicken salad, topped with tomato, lettuce, and honey dijonaise, served on a croissant

Egg Salad      \$7.00

Traditional egg salad, topped with lettuce and pickled red onion, served on whole wheat toast

Tuna Salad      \$7.00

Traditional tuna salad, topped with lettuce and tomato, served on whole wheat toast

Ham and Swiss      \$8.00

Roasted ham served on whole wheat toast and topped with mayo, mustard, Swiss cheese, tomato, lettuce, and red onion

Turkey and Cheddar      \$8.00

Roasted turkey served on whole wheat toast and topped with mayo, mustard, cheddar cheese, tomato, lettuce, and red onion

Soup and Sandwich      \$6.00

Cup of soup du jour with choice of a half sandwich: California chicken salad, tuna salad, ham and Swiss, and turkey and cheddar

Sandwich and Salad      \$6.00

Half sandwich with choice of a half salad: butter wedge, the pear and goat, or Greek salad

## **Lunch Buffet Options**

The Barn Buffet      \$22.00

Butter wedge, warm baguette, butter, frites, choice of 2 sauces, Brussel sprouts, and shrimp and grits

French Kitchen Buffet      \$20.00

Pear and goat salad, warm baguette, butter, warm potato salad with lemon and fresh herbs, Brussel sprouts, and classic mussels

Picnic Basket Buffet      \$18.00

Barn salad, cornbread, butter, creamy coleslaw, Brussel sprouts, and fried chicken

# Hors D' Oeuvre

## **Fresh Crudités Platter**

Hand cut seasonal vegetables. Platter is served with our house made hippie ranch.

- Mini-serves 15 people \$35
- Small-serves 30 people \$55
- Medium-serves 50 people \$95
- Large-serves 75 people \$130

## **Green Crudités Platter**

Hand cut asparagus, broccoli, zucchini, cucumber, and celery. Platter is served with Green Goddess dressing.

- Mini-serves 15 people \$35
- Small-serves 30 people \$55
- Medium-serves 50 people \$95
- Large-serves 75 people \$130

## **Fresh Fruit Platter**

Hand cut seasonal fruit served with a sweet yogurt dipping sauce.

- Mini-serves 15 people \$35
- Small-serves 30 people \$55
- Medium-serves 50 people \$95
- Large-serves 75 people \$130

## **Gourmet Cheese Board**

Variety of imported and domestic cheese, served with assorted crackers.

- Mini-serves 15 people \$40
- Small-served 30 people \$70
- Medium-served 50 people \$100
- Large-served 75 people \$140

## **Cheese Board with Fruit**

Variety of imported and domestic cheese, served with assorted crackers and fresh fruit.

- Mini-serves 15 people \$50
- Small-serves 30 people \$80
- Medium-serves 50 people \$110
- Large-serves 75 people \$150

## **Charcuterie Board**

Smoking Goose Meats: traditional salami, South Cider salami, Stagberry salami, prosciutto, capicola, ham, pepperoni, pickles, honey dijonaise, and warm baguette.

-Choice of 3, 5, or 7 meats-

- Small-serves 15 people \$60/\$70/\$80
- Medium-serves 30 people \$90/\$100/\$110
- Large-serves 50 people \$120/\$130/\$140

## **Fruit Kabobs**

Seasonal fresh fruit on a skewer  
\$1.50

## **Caprese Bites**

Cherry tomato, mozzarella cheese, and basil skewered together with a drizzle of balsamic  
\$1.75

## **Stuffed Cucumbers**

Filled with house made hummus  
\$1.75

## **Cranberry and Feta Cheese Pinwheels**

Bite size flour tortilla pinwheels filled with a mixture of tangy cranberries, feta and cream cheese, and green onions  
\$2.00

## **Bruchetta**

Tomato, basil, garlic, balsamic, and parmesan cheese served on baguette.  
Served hot or cold  
\$1.75

## **Chicken Liver Mousse**

Homemade chicken liver mousse served with warm baguette  
\$2.00

### **Mini Brie En Croute Bites**

Creamy Brie cheese topped with orange marmalade, wrapped in puff pastry and baked until golden brown  
\$1.00

### **Brie en Croute**

Creamy Brie cheese topped with orange marmalade, wrapped in puff pastry and baked until golden brown.  
Serves 25 people \$60

### **Prosciutto Wrapped Asparagus**

Tender asparagus spears wrapped in thin Prosciutto, drizzled with olive oil, lemon, and parmesan cheese  
\$2.00

### **Prosciutto Wrapped Pears**

Fresh pears, blue cheese, and arugula wrapped with prosciutto  
\$2.20

### **Meatballs**

House made meatballs served BBQ, Sweet and Sour, or Swedish  
\$1.20

### **Kofta**

Middle Eastern meatballs served with a coconut curry sauce  
\$1.30

### **Mini Sliders**

Assortment of ham and Swiss, turkey and cheddar, mini burgers and cheddar, or pulled pork sandwiches served with appropriate condiments  
\$2.50

### **Chicken Wings**

Tender chicken wings, deep fried, and tossed in buffalo or BBQ sauce. Served with hippie ranch or blue cheese dressing  
\$1.20

### **Duck Wings**

Tender duck wings, deep fried, and tossed in an Asian BBQ sauce  
\$2.00

### **Spring Rolls**

Handmade spring rolls; fresh or fried filled with choice of vegetables, shrimp and vegetables, pork and vegetables, or chicken and vegetables.  
Served with peanut sauce \$2.00

### **Artichoke and Spinach Dip**

Artichoke and spinach dip, served with tortilla chips  
Small-serves 30 people \$50.00  
Large-serves 70 people \$95.00

### **Buffalo Chicken Dip**

Spicy blend of cream cheese, mozzarella, red hot sauce, and shredded chicken. Served with tortilla chips.  
Small-serves 30 people \$65.00  
Large-serves 70 people \$120.00

### **Warm Goat Cheese**

Melted goat cheese topped with roasted garlic and smoked tomato jam with a warm baguette  
Small-serves 30 people \$55.00  
Large-serves 70 people \$100.00

### **Hummus**

Butter bean hummus, quinoa tabbouleh, feta, olives, tzatziki, served with pita bread and carrot sticks  
Small-serves 10 people \$20.00  
Medium-serves 20 people \$45.00  
Large-serves 30 people \$65.00

### **Chips and Salsa**

Small bowl-serves 20 people \$20  
Large bowl-serves 40 people \$35

### **Iced Shrimp Cocktail**

Jumbo cold shrimp displayed on ice. Served with house made creamy cocktail sauce  
\$3.00

### **Gazpacho Shrimp Shooters**

Two large shrimp in a shooter glass, served with gazpacho  
\$3.50

### **Seafood Martini**

Jumbo shrimp, lobster meat, and crabmeat served in a martini glass with house made creamy cocktail sauce  
\$13.00

### **Sea Scallops**

Large Sea Scallops cooked to perfection  
Large Sea Scallop \$8.00  
Small Sea Scallop \$5.00

### **Bacon Wrapped Sea Scallops**

Large sea scallops wrapped in bacon and cooked to perfection  
Large Sea Scallop \$9.00  
Small Sea Scallop \$6.00

## **Specialty Bars and Stations**

### Omelette Bar \$4.50

Omelettes made to order with choice of scallions, peppers, mushrooms, spinach, feta cheese, cheddar cheese, bacon, ham, or sausage (Attendant Fee \$40)

### Mashed Potato Bar \$4.00

Self-serve bar of whipped potatoes in a martini glass with assorted toppings: sour cream, cheddar cheese, scallions, bacon, and butter

### Pasta Station \$4.00

Penne pasta with marinara meat sauce and fettuccini pasta with Alfredo sauce. Served with parmesan cheese and Italian bread

Add chicken-\$3.00 Add shrimp-\$6.00 (Attendant Fee \$40)

### Taco Bar \$7.00

Seasoned ground beef served with appropriate toppings: salsa, cheddar cheese, tomatoes, sour cream, lettuce, scallions, and hard and soft shells

Add refried beans-\$1.00 Add Spanish rice-\$1.00

### Fajita Bar \$8.00

Marinated chicken and steak, grilled onions and peppers, Served with toppings: Salsa, cheddar cheese, tomatoes, sour cream, lettuce, and flour tortillas

Add refried beans -\$1.00 Add Spanish rice-\$1.00

Salad Bar \$6.00

Ice berg lettuce and romaine lettuce with appropriate toppings: Tomato, peppers, red onion, cucumber, hardboiled egg, crumbled bacon, diced ham, diced turkey, croutons, cheddar cheese, and crumbled blue cheese. Served with hippie ranch, barn sauce, and oregano vinaigrette

Pancake Station \$4.00

Buttermilk pancakes made to order with appropriate toppings: dried cranberries, candied walnuts, fresh berries, chocolate chips, whipped cream, and maple cinnamon caramel.  
(Attendant Fee \$40)

Popcorn Buffet 3 types: \$2.00 5 types: \$5.00

Choices: traditional, maple chipotle, ranch, truffle, three cheese, cinnamon sugar, kettle corn, dark chocolate and sea salt, and caramel corn

## **Carving Stations**

Can be added to any buffet

Beef Tenderloin

Served with horsey sauce and cocktail buns (serves approximately 15 people)\*

Prime Rib of Beef

Served with horsey sauce, au jus, and cocktail buns (serves approximately 32 people)\*

Pork Tenderloin

Stuffed tenderloin slices carved for each guest (serves approximately 22 people)\*

Whole Chicken

Roasted chicken sliced for each guest (serves approximately 6 people)\*

Whole Turkey

Roasted turkey sliced for each guest (serves approximately 20 people)\*

Whole Bone In Ham

Juicy ham sliced for each guest (serves approximately 20 people)\*

\*Prices based on market price

\$40.00 Attendant Fee charged for each carving

# Plated Dinner Selections

All entrees are served with choice of barn salad, caprese salad, or Caesar salad, vegetable, starch, and bread & butter.

## Chicken

Mediterranean Chicken \$18.00  
Topped with feta, tomatoes, spinach, and tzatziki sauce

Parmesan Ranch Crusted Chicken \$18.00  
Topped with a tomato basil cream sauce

Asian Chicken with White Rice and Scallions \$19.00  
Grilled chicken smothered in an Asian glaze. Served over white rice and topped with scallions

Chicken Parmesan \$18.00  
Lightly breaded and topped with mozzarella and marinara sauce

Chicken Cordon Bleu \$19.00  
Ham and cheese stuffed, lightly breaded and served with a mornay sauce

Chicken Marsala \$18.00  
With a mushroom Marsala sauce

BBQ Chicken \$18.00  
Grilled chicken smothered in our house made cocoa chili BBQ sauce

Chicken Picatta \$18.00  
Lemon, butter, capers, and white wine sauce

## Pork

Pork Chop \$22.00  
Bone in pork chop pan seared and topped with apple chutney

Stuffed Pork Loin \$22.00  
Boneless pork loin stuffed with spinach and prosciutto, and topped with pan jus

Stuffed Pork Loin \$22.00  
Boneless pork loin stuffed with apples and topped with a sweet maple glaze

Baby Back Ribs \$22.00  
Fall off the bone, half rack house braised ribs topped with house cocoa chili BBQ sauce

## **Beef**

Beef Ribeye \$26.00  
12oz beef ribeye cooked to perfection

Prime Rib  
Slow roasted and served with au jus and horsey sauce \*market price

Beef Kabobs \$18.00  
Lemon herb marinated tender filet tips skewered with bell peppers and red onion and finished with a balsamic reduction

Marinated Flank Steak \$22.00  
Beer marinated and topped with sautéed peppers and onions

Traditional Meatloaf \$16.00  
Traditional meatloaf served with homemade ketchup

Filet of Beef \$29.00  
8oz filet of beef  
Black and Blue add \$1.00 Bacon Wrapped add \$1.00 Oscar add \$5.00 Au Poive add \$3.00

Burgundy Beef Tips \$17.00  
With mushrooms served over white rice

Flank Steak Roll Ups \$20.00  
Flank steak rolled up with carrots, peppers, onions, spinach, and cremini mushrooms, served with a red wine sauce

Beef Short Rib Carbonnade \$25.00  
Cooked to perfection with a Belgian style beef sauce

## **Fish and Seafood**

Salmon Traditional \$22.00  
Served with a lemon dill sauce

Salmon Asian \$24.00  
Sesame Asian salmon pan seared and topped with Asian glaze, sesame seeds, and scallions

Tilapia \$18.00  
Blackened tilapia topped with house made mango salsa and finished with a sweet chili glaze

Crab cakes with Chipotle Mayo \$25.00  
House made crab cakes served a house made chipotle aioli

Shrimp Scampi \$23.00  
Six jumbo shrimp sautéed in a garlic and butter sauce, served over angel hair pasta

Seared Sea Scallops \$28.00  
Pan seared and served with a tomato saffron cream

Pecan Crusted Trout \$24.00  
Seared trout served with pecan brown butter

Lobster Tails \$45.00  
Two 6oz lobster tails lightly seasoned and oven roasted. Served with drawn butter

### Vegetarian

Vegetable Lasagna \$14.00  
Assorted vegetables layered with ricotta, marinara, and mozzarella cheese

Ratatouille Pasta \$12.00  
Assorted vegetables served with cavatoppi pasta

Ricotta Quinoa Zucchini Rollatini \$14.00  
Zucchini stuffed a ricotta and quinoa mixture and rolled up, topped with marinara and mozzarella cheese

Stuffed Bell Peppers \$13.00  
Peppers stuffed with assorted vegetables, quinoa, marinara, and mozzarella cheese

## **Dinner Buffet Options**

Two Item Buffet #1- 1 Salad, 2 Sides (1 Vegetable, 1 Starch), and 1 Entrée  
\$19.00

Two Item Buffet #2- 2 Salads, 3 Sides, (Combination of Vegetables and Starch), and 2 Entrées  
\$22.00

Three Item Buffet #3- 2 Salads, 3 Sides, (Combination of Vegetables, and Starch), and 3 Entrées  
\$24.00

All dinner buffets come with bread and whipped butter

### Specialty Butter

whipped butter      cinnamon and honey butter      parsley and lemon butter  
strawberries and cream butter      roasted red pepper butter      chipotle lime butter  
caramelized onion and bleu cheese butter

Pick Four  
\$12.00 for a buffet      \$4.00 per table

## Salads

### Barn Salad

Mixed greens, tomato, cucumber, and red onion served with choice of dressing

### Tossed Caprese Salad

Mixed greens, basil, tomato, and mozzarella cheese, served with maple balsamic vinaigrette

### Caesar Salad

Classic Caesar salad-romaine lettuce, parmesan cheese, and croutons

## Specialty Salads (Add \$4 per person)

### Butter Wedge

Boston butter head, pickled onion, bacon, gorgonzola, tomato, toasted almonds, and hippie ranch

### The Pear and Goat

Kale, quinoa, poached pears, fresh goat cheese, candied walnuts, cranberries, maple balsamic vinaigrette

### Greek Salad-

Mixed greens, cucumber, tomato, feta, kalamata olives, red onion, pita croutons, oregano vinaigrette

## Salad Dressings

Hippie Ranch

Maple Balsamic Vinaigrette

Oregano Vinaigrette

Blue Cheese (Add \$0.25 per person)

Barn Sauce

Honey Dijonaise

Tzatziki

## Vegetable

Fresh Steamed Green Beans

Green Beans Almandine

Chef's Seasonal Vegetable Medley

Glazed Carrots

Brussels Sprouts

Stuffed Zucchini Boats

Zucchini and Squash Blend

Traditional Steamed Broccoli

Buttered Corn Kernels

## Starch

Fingerling Potatoes

Macaroni and Cheese

Frites- Classic

Specialty Frites- truffle, chef, or poutine (add \$2.00 per person)

Baked Potato-Loaded Potato (add \$1.00 per person)

Twice Baked Potato

Au Gratin Potatoes

Wild Rice Blend

Quinoa Tabouleh

### Chicken

Mediterranean Chicken  
Blackened Chicken  
Parmesan Ranch Crusted Chicken  
Asian Chicken  
Chicken Parmesan  
Chicken Cordon Bleu  
Chicken Marsala  
BBQ Chicken  
Chicken Picatta

### Pork

Pork Chops  
Stuffed Pork Loin with spinach and prosciutto  
and topped with pan jus  
Stuffed Pork Loin with apples and topped with  
a sweet maple glaze  
Baby Back Ribs  
Pork Porterhouse

### Beef

Beef Ribeye  
Beef Kabobs  
Marinated Flank Steak  
Traditional Meatloaf  
Beef Tips  
Flank Steak Roll Ups  
Beef Short Rib Carbonnade

### Fish and Seafood

Traditional Salmon  
Asian Glazed Salmon  
Tilapia  
Crab Cakes with Chipotle Mayo  
Shrimp Scampi  
Seared Sea Scallops  
Pecan Crusted Trout

### Vegetarian

Vegetable Lasagna  
Ratatouille Pasta  
Ricotta Quinoa Zucchini Rollatini  
Stuffed Bell Peppers

### Specialty Diets and Food Restrictions

Please ask about Gluten Free, Vegan, Paleo, Diabetic, and Low Glycemic menus

## **Desserts**

Beignets \$3.00  
Fried sweet dough, powdered sugar or cinnamon sugar and caramel sauce

Flourless Chocolate Cake \$4.00  
Warm cake served with caramel, candied walnuts, and vanilla ice cream

Chess Pie \$3.00  
House made pie made daily

Pumpkin Cheesecake \$5.00  
Seasonal house made pumpkin cheesecake with cranberry and pumpkin seed conserves

Strawberry Shortcake      \$4.00      with ice cream \$5.00  
Homemade shortcake topped with strawberries in their sweet syrup topped with whipped cream

Assorted Berry Cobblers      \$4.00  
Mixed berry, cherry, apple, or peach cobbler served with vanilla ice cream

Chocolate Dipped Strawberries      \$1.00 each  
Large strawberries hand dipped in milk chocolate and drizzled with white chocolate

Mini Dessert Shooters      \$3.00  
Shooter glass filled sweets of chocolate éclair, lemon berry, or caramel apple

Mini Dessert Trifle      \$3.00  
Mini trifle dishes filled with dark chocolate and sea salt, raspberry crunch, and strawberries and cream

### **Specialty Dessert Buffets**

S'mores Buffet      \$4.00  
Regular graham cracker, chocolate graham crackers, milk chocolate, white chocolate, dark chocolate, marshmallows, chocolate marshmallows, and caramel marshmallows

Candy Buffet      \$3.00  
An assortment of chocolates, hard candies, sour candies, and fruity candies

Ice Cream Sundae Bar      \$4.00  
Vanilla ice cream, with chocolate sauce, caramel sauce, pecans, whipped cream, Oreo crumbs, and maraschino cherries. Add \$1.00 per person for house made ice cream flavors

Strawberry Shortcake      \$5.50  
Vanilla ice cream, homemade shortcakes, fresh strawberries in their sweet syrup, and whipped cream

Bring Your Own Cake  
Cutting Cake Service \$0.75 per person

Wedding Cake  
Ask about wedding cake service

# Beverages

## Option 1:

Hosted Full Bar: Host offers draft beer, bottle beer, full wine list, and soda. The charges are tracked and billed to the host at the end of the evening

## Option 2:

Hosted Limited Bar: Host offers draft beer, house wine, and sodas. The charges are tracked and billed to the host at the end of the evening

## Option 3:

Cash Bar: Host is offering a full bar (draft beer, bottle beer, full wine list) at the guests' expense

Portable Bar- \$40.00 charge

## Drinks

Soda \$2.00

Tea \$2.50

Hot Tea \$2.00

Water Flat or Sparkling \$3.00

Coffee \$2.50

## Infused Water: \$2.00 per Gallon

Pineapple & Mint      Grapefruit & Rosemary

Citrus      Raspberry & Lime

Cucumber & Lemon      Orange & Blueberry

Coffee Station      \$3.00

House made coffee served with: flavored creamer, regular creamer, sugar, cinnamon, cocoa powder, vanilla powder, caramel sauce, and whipped cream

Hot Cocoa Station      \$3.00

House made cocoa served with: marshmallows, flavored syrup, chocolate chips, chocolate sprinkles, cinnamon, vanilla powder, caramel sauce, and whipped cream

# Rentals

## Room Rental

Tuesday- Thursday (Lunch and Dinner) \$75      Friday and Saturday (Lunch, and Dinner) \$100

Tuesday-Saturday (Off Hours/Breakfast) \$150      Sunday-Monday (Breakfast and Lunch) \$300

Sunday-Saturday (Whole Restaurant) \$500

## Center Pieces

Mirrors      \$1.50

Vases      \$2.00

Stones      \$0.75

Flowers      Normandy Flower Shop

Floating Candles      \$0.40

Tea Lights      \$0.50

Votive Candles      \$0.75

Holiday Center Pieces      \$5.00

White Linens      \$5.00

Colored Linens      \$6.00

Cloth Napkins      \$1.00

Table Up Lighting      \$8.00